



Mini Missions

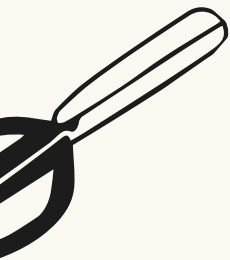
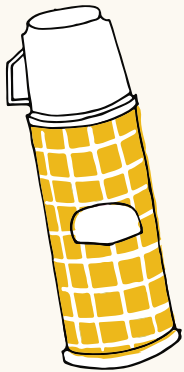
SUMMER

camp




Plan a picnic

A meal where plates are optional and no one worries about spills? Yes please. We've got a handy checklist, invites and recipe ideas to get you started.



Share your adventures by using **#BodenMiniMissions** or uploading to our gallery at boden.com/mini-missions



MiniBoden



Go wild

Before you venture out make sure you've checked everything off your list.

FIND THE PERFECT SPOT

You can go to the park or woods, or even find a quiet corner in the garden. You'll want a nice comfy spot on some grass and a nearby tree is good for shade.

DECIDE WHO TO INVITE

Make your own invites using the template on the next page.

PACK YOUR BAG

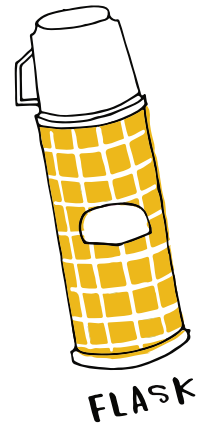
Blanket
Plates or napkins
Food (see our recipe ideas)
Water
Cups
Bags for any rubbish

EXPLORE NATURE

Spend some time looking around and see what you discover. Record your findings on the blank page included.

TIDY AWAY

- It's important to make sure you leave your picnic spot as you found it, so take all your rubbish with you or pop it in a bin.



TO

You're invited to a wild picnic

WHERE

.....
.....

WHEN

.....
.....

**PLEASE BRING:
SUN CREAM, HAT, HUNGRY TUMMY**



Draw your
own design
here

Psst... print this page several times
to make as many invites as you need

Nature notes



There are lots of exciting things to discover outdoors.
Have a look and see what you find: a funny-shaped leaf?
A really colourful flower? Draw your favourite things
here and colour them in.



Get cooking

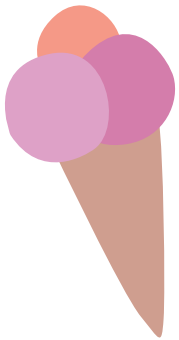
Have a go at these easy (and delicious) recipes.
Save some for us, please...



Strawberry and banana ice cream

4 BANANAS, LARGE AND RIPE
450G FRESH STRAWBERRIES

1. Peel the bananas and cut them into slices, then hull the strawberries and slice them.
2. Line a baking sheet with greaseproof paper and arrange the fruit in a single layer. Freeze for 2 hours.
3. Once the fruits are frozen, place them in a food processor. Process until the mixture is creamy and smooth. (Don't worry if it takes a while.)
4. Serve immediately or keep in the freezer covered in clingfilm.



Cheese, tomato and ham skewers

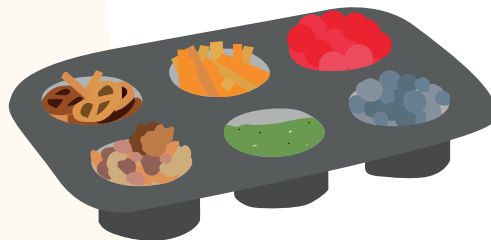
CHEDDAR CHEESE, CUT INTO CUBES
CHERRY TOMATOES
HAM, TORN INTO SMALLER PIECES

1. Place a tomato on a wooden skewer and slide to end.
2. Alternate adding cheese and folded pieces of ham.
3. Finish with a tomato.
4. Repeat to make as many skewers as needed.



Ultimate snacking tray

NUTS AND PRETZELS
SELECTION OF FRUITS
(STRAWBERRIES, GRAPES, BLUEBERRIES)
SELECTION OF VEG
(CARROTS, CELERY, CUCUMBER, TOMATOES)
GREEN SUPER DIP (SEE BELOW)



1. Prepare the veg by slicing any of the bigger items like carrots.
2. Take a cupcake or muffin tray and fill each hole with a different snack.
3. Let little people dig in.

Green super dip

250G COOKED CHICKPEAS
200G COOKED PEAS
1 TBSP LEMON JUICE
1 GARLIC CLOVE, CRUSHED
WATER
SALT AND PEPPER

1. Place the chickpeas, peas, lemon juice and garlic in a food processor or blender and blitz until well combined.
2. Add some water to loosen to a nice creamy consistency. Season as needed.
3. Serve immediately with slices of veg or keep in the fridge for up to 3 days.

Devoured that mission? Congratulations

