

Thank you . . .

for celebrating the release of *Looking-Glass Girl* by Cathy Cassidy, a modern-day retelling of the classic *Alice's Adventures in Wonderland* story, to celebrate the book's 150th anniversary.

This **EVENT KIT** includes suggestions for things to do that will help make a successful event. You'll have to gauge the size and age range of your group to determine which of these activities will work best, and put them in any order you like. You may copy and distribute the activity sheets and recipes for fans to have fun with right away, or to take home and enjoy later.



Some other suggestions to enhance your Looking-Glass Girl event:

♥ SET THE SCENE

Decorate the venue with brightly coloured balloons and bunting (you could prepare some of the bunting included in this pack in advance). Gather the fans at the start of the event and read them an extract from *Looking-Glass Girl*.

♥ PLAY DRESS-UP

Encourage fans to come dressed as Alice, the Mad Hatter or any other *Alice in Wonderland* or Cathy Cassidy character. Arrange a costume parade through your school, library or shop.

♥ GET DRAWING

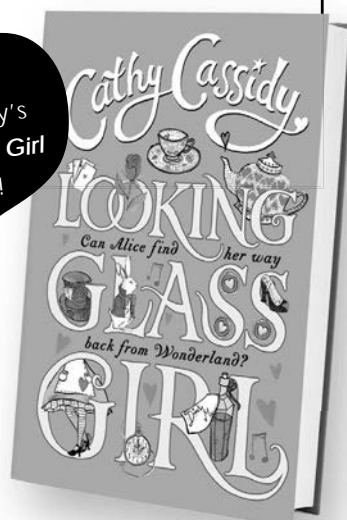
Set aside some drawing time and create a 'gallery' of the finished works. Ask fans to design their own bunting or to draw their perfect tea party. The goal is to showcase their creativity.

They might also like to submit their drawings to Cathy Cassidy on her website at www.cathycassidy.com/you/pictures.

♥ SERVE LOOKING-GLASS GIRL/ALICE IN WONDERLAND-THEMED SNACKS

You'll find recipe ideas in this pack, but the world is your oyster here! Serve cucumber sandwiches, Victoria sponge cake, cupcakes, biscuits, lemonade . . . anything you like! Just don't forget the pot of tea (and you'll find instructions on how to brew the perfect cup in this pack too!).

Cathy Cassidy's
Looking-Glass Girl
is out now!



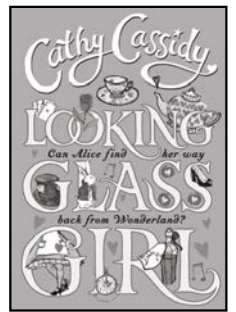
There are tons of ways to have fun **Cathy Cassidy-style**. We hope this pack will help you create an event that's fun for everyone—whether the size of your group is four or forty. Thank you again and have a great time!

Cathy Cassidy
x x



Make
& Do!

Door Hanger



Colour in and cut out the two sides of the door hanger
and then stick them together!

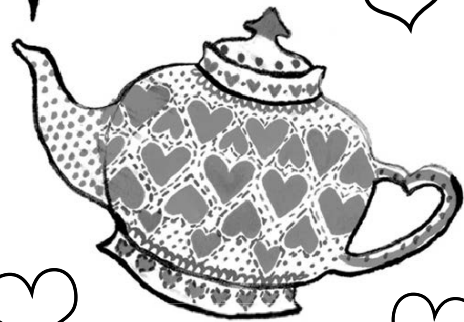
*Do Not
Disturb!*



Cathy Cassidy

*tea party
in progress*

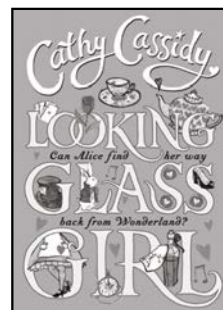
Welcome!



Cathy Cassidy

*tea party
inside!*





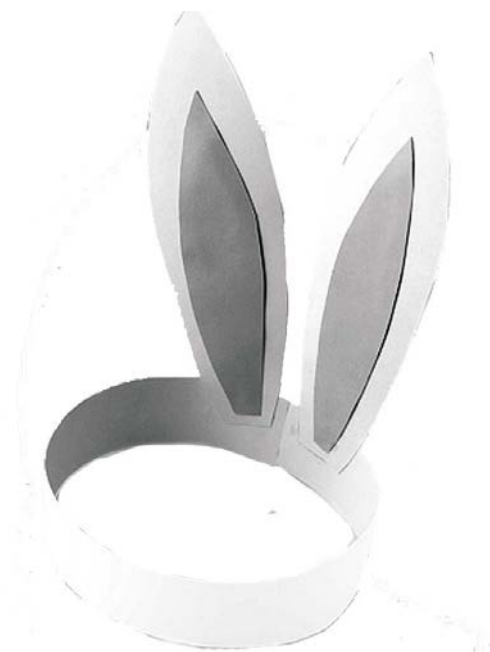
Make
& Do!

