



How to...

Celebrate the Winter Olympics!

Get ready to watch the 2026 Games in Milan and Cortina, Italy, from February 6 to February 22 by creating one or all of these crafts and recipes. Find out more about the competition in our Olympics preview starting on page 12!

Hockey rink game

What you'll need

- Rectangular baking pan or roasting pan
- Colored tape
- Dot sticker (optional)
- Recycled plastic berry box or berry basket
- Optional: Two resealable sandwich bags filled with coins, dry rice, or beans (to use as weights)
- Scissors
- 3 wide craft sticks
- Hot glue or white glue
- Plastic cap or large button

Instructions

1. Add strips of tape to the inside bottom of the pan to make the center and goal lines, as shown. Cut the dot sticker in half and place each half on a goal line.
2. Make the goals: Cut off the lid of the berry basket and recycle it. Cut the remaining piece in half to make two goals, and add colored tape to the edges as decoration.
3. Pour about an inch (or a little more) of water into the pan. Place it outside if it's cold where you live,

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or set it on a flat surface in the freezer. Position the goals on the rink. Use small weights (like sandwich bags filled with dry rice or beans) if needed to hold them in place. Freeze overnight.

4. Make the hockey sticks: Cut 2 inches off both ends of one craft stick. Glue one 2-inch piece to

the bottom of a craft stick at an angle to make a blade. Repeat with the remaining stick. Add tape stripes to decorate the handles, if you like.

5. Play! Use a plastic cap or button as the puck. Once your rink starts to melt too much, place it outside or in the freezer to refreeze.

Olympic symbol brownie bites

Ingredients

- 1 (16- to 18-ounce) box brownie mix
- 1 (16-ounce) can chocolate frosting
- ¼ cup powdered sugar
- Blue, brown, red, yellow, and green chocolate pastel candies
- ½ cup white melting candy wafers

Instructions

1. Heat oven to 350° F. Coat a mini muffin tin well with cooking spray.
2. In a large bowl, prepare the brownie mix as directed on the package. Fill each well of the prepared muffin tin ¾ full. With an adult's help, bake the brownies until set around the edges and mostly cooked through, about 18–20 minutes.
3. Let the brownies cool for 2 minutes, then quickly turn them out onto a cooling rack. Flip them right side up to cool completely.
4. Working with one brownie at a time, top it with the frosting, then

use a shaker or sieve to dust it with powdered sugar.

5. Press a blue, brown, red, yellow, and green candy into the top, as shown, to mimic Olympic rings. Repeat with the remaining brownies.
6. To finish, place melting candy wafers in a microwave-safe bowl and heat in 30-second bursts, stirring vigorously between each, until melted.
7. Use a toothpick or the end of a bamboo skewer to apply a white circle of melted chocolate in the center of each candy, as pictured, then serve. Makes 24 brownie bites.





Five rings T-shirt

What you'll need

- Blank T-shirt
- Scrap cardboard
- Acrylic craft paint in blue, black, red, yellow, and green
- Clean, empty yogurt container (look for one with a thin, flat rim at the bottom or top) or a paper cup
- Paper plates
- Paintbrush
- Paper towels

Instructions

1. Place the cardboard inside the shirt to keep paint from bleeding through.
2. Make a guide for painting the rings: Find a printable Olympic symbol online. Size it to match your yogurt container, then print it out. Slide it into the shirt on top of the cardboard and center it exactly where you want the design. Tape it to the cardboard if you'd like.
3. Squeeze a little paint onto a paper plate. Use the paintbrush to spread it into a thin, even layer.
4. Dip or "bounce" the container rim into the paint a few times until the rim is evenly coated. (Check it before the next step.)
5. Press the whole rim onto the T-shirt to print your first Olympic ring.
6. Rinse the paint off the container and wipe it with a paper towel until it's completely clean and dry.
7. Repeat with the four remaining colors.
8. Allow the paint to dry, then remove the paper and the cardboard.

SPECIAL SYMBOL

The colors of the Olympic rings represent the unity of the five inhabited continents of the world.



Flaming torch cupcakes

What you'll need

- Cake mix (and the ingredients listed on the package)
- 12 flat-bottomed ice cream cones
- Cupcake pan or baking sheet
- Can of creamy (not whipped) white frosting
- Marshmallows (optional)
- Yellow and red food coloring
- Three small bowls
- Icing spatula or a butter knife
- Gold chocolate coins for serving (optional)

Instructions

1. Heat oven to 350° F. Mix the cake batter according to the box instructions. Fill the cones about $\frac{3}{4}$ full with batter.
2. Place the cones in the cupcake pan or on the baking sheet and bake for about 15 minutes or until they are lightly golden on top.
3. Remove from the oven and allow the cupcakes to cool completely.
4. Divide the frosting among the three bowls. Stir a few drops of yellow food coloring into one, red into another, and a mix of red and yellow into the last to make orange.
5. To build a tall flame, "glue" a marshmallow on top of each cupcake with a dab of frosting.
6. Place the cupcake torches in the refrigerator for 20 minutes to firm up cupcakes before icing them.
7. Use the spatula to add frosting to the top. If the frosting is very soft and hard to build up, spread on a layer, chill for 20 to 30 minutes, then add more. Add a little of each color to create the look of a flame. Makes 12 torches.

WARNING!

Ask an adult's permission before using the oven or using a hot glue gun.