

**The PTA is offering you ALL a ~~FREE~~ ~~EASTER~~ ~~FUN~~ ~~TRAIL~~ to partake in, from Monday 12<sup>th</sup> April, when all restrictions are eased a little more.**

**We are having stalls all over the neighbourhood on Wednesday 14<sup>th</sup> and Saturday 17<sup>th</sup>, offering you books, school uniforms, flower planting kits, candyfloss, cakes and lemonade, balloons, slush puppies, popcorn and so much more...**



CANDYFLOSS



BALLOONS



FLOWER GROWING KITS



SECOND HAND UNIFORM



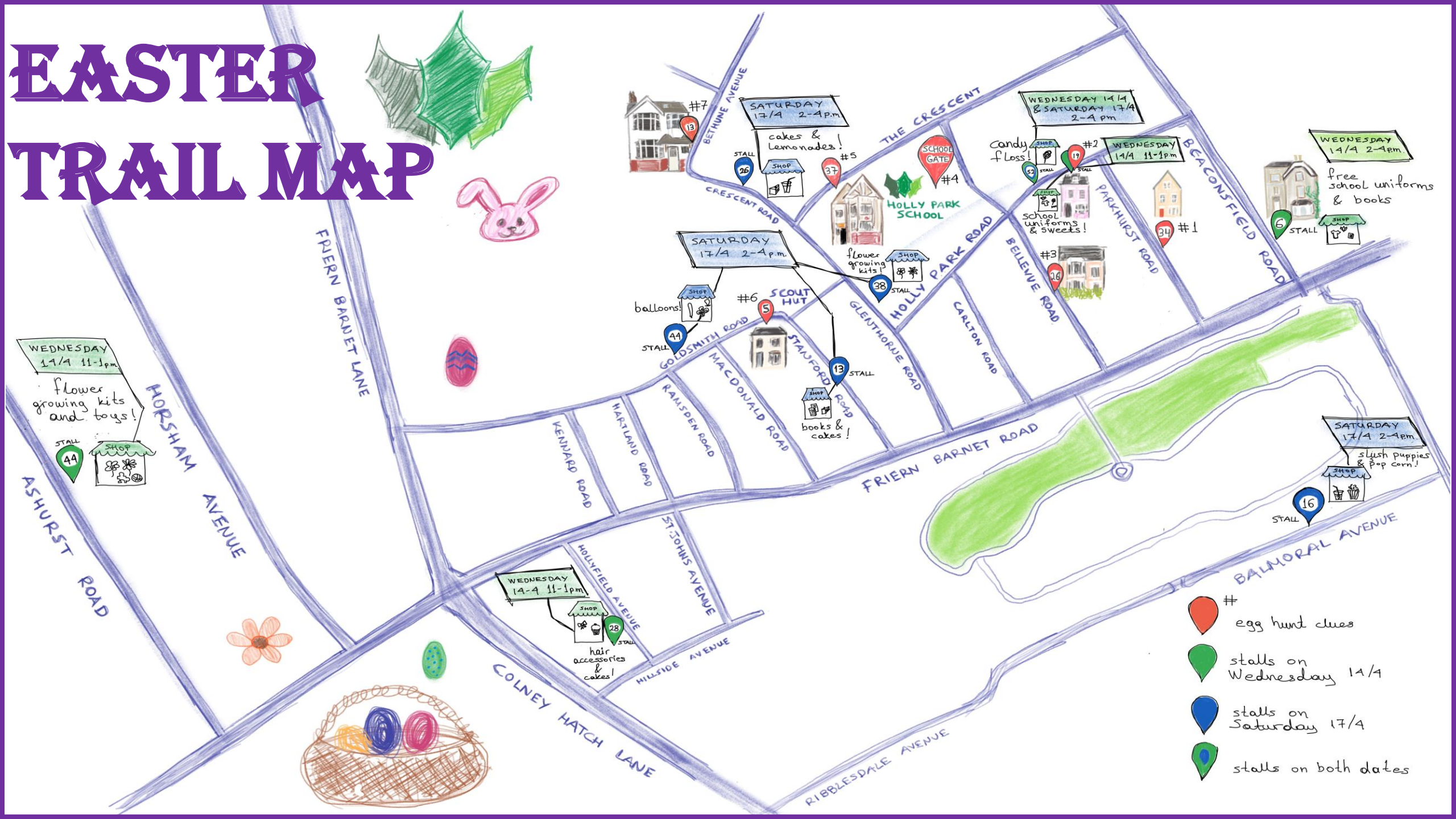
GUESS HOW MANY?



SECOND HAND BOOKS



# EASTER TRAIL MAP



- # egg hunt clues
- stalls on Wednesday 14/4
- stalls on Saturday 17/4
- stalls on both dates

# EASTER FUN TRAIL 2021



**From Monday 12<sup>th</sup> to Sunday 18<sup>th</sup> April,**  
**Holly Park School PTA** would like to invite you  
to find 7 eggs around the neighbourhood  
following our adaptation of “The Golden Egg”  
story.

