

Down The Rabbit Hole

*Your Guide to the Perfect Alice in
Wonderland Tea Party*



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Down the Rabbit Hole: Your Guide to the Perfect Alice in Wonderland Tea Party

Have you ever dreamed of tumbling down a rabbit hole into a world of wonder and whimsy? Of joining the Mad Hatter, the March Hare, and Alice herself for a delightfully chaotic tea party? Well, dear reader, your dreams are about to come true!

In this enchanting eBook, we'll guide you through the looking glass and into the magical realm of Wonderland. Here, you'll discover everything you need to host your very own Alice-inspired tea party that would make even the Cheshire Cat grin from ear to ear.

What adventures await you in these pages? Let's take a peek:

1. **Teatime Treats:** Dive into a collection of recipes that would tempt even the Queen of Hearts. Learn to bake "Eat Me" cakes that grow your imagination and brew teas that might just have you speaking to caterpillars.
2. **Decorating Dreamland:** Transform your space into a Wonderland worthy of Alice's adventures. From teacup topiaries to playing card bunting, we'll show you how to create a setting that's curiouiser and curiouiser!
3. **Party Games and Riddles:** No Wonderland party is complete without a touch of madness! We'll share ideas for games and riddles that will keep your guests entertained and wondering whether they've gone mad – or if everyone else has!
4. **Costume and Character Tips:** Dress the part with our guide to bringing Wonderland characters to life. Whether you're Alice, the White Rabbit, or the Dormouse, we've got you covered.
5. **Wonderland Wisdom:** Sprinkled throughout, you'll find fascinating anecdotes and tidbits about Lewis Carroll's beloved books. These little nuggets of knowledge are sure to spark lively conversation around your tea table.

So, put the kettle on, straighten your bow tie (or hair ribbon), and get ready for a tea party that defies the laws of logic and laughs in the face of normalcy. After all, we're all mad here – and that's precisely what makes it fun!

Turn the page, dear friend, and let the madness begin!

Teatime Treats: 22 Wonderland-Inspired Recipes

Sweet Treats for You to Eat

1. **"Eat Me" Mini Cakes:** Vanilla sponge cakes with "Eat Me" written in icing, decorated to look like the cakes Alice eats to grow.
2. **Cheshire Cat Cookies:** Shortbread cookies shaped and decorated like the Cheshire Cat's grin.
3. **Queen of Hearts Tarts:** Heart-shaped jam tarts with a nod to the Queen's favorite phrase, "Off with their heads!"
4. **White Rabbit's Pocket Watch Macarons:** Gold-dusted macarons filled with vanilla buttercream and decorated to resemble pocket watches.
5. **Mad Hatter's Hat Cupcakes:** Chocolate cupcakes topped with colorful frosting and decorated to look like tiny top hats.
6. **Caterpillar's Mushroom Meringues:** Meringue cookies shaped and colored like the mushroom the Caterpillar sits on.
7. **Tweedledee and Tweedledum Cake Pops:** Round cake pops decorated to look like the rotund twins.
8. **"Painting the Roses Red" Strawberries:** White chocolate-covered strawberries with red "paint" drizzles.

Savory Bites

9. **Duchess's Pepper Sandwiches:** Delicate cucumber sandwiches with a hint of black pepper, inspired by the pepper-loving Duchess.
10. **Mock Turtle Soup Shooters:** A vegetarian version of the Mock Turtle's soup, served in small glasses.
11. **Dormouse's Cheese Straws:** Crispy cheese straws shaped like the Dormouse's tail.
12. **March Hare's Carrot Tartlets:** Mini tarts filled with carrot and goat cheese mousse.
13. **Cheshire Cat's Disappearing Egg Salad Sandwiches:** Egg salad on cat-shaped bread that's lightly toasted to make the filling look like it's disappearing.
14. **White Knight's Plum Pudding Surprise:** Savory Yorkshire puddings with a surprise plum chutney center.

15. **Bread-and-Butterfly Crostini:** Butterfly-shaped crostini with colorful veggie spreads.
16. **Flamingo Croquet Balls:** Rice paper-wrapped rice balls colored pink to resemble flamingos.

Drinks and Teas

17. **"Drink Me" Potion:** A layered, colorful mocktail served in miniature bottles with "Drink Me" tags.
18. **Mad Tea Party Blend:** A custom tea blend with elements of Earl Grey, chamomile, and a hint of mint.
19. **Cheshire Cat's Grin Punch:** A pink and purple layered fruit punch with a grinning cat garnish.
20. **White Rabbit's Time Tea:** An herbal tea blend with clock-shaped sugar cookies on the side.
21. **Tweedle Tea:** A tea for two served in a double-spouted teapot, perfect for the Tweedle twins.
22. **Looking Glass Lemonade:** A crystal-clear lemonade served in mirror-polished glasses, garnished with edible flowers frozen in ice cubes.

Each of these recipes can be accompanied by instructions, tips for presentation, and how they tie into the Alice in Wonderland theme. You might also want to include suggestions for dietary alternatives (gluten-free, vegan, etc.) to ensure all your guests can enjoy the Wonderland experience!

Wonderland Wisdom

The Real Alice: Alice Liddell, the inspiration for Alice in Wonderland, was a real girl. Lewis Carroll (whose real name was Charles Dodgson) first told the story to Alice and her sisters during a boat trip on July 4, 1862. Alice loved it so much that she begged Carroll to write it down.



"Eat Me" Mini Cakes

Description

These delightful mini vanilla sponge cakes, adorned with the iconic "Eat Me" message, are sure to transport your guests straight to Wonderland. Just be warned – they may not actually make you grow taller!

Ingredients

- 225g (1 cup) unsalted butter, softened
- 225g (1 cup) caster sugar
- 4 large eggs
- 225g (1¾ cups) self-rising flour
- 2 tsp baking powder
- 2 tsp vanilla extract
- 2-3 tbsp milk

For the icing:

- 400g (3 cups) powdered sugar
- 3-4 tbsp water
- Food coloring (pink, blue, yellow)

Instructions

1. Preheat your oven to 180°C (350°F). Grease and line a 20x30cm (8x12 inch) baking tray.
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Beat in the eggs one at a time, mixing well after each addition.
4. Sift together the flour and baking powder, then fold into the mixture.
5. Stir in the vanilla extract and enough milk to create a soft dropping consistency.
6. Pour the batter into the prepared tray and smooth the top.

7. Bake for 20-25 minutes until golden brown and a skewer inserted into the center comes out clean.
8. Allow to cool in the tin for 10 minutes, then turn out onto a wire rack to cool completely.
9. Once cooled, cut the cake into small rectangles (about 5x7cm or 2x3 inches).
10. For the icing, mix the powdered sugar with water until you have a thick but spreadable consistency. Divide into three portions and color each with a different food coloring.
11. Spread icing on each mini cake and write "Eat Me" on top with a contrasting color using a piping bag or food writing pen.

Presentation Tips

- Arrange the mini cakes on a tiered cake stand, alternating colors for a vibrant display.
- Place a small "Drink Me" bottle next to each cake for an extra Wonderland touch.
- Use edible flowers or butterflies made from rice paper as additional decorations.

Pairing Suggestions

- Serve with the Mad Tea Party Blend for a classic pairing.
- Offer alongside the White Rabbit's Time Tea for a whimsical combination.
- Pair with the Cheshire Cat's Grin Punch for a sweet and fruity contrast.

Dietary Adaptations

- Gluten-free: Replace self-raising flour with a gluten-free blend and add 1 tsp of xanthan gum.
- Vegan: Use a vegan butter substitute, replace eggs with applesauce or flax eggs, and use plant-based milk.
- Dairy-free: Use dairy-free margarine and plant-based milk.

Chef's Note: Remember, in Wonderland, appearance is everything! Don't be afraid to go bold with your colors and decorations. The more whimsical, the better!

Wonderland Wisdom

Eat Me, Drink Me: The scenes where Alice grows and shrinks after eating and drinking may have been inspired by contemporary debates about atomic theory and the nature of matter.



Cheshire Cat Cookies

Description

These delightful shortbread cookies, shaped and decorated to resemble the Cheshire Cat's iconic grin, are sure to bring a touch of Wonderland whimsy to your tea party. With their buttery flavor and playful appearance, they're the perfect treat to make your guests grin from ear to ear!

Ingredients

For the cookies:

- 225g (1 cup) unsalted butter, softened
- 100g (1/2 cup) caster sugar
- 1 tsp vanilla extract
- 275g (2 1/4 cups) all-purpose flour
- 1/4 tsp salt

For the icing:

- 200g (1 1/2 cups) powdered sugar
- 2-3 tbsp milk
- Pink and purple food coloring
- Black food coloring or writing gel

Instructions

1. In a large bowl, cream together the butter and sugar until light and fluffy.
2. Mix in the vanilla extract.
3. Gradually add the flour and salt, mixing until a soft dough forms.
4. Wrap the dough in plastic wrap and chill in the refrigerator for at least 1 hour.
5. Preheat your oven to 180°C (350°F). Line baking sheets with parchment paper.
6. On a lightly floured surface, roll out the dough to about 1/4 inch thickness.
7. Using a cat-face shaped cookie cutter or a template, cut out the cookies. If you don't have a cat-face cutter, you can use a round cutter and then shape the bottom into a point for the cat's chin.

8. Place the cookies on the prepared baking sheets and bake for 12-15 minutes, or until the edges are lightly golden.
9. Allow to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
10. For the icing, mix the powdered sugar with milk until you have a thick but spreadable consistency. Divide into two portions and color one pink and one purple.
11. Spread the pink and purple icing on the cookies in a striped pattern.
12. Once the base icing has set, use the black food coloring or writing gel to draw the Cheshire Cat's features - wide eyes and a big, mischievous grin.

Presentation Tips

- Arrange the cookies on a mirrored platter to play on the Cheshire Cat's disappearing act.
- Create a forest scene on your serving tray using edible moss (green-tinted coconut) and meringue mushrooms, with the Cheshire Cat cookies peeking out from behind.
- Serve the cookies on branches of an artificial tree for a truly whimsical display.

Pairing Suggestions

- Serve alongside the "Mad Tea Party Blend" for a classic Wonderland pairing.
- Offer with the "Cheshire Cat's Grin Punch" for a themed combination.
- Pair with "Looking Glass Lemonade" for a refreshing contrast to the sweet cookies.

Dietary Adaptations

- Gluten-free: Replace all-purpose flour with a gluten-free flour blend. Add 1/4 tsp xanthan gum if your blend doesn't already include it.
- Vegan: Use a vegan butter substitute and replace the milk in the icing with plant-based milk or water.
- Dairy-free: Use dairy-free margarine and replace the milk in the icing with water or plant-based milk.

Chef's Note

The key to these cookies is in the decoration! Don't worry if they're not perfect - in Wonderland, a little madness is always welcome. For an extra touch of magic, try adding a drop of peppermint extract to the icing - it'll make your guests' smiles as wide as the Cheshire Cat's!



Queen of Hearts Tarts

Description

These delightful heart-shaped jam tarts pay homage to the infamous Queen of Hearts. With their crisp pastry and sweet filling, they're sure to be the crowning glory of your Wonderland tea party – just be careful not to upset Her Majesty!

Ingredients

For the pastry:

- 250g (2 cups) all-purpose flour
- 125g (1/2 cup) cold unsalted butter, cubed
- 50g (1/4 cup) powdered sugar

- 1 large egg, beaten
- 2-3 tbsp cold water

For the filling:

- 200g (2/3 cup) raspberry jam
- 200g (2/3 cup) strawberry jam

For decoration:

- 100g (3/4 cup) powdered sugar
- 1-2 tbsp water
- Red food coloring

Instructions

1. In a large bowl, mix the flour and powdered sugar. Add the cold butter cubes and rub them into the flour mixture with your fingertips until it resembles breadcrumbs.
2. Add the beaten egg and mix with a fork. Gradually add cold water, 1 tbsp at a time, until the dough comes together.
3. Knead the dough briefly on a floured surface, then wrap in plastic wrap and chill for 30 minutes.
4. Preheat your oven to 180°C (350°F). Grease a 12-cup muffin tin.
5. Roll out the pastry on a floured surface to about 3mm (1/8 inch) thickness. Using a heart-shaped cutter slightly larger than the muffin cups, cut out 12 hearts.
6. Gently press the pastry hearts into the muffin cups. Prick the bases with a fork.