White Rabbit Ears



Materials:

- Thin white cardboard
- Pink paper
- Scissors
- Pencil
- PVA glue or Pritt
- Sellotape or stapler
- Stickers, crayons or coloured pencils



Method:

1. Cut a band of thin white cardboard about 5cm wide by about 60cm long.
2. Cut two ears out of thin white cardboard, each about 20cm long and 8cm wide.
3. Cut two smaller ears out of pink paper.
4. Glue the pink ears inside the white ears.
5. Glue the ears inside the band, positioning them to fit behind your head.
6. Decorate the head band with stickers, crayons or coloured pencils if you wish.
7. Tape or staple the band to fit to the size of your head. Cut off any excess.
8. Use face paints to add a cute bunny nose and whiskers and you're ready to go!

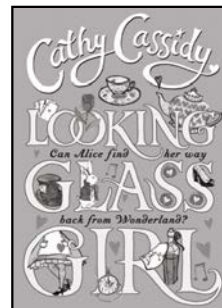
Sweet!

You could even make a giant pocket watch out of cardboard to complete the white rabbit transformation!

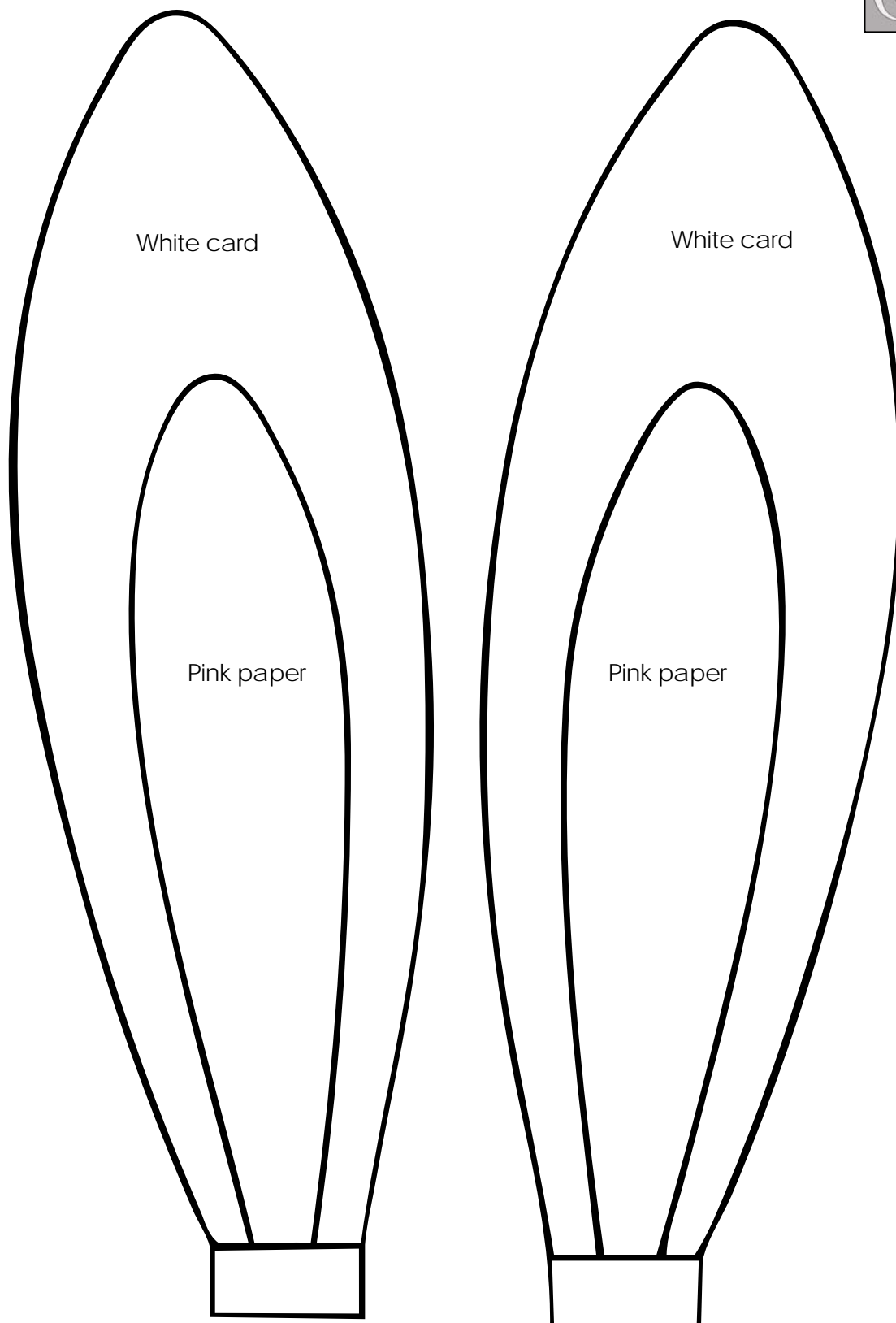


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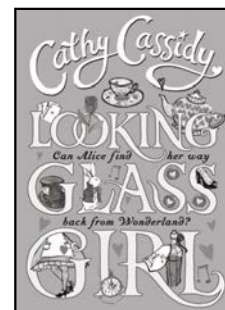


RABBIT EARS TEMPLATE



Make
& Do!