There will be a map to help you out and for the  
more adventurous a Caesar cipher wheel  
template to crack the final code.

There will be stalls along the way to make this  
trail even more of a fun family day.

Lovely Holly Parkers, where do you go?  
Searching here, searching there, looking high and low?  
“ We’re off to find an Easter Egg”, all bright and bold.  
“ A very special egg indeed, an egg that’s made of **GOLD!**”

“We’ve found a lovely shiny egg.  
We’ve found an egg, it’s true.  
But this egg isn’t gold at all...”  
“Oh no”, they say “it’s \_\_\_\_\_!”#1

“Wait a minute!”, someone said,  
as they find to their surprise...  
A shiny egg of ruby \_\_\_\_\_,#2  
All ringed with butterflies.

They searched throughout the neighbourhood  
Charging round and round in a circle,  
Until they found another egg,  
“But, look this one is \_\_\_\_\_”.#3

Now, there’s an egg so dazzling,  
So bright it makes them blink.  
“But is it gold?” they squint to see.  
This egg is rosy \_\_\_\_\_!#4

“I’ve found an egg,” says a Pine class child.  
“the best I’ve ever seen...”  
And way up there in a window lies  
A Holly Parker’s egg of \_\_\_\_\_.#5

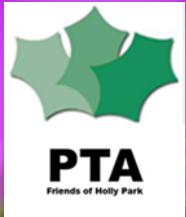
The children spot some other eggs,  
They sense they’re getting closer.  
“Wow”, they say “these must be the ones”  
This gleaming eggs are \_\_\_\_\_.”#6



Well, well, well...  
These Easter Eggs are beautiful indeed.  
But one made out of solid  
Gold is what I chiefly need.

“But here’s a lovely Easter Egg  
That you can have instead.  
It’s g\_\_d and r\_d and p\_\_k and b\_\_e,  
g\_\_n and s\_\_\_\_r, purple too. #7

But underneath the wrapping  
It’s just like all the rest...  
For everyone knows Easter Eggs  
Of **CHOCOLATE** are the best!”





PA ZUVDLK AOPZ LHZALY ???



## YOU WILL NEED

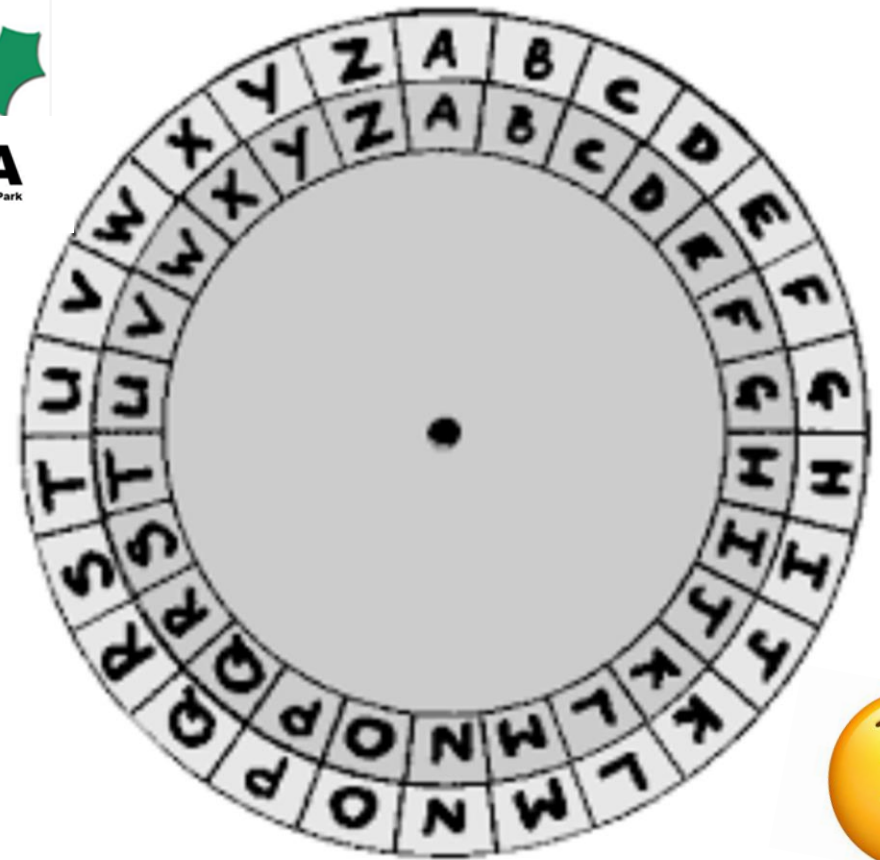
- \* The template below
- \* Scissors
- \* A pen or pencil
- \* Split pin



