



## How to celebrate International Space Day

International Space Day was created to observe the many wonders of the unknown space that our planet floats in & encourage children to have an interest in the scientific field.

***Here are four ways to celebrate International Space Day with the children in your care:***

1. Look at some books about space, and discuss your favorite planets, or even space travel itself. If you don't have any, read through our 10 Space Facts for kids below.
2. Watch some space documentaries about whatever extraterrestrial subject really interests you. There are many suitable videos for kids here:  
<http://www.sciencekids.co.nz/videos/space.html>
3. Visit NASA's Kids Club website and see what they have been up to:  
<https://www.nasa.gov/kidsclub/index.html>
4. Make Space Choc Chip cookies together! See our recipe below.

*Reference: <https://www.daysoftheyear.com/days/international-space-day/>*



## 10 Space Facts for kids!

1. Saturn's rings are made up of particles of ice, dust and rock.
2. Jupiter is larger than 1000 Earths.
3. Halley's Comet appears about every 76 years.
4. Comets are bodies of ice, rock and organic compounds.
5. 20 million meteors can be seen from earth each day.
6. There are over 100 billion galaxies in the universe.
7. The largest galaxies contain nearly 400 billion stars.
8. Light reflecting off the moon takes 1.2822 seconds to reach Earth.
9. The moon is moving away from the Earth at about 34cm per year.
10. The Sun has a surface temperature of 6000 degrees Celsius.

## Space Choc Chip Cookies

Serving size: 50 Gms

### Ingredients – 30 Cookies

360g Plain Flour

360g Self Raising Flour

300g Butter

300g Caster Sugar

2 Eggs – beaten

2 Tsp Vanilla Essence

5 Tbsp Milk

300g Chocolate Chips



### Method

1. Set oven at 160°C.
2. Sift flours, in a separate bowl cream butter and sugar. Add egg and mix well.
3. Add flours and chocolate chips and mix into a firm dough.
4. Transfer on to a lightly floured board and knead until smooth.
5. Roll to 5 mm thickness. Cut into star or crescent shapes with a cookie cutter or knife.
6. Place on a try. Glaze with milk.
7. Bake until biscuits are pale in colour, approximately 10–15 minutes.
8. Cool and ice or dust with icing sugar if desired.

\* Star or Crescent cookie cutters can be purchased from good kitchenware stores or online.