



Why not arrange to have a Thai day at school! Your school could have an exhibition or performance to show off the results. You could ask for a donation and let visitors know that it will go towards the work of The Thai Children's Trust. For help contact us at school@thaichildrenstrust.org.uk

1. Find and arrange for a Thai dancer to give a demonstration to the school. If they can come for a whole morning, then arrange for year groups to have separate demonstrations and a short lesson, copying basic steps and hand movements. You could contact your local Buddhist temple for contacts.
2. Have a cake sale with a Thai twist! Please see recipe below
3. Give younger children a cut out of an elephant shape and scraps of coloured paper or fabric, sequins, brightly coloured braid, with glue. Get them to make rugs and headdresses for the elephants and stick them on.
4. Show the children pictures of Buddha and get them to make pictures or models of the Buddha out of clay.
5. Make Thai shadow puppets out of black sugar paper, and put on a show.
6. Make fans using home-made paper (or construction paper). Decorate both sides of a piece of the paper. Fold over and under, making 3/4 inch wide strips, along the length of the paper.

Hold one end of the folded paper firmly and staple several times.

Thai cake sale

Nothing Beats Coconut sticky rice and mango! Thai people love this dish, it is traditional and simple.

You will need: 3 cups of coconut milk
 $\frac{1}{4}$ cup of sugar
 2 cups of cooked rice
 2 ripe mangoes

Any type of rice will do. Glutinous rice is best to make it sticky. If you are using normal rice, do not wash, it as the starch will help it stick.

1. Cook the rice in a pan until soft. Leave to cool.
2. In a small saucepan on a medium heat, mix the coconut milk and sugar. Stir until the sugar has dissolved.
3. Stir in cooked rice.
4. Turn off heat and cool until all the coconut milk has been absorbed.
5. Serve with slices of fresh mango. Enjoy!