Mad Hatter's Top Hat



Materials:

- Thin black card, A2 size
- Paper plate
- Black paint & paintbrush
- Scissors
- Pencil
- Ruler
- Stapler
- Double-sided tape (optional)
- Strong tape, e.g. parcel tape
- Hole puncher
- Black elastic (optional)
- Glitter, feathers, sweets etc, to decorate
- White paper

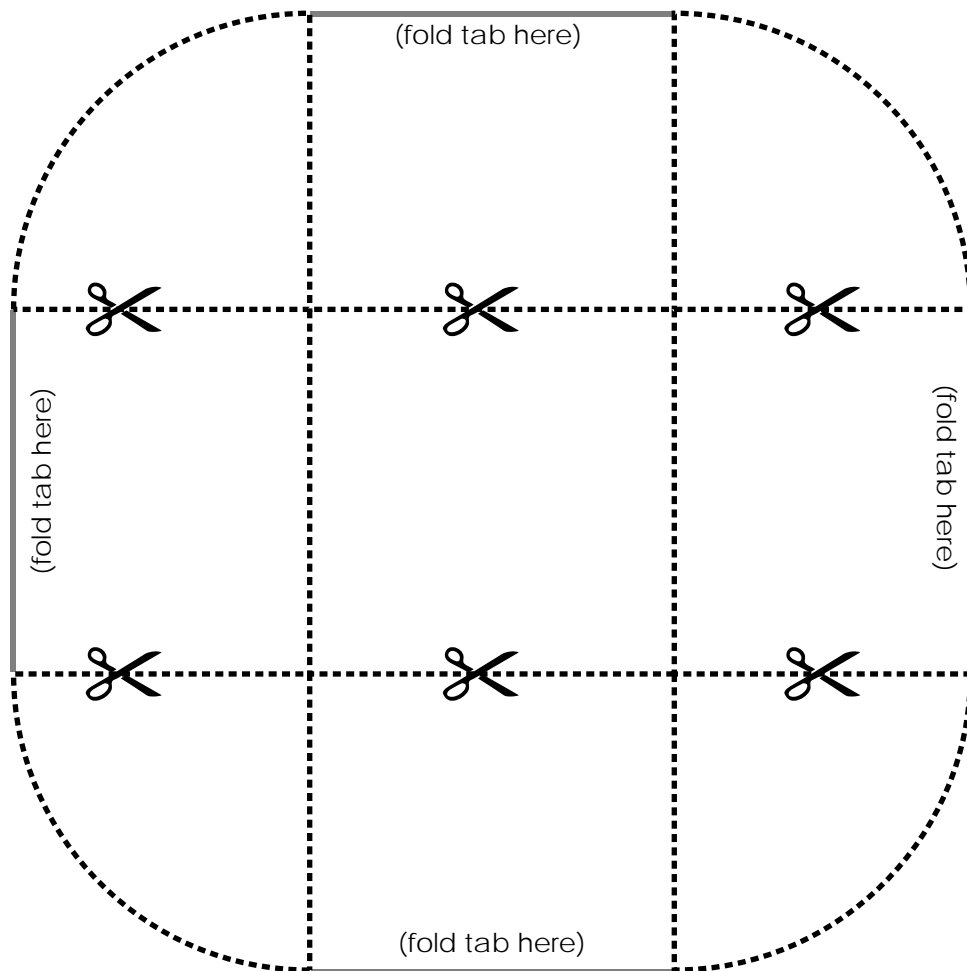


Method:

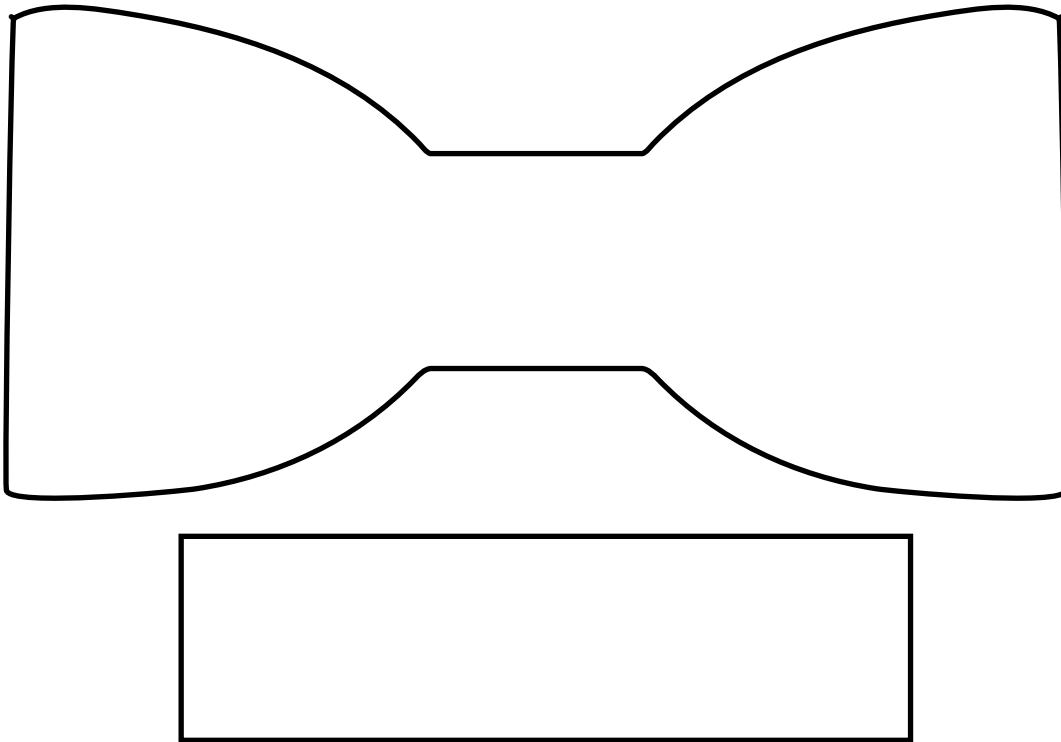
1. Cut a 4cm-wide strip of black card that is long enough to fit round your head. Staple the ends together to make a headband.
2. Cut a rectangular piece of black card, long enough to fit round your head and approximately 40cm tall. Make a cylinder, then use double-sided tape or staples to hold it in place and attach it to your headband. Cover the staples with strong tape to protect your head.
3. Using the hat-brim template as a guide, cut four tabs in the centre of the paper plate. Fold the tabs up and attach them to the inside of the hat with strong tape. Cover the brim with black paint and leave to dry.
4. When the paint is dry, you could punch small holes in each side of the brim, thread through elastic and tie each end so that the hat stays on!
5. Decorate your hat however you please! Follow the decoration template if you need any help. Finally, wrap a strip of brightly coloured paper or ribbon just above the brim and tuck a white piece of paper with $10/6$ written on it behind the ribbon.



