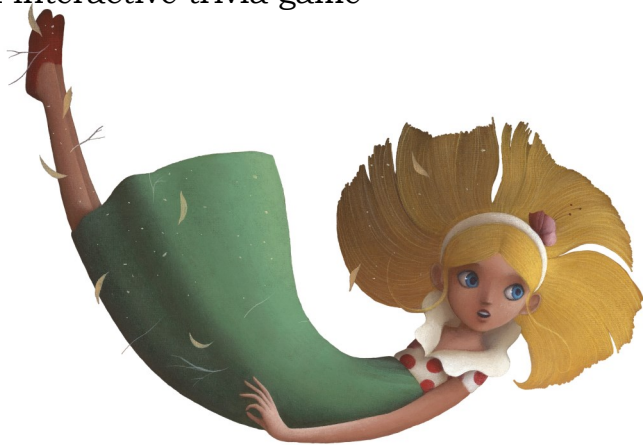


Host Your Own Tea Party in Wonderland!

This Kit Includes:

- ◆ “Find the White Rabbit in Wonderland” scavenger hunt
- ◆ *I shall be too late!* matching game
- ◆ How-to-make a paper fan
- ◆ “Down the Rabbit Hole” word search
- ◆ “Race Down the River of Tears” — an interactive trivia game
- ◆ Recipes, display tags included

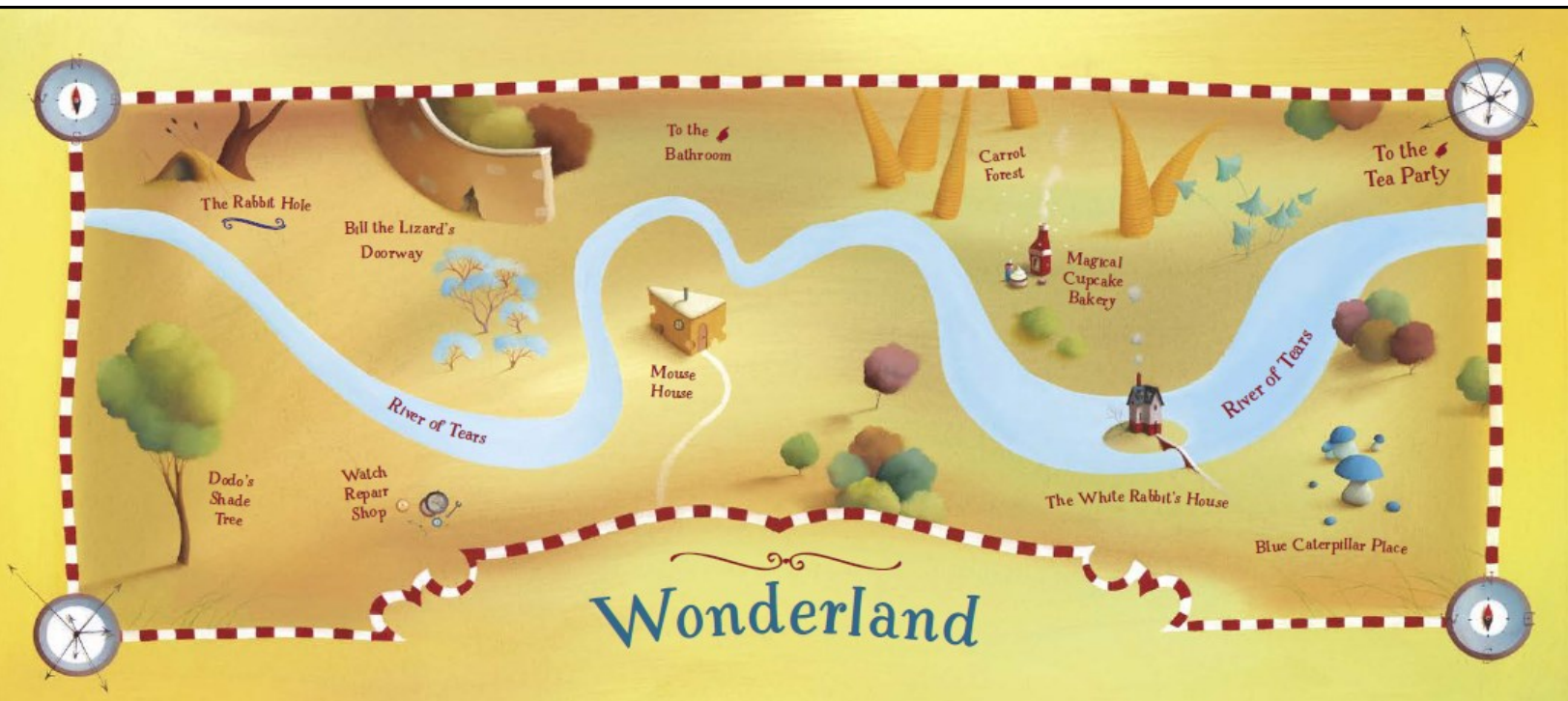


Alice in Wonderland Down the Rabbit Hole

Written by Lewis Carroll
A Modern Retelling by Joe Rhatigan & Charles Nurnberg
Illustrated by Eric Puybaret
978-1-62354-049-4 HC \$17.95



Find the White Rabbit in . . .



The White Rabbit is very, very late and in a great hurry. You may not be able to keep up, but follow his tracks to get to the tea party.

See the map of Wonderland on the endsheets of *Alice in Wonderland: Down the Rabbit Hole*. Designate spaces around the room to be the Rabbit Hole, Bill the Lizard's Doorway, Dodo's Shade Tree, the Watch Repair Shop, Mouse House, Carrot Forest, Magical Cupcake Bakery, The White Rabbit's House, and Blue Caterpillar Place.