7. Chill the pastry cases for 15 minutes.
8. Fill each tart with alternating raspberry and strawberry jam, about 2 tsp per tart.
9. Bake for 15-20 minutes until the pastry is golden and the jam is bubbling.
10. Allow to cool in the tin for 5 minutes, then carefully remove and cool completely on a wire rack.
11. For the decoration, mix the powdered sugar with water and red food coloring to make a thick icing.
12. Pipe or drizzle the red icing over the tarts in a crown pattern or write "OFF WITH THEIR HEADS" on some of the tarts for a dramatic touch.

Presentation Tips

- Arrange the tarts on a heart-shaped platter or a chess board for a true Wonderland feel.
- Create "royal scepter" skewers by threading alternating red and white berries onto long toothpicks. Use these to garnish your serving platter.
- Sprinkle edible glitter or gold dust over the tarts for a regal touch.
- Serve on playing cards (make sure they're clean!) for an extra thematic element.

Pairing Suggestions

- Offer alongside the "Mad Tea Party Blend" for a classic pairing.
- Serve with the "Queen of Hearts' Rosetini" for a fully royal experience.
- Pair with "White Rabbit's Time Tea" for a whimsical contrast.

Dietary Adaptations

- Gluten-free: Use a gluten-free flour blend in place of all-purpose flour. Add 1/4 tsp xanthan gum if your blend doesn't include it.
- Vegan: Use vegan butter and replace the egg with 3 tbsp aquafaba or a commercial egg replacer.
- Sugar-free: Use sugar-free jam and replace the powdered sugar in the pastry with a granulated sweetener suitable for baking.

Chef's Notes

1. For a more intense "Off with their heads!" effect, try using a red jam (like raspberry or strawberry) for the filling and a white icing for the decoration. The contrast will be striking!
2. If you're short on time, you can use store-bought shortcrust pastry. Just be sure to sprinkle it with a little powdered sugar before baking for that extra sweetness.
3. For a fun variation, try cutting small hearts out of the top of each tart before baking, creating a "peek-a-boo" effect with the jam.

Difficulty: Intermediate

Prep Time: 30 minutes (plus chilling time)

Bake Time: 15-20 minutes

Total Time: Approximately 1 hour 30 minutes

Yield: 12 tarts

Storage Instructions

Store in an airtight container at room temperature for up to 3 days. The pastry may soften slightly over time due to the moisture in the jam.

Wonderland Wisdom

The Queen's Favorite Phrase: "Off with their heads!" wasn't just a catchphrase. It reflected the harsh judicial system of the time, where even minor crimes could result in execution.



White Rabbit's Pocket Watch Macarons

Description

These elegant gold-dusted macarons, filled with creamy vanilla buttercream and decorated to resemble pocket watches, are the perfect tribute to the always-late White Rabbit. They're sure to have your guests exclaiming, "Oh my ears and whiskers, how late it's getting!"

Ingredients

For the macaron shells:

- 100g (1 cup) almond flour
- 100g (3/4 cup) powdered sugar
- 100g (1/2 cup) granulated sugar
- 75g (2.5 oz) egg whites (from about 2 large eggs), aged overnight at room temperature
- 1/4 tsp cream of tartar
- Gold food coloring (gel or powder)
- Edible gold dust

For the vanilla buttercream:

- 113g (1/2 cup) unsalted butter, softened
- 240g (2 cups) powdered sugar
- 2 tsp vanilla extract
- 1-2 tbsp heavy cream

For decoration:

- Black food coloring or edible marker
- Small amount of royal icing (optional)

Instructions

1. Sift together almond flour and powdered sugar. Set aside.
2. In a clean, dry bowl, beat egg whites on medium speed until foamy. Add cream of tartar and continue beating.
3. Gradually add granulated sugar while beating. Increase to high speed and beat until stiff peaks form.
4. Add gold food coloring and beat until evenly distributed.

5. Gently fold the almond mixture into the meringue in three additions. The batter should flow like lava when lifted.
6. Transfer the batter to a piping bag fitted with a round tip.
7. Pipe 1.5-inch circles onto parchment-lined baking sheets. Tap the sheets firmly against the counter to release air bubbles.
8. Let the macarons sit at room temperature for 30-60 minutes until a skin forms on top.
9. Preheat the oven to 150°C (300°F).
10. Bake for 15-18 minutes, until the macarons can be lifted cleanly from the parchment.
11. Let cool completely on the baking sheets.
12. For the buttercream, beat butter until creamy. Gradually add powdered sugar, then vanilla and cream. Beat until fluffy.
13. Pipe buttercream onto half of the macaron shells and sandwich with the remaining shells.
14. Using a small brush, dust the tops of the macarons with edible gold dust.
15. With black food coloring or an edible marker, draw clock faces on the macarons. For added detail, use small amounts of royal icing to create raised numerals or hands on the clock faces.

Presentation Tips

- Display the macarons on a multi-tiered cake stand, arranging them to look like they're tumbling down a rabbit hole.
- Create a bed of edible "grass" (green-tinted coconut) and nestle the macarons among it, as if the White Rabbit dropped them in his haste.
- Serve alongside teacups filled with "Drink Me" potion (your choice of beverage) for a full Wonderland experience.
- Use small name cards with "Eat Me" written on them to label the macarons.

Pairing Suggestions

- Serve with the "White Rabbit's Time Tea" for a thematically perfect pairing.
- Offer alongside the "Mad Tea Party Blend" for a classic Wonderland tea time.
- Pair with the "Looking Glass Lemonade" for a refreshing contrast to the sweet macarons.

Dietary Adaptations

- Gluten-free: This recipe is naturally gluten-free, but ensure all your ingredients are certified gluten-free.

- **Vegan:** Replace egg whites with aquafaba (chickpea brine). Use vegan butter and plant-based cream for the buttercream.
- **Dairy-free:** Use dairy-free butter and plant-based cream for the buttercream.

Chef's Notes

1. Aging the egg whites overnight helps create a more stable meringue.
2. The macarons may be quite sweet, so consider adding a pinch of salt to the buttercream to balance the flavors.
3. If you're short on time, you can use pre-made vanilla frosting and add some vanilla extract to enhance the flavor.
4. For a fun variation, try flavoring some of the macarons with a touch of lavender or rose to represent the flowers from the garden party scene.

Difficulty: Advanced

Prep Time: 1 hour (plus overnight for aging egg whites)

Bake Time: 15-18 minutes per batch

Total Time: Approximately 3 hours

Yield: About 20-24 filled macarons

Storage Instructions

Store in an airtight container in the refrigerator for up to 3 days. Bring to room temperature before serving for best flavor and texture.

Wonderland Wisdom

The White Rabbit is one of the few logical characters: The White Rabbit is one of the few logical characters in Wonderland's illogical world. He is the one who sets the whole action of the story into motion.



Mad Hatter's Hat Cupcakes

Description

These delightfully mad chocolate cupcakes, topped with vibrant frosting and decorated to resemble the Mad Hatter's iconic top hat, are sure to bring a touch of Wonderland whimsy to your tea party. They're so charming, your guests might just exclaim, "Your cupcakes are entirely bonkers, but I'll tell you a secret. All the best ones are!"

Ingredients

For the chocolate cupcakes:

- 150g (1 1/4 cups) all-purpose flour
- 200g (1 cup) granulated sugar
- 30g (1/4 cup) cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 180ml (3/4 cup) warm water
- 60ml (1/4 cup) vegetable oil
- 1 tbsp white vinegar
- 1 tsp vanilla extract

For the colorful frosting:

- 230g (1 cup) unsalted butter, softened
- 480g (4 cups) powdered sugar
- 2-3 tbsp milk
- 1 tsp vanilla extract
- Gel food coloring (various colors)

For decoration:

- 12 chocolate cookies (like Oreos)
- Black fondant or black candy melts

- Assorted sprinkles, edible glitter, and small candies

Instructions

1. Preheat the oven to 180°C (350°F). Line a 12-cup muffin tin with cupcake liners.
2. In a large bowl, whisk together flour, sugar, cocoa powder, baking soda, and salt.
3. In another bowl, combine warm water, oil, vinegar, and vanilla.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Divide the batter evenly among the cupcake liners, filling each about 2/3 full.
6. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean. Cool completely.
7. For the frosting, beat butter until creamy. Gradually add powdered sugar, alternating with milk. Add vanilla and beat until fluffy.
8. Divide the frosting into portions and color each with different food coloring.
9. Pipe a swirl of colorful frosting onto each cupcake, building it up to resemble the top of a hat.
10. Place a chocolate cookie on top of each frosted cupcake to form the brim of the hat.
11. Roll out black fondant (or melt black candy melts) and cut into thin strips. Wrap these around the base of the frosting to create a hatband.
12. Decorate the hats with sprinkles, edible glitter, and small candies to resemble hat pins, feathers, or other mad accessories.

Presentation Tips

- Display the cupcakes on a tiered stand decorated with playing cards and teacups for a full Mad Tea Party effect.
- Create small "10/6" price tags (the Mad Hatter's famous hat tag) from cardstock and attach them to toothpicks to stick in the cupcakes.
- Surround the cupcake display with mismatched teacups and saucers filled with colorful candies or "Drink Me" potions.
- Use a tablecloth with a bold pattern or bright colors to match the Mad Hatter's eccentric style.

Pairing Suggestions

- Serve with the "Mad Tea Party Blend" for an authentic Wonderland tea time.
- Offer alongside the "Cheshire Cat's Grin Punch" for a colorful and whimsical pairing.
- Pair with "White Knight's Plum Pudding Surprise" for a mix of sweet and savory flavors.

Dietary Adaptations

- **Gluten-free:** Use a gluten-free flour blend in place of all-purpose flour, and ensure your cocoa powder and cookies are gluten-free.
- **Vegan:** Use plant-based milk and vegan butter for the frosting. For the cupcakes, the recipe is already vegan-friendly!
- **Nut-free:** This recipe is naturally nut-free, but always check your ingredients for potential cross-contamination.

Chef's Notes

1. For an extra burst of flavor, consider adding a teaspoon of instant coffee to the cupcake batter. It enhances the chocolate flavor without making the cupcakes taste like coffee.
2. If you're short on time, you can use a boxed chocolate cake mix for the cupcakes and focus your efforts on the decorations.
3. To make your frosting colors really pop, start with a white butter base. You can achieve this by whipping the butter until it's nearly white before adding the powdered sugar.
4. For a fun surprise, core the center of each cupcake and fill it with colorful sprinkles or small candies before frosting.

Difficulty: Intermediate

Prep Time: 45 minutes

Bake Time: 18-20 minutes

Decorating Time: 30-45 minutes

Total Time: Approximately 2 hours

Yield: 12 cupcakes

Storage Instructions

Store in an airtight container at room temperature for up to 2 days, or in the refrigerator for up to 5 days. Bring to room temperature before serving for best flavor and texture.

Wonderland Wisdom

Mathematical Wonderland: Lewis Carroll was a mathematician, and many of the puzzles and paradoxes in the Alice books have mathematical undertones. For instance, the Mad Hatter's riddle "Why is a raven like a writing desk?" plays with the idea of unsolvable problems.