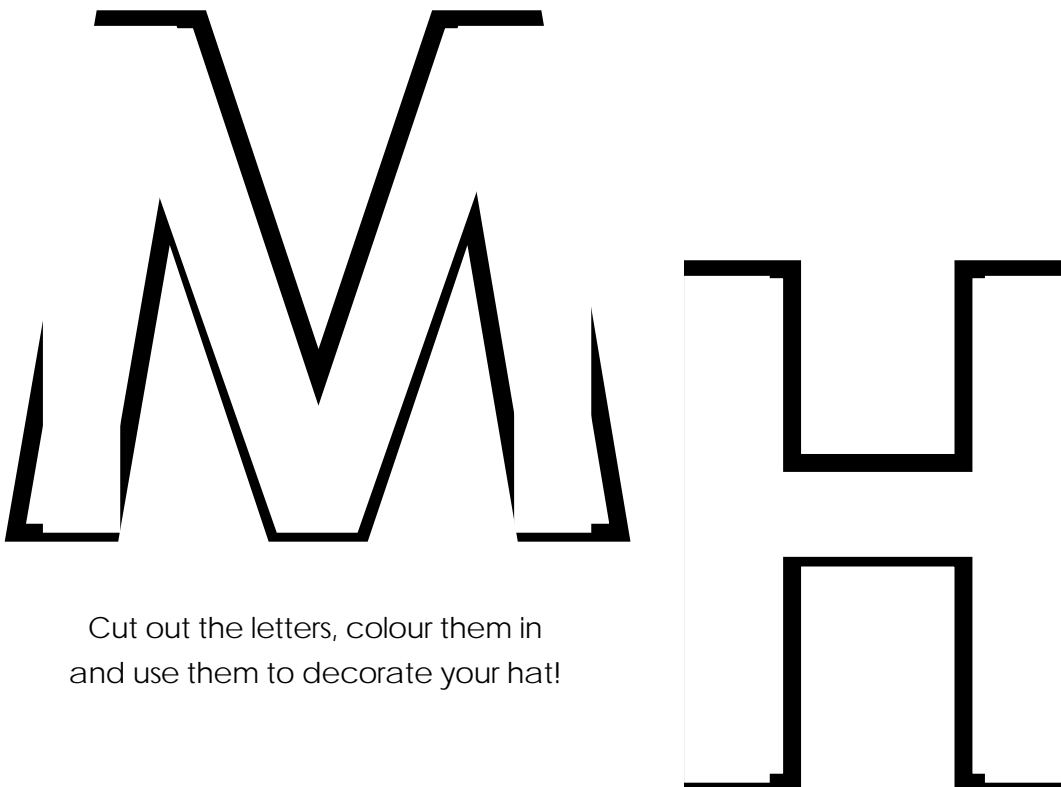
HAT BRIM TEMPLATE



DECORATION TEMPLATE

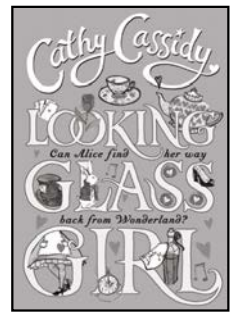


Wrap the strip round the middle of the bow and fix at the back with a piece of tape. Colour it in, cover it in glitter and use it to decorate your hat!



Cut out the letters, colour them in and use them to decorate your hat!





Which Alice in Wonderland character are you?

1. What's your favourite subject at school?

- a. I couldn't choose. They all merge into one when I'm daydreaming anyway . . .
- b. The final subject of the day – then there's nothing else to be late for!
- c. Home economics, especially baking.
- d. P.E. – somersaulting over and over and over!

2. How would your friends describe you?

- a. Dreamy, inquisitive, always on the lookout for an adventure
- b. Punctual and polite
- c. A chatterbox and a little bit mad (in a good way!)
- d. A joker with a mischievous grin

3. During your free time, you're most likely to be found . . .

- a. With your nose in a book, escaping to another world

- b. Everywhere! You're always dashing from event to event

- c. Hosting a tea party for your friends
- d. Playing pranks on your friends and family

4. What's your fancy-dress costume of choice?

- a. A pretty dress with some funky accessories
- b. A full vintage outfit, complete with pocket watch
- c. Anything that comes with a statement hat!
- d. A furry onesie might be fun . . .