Make as many copies as you need, then cut out the White Rabbits on page 2 of this kit and hide them around your Wonderland. Have your tea party guests find all nine of their rabbits (or a minimum of your choice) in order to gain entrance to the tea party.

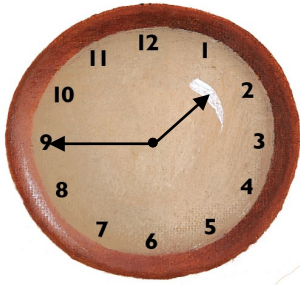
(You may want to incentivize guests at the Magical Cupcake Bakery).





I shall be too late!

Match the time on the right with the clock on the left that displays the corresponding time.



4:30



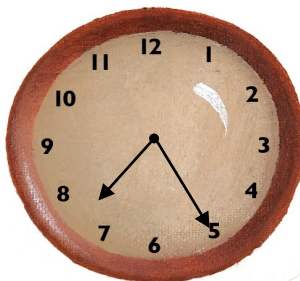
10:00



9:15



1:45



7:25



12:30

“The very **big Alice** scared him, and he dropped
his fan and gloves and disappeared.”



Make a Paper Fan

- ◆ Take a piece of construction paper and lay it flat in front of you, front side facing down. Bring the short ends of the paper together and crease in the middle, then unfold. If you're using square paper, fold any two opposing sides together and crease.
- ◆ With the paper facing back-side up, make the first fold approximately one inch wide.
- ◆ Turn the paper over front-side up and fold over again. Continue folding in this manner alternating from front-side up and back-side up in one inch folds until you reach the end of your paper.
- ◆ The result is an accordion-like pleat of folds.
- ◆ Take one end of the pleated paper and fold over about one inch toward the middle. Crease. Secure with a paperclip. This secures the base of the fan, so the other folds radiate out to form a semicircle of pleats. Spread the arms of the pleated paper fan apart to open it.

down the rabbit hole

G Q W U T Q W W U X T X Z R W
P N M O O R H S U M I B C I Z
D V I F N I J T C T B T U V Z
V O B L S D E Q Y F B J R E S
E M D K Z L E A S G A Z I R Y
E R E O G Z B R L O R X O O B
A R B A N I U B L I P M U H T
S N E E G S J P N A C T S H V
Q F W L G G G C Z H N E E G W
C A T E R P I L L A R D R A Y
D U C K Z E X U I N Q Q T N C
L I Z A R D S T F I S C I I A
A S Q J T H Z U P D H T R T K
Y V T M G N W S O C T E B J E
I L K F L P Z U C M R Q H J A

ALICE

BIG

CAKE

CATERPILLAR

CURIOUSER

DINAH

DODO

DUCK

EAGLET

LIZARD

MOUSE

MUSHROOM

PUZZLING

RABBIT

RIVER

THUMP

TINY

WATCH

WHISKERS

WONDERLAND



Race down the River of Tears

- ◆ Designate a long portion of your classroom or library floor to be the River of Tears.
- ◆ Have children stand shoulder-to-shoulder in a straight line at one end of the river. An adult stands at the opposite end. Children and the adult face each other. If your group of children is too big for everyone to stand side-by-side forming one line, play in rounds.
- ◆ The adult asks a series of questions to students at the opposite end of the river. Questions to ask may include multiplication, spelling, history, general trivia—focus on one category or mix topics.
- ◆ The first student to raise his or her hand answers when called on. With each correct answer, the student moves forward one step. An incorrect answer sends the student back one step. If the question is answered incorrectly, the remaining students have a chance to raise their hand and answer.
- ◆ The first student to reach the adult's end of the River of Tears wins!





Recipes



Display “Drink Me” and “Eat Me” tags included in this party kit.

Best Lemonade Ever

From allrecipes.com

Makes 20 (4 ounce) servings

1 3/4 cups white sugar

1 1/2 cups lemon juice

8 cups water



Berri-utiful Mini Cupcakes

From *Cupcake Nibbles*, ©2014 Imagine Publishing

Makes 48 mini cupcakes

Cupcakes

2/3 cup unsalted butter, room temperature

1 cup sugar

1 teaspoon pure vanilla extract

Grated zest from 1 lemon

3 large eggs, room temperature

1 3/4 cups all-purpose flour

1 1/2 teaspoons baking powder

Pinch of salt

1/4 cup sour cream

1 cup mixed berries, fresh or frozen

If you use frozen berries, make sure you integrate them into the batter when they are still frozen so that they don't change the color of the batter

Wild Berry Frosting

One 8-ounce package cream cheese

4 tablespoons unsalted butter, room temperature

1 cup confectioners' sugar

1 3/4 ounces wild berries, pureed & strained

DIRECTIONS

- ◆ In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled.
- ◆ Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

INSTRUCTIONS

1. Heat the oven to 350°F and line a mini cupcake pan with paper liners.
2. In the bowl of an electric mixer, cream the butter, sugar, vanilla extract, and lemon zest until light and fluffy. Add the eggs, one at a time, beating well after each addition.
3. In a separate bowl, sift together the flour and baking powder. Mix in the salt.
4. Add the flour mixture to the butter mixture gradually, alternating with the sour cream, and beating on medium speed until the batter is smooth and evenly mixed. Gently fold in the berries.
5. Fill the paper liners until three-quarters full and bake for about 15 minutes, until a toothpick inserted in the center comes out clean. Transfer the cupcakes to a wire rack and let them cool to room temperature.
6. *Frosting:* In the bowl of an electric mixer, beat the cream cheese and butter until smooth. Mix in the confectioners' sugar and pureed berries until smooth.

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me

Drink Me



Eat Me



Eat Me



Eat Me



Eat Me



Eat Me



Eat Me



Eat Me



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Eat Me



Eat Me



Eat Me



Eat Me