Caterpillar's Mushroom Meringues

Ingredients:

- 4 large egg whites, room temperature
- 1 cup granulated sugar
- 1/4 tsp cream of tartar
- 1/2 tsp vanilla extract
- Red food coloring
- White chocolate, melted (for decoration)

Instructions:

1. Preheat oven to 200°F (95°C). Line two baking sheets with parchment paper.
2. In a clean, dry bowl, beat egg whites on medium speed until foamy.
3. Add cream of tartar and continue beating while gradually adding sugar.
4. Increase speed to high and beat until stiff, glossy peaks form (about 5-7 minutes).
5. Gently fold in vanilla extract.
6. Divide meringue into two portions: 2/3 for mushroom caps, 1/3 for stems.
7. For caps:
 - Gently fold red food coloring into the larger portion to achieve a light pink color.
 - Pipe or spoon 2-inch circles onto one baking sheet.
8. For stems:
 - Leave the smaller portion white.
 - Pipe or spoon 1-inch tall cone shapes onto the other baking sheet.
9. Bake for 2 hours, then turn off the oven and let meringues cool inside for 1 hour.
10. Once cooled, use melted white chocolate to attach stems to caps.
11. For the finishing touch, use melted white chocolate to pipe small dots on the mushroom caps to resemble the Caterpillar's mushroom.

Enjoy your whimsical Caterpillar's Mushroom Meringues!



Tweedledee and Tweedledum Cake Pops

Ingredients:

- 1 box cake mix (vanilla or yellow)
- 1 can (16 oz) vanilla frosting
- 24 lollipop sticks
- 24 oz white candy melts
- Red candy melts for decorating
- Black edible marker
- Small candies or sprinkles for buttons

Instructions:

1. Bake the cake according to package instructions in a 9x13 inch pan. Let it cool completely.
2. Crumble the cooled cake into a large bowl. Mix in about 3/4 of the can of frosting until you have a moldable consistency.
3. Form the cake mixture into 24 balls, about 1.5 inches in diameter. Place them on a baking sheet lined with parchment paper.
4. Chill the cake balls in the refrigerator for at least 2 hours or overnight.
5. Melt the white candy melts according to package instructions.
6. Dip the tip of each lollipop stick into the melted candy and insert it into a cake ball, going about halfway through. Repeat for all cake balls.
7. Dip each cake pop into the melted white candy, tapping gently to remove excess. Stand the cake pops upright in a styrofoam block to dry.
8. Once the white coating is set, use the red candy melts to pipe on the characters' collars and hats.
9. Use the black edible marker to draw facial features: round eyes and a small mouth.
10. Attach small candies or sprinkles as buttons on their "outfits".
11. For the final touch, draw a flag on a toothpick using paper and write "Tweedledee" on one side and "Tweedledum" on the other. Insert this into the top of each cake pop's "hat".

Serve your Tweedledee and Tweedledum Cake Pops at room temperature and enjoy your whimsical Alice in Wonderland treats!



"Painting the Roses Red" Strawberries

Ingredients:

- 1 pound fresh strawberries (about 20-25 medium-sized berries)
- 12 ounces white chocolate chips
- 4 ounces red candy melts or red-colored white chocolate
- 1 tablespoon vegetable oil (optional, for thinning chocolate)

Equipment:

- Double boiler or microwave-safe bowl
- Parchment paper
- Baking sheet
- Small piping bag or zip-top bag
- Toothpicks (for dipping)

Instructions:

1. Wash strawberries and pat them completely dry. Leave stems intact for easier handling.
2. Line a baking sheet with parchment paper.
3. Melt white chocolate:
 - Double boiler method: Fill bottom of double boiler with water and bring to a simmer. Place white chocolate in top pan and stir until melted and smooth.
 - Microwave method: Place white chocolate in a microwave-safe bowl. Heat in 30-second intervals, stirring between each, until melted and smooth.
4. If chocolate seems too thick, stir in a little vegetable oil to thin it out.
5. Dip each strawberry into the white chocolate:
 - Hold the strawberry by the stem or use a toothpick inserted at the stem end.
 - Dip and twist to coat evenly, leaving a small portion near the stem uncovered.
 - Gently tap to remove excess chocolate.
 - Place on prepared baking sheet.
6. Refrigerate dipped strawberries for about 15 minutes until set.
7. Melt red candy melts or colored white chocolate using the same method as step 3.

8. Transfer melted red chocolate to a small piping bag or a zip-top bag with a tiny corner snipped off.
9. Remove strawberries from refrigerator.
10. Drizzle red chocolate over the white chocolate in a crisscross pattern to create the "painted" effect.
11. Return to refrigerator for another 5-10 minutes to set.
12. Serve and enjoy your "Painting the Roses Red" Strawberries!

Note: Store in the refrigerator and consume within 1-2 days for best quality.

Wonderland Wisdom

The Queen and King of Hearts are from the House of Lancaster as symbolized by the fact that they are the red king and queen of hearts. This would also explain why they are painting the roses red, as it is their symbol. Another reason they were painting the roses red was due to the fact that the previous white roses represented their rivals, the House of York.

Savory Bites



Duchess's Pepper Sandwiches

Ingredients:

- 1 loaf of thinly sliced white bread
 - 1 English cucumber
 - 8 oz cream cheese, softened
 - 2 tbsp fresh dill, finely chopped
- 1 tsp freshly ground black pepper (plus extra for garnish)
 - 1/4 tsp salt
 - 2 tbsp unsalted butter, softened

Instructions:

1. In a small bowl, mix the softened cream cheese with chopped dill, 1 tsp black pepper, and salt until well combined.
2. Wash and thinly slice the cucumber. Pat the slices dry with paper towels to remove excess moisture.
3. Spread a thin layer of softened butter on one side of each bread slice.
4. Spread a layer of the pepper-cream cheese mixture on half of the buttered bread slices.
5. Arrange cucumber slices in a single layer over the cream cheese.
6. Top with the remaining bread slices, buttered side down.
7. Using a sharp knife, carefully cut off the crusts.
8. Cut each sandwich diagonally to create two triangles, or into small squares for bite-sized treats.
9. Arrange on a serving platter and sprinkle with additional freshly ground black pepper for garnish.
10. Serve immediately, or cover with a damp cloth and refrigerate for up to 2 hours before serving.

Enjoy your delightfully peppery Wonderland-inspired sandwiches!



Mock Turtle Soup Shooters

Inspired by Alice in Wonderland, this vegetarian version of the Mock Turtle's soup is served in small glasses for a whimsical presentation.

Ingredients:

- 2 tablespoons olive oil
 - 1 small onion, finely diced
 - 2 cloves garlic, minced
 - 1 celery stalk, finely diced
-
- 1 carrot, finely diced
 - 1 cup finely diced mushrooms (preferably shiitake for a "meaty" texture)
 - 1/4 cup dry sherry
 - 4 cups vegetable broth
 - 1 bay leaf
 - 1 sprig fresh thyme
 - 1/4 teaspoon ground nutmeg
 - Salt and freshly ground black pepper to taste
 - 2 tablespoons butter
 - 2 tablespoons all-purpose flour
 - 1/4 cup heavy cream
 - 2 hard-boiled eggs, finely chopped
 - 2 tablespoons fresh parsley, chopped
 - Lemon wedges for serving

Instructions:

1. Heat olive oil in a large pot over medium heat. Add onion, garlic, celery, and carrot. Sauté until vegetables are softened, about 5 minutes.
2. Add mushrooms and cook for another 3-4 minutes until they release their moisture.
3. Pour in the sherry and simmer for 2 minutes to cook off the alcohol.

4. Add vegetable broth, bay leaf, thyme, and nutmeg. Bring to a boil, then reduce heat and simmer for 15 minutes.
5. In a separate small pan, melt butter over medium heat. Add flour and whisk to create a roux. Cook for 1-2 minutes until golden.
6. Slowly whisk the roux into the simmering soup to thicken it.
7. Stir in the heavy cream and simmer for an additional 5 minutes.
8. Remove bay leaf and thyme sprig. Season with salt and pepper to taste.
9. Ladle the soup into small glasses or shot glasses.
10. Garnish each shooter with a sprinkle of chopped hard-boiled egg and fresh parsley.
11. Serve with lemon wedges on the side for guests to add a squeeze of fresh lemon juice if desired.

Presentation:

Arrange the shooters on a decorative tray with playing cards or other Alice in Wonderland-themed decorations. Serve alongside tiny spoons for a true "Wonderland" experience.

Wonderland Wisdom

The Mock Turtle, along with the Gryphon, are the first Wonderland characters encountered in the dreams and imaginations of the now elderly Alice Hargreaves. The perpetually sobbing turtle symbolizes the Rev. Charles Dodgson



Dormouse's Cheese Straws

Ingredients:

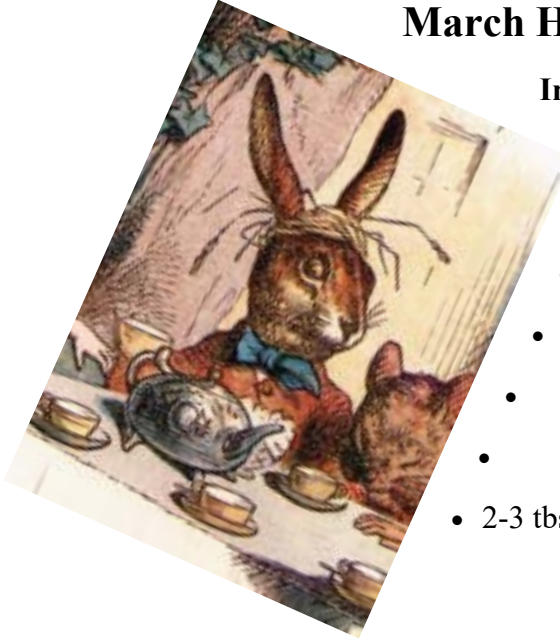
- 1 cup all-purpose flour
- 1/2 cup unsalted butter, cold and cubed
- 1 cup sharp cheddar cheese, grated
- 1/4 cup Parmesan cheese, grated
- 1/4 tsp salt
- 1/4 tsp paprika
- 1/8 tsp cayenne pepper (optional)
- 2-3 tbsp cold water

Instructions:

1. In a food processor, pulse the flour and cold butter until the mixture resembles coarse crumbs.
2. Add the grated cheddar, Parmesan, salt, paprika, and cayenne pepper (if using). Pulse to combine.
3. Gradually add cold water, 1 tablespoon at a time, pulsing until the dough comes together.
4. Turn the dough out onto a lightly floured surface and knead gently to form a ball.
5. Wrap the dough in plastic wrap and refrigerate for 30 minutes.
6. Preheat the oven to 375°F (190°C) and line two baking sheets with parchment paper.
7. Roll out the chilled dough on a lightly floured surface to about 1/8 inch thickness.
8. Using a sharp knife or pizza cutter, cut the dough into thin strips, about 1/4 inch wide and 6 inches long. Curve each strip slightly to resemble a mouse's tail.
9. Carefully transfer the cheese straws to the prepared baking sheets, leaving some space between each.
10. Bake for 12-15 minutes, or until golden brown and crisp.
11. Allow to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Serving Suggestion:

Arrange the Dormouse's Cheese Straws on a "tea party" platter alongside other Wonderland-themed snacks. You can create little name tags that say "Eat Me" to add to the whimsical presentation. The cheese can resemble to Dormouse's tail.



March Hare's Topsy-Turvy Carrot Tartlets

Ingredients:

For the "Pocket Watch" Pastry Crust:

- 1 1/2 cups all-purpose flour
- 1/4 cup powdered sugar
- 1/4 tsp salt
- 1/2 cup cold unsalted butter, cubed
- 1 large egg yolk
- 2-3 tbsp ice water

For the "Down the Rabbit Hole" Carrot and Goat Cheese Mousse:

- 1 cup roasted carrots, puréed
- 4 oz goat cheese, softened
- 2 tbsp honey
- 1/4 cup heavy cream
- 1 tsp vanilla extract
- 1/4 tsp ground cinnamon
- Pinch of nutmeg

For the "Cheshire Cat's Grin" Garnish:

- 1/4 cup chopped pistachios
- Edible flowers (violets or pansies)
- Fresh mint leaves

Instructions:

1. Make the "Pocket Watch" Pastry Crust:

- In a food processor, pulse flour, sugar, and salt.
- Add cold butter and pulse until mixture resembles coarse crumbs.
- Add egg yolk and 2 tbsp ice water. Pulse until dough comes together.