5. You're most likely to say . . .

- a. 'Have I gone mad?'
- b. 'I'm late!'
- c. 'It's always teatime.'
- d. 'I'm not crazy – my reality is just different to yours . . .'



Mostly As:
THE CHESHIRE CAT
Full of energy and fun,
you're happiest surrounded
by a big group of friends,
especially if you're the
focus of their attention.
You love to play jokes,
dress up in zany costumes
and play the occasional
prank too . . .

Mostly As:
THE MAD HATTER
A baking wizard, you're
happiest cooking up a
storm in the kitchen, then
inviting all your friends
round to sample your
creations. You love to chat,
socialize and can be a little
bit mad – but everyone
loves you for it!

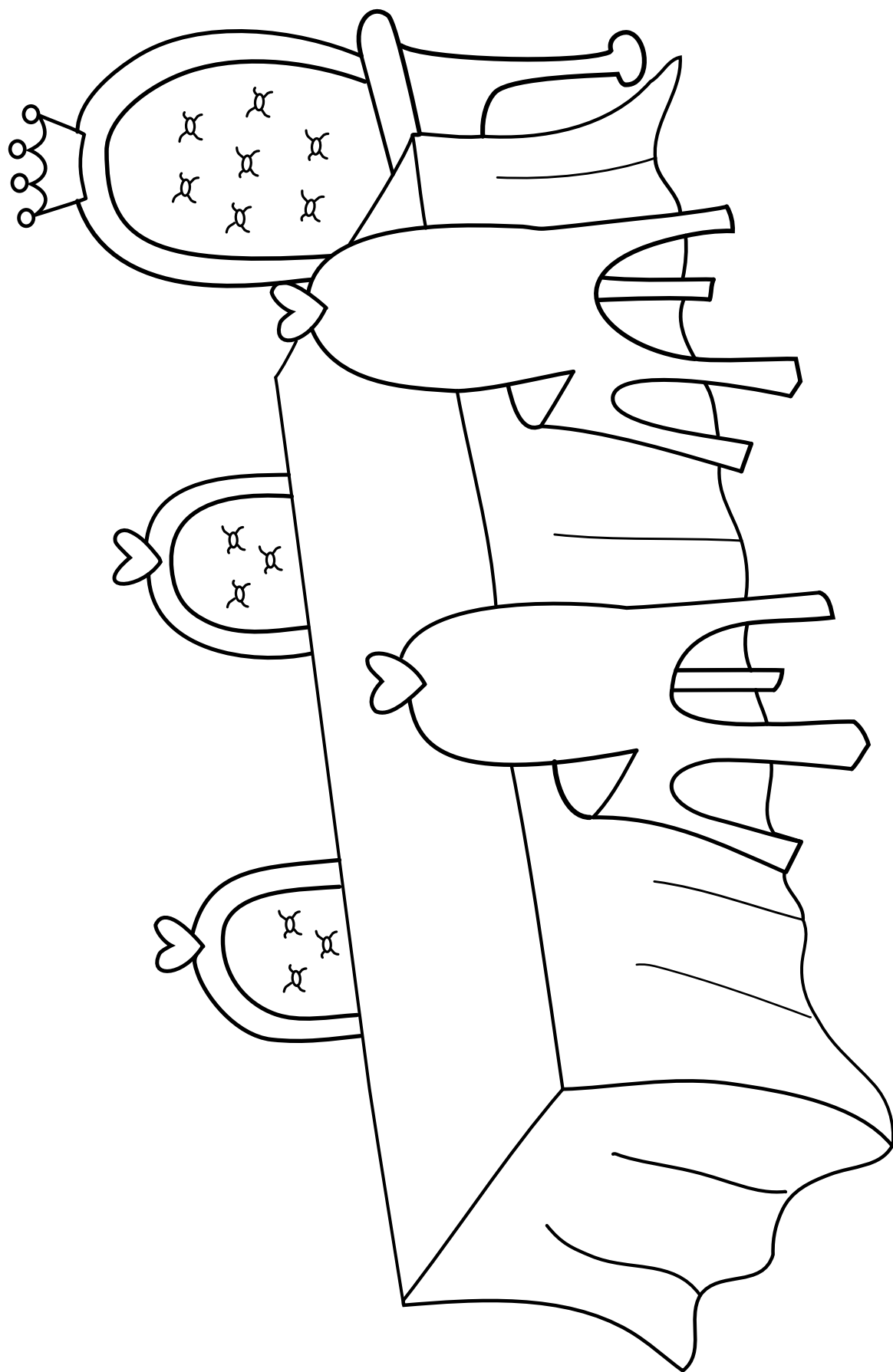
Mostly As:
THE WHITE RABBIT
Forever in a rush, you can
never seem to sit still for
longer than a few minutes.
You love all things vintage
and your friends depend
on you to be the life and
soul of any party.

Mostly As:
ALICE HERSELF
Day dreamy, artistic and
kind – you can sometimes
be quite shy, but you love
making new friends and are
always up for adventure.



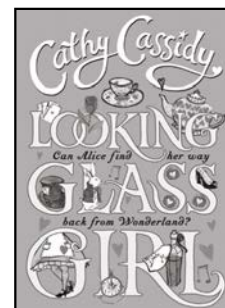
Design Your Perfect Tea Party

Use this space to design your perfect Alice-themed tea party! Remember to add in lots of delicious food and drink, decorations and beautiful tableware. You could even draw your guests! Who would you invite, real or imaginary?