Secret  
message

## HOW TO BUILD YOUR CAESAR WHEEL

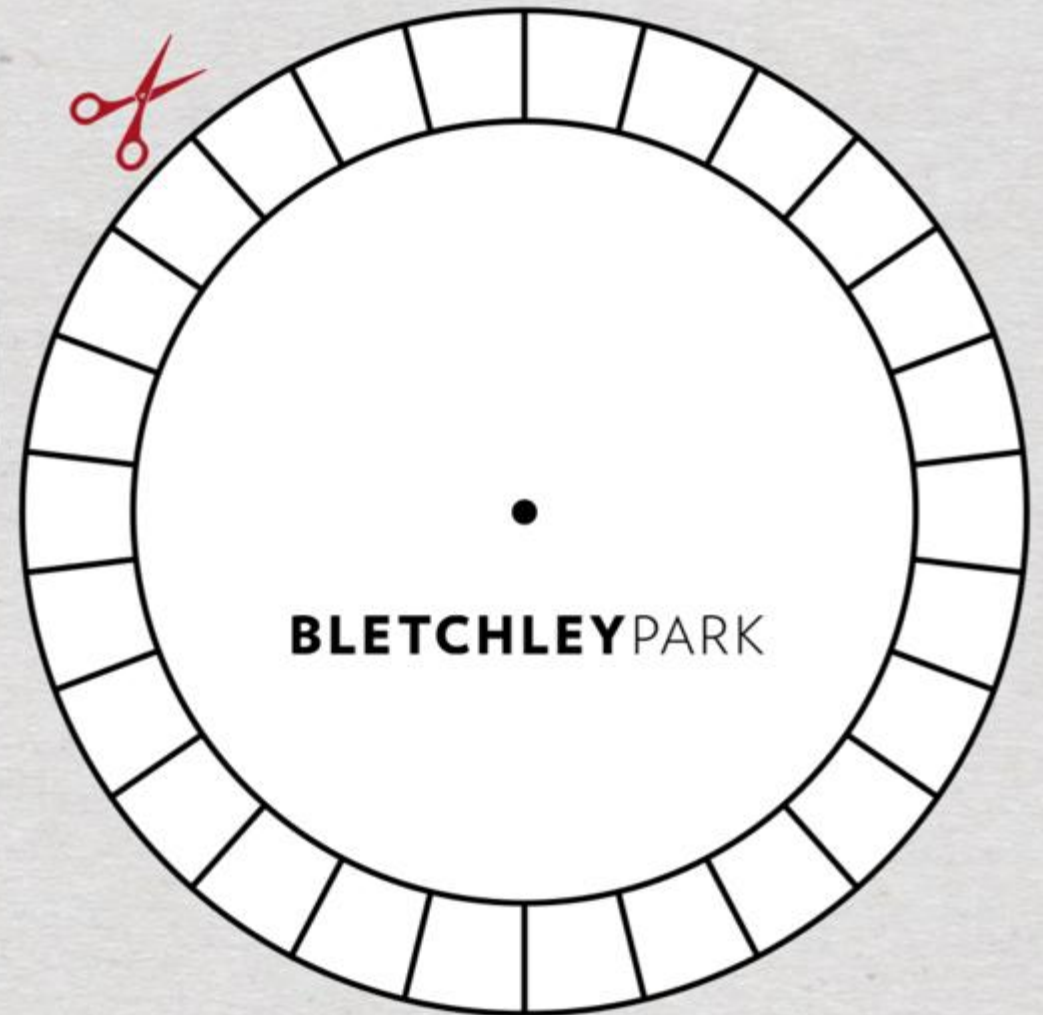
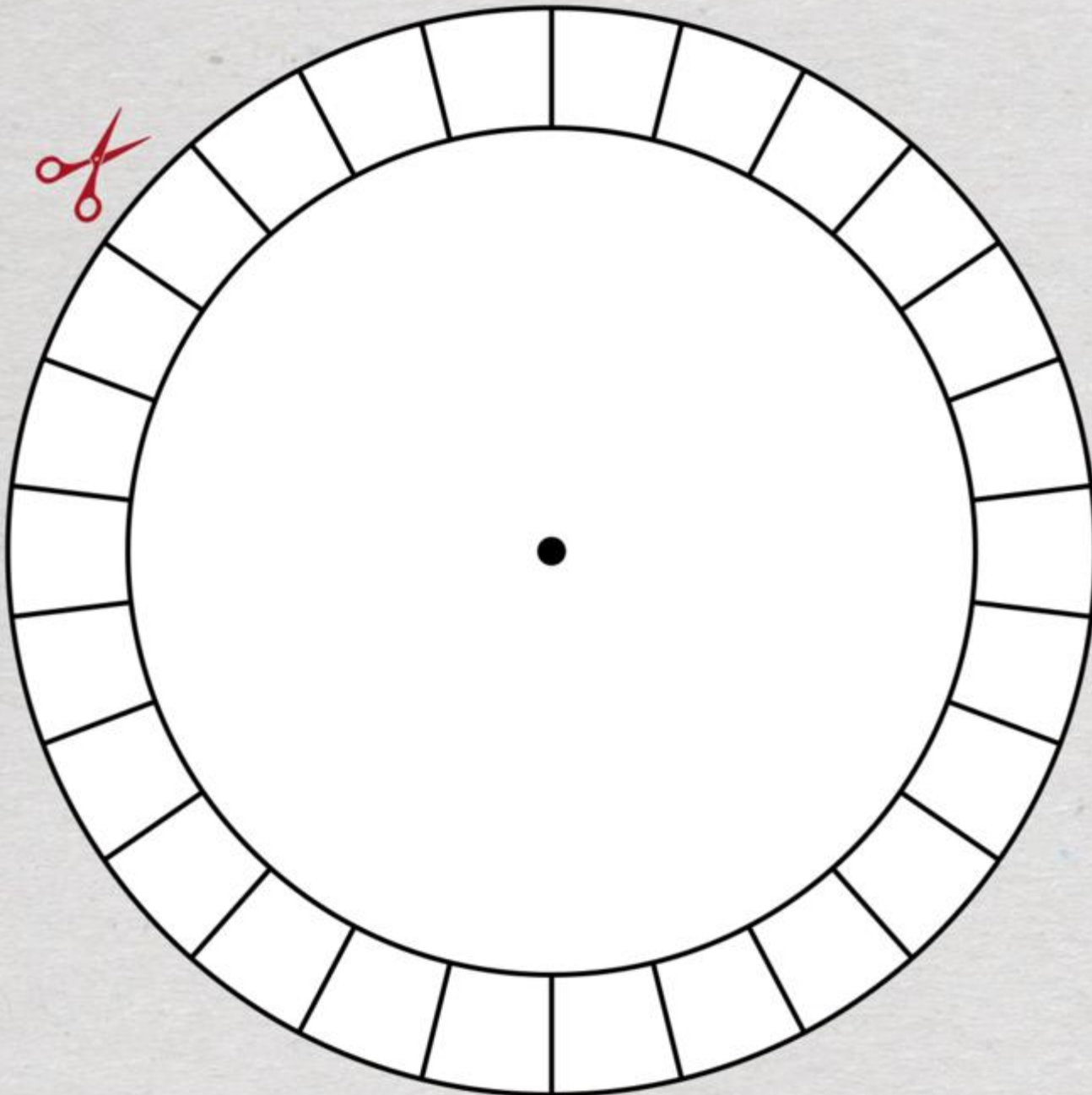
- Write the letters A-Z (capitals) clockwise in order of the boxes around the outside of the larger circle.
- Write the letters a-z (lower case) clockwise in order of the boxes around the outside of the smaller circle.
- Cut out the two circles.
- Carefully poke a hole through the dot in the centre of each wheel.
- Place the smaller circle over the larger circle so that the holes line up, and join them together using a split pin. If you don't have a split pin you can be inventive with a piece of string or paperclip.
- The two circles should be able to rotate around the centre hole with respect to each other.