- Form dough into a disk, wrap in plastic, and chill for 1 hour.

2. **Prepare the Tartlet Shells:**

- Preheat oven to 375°F (190°C).
- Roll out dough and cut into circles to fit mini tart pans.
- Press dough into pans and prick bottoms with a fork.
- Bake for 12-15 minutes until golden. Cool completely.

3. **Create the "Down the Rabbit Hole" Mousse:**

- In a bowl, mix puréed carrots, goat cheese, honey, vanilla, cinnamon, and nutmeg.
- In a separate bowl, whip heavy cream until stiff peaks form.
- Gently fold whipped cream into carrot mixture.

4. **Assemble the Topsy-Turvy Tartlets:**

- Fill cooled tart shells with carrot and goat cheese mousse.
- Refrigerate for at least 2 hours to set.

5. **Add the "Cheshire Cat's Grin" Garnish:**

- Before serving, sprinkle chopped pistachios around the edges of each tartlet.
- Place an edible flower in the center of each tart.
- Add a small mint leaf next to the flower for a whimsical touch.

Serve these delightful tartlets at your next Mad Tea Party, and watch as your guests grin like the Cheshire Cat!

Wonderland Wisdom

The March Hare's house has rabbit-ear-shaped chimneys.

The March Hare's house is often shown in the background of illustrations of the Mad Tea Party. The house has chimneys shaped like rabbit ears and a roof thatched with fur.



Cheshire Cat's Disappearing Egg Salad Sandwiches

Ingredients:

For the egg salad:

- 6 hard-boiled eggs, cooled and peeled
- 1/4 cup mayonnaise

- 1 tablespoon Dijon mustard
- 2 tablespoons finely chopped chives
- 1 tablespoon finely chopped dill
- Salt and pepper to taste
- A dash of paprika for color

For the sandwiches:

- 8 slices of white bread
- Purple food coloring
- Cookie cutter in the shape of a cat's head

Instructions:

1. Prepare the egg salad:

- Chop the hard-boiled eggs finely.
- In a bowl, mix the chopped eggs, mayonnaise, Dijon mustard, chives, and dill.
- Season with salt, pepper, and a dash of paprika. Set aside.

2. Create the Cheshire Cat bread:

- Using a few drops of purple food coloring, create a light purple wash.
- With a clean paintbrush, paint stripes on the bread slices to mimic the Cheshire Cat's stripes.
- Use the cat-shaped cookie cutter to cut out cat head shapes from the striped bread.

3. Toast the bread:

- Lightly toast the cat-shaped bread pieces. This will make the purple stripes more vibrant and give a nice crunch to the sandwiches.

4. Assemble the sandwiches:

- Spread a generous amount of egg salad on half of the cat-shaped toast pieces.
- To create the "disappearing" effect, leave some areas of the toast visible, especially around the edges.
- Top with the remaining cat-shaped toast pieces.

5. Serve and enjoy:

- Arrange the sandwiches on a platter decorated with edible flowers or herb sprigs to create a whimsical Wonderland scene.
- For an extra touch, you can use small edible sugar eyes or cut out eyes from sliced olives to give the cat sandwiches a mischievous Cheshire grin.

Enjoy your magical Cheshire Cat's Disappearing Egg Salad Sandwiches, perfect for a mad tea party or any Wonderland-themed gathering.

Wonderland Wisdom

The Cheshire Cat's Grin: The phrase "grin like a Cheshire Cat" was common in Carroll's time. It possibly originated from cheese molds in Cheshire that were shaped like grinning cats.



White Knight's Plum Pudding Surprise

Ingredients

For the Yorkshire Puddings:

- 4 large eggs
- 1 cup all-purpose flour
- 1 cup milk
- 1/4 tsp salt
- 4 tbsp beef drippings or vegetable oil

For the Plum Chutney:

- 1 lb plums, pitted and chopped
- 1/2 cup brown sugar
- 1/4 cup apple cider vinegar
- 1 small onion, finely chopped
- 1 tsp grated fresh ginger
- 1/4 tsp ground cinnamon
- 1/4 tsp ground cloves
- Pinch of salt

Instructions

1. Prepare the Plum Chutney:
 - In a saucepan, combine all chutney ingredients.
 - Bring to a boil, then reduce heat and simmer for 30-40 minutes until thick.
 - Remove from heat and let cool completely.
2. Make the Yorkshire Pudding Batter:
 - In a large bowl, whisk together eggs, flour, milk, and salt until smooth.
 - Let the batter rest for 30 minutes at room temperature.
3. Preheat and Prepare:
 - Preheat the oven to 425°F (220°C).

- Divide the beef drippings or oil between 12 muffin cups.
- Place the muffin tin in the oven for 5 minutes to heat the oil.

4. Assemble and Bake:

- Carefully remove the hot muffin tin from the oven.
- Quickly pour the batter into each cup, filling about 2/3 full.
- Drop a spoonful of cooled plum chutney into the center of each pudding.
- Bake for 20-25 minutes until puffed and golden brown.

5. Serve:

- Remove from the oven and let cool for a few minutes.
- Carefully remove puddings from the tin.
- Serve hot, garnished with a sprinkle of powdered sugar or a dollop of clotted cream.

Enjoy your journey through Wonderland with these delightful White Knight's Plum Pudding Surprises!

Wonderland Wisdom

The White Knight is thought to be based on Lewis Carroll himself, with many of his mannerisms and habits reflected in the character. The White Knight has shaggy hair, blue eyes, and a kind smile, similar to Carroll. Memorable for his bumbling nature and absurd style of horse riding.



Bread-and-Butterfly Crostini

Ingredients:

- 1 baguette, sliced diagonally
- Olive oil for brushing
- Assorted vegetable spreads (suggestions below)
- Edible flowers for garnish (optional)

For the vegetable spreads (choose 3-4):

1. Carrot and ginger puree
2. Beet and goat cheese spread
3. Pea and mint mash
4. Purple cabbage and apple slaw
5. Butternut squash and sage puree
6. Avocado and lime spread

Instructions:

1. Preheat the oven to 375°F (190°C).
2. Slice the baguette diagonally to create oval shapes. Use a butterfly-shaped cookie cutter to cut each slice into a butterfly shape.
3. Brush each butterfly crostini with olive oil and arrange on a baking sheet.
4. Bake for 8-10 minutes until golden and crisp.
5. While the crostini are baking, prepare your chosen vegetable spreads.
6. Once cooled, top each butterfly crostini with a different colored spread.
7. Garnish with small edible flowers if desired.

Arrange the colorful butterfly crostini on a platter, perhaps with some "Eat Me" signs scattered around for an extra Wonderland touch. This appetizer not only captures the whimsy of the Bread-and-Butterfly from Alice in Wonderland but also offers a rainbow of flavors and a visually striking presentation.



Flamingo Croquet Balls

Ingredients:

- 2 cups sushi rice
 - 2 1/2 cups water
 - 2 tbsp rice vinegar
 - 1 tbsp sugar
 - 1/2 tsp salt
 - Pink food coloring
 - 8-10 sheets of rice paper
- 1/4 cup warm water (for sealing rice paper)

Instructions:

1. Prepare the rice:
 - Rinse the sushi rice in cold water until the water runs clear.
 - In a medium saucepan, combine the rinsed rice and 2 1/2 cups of water.
 - Bring to a boil, then reduce heat to low, cover, and simmer for 20 minutes.
 - Remove from heat and let stand, covered, for 10 minutes.
2. Season the rice:
 - In a small bowl, mix rice vinegar, sugar, and salt until dissolved.
 - Transfer the cooked rice to a large mixing bowl and gently fold in the vinegar mixture.
 - Allow the rice to cool to room temperature.
3. Color the rice:
 - Add a few drops of pink food coloring to the rice and mix gently until you achieve a soft, flamingo-pink color.
4. Shape the croquet balls:
 - Wet your hands to prevent sticking.
 - Take about 1/4 cup of the pink rice and shape it into a ball.
 - Repeat until you've used all the rice.
5. Wrap the rice balls:

- Fill a shallow dish with warm water.
- Dip a sheet of rice paper in the warm water for a few seconds to soften it.
- Place a rice ball in the center of the softened rice paper.
- Gently wrap the rice paper around the ball, gathering and pinching at the top to create a "feathered" effect.
- Repeat with all rice balls.

6. Chill and serve:

- Place the wrapped Flamingo Croquet Balls on a serving platter.
- Chill in the refrigerator for at least 30 minutes before serving.

Serve your Flamingo Croquet Balls at your next Mad Tea Party, and watch as your guests smile with delight at these whimsical treats!

Wonderland Wisdom

Alice participates in a croquet game, in which hedgehogs are used as balls, flamingos are used as mallets, and soldiers act as hoops. The Queen is short-tempered and constantly orders beheadings.

Drinks and Teas

"Drink Me" Potion Recipe

Ingredients (for 4 servings):

- 1/4 cup blue curaçao syrup (non-alcoholic)
- 1/4 cup grenadine syrup
- 1/2 cup pineapple juice
- 1/2 cup coconut water
- Ice cubes
- 4 miniature glass bottles (about 100ml each)
- "Drink Me" tags and string for decoration

Instructions:

1. Fill each miniature bottle about 1/4 full with ice cubes.
2. Pour 1 tablespoon of blue curaçao syrup into each bottle. This will form the bottom layer.
3. Slowly pour 1 tablespoon of grenadine syrup over the back of a spoon into each bottle. The syrup should float on top of the blue layer.
4. In a separate container, mix the pineapple juice and coconut water.
5. Carefully pour the pineapple-coconut mixture over the back of a spoon into each bottle, filling it to the top. This should create a third layer.
6. Attach a "Drink Me" tag to each bottle with a piece of string.
7. Serve immediately, or refrigerate until ready to serve.

Presentation Tips:

- Use clear glass bottles to showcase the layered effect.
- Serve with colorful straws that match your party theme.
- Place bottles on a mirrored tray or amid Alice in Wonderland decorations for extra flair.

Notes:

- The layers will eventually mix, creating a purple-blue color. This can be part of the "magical" experience!
- Adjust sweetness by varying the amount of syrups used.



Mad Tea Party Blend

Ingredients:

- 2 parts loose Earl Grey tea
- 1 part dried chamomile flowers
- 1/2 part dried peppermint leaves
- 1/4 part dried rose petals
- 1/8 part dried lavender buds

Instructions:

1. In a large bowl, combine all the dry ingredients.
2. Mix gently but thoroughly to ensure even distribution of flavors.
3. Store in an airtight container away from direct sunlight.

To Brew:

1. Use 1 teaspoon of the blend per cup of hot water (about 240ml).
2. Steep for 3-5 minutes, depending on desired strength.
3. Strain and serve.

Tasting Notes:

This whimsical blend combines the bold bergamot notes of Earl Grey with the soothing qualities of chamomile. The hint of mint adds a refreshing twist, while the rose petals and lavender contribute a subtle floral undertone, creating a truly "mad" but delightful tea party experience.

Serving Suggestion:

Serve in mismatched teacups for the full Mad Hatter effect. Pair with jam tarts, cucumber sandwiches, and of course, don't forget to wish everyone a very merry unbirthday!



Cheshire Cat's Grin Punch

A whimsical, layered fruit punch inspired by Alice in Wonderland, featuring a grinning cat garnish.