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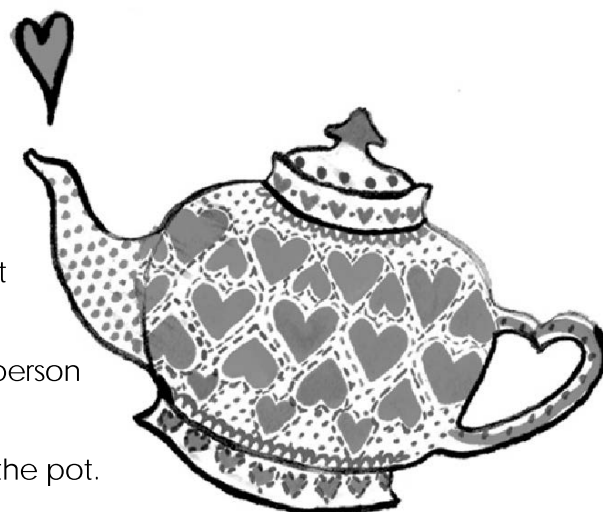


Here is a simple
STEP-BY-STEP GUIDE to
making the perfect
cup of tea!

The Perfect Cup of Tea

To make:

1. Fill the kettle with fresh water from the tap (water that has been boiled already will affect the taste of the tea).
2. As the kettle starts to boil, warm your teapot by rinsing it out with hot water.
3. Add one teaspoon of tea leaves for each person and one extra spoonful 'for the pot'.
4. Just before the kettle water boils, pour into the pot. It doesn't need to be stirred.
5. Leave to infuse for three to five minutes, depending on taste. Serve, using a tea strainer.



Milk or no milk?

Many teas taste delicious with milk, particularly stronger teas such as Assam, where the milk tempers the strong flavour. Generally, the lighter the tea, the less likely it is that it needs milk. Green, white and yellow teas as well as aromatic and floral teas should be drunk without milk. Very light teas such as Darjeeling can easily be overwhelmed by milk. If you are not used to drinking your tea 'black', try it – you may be surprised by the difference!

The right kind of cup

If aiming for perfection, it has to be bone china. The delicacy of the cup definitely enhances the delicacy of the tea within.



Milk in first or last?

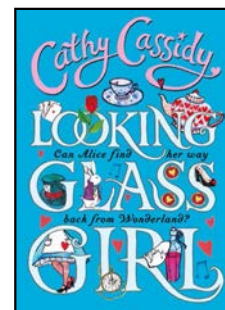
This question has divided tea drinkers for some time! Putting the milk in last was considered to be the 'correct' thing to do in refined social circles, but the reason for this is often forgotten. In the early days of tea-drinking, poor-quality cups were inclined to crack when hot tea was poured into them, and putting the milk in first helped to prevent this!

Mmm . . . delicious!

