



BE A... BROWNIE @HOME



CHALLENGE
YOURSELF:

INNOVATE

Try completing the badges in this
booklet at home.

If you have any questions then please
ask your parent/carer to contact one of
the Leaders.



 INNOVATE: INTEREST BADGES! 

BE A... BROWNIE @HOME

Name: _____

These badges are all from the Innovate Theme and if you complete them, you are one step closer to earning the "Express Myself" award.

Record what you have done in this booklet and bring it into Brownies when meetings resume to show your leaders!

If you already have 1 theme award then completing Express Myself will earn you the Brownie Bronze Award!



I am Twinkle Owl and I am here to help you earn your badges!





1.
YOUR
FAVOURITE
BAKE

3.
BAKING
A
STORY


2.
DECORATING
YOUR
BAKES

1. DONE

2. DONE

3. DONE

BAKING

1. 

What is your favourite baked good?
Twinkle Owl loves chocolate brownies - don't worry that doesn't mean a Brownie like you covered in chocolate!

Have a think about what is your favourite treat, whether its a cake, biscuit, flapjack or even bread and draw a picture in the space opposite.

Around the edge of your drawing, write words to describe its taste and why it is your favourite!



BAKING 2.



YOU CAN USE
MY RECIPE
FOR BUNS IF
YOU AREN'T
SURE WHAT
TO MAKE
TO DECORATE.

Make or buy some plain buns or biscuits to test your decorating skills!

Choose a theme and decorate your baked goods in that theme. This theme could be zoo animals or woodland animals or a tv programme or harry potter - use your imagination!

Share a photo with Brown Owl and/or print it out and bring it in with this booklet!

INSERT
PHOTO
HERE

110g/4oz softened butter
110g/4oz caster sugar
2 free-range eggs, lightly beaten
1 tsp vanilla extract
110g/4oz self-raising flour
2 tbsp milk

Method:

Preheat the oven to 180C and line 2 x 12-hole fairy cake tins with paper cases.
Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
Fold in the flour using a large metal spoon.
Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean.
Set aside to cool before decorating



BAKING 3.



IF YOU HAVE
ALLERGIES
READ MY TOP
TIPS BELOW
TO HELP YOU
BAKE SAFELY

Have a go at telling a story through your baking or relate your bakes to a story. This story could be from a book or a film.

You could make:

- a ginger bread house like in Hansel and Gretel;
- cupcakes to show the 3 houses of the 3 Little Pigs;
- a cake in the shape of a clock with a glass slipper to represent Cinderella; or
- the queen of hearts jam tarts from Alice in Wonderland.

If you cannot eat eggs, why not try using:

- Tofu!
- Chia Seeds mixed with water
- Coca Cola
- mashed banana

If you need to make your buns Gluten Free, swap in Gluten Free Flour!

If you are dairy free, use dairy free spread or butter alternatives and soya, oat or nut milk!

Always check the ingredients for the items you are using to bake with to make sure that you can eat them!

**INSERT
PHOTO
HERE**





1.
RESEARCHING
ABSTRACT &
FIGURATIVE ART

3.
CHANGING
TECHNIQUE

2.
COPYING
ABSTRACT &
FIGURATIVE

1. DONE

2. DONE

3. DONE

PAINTING

1.

What is your favourite piece of art?
Twinkle Owl loves Andy Warhol's
pop art with different coloured cans
of baked beans!

Have a look at different paintings or
art works and artists on the internet
and make a collage of art that you
like. It might be art that makes you
smile, laugh or you think WOW!

In the box, opposite write down
your favourite abstract painting and
figurative painting from your collage
and list who the artists are.