Ingredients:

Pink Layer:

- 2 cups watermelon juice
- 1 cup strawberry puree
- 1/4 cup fresh lemon juice
- 1/4 cup simple syrup
- 2 cups sparkling water

Purple Layer:

- 2 cups grape juice
- 1 cup blackberry puree
- 1/4 cup fresh lime juice
- 1/4 cup simple syrup
- 2 cups sparkling water

Garnish:

- Orange slices
- Black licorice strings
- Ice

Instructions:

1. Prepare the pink layer:

- In a large pitcher, combine watermelon juice, strawberry puree, lemon juice, and simple syrup.
 - Stir well and refrigerate until chilled.
2. Prepare the purple layer:
 - In another pitcher, mix grape juice, blackberry puree, lime juice, and simple syrup.
 - Stir well and refrigerate until chilled.
 3. When ready to serve, add sparkling water to each mixture and stir gently.
 4. To create the layered effect:
 - Fill glasses halfway with ice.
 - Slowly pour the purple layer over the ice.
 - Gently pour the pink layer over the back of a spoon to create a distinct layer on top.
 5. For the Cheshire Cat grin garnish:
 - Cut an orange slice in half to create a crescent shape.
 - Use small pieces of black licorice to create eyes and a mouth on the orange slice.
 - Place the garnish on the rim of each glass.
 6. Serve immediately and watch your guests' grins appear!

Wonderland Wisdom

Cheshire Cat, which serves as a representation of wisdom and guidance. It is through conversations with this enigmatic creature that Alice begins to make sense of her situation and gains insight into who she really is.



White Rabbit's Time Tea

Herbal Tea Blend:

- 2 parts chamomile flowers
 - 1 part dried lemon balm
 - 1 part dried mint leaves
 - 1/2 part dried lavender buds
-
- A pinch of vanilla bean powder

Instructions:

1. Mix the dried herbs together in a bowl.
2. Use 1-2 teaspoons of the blend per cup of hot water.
3. Steep for 5-7 minutes.
4. Strain and serve.

Clock-Shaped Sugar Cookies:

Ingredients:

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract

Instructions:

1. Mix dry ingredients in a bowl.
2. Cream butter and sugar, then add egg and vanilla.
3. Gradually mix in dry ingredients.
4. Chill dough for 1 hour.
5. Roll out dough and cut into clock shapes.

6. Bake at 350°F (175°C) for 8-10 minutes.
7. Cool and decorate with icing to resemble clock faces.

Serve the tea in delicate cups alongside the clock cookies for a whimsical "teatime" experience reminiscent of the White Rabbit's constant time-checking in Alice's adventures.

Wonderland Wisdom

Time for Tea: The Mad Hatter's tea party is stuck at 6 pm because, in Carroll's time, cheap watches and clocks often only had hour hands. Therefore, 6 o'clock (tea time) could be any time between 6 and 7.



Tweedle Tea: A Tea for Two

Ingredients:

- 2 tablespoons of Assam black tea leaves
- 1 tablespoon of dried chamomile flowers
- 1 teaspoon of dried lavender buds
- 2 cups of hot water (just below boiling)
- 2 tablespoons of honey
- 1/4 cup of milk (optional)
- 2 sugar cookies (for serving)

Instructions:

1. In a double-spouted teapot, combine the Assam tea leaves, chamomile flowers, and lavender buds.
2. Pour the hot water over the tea mixture and let it steep for 4-5 minutes.
3. Strain the tea into two cups, dividing it equally.
4. Add a tablespoon of honey to each cup and stir until dissolved.
5. If desired, add a splash of milk to each cup.
6. Serve the tea with a sugar cookie on each saucer.

Presentation:

- Use a double-spouted teapot to represent the Tweedle twins.
- Serve the tea in mismatched cups and saucers for a whimsical touch.
- Place a small "Drink Me" tag on each cup handle.

Enjoy your Tweedle Tea, perfect for a mad tea party in Wonderland!



Looking Glass Lemonade

Ingredients:

- 1 cup freshly squeezed lemon juice (about 6-8 lemons)
- 1 cup sugar
- 5 cups water, divided
- Edible flowers (such as pansies, violets, or borage)
- Ice cube trays

- Mirror-polished glasses for serving

Instructions:

1. Prepare the floral ice cubes:

- Gently rinse edible flowers and pat dry.
- Place one flower in each compartment of an ice cube tray.
- Fill halfway with distilled water and freeze until solid.
- Top off with more water and freeze completely.

2. Make a simple syrup:

- In a small saucepan, combine 1 cup of water and 1 cup of sugar.
- Heat over medium, stirring until sugar dissolves completely.
- Remove from heat and let cool to room temperature.

3. Clarify the lemonade:

- In a large bowl, combine lemon juice and cooled simple syrup.
- Add 4 cups of cold water and stir well.
- For crystal-clear lemonade, strain the mixture through a coffee filter or cheesecloth-lined sieve. This process may take some time but will result in a transparent liquid.

4. Chill and serve:

- Refrigerate the clarified lemonade until thoroughly chilled.
- Pour into mirror-polished glasses.
- Add floral ice cubes just before serving.

Presentation:

Serve the Looking Glass Lemonade in mirror-polished glasses to create a reflective effect. As the floral ice cubes melt, they will release the edible flowers, creating a whimsical and ever-changing drink that Alice herself would approve of. For an extra touch of Wonderland magic, consider serving alongside "Eat Me" cookies or "Drink Me" labels.

Wonderland Wisdom

Looking-Glass Origins: "Through the Looking-Glass" was partly inspired by Carroll's fascination with mirror writing and symmetry.



Decorating Wonderland:

Transform your space into a Wonderland worthy of Alice's adventures. From teacup topiaries to playing card bunting, we'll show you how to create a setting that's curiouser and curiouser! I have included 28 printable boxes, favors, markers, and tags. Here are 20 whimsical ideas to bring your Alice in Wonderland-themed party to life:

1. **Teacup Centerpieces:** Create enchanting centerpieces using mismatched teacups and saucers filled with flowers, colorful candies, or whimsical trinkets. Stack them on cake stands for added height and drama.
2. **Playing Card Bunting:** Craft a playful bunting using oversized playing cards. String them together with twine and hang them across walls or doorways to set a festive tone.
3. **Mad Hatter's Hat Photo Booth:** Design a photo booth area with oversized hats and props inspired by the Mad Hatter's tea party. Use a colorful backdrop with whimsical patterns that reflect the fantastical nature of Wonderland.
4. **Cheshire Cat Smile Decorations:** Incorporate the Cheshire Cat's iconic grin around the venue. Use cutouts, banners, or even light projections to create a magical and slightly mischievous atmosphere.

5. **Tea Party Table Settings:** Set a long table with mismatched china, colorful napkins, and whimsical place cards. Add elements like miniature clocks, key-shaped place holders, and small teapots filled with flowers for a charming touch.
6. **Garden of Curiosities:** Create a garden area with oversized flowers, mushrooms, and whimsical signs pointing in different directions. Use fake grass and bright colors to enhance the magical feel.
7. **Rabbit Hole Entrance:** Design an entrance that mimics the rabbit hole leading into Wonderland. Use a large archway covered in vines, flowers, and signs that say “This Way” or “That Way” to guide guests into the party.
8. **Potion Bottles and Elixirs:** Decorate tables with potion bottles filled with colorful liquids or candies. Label them with playful names like “Drink Me” and “Eat Me” to evoke the curious spirit of Wonderland.
9. **Themed Lighting:** Use fairy lights, lanterns, and colorful bulbs to create enchanting lighting. Consider using colored gels over lamps to cast a magical glow over your space.
10. **Wonderland Quotes:** Decorate walls and tables with famous quotes from the book. Use creative fonts or paint them on large canvases for an artistic touch.
11. **Tea Party Signage:** Create whimsical signs to guide guests to different areas, such as “Mad Hatter’s Tea Party,” “Queen’s Croquet Ground,” and “Cheshire Cat’s Lair.” Use playful fonts and bright colors to match the theme.
12. **Vintage Furniture:** Incorporate vintage or mismatched furniture, like chairs and tables, to give a quirky, eclectic feel reminiscent of the tea party scene. Use bright tablecloths and cushions for added comfort and style.
13. **Wonderland Wall Murals:** Consider painting or using removable wall decals to create scenes from Wonderland. Think of the garden, the tea party, or the Queen’s croquet game. This adds depth to your decor and transports guests into the story.
14. **Curiouser and Curiouser Pathway:** Create a pathway leading to your party space using colored stones or faux grass. Add whimsical signs along the way, like “Follow the White Rabbit” or “Through the Looking Glass,” to set the mood from the moment guests arrive.

15. **Floating Teacups:** Hang teacups from the ceiling using clear fishing line to create the illusion of floating teacups. This eye-catching decor adds an element of surprise and wonder.
16. **Cupcake and Dessert Bar:** Set up a dessert bar with treats inspired by the story, such as “Eat Me” cupcakes, “Drink Me” potion-flavored drinks, and “Mad Hatter” hats made from cookies. Use colorful platters and stands to display them.
17. **Interactive Games:** Incorporate games like “Pin the Grin on the Cheshire Cat” or croquet with modified rules to reflect the story. Decorate the game area with themed elements to maintain the Wonderland atmosphere.
18. **Whimsical Table Numbers:** If you’re having a seated dinner, use whimsical table numbers that reflect characters or elements from the story, like “Table 1: The Caterpillar” or “Table 2: The Queen of Hearts.”
19. **Queen of Hearts’ Garden:** Create a corner dedicated to the Queen of Hearts with red and white roses, heart-shaped decorations, and a throne-like chair. This can serve as a focal point for photos or a designated seating area.
20. **Soundtrack of Wonderland:** Enhance the ambiance with a playlist featuring whimsical music or soundtracks from adaptations of Alice in Wonderland. This auditory element can help immerse guests in the theme.

These ideas will help create a dreamy and enchanting atmosphere, perfect for an unforgettable Alice in Wonderland party!

Wonderland Wisdom

Alice on Stage: The first stage adaptation of Alice in Wonderland was produced in London in 1886, and Carroll himself was involved in the production.



WHO
ARE
you?



CURIOUSER
AND
CURIOUSER



WHAT a
CURIOUS
FEELING!



WE'RE
PAINTING
THE ROSES
RED!





OH MY
EARS AND
WHISKERS!
I'M LATE!



TWINKLE
TWINKLE
LITTLE BAT!
HOW I
WONDER
WHAT YOU'RE
AT!