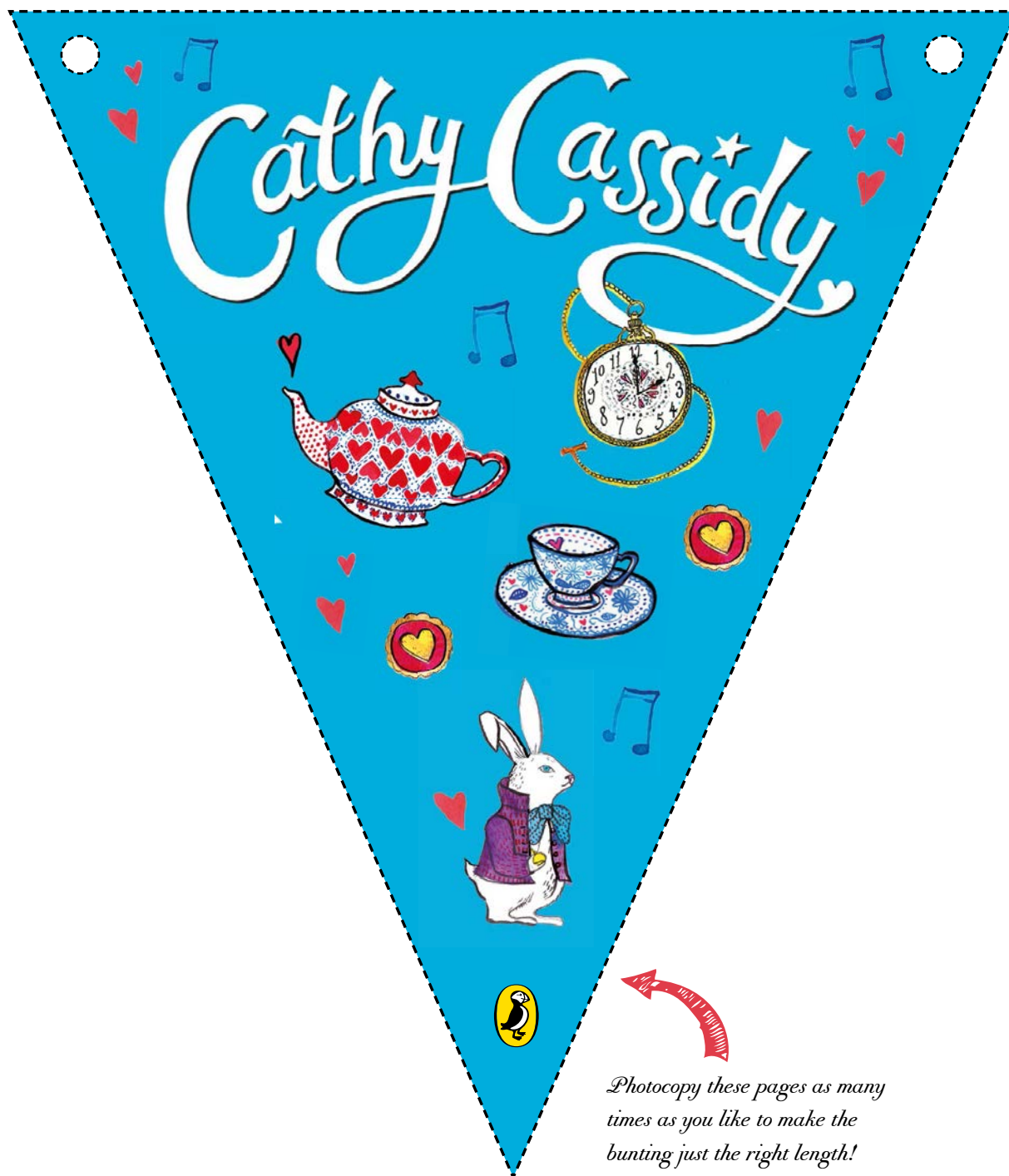


Make
& Do!

Bunting



Create your own Looking-Glass Girl bunting to help decorate your tea party! Simply cut out along the dotted lines and attach colourful string or ribbons to join the pennants together.



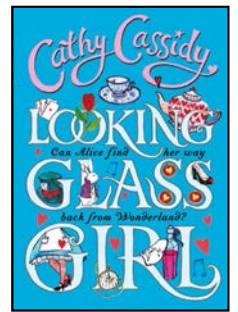
Photocopy these pages as many times as you like to make the bunting just the right length!

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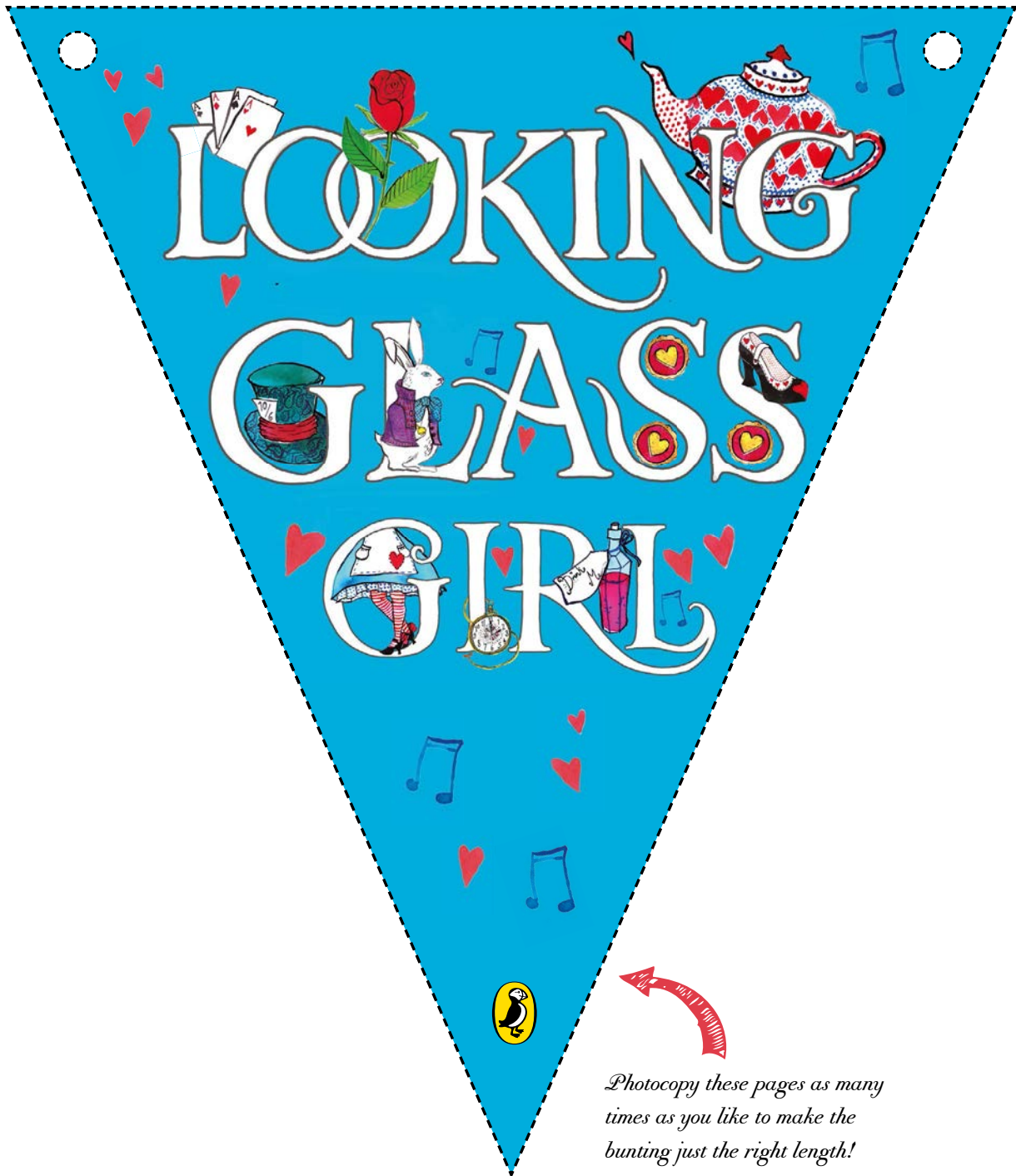