Once your wheels look similar to the above picture, you can decode the **secret message** by moving the internal wheel 7 steps clockwise.

**HAVE FUN!!**

## CAESAR WHEEL PRINT OUTS



# EASTER BROWNIE

THIS A GREAT WAY OF USING UP ANY LEFTOVER CHOCOLATE FROM THE EASTER HOLIDAYS

**Ingredients:** 140g unsalted butter, 200g dark chocolate, 225g caster sugar, pinch sea salt, 2 large eggs and 1 extra egg yolk beaten, 90g plain flour **TO DECORATE:** selection of your favourite chocolate



1. Preheat oven to 180C/160C fan, gas 4 and line a 20cmx20cm tin with baking paper.
2. Put the butter and dark chocolate into a large mixing bowl and place over a pan of just simmering water to melt. Once melted immediately remove from the heat and stir gently to combine.
3. Add the sugar and salt and stir with a balloon whisk to incorporate. Then add the beaten eggs and whisk again.
4. Sieve the flour over the chocolate mixture and gently use the whisk to combine but don't overwork it.
5. Transfer the mixture to the tin, then bake in the oven for 25min. While the brownie is cooking prep the chocolate you are using to decorate, cutting chocolate bars into chunks and breaking up pieces of easter eggs, etc...
6. When the 25min is up, remove the brownie from the oven and carefully press the chocolate decorations into the brownie mix. Return to the oven for a final 5min then remove and allow to cold in the tin before lifting out in the baking paper and cutting the brownie into 9 even portions.