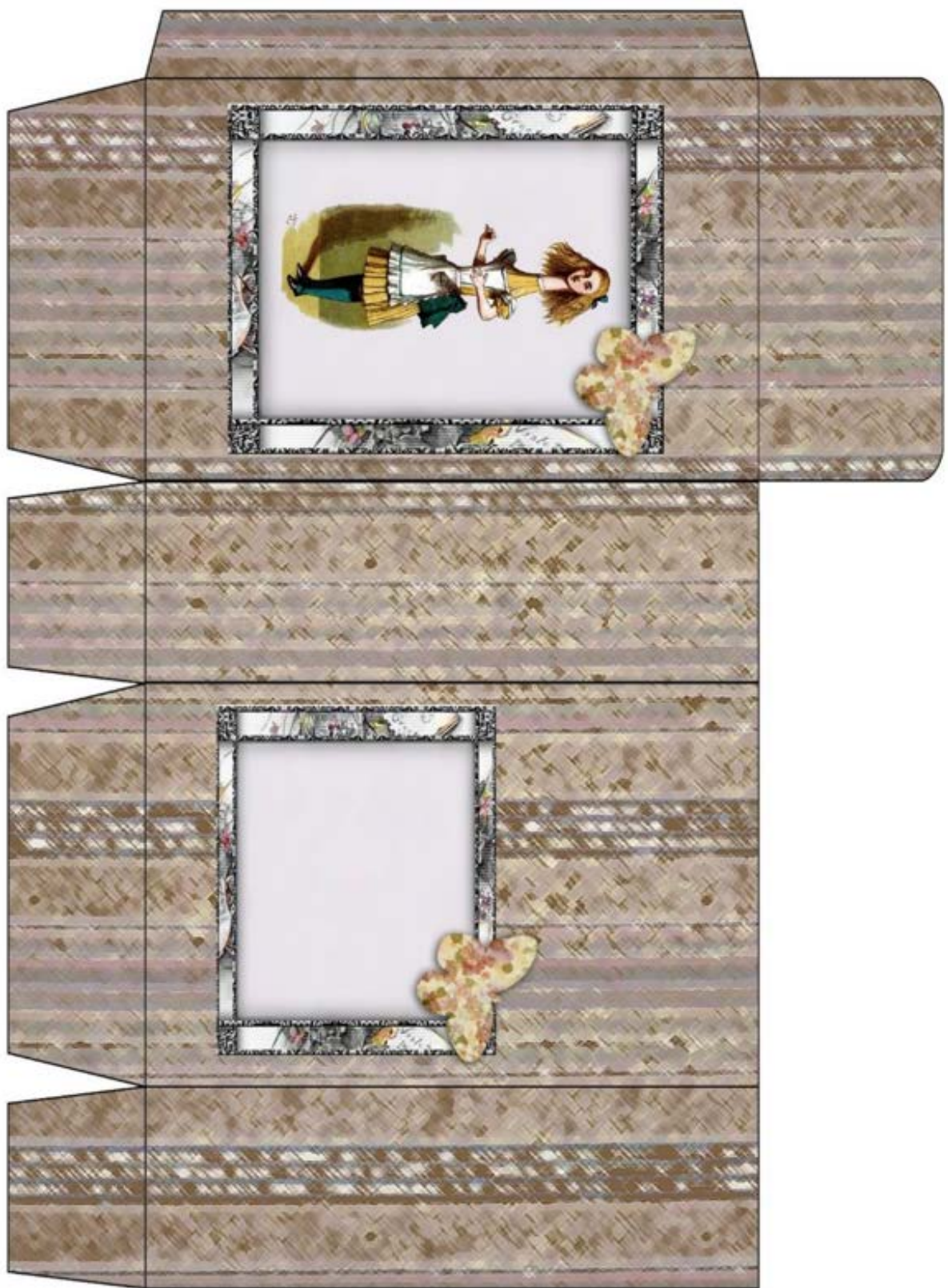


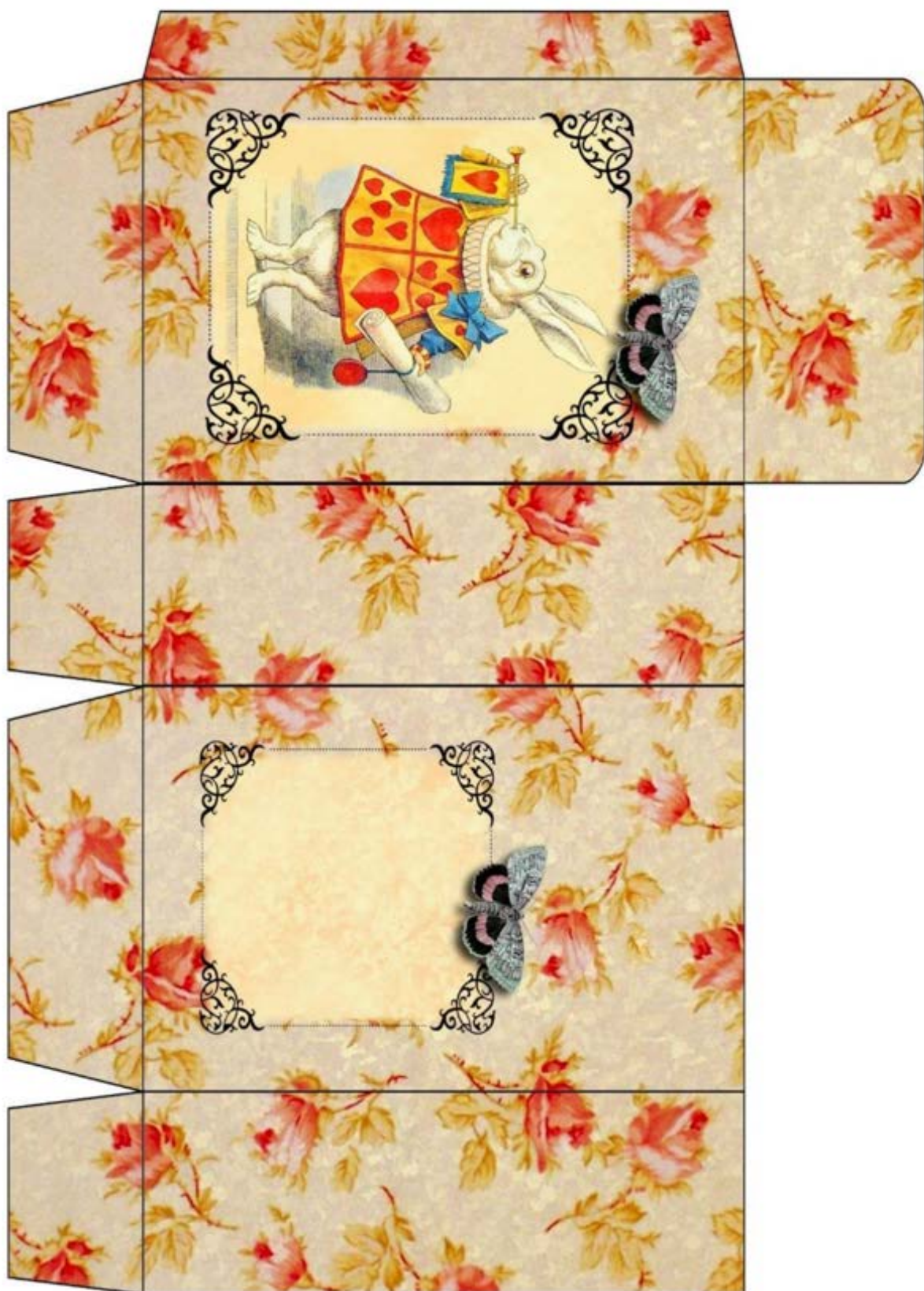
OFF
WITH HER
HEAD!

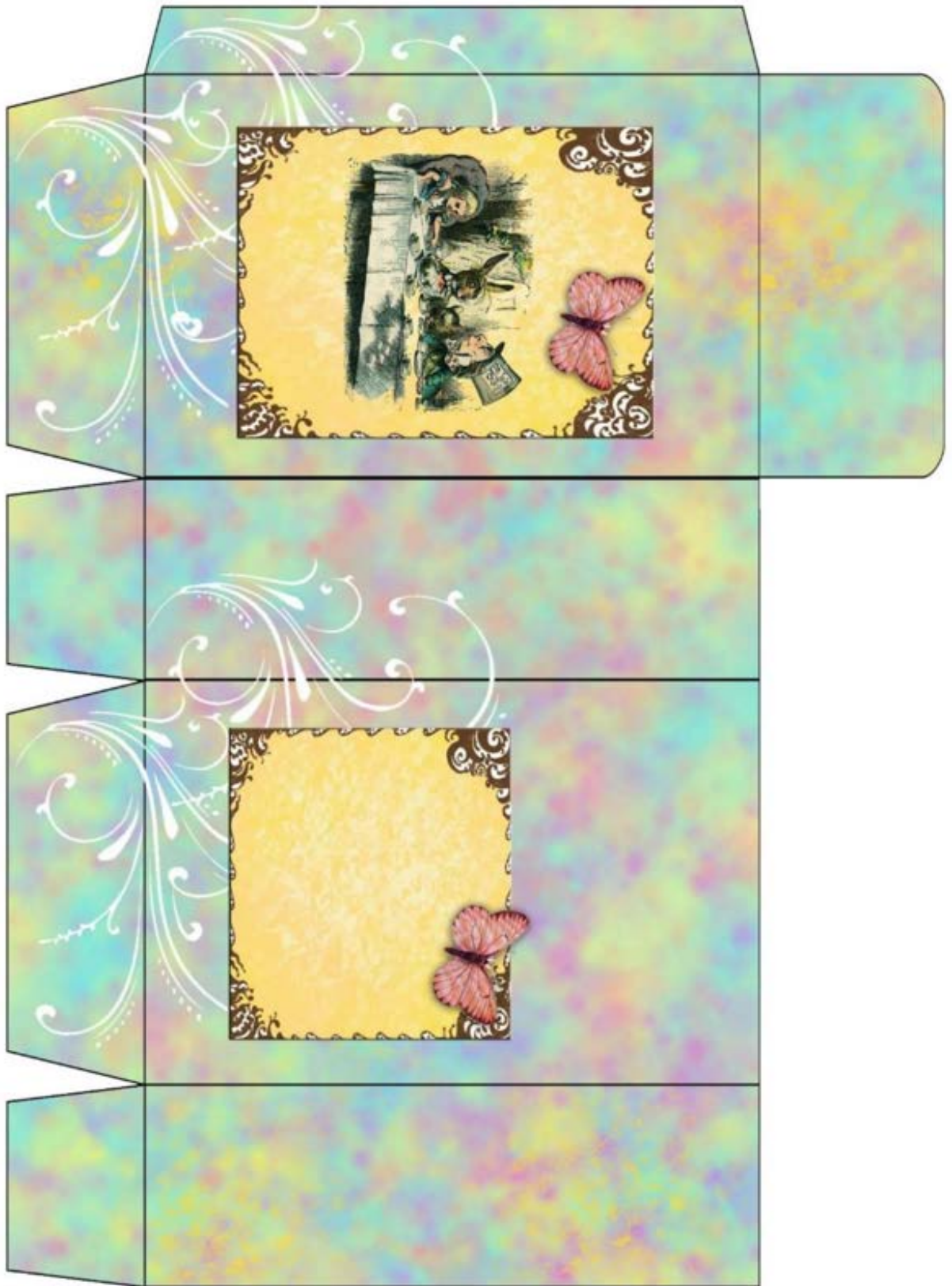


WHY,
SOMETIMES
I'VE BELIEVED
AS MANY AS
SIX IMPOSSIBLE
THINGS BEFORE
BREAKFAST!

