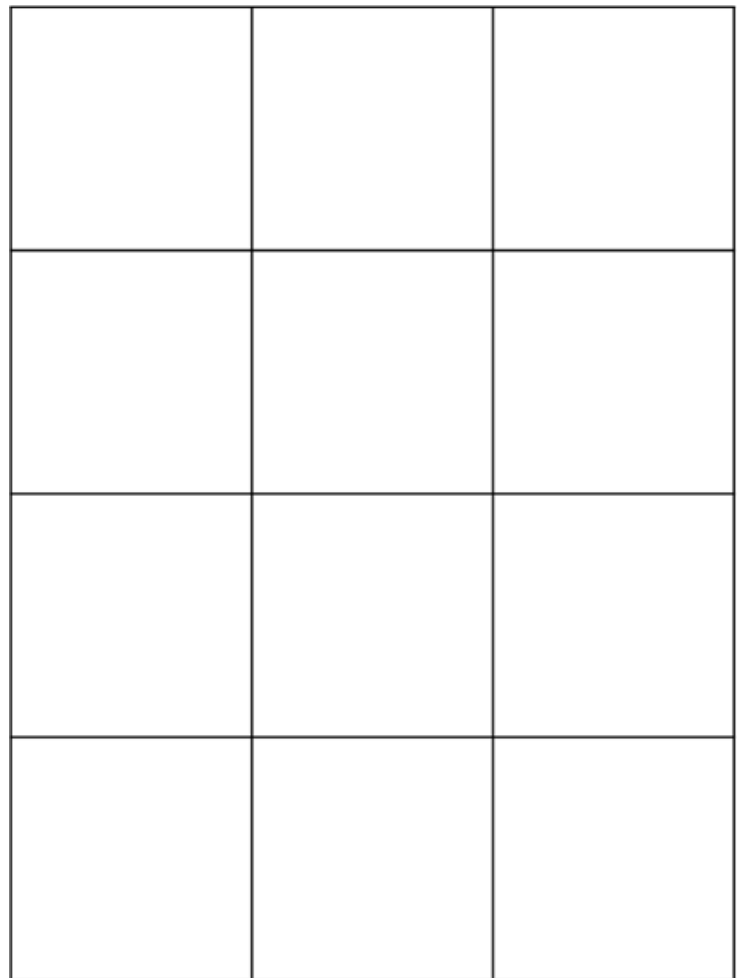
PAINTING 2.

Have a go at copying your favourite Abstract or Figurative painting.

And don't forget to bring in your painting to Brownies or send a photo to Brown Owl!

Twinkle Owl recommends using a grid if you are struggling to copy it. Drawing a grid over your favourite painting means that you can copy one square at a time!

[Try coping Twinkle Owl to master the art of copying!](#)



PAINTING 3.

Now choose something that you want to paint. You might feel like Monet and paint water lilies or like Vincent Van Gogh and want to paint sunflowers (make sure you keep your ears in tact!)

Have a go at painting it normally, then try using different colours or techniques and paint it again. You could try:

- watercolour;
- stamping;
- using a sponge instead of a brush;
- blowing the paint;
- freezing the paint;
- swapping the colours; or
- distorting the shapes/image (Google Distorted Art).

And don't forget to bring in your painting to Brownies or send a photo to Brown Owl!





1.
PLANNING

3.
PERFORMING

2.
REHEARSING

1. DONE

2. DONE

3. DONE

PERFORMING



What can you perform?
Twinkle Owl loves to dance and she does a good Saturday night fever!

Have a think about whether you want to Dance, Sing, Act, Recite a poem or story, tell jokes or perform a skill!

Write down your ideas for your performance in the box opposite and begin to plan what you will need, how you will do it and what props or costumes you will require.

PERFORMING 2.



PRACTICE
ALWAYS
MAKES
PERFECT!

Practice your performance and keep practising to ensure that you know what you are doing and you do the best that you can!

Try watching videos of someone else performing to see if you can learn anything from them.

Try performing in front of your parents, grandparents or siblings and ask them what you can improve.

You could really impress by making your own costumes and props!



PERFORMING 3.

Dim the lights, put on your costume, make sure you have any props, erect a stage area and put on your performance!

Don't forget to video yourself and send/show it to Brown Owl!