Make
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Follow these simple recipes to create your very own *Alice in Wonderland* themed tea party



Queen of Hearts Jam Tarts

Ingredients

- 12 tsp jam (any flavour you like!)
- 28g caster sugar
- 255g plain flour
- 140g hard unsalted butter
- 6 tbsps cold water
- Round cookie cutter

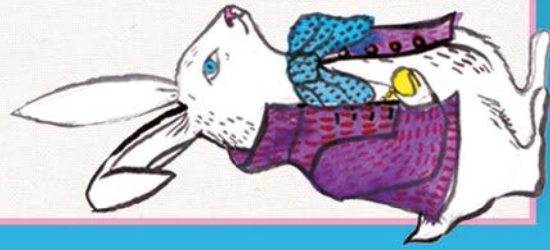
Method

1. Preheat the oven to 190°C/gas mark 5.
2. Sieve the flour into a mixing bowl, chop the butter into small pieces and rub it into the flour until it resembles fine breadcrumbs.
3. Add the water tablespoon by tablespoon until it is a moist dough.
4. Grease a cupcake tray and cut the pastry into rounds larger than the rounds of your cupcake tray using a large cookie cutter.
5. Press pastry rounds gently into the tray rounds.
6. Spoon a little jam into the pastry rounds and bake at 190°C/gas mark 5 for 12-15 minutes.

Yummy!



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Victoria Sponge Cake

Ingredients

- 4 free-range eggs
- 225g caster sugar, plus a little extra for dusting the finished cake
- 225g self-raising flour
- 2 tsp baking powder
- 225g baking spread, margarine or soft butter at room temperature, plus a little extra to grease the tins

To Serve

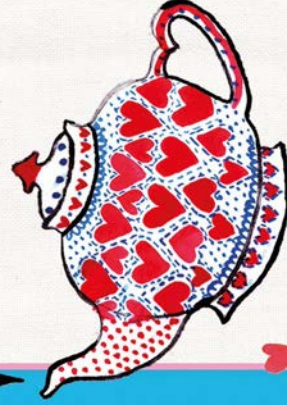
- good-quality strawberry or raspberry jam
- whipped double cream (optional)

Method

1. Preheat the oven to 180°C/gas mark 4 and grease and line 2 x 20cm/8in sandwich tins.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and baking spread. Mix everything together until well combined.
3. Divide the mixture evenly between the tins and gently smooth the surface of the cakes.
4. Place the tins on the middle shelf of the oven and bake for 25 minutes. The cakes are done when they're golden-brown and springy to the touch.
5. Cool for five minutes in the tins, then turn out onto a cooling rack and set aside to cool completely.
6. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream too.
7. Top with the second cake, top-side up. Sprinkle over the caster sugar and serve.

Indulgent!

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Cucumber Sandwiches

Ingredients

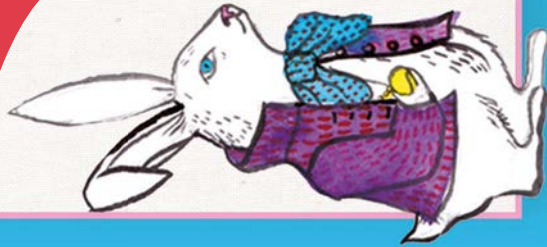
(Makes 4 small sandwiches)

- 2 slices of white bread
- cream cheese
- cucumber
- sea salt and freshly ground black pepper

Method

1. Spread the cream cheese thinly on the slices of bread.
2. Rinse the cucumber. Peel if it is waxed.
3. Slice the cucumber to about 1mm in width. It doesn't matter if the slices are not whole.
4. Cover one slice of bread generously with slices of cucumber. Overlap the cucumbers, but don't make more than two layers or the slices tend to fall out as you eat the sandwich.
5. Season to taste with salt and pepper.
6. Top this with the other slice of bread and trim off the crusts (very important!). Cut into triangles, squares or fingers.
7. Cover the sandwiches with a damp cloth until ready to eat. This is to stop them from drying out.

What could be better for your tea party than these traditional cucumber sandwiches?



Delicious!

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Traditional Lemonade

Ingredients

- 225g caster sugar
- 4-6 fresh lemons
- Water
- Ice cubes
- Fresh strawberries (optional)

Method

1. Place 225g of sugar in a heatproof mixing jug and add 235ml of boiling water, stirring gently until the sugar dissolves.
2. Use a lemon squeezer to squeeze the juice of 4-6 fresh lemons.
3. Mix the sugar-water and lemon juice together in a tall jug/pitcher and add 700-900ml of cold water to taste.
4. Refrigerate for 30 mins and serve with lots of ice and slices of lemon.
5. For pink lemonade, slice up a bowlful of fresh strawberries and stir into the finished lemonade instead of lemon slices.

Refreshing!

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