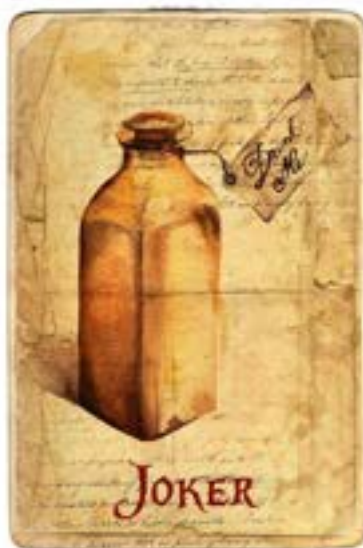










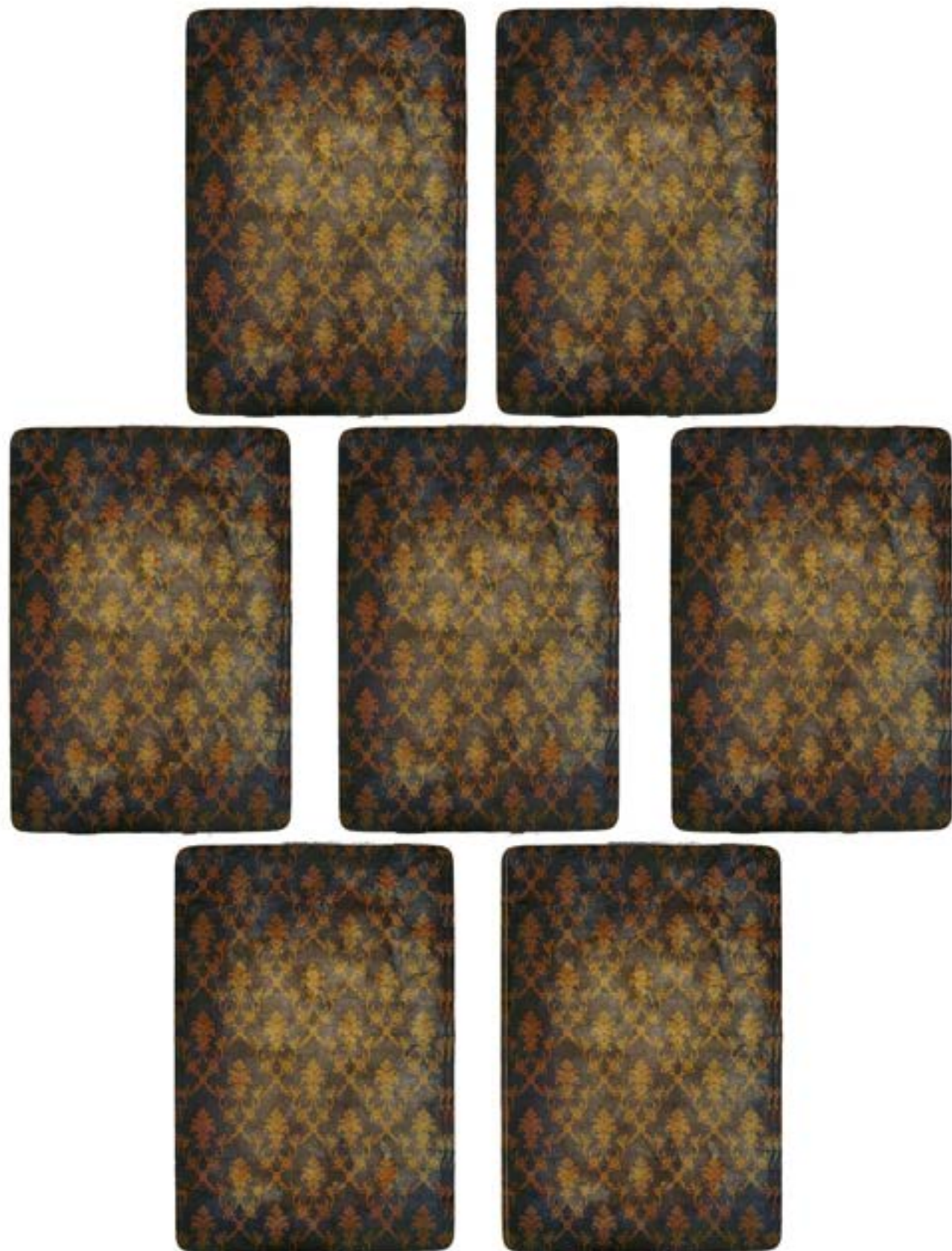












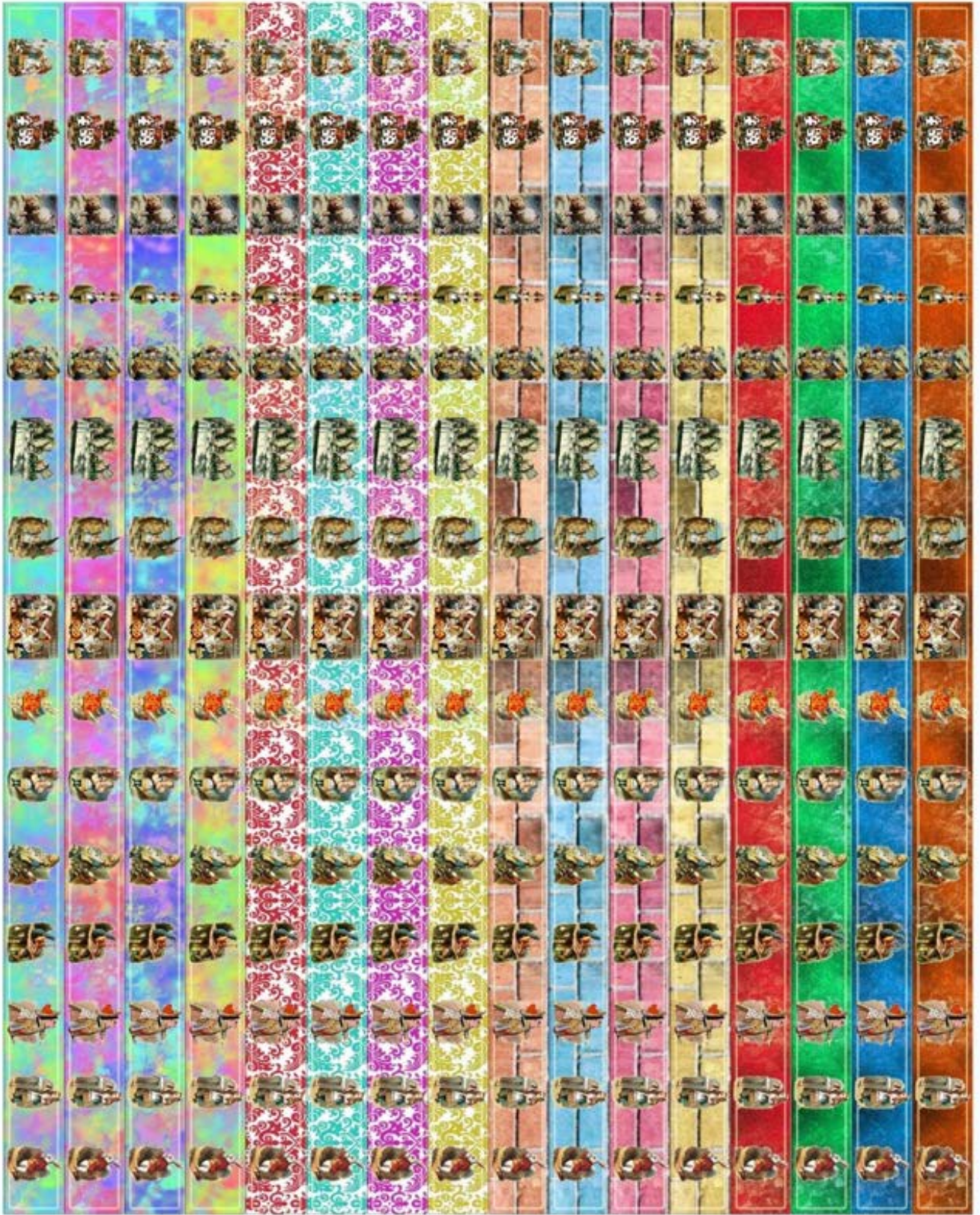
















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Adresse de destination

Monsieur
Cabanac
S. Bange
Hôtel



Bonne nuit
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Monsieur
au

M. et



Bonne nuit
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20 Alice in Wonderland Party Games

1. Mad Hatter's Tea Party Musical Chairs: Set up a long table with mismatched chairs. Play whimsical music and have guests switch seats when the music stops. The twist? Each chair has a tea-related task (e.g., "Stir your tea 3 times" or "Balance a sugar cube on your nose").
2. Cheshire Cat's Vanishing Act: Hide cut-out Cheshire Cat grins around the party area. Guests must find them and recreate the most mischievous grin. Vote on the winner!
3. Flamingo Croquet: Set up a croquet course using pink flamingo-shaped mallets and hedgehog balls. The wickets can be playing cards stood up in the ground.
4. Eat Me, Drink Me Challenge: Create a series of unusual food and drink combinations. Guests must guess the flavors while blindfolded, growing "curiouser and curiouser" with each taste.

5. White Rabbit's Time Trial: Set up an obstacle course. Participants must complete it while carrying a ticking clock or pocket watch, racing against time like the White Rabbit.
6. Tweedledee and Tweedledum's Mirror Match: Pair up guests and have them mirror each other's movements. The pair that stays in sync the longest wins.
7. Queen of Hearts' Crazy Croquet: Play croquet, but with constantly changing rules announced by the "Queen." Anyone who doesn't follow the new rules loses their head (gets eliminated).
8. Caterpillar's Hookah Ring Toss: Create a colorful "hookah" centerpiece. Guests throw flower-shaped rings to score points.
9. Jabberwocky Charades: Act out characters or scenes from the book using only nonsense words from the Jabberwocky poem.
10. Down the Rabbit Hole Scavenger Hunt: Hide Wonderland-themed items throughout the party area. Guests must "fall down the rabbit hole" to find them all.
11. Painting the Roses Red: Set up a collaborative art station where guests paint white roses red, competing for the most creative designs.
12. Dormouse's Hide and Seek: One player is the "Dormouse" and hides in a teapot-shaped fort. Others must find creative ways to "wake" the Dormouse without touching them.
13. Unbirthday Present Swap: Guests bring wrapped, Wonderland-themed gifts. Play a game of hot potato with whimsical music to determine who gets which "Unbirthday" present.
14. Alice's Growth Spurt Race: Set up a relay race where participants must alternate between walking on stilts ("eat me" cake) and crawling through small tunnels ("drink me" potion).
15. Mad Tea Party Mixology: Provide various non-alcoholic syrups, juices, and garnishes. Teams compete to create the most outrageous "Wonderland" mocktail.
16. Caucus Race: Organize a nonsensical race where everyone runs in circles. The goal isn't to win, but to perform the silliest running style while reciting nursery rhymes.
17. Cheshire Cat's Tail: A variation of "Pin the Tail on the Donkey" where blindfolded guests try to pin a grin on a Cheshire Cat cutout.
18. Wonderland Costume Contest: Judge guests in categories like "Maddest Hat," "Most Curious Alice," and "Best Card Soldier."
19. Treacle Well Fishing: Fill a "well" with viscous liquid (like clear slime). Guests must fish out Wonderland-themed objects using only chopsticks.
20. Looking-Glass Limbo: Play limbo, but with a twist—the "bar" is a long mirror, and players must contort themselves to pass under it without touching.



20 Alice in Wonderland Party Riddles

21. The Mad Hatter's Riddle: "Why is a raven like a writing desk?" Encourage guests to come up with the most creative answers.
22. Tweedledee's Conundrum: "If you had three apples and four oranges in one hand and four apples and three oranges in the other hand, what would you have?" Answer: Very large hands!
23. The Cheshire Cat's Grin: "What can you catch but not throw?" Answer: A cold!
24. Alice's Growth Puzzle: "I am tall when I am young, and short when I am old. What am I?" Answer: A candle!
25. The White Rabbit's Time Trick: "What breaks yet never falls, and what falls yet never breaks?" Answer: Day breaks and night falls.
26. Caterpillar's Smoke Rings: "I have holes in my top and bottom, my left and right, and in the middle. But I still hold water. What am I?" Answer: A sponge!
27. The Queen's Tarts: "Feed me and I live, give me drink and I die. What am I?" Answer: Fire!

28. Dormouse's Drowsy Dilemma: "What gets wetter and wetter the more it dries?" Answer: A towel!
29. March Hare's Madness: "What has keys, but no locks; space, but no room; you can enter, but not go in?" Answer: A keyboard!
30. The Mock Turtle's Lesson: "What starts with the letter 'e', ends with the letter 'e', and usually contains only one letter?" Answer: An envelope!
31. The Duchess's Pepper: "I am not alive, but I grow; I don't have lungs, but I need air; I don't have a mouth, but water kills me. What am I?" Answer: Fire!
32. The Gryphon's Conundrum: "I have cities, but no houses. I have mountains, but no trees. I have water, but no fish. What am I?" Answer: A map!
33. Wonderland Weather Riddle: "What goes up when the rain comes down?" Answer: An umbrella!
34. The Knave's Trial: "What has a head and a tail that are only made of letters?" Answer: A coin!
35. The White Queen's Question: "What is so fragile that saying its name breaks it?" Answer: Silence!
36. Humpty Dumpty's Wordplay: "I am a word of letters three; add two and fewer there will be. What word am I?" Answer: Few!
37. The Red Queen's Race: "What runs but never walks, has a mouth but never talks, has a head but never weeps, has a bed but never sleeps?" Answer: A river!
38. Bill the Lizard's Chimney Sweep: "I have no voice, yet I speak to you; I tell of all things in the world that people do. I have leaves, but I am not a tree; I have pages, but I am not a bride. What am I?" Answer: A book!
39. The Garden of Live Flowers: "I am always hungry; I must always be fed. The finger I touch, will soon turn red. What am I?" Answer: Fire!
40. Through the Looking-Glass: "What invention lets you look right through a wall?" Answer: A window!



Alice in Wonderland: Costume and Character Tips

Bring the whimsical world of Wonderland to life with these costume and character tips for your next themed event or party.

Alice

- Blue dress with a white pinafore
- Black mary jane shoes with white socks
- Blonde wig (if needed) with a black headband
- Prop: Small bottle labeled "Drink Me"

Character tip: Embody curiosity and politeness, but don't be afraid to stand up for yourself!

White Rabbit

- White fur suit or white clothes with a fluffy tail
- Red waistcoat and bow tie
- Large pocket watch
- Rabbit ears headband

Character tip: Always appear rushed and anxious, checking your watch frequently.

Mad Hatter

- Colorful mismatched clothes (preferably in green and purple)
- Oversized bow tie
- Tall hat with a "10/6" card tucked in the band
- Crazy, orange wig

Character tip: Speak in riddles and non sequiturs, host tea parties at odd hours.

Queen of Hearts

- Red and black gown with heart patterns
- Gold crown
- Heart-shaped scepter
- White collar and cuffs

Character tip: Be imperious and quick to anger, often shouting "Off with their heads!"

Cheshire Cat

- Purple and pink striped fur suit or clothing
- Cat ears and tail
- Wide, mischievous grin (face paint or mask)

Character tip: Appear and disappear unexpectedly, speak in cryptic riddles.

Tweedledee and Tweedledum

- Red and white striped shirts
- Blue shorts with suspenders
- Propeller beanies
- Round collars

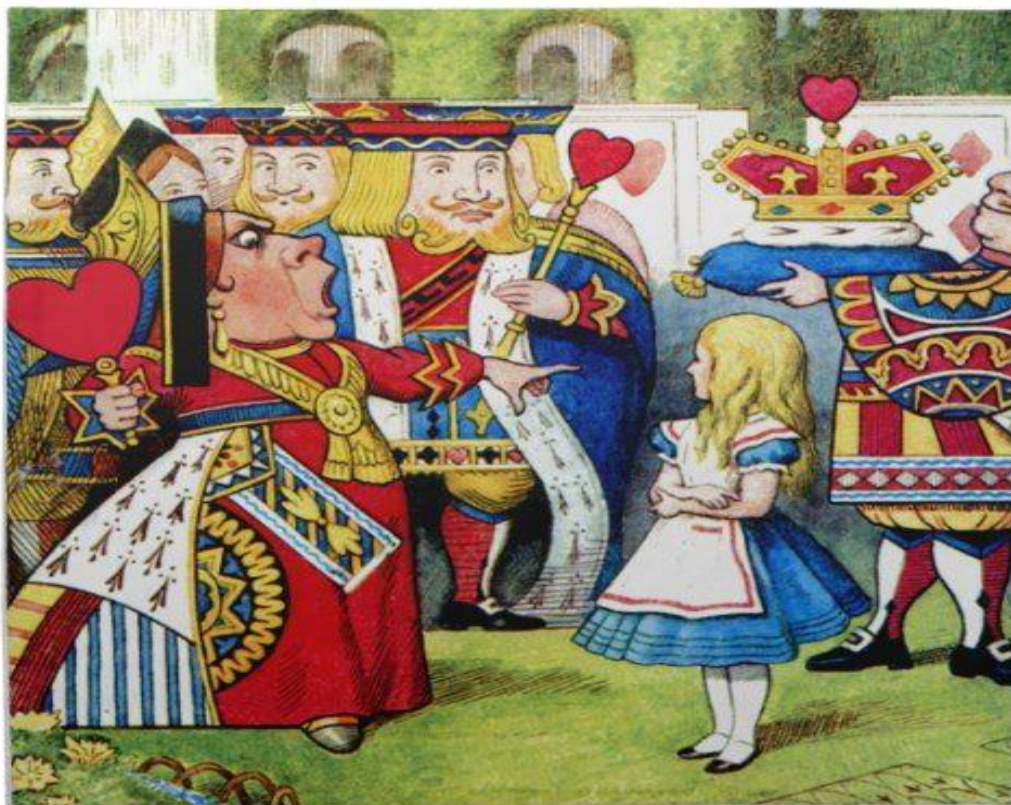
Character tip: Move and speak in unison, finish each other's sentences.

Caterpillar

- Blue or green body suit
- Multiple pairs of arms (stuffed fabric)
- Antenna headband
- Prop: Hookah (for adults only)

Character tip: Speak slowly and philosophically, ask "Who are you?" often.

Remember, the key to bringing these characters to life is in the details and mannerisms. Have fun and don't be afraid to add your own creative twist to these classic characters!



Wonderland Wisdom: Fascinating Facts and Anecdotes

1. **The Dodo's Identity:** In the book, the Dodo is thought to represent Lewis Carroll himself. Carroll had a stutter and would sometimes introduce himself as "Do-do-dodgson."
2. **Wonderland's Language:** The nonsense words in "Jabberwocky" (from "Through the Looking-Glass") have become part of the English language. Words like "chortle" (a blend of chuckle and snort) were invented by Carroll.
3. **Wonderland in Numbers:** There are exactly 42 illustrations in Alice's Adventures in Wonderland. In "The Hitchhiker's Guide to the Galaxy," 42 is famously the "Answer to the Ultimate Question of Life, the Universe, and Everything."
4. **The Dormouse's Inspiration:** The sleepy Dormouse at the tea party might have been inspired by the actual dormouse species, which is known for its hibernation habits.
5. **Lewis Carroll,** the author of Alice in Wonderland, was actually a pen name for Charles Lutwidge Dodgson.
6. **The character of the Cheshire Cat** in Alice in Wonderland is known for its iconic disappearing smile.

7. **The Mad Hatter's** famous tea party scene in the book was inspired by Carroll's own love for tea parties.
8. **The phrase "curiouser and curiouser"** used by Alice in the story has since become a popular expression in the English language.
9. **The Queen of Hearts** is one of the most memorable characters in the book, known for her fierce temper and love of ordering executions.
10. **Alice's adventures in Wonderland** are often seen as a metaphor for the challenges and confusions of growing up.
11. **The White Rabbit**, who leads Alice down the rabbit hole, is always in a hurry and represents the passage of time.
12. **The Mock Turtle** in the story is a creature with the body of a turtle and the head of a calf, known for its melancholy tales of the sea.
13. **The Caterpillar in Alice in Wonderland** is famous for smoking a hookah and offering philosophical advice to Alice.
14. **The playing cards** in the story are a reference to the game of croquet, which was a popular pastime during Carroll's time.
15. **The poem "Jabberwocky"** in *Through the Looking-Glass* is known for its nonsensical language, created by Carroll himself.
16. **Alice's encounter with the talking flowers** in the story highlight's themes of communication and miscommunication.
17. **The White Queen's** method of believing in impossible things before breakfast is a whimsical take on the power of imagination.
18. **The giant mushroom that changes** Alice's size in the story is a symbol of transformation and adaptation.
19. **The Duchess's chaotic kitchen** scene with the Pepper and Pig Baby is a satirical commentary on societal norms and expectations.
20. **The March Hare and the Dormouse** join the Mad Hatter at the tea party, adding to the zany atmosphere of the gathering.
21. **The trial scene in the story**, presided over by the Queen of Hearts, showcases themes of justice, authority, and absurdity.
22. **The concept of "down the rabbit hole"** has become a metaphor for entering into strange or unexpected situations in life.
23. **The idea of different worlds** existing within a looking-glass or mirror reflects the duality and complexity of human nature.

24. **The character of Tweedledee and Tweedledum** introduces the theme of identity and the question of "who am I?"
25. **The White Knight** in *Through the Looking-Glass* represents the valiant yet bumbling figure in traditional chivalric tales.
26. **The concept of time** is fluid and distorted in *Wonderland*, reflecting the ever-changing nature of reality.
27. **The garden of live flowers** in the story emphasizes the beauty and fragility of life.
28. **The Jabberwock** with eyes of flame is a fearsome creature that embodies the idea of facing one's inner demons.
29. **The Walrus and the Carpenter's** tale of deception and betrayal serves as a cautionary lesson about trusting appearances.
30. **The White Queen's** ability to remember things before they happen plays with the concept of time and foreknowledge.
31. **The character of Humpty Dumpty** in *Through the Looking-Glass* is known for his quirky wordplay and definitions.
32. **The Red Queen's** belief in six impossible things before breakfast showcases the power of positive thinking and self-fulfilling prophecies.
33. **The concept of riddles and puzzles** throughout the story encourages readers to think critically and creatively.
34. **The idea of chess as a metaphor for life** in *Through the Looking-Glass* highlights themes of strategy, perseverance, and growth.
35. **The character of the Knave of Hearts** represents the scapegoat or fall guy in the story, unjustly accused of crimes he did not commit.
36. **The Mock Turtle's** story of his youth is a poignant reflection on the passage of time and the loss of innocence.
37. **The concept of dream logic** in the story blurs the line between reality and imagination, challenging readers to question their perceptions.
38. **The Caterpillar's** directive to "keep your temper" is a reminder to stay calm and composed in the face of adversity.
39. **The dodo** in the Caucus Race scene symbolizes the absurdity of rules and rituals that lack purpose or meaning.
40. **The madcap adventures in Wonderland** celebrate the joy of exploration, discovery, and embracing the unknown.



Alice in Wonderland Tea Party Table Guide

Remember, the key to a perfect Alice in Wonderland tea party table is embracing the whimsical, the colorful, and the unexpected. Don't be afraid to mix patterns, colors, and styles to create a truly magical setting!

The Essential Elements

1. Mismatched Teacups and Saucers
2. Colorful Silverware
3. Vibrant Napkins and Quirky Napkin Rings
4. Sugar, Creamer, and Honey Containers
5. Whimsical Mismatched Plates and Dishes

Sourcing Items

1. Thrift Stores
 - Local charity shops
 - Goodwill
 - Salvation Army stores

2. Yard Sales and Garage Sales

- Check local community boards
- Use apps like NextDoor for neighborhood sales

3. Online Marketplaces

- Etsy (for vintage and handmade items)
- eBay (for secondhand treasures)
- Facebook Marketplace
- Peacefulmind.com/wonderland

4. Antique Shops & Flea Markets

- Great for unique, older pieces
- Perfect for eclectic finds

Creating the Perfect Table

1. Tablecloth and Base

- Use a white tablecloth as your base
- Layer with a colorful, patterned cloth or runner

2. Place Settings

- Mix and match plates of different sizes and patterns
- Pair with mismatched teacups and saucers
- Add colorful silverware (consider gold, rose gold, or pastel-colored sets)

3. Napkins and Rings

- Choose brightly colored cloth napkins
- Create or find quirky napkin rings (e.g., mini teapots, playing cards, or clock faces)

4. Centerpieces

- Use a tiered cake stand for sweets and sandwiches
- Add a whimsical teapot as a focal point
- Incorporate elements like oversized flowers, mushrooms, or a Cheshire Cat plush

5. Sugar, Creamer, and Honey Station

- Use mismatched vintage sugar bowls and creamers
- Add a honey pot with a decorative dipper
- Include sugar cubes and tongs for an authentic touch

6. Additional Decor

- Scatter playing cards across the table
- Add pocket watches or clocks as decorative elements
- Include "Drink Me" and "Eat Me" tags on appropriate items
- Place some whimsical Alice in Wonderland figurines around the table

7. Lighting

- Hang string lights or lanterns above the table
- Use candles in various heights and colors for ambiance

8. Seating

- Use different chairs for each setting to enhance the mismatched theme
- Add cushions with bold patterns or character prints

9. Backdrop

- Create a backdrop with hanging teacups, oversized flowers, or a "We're All Mad Here" sign
- Use a room divider decorated with Wonderland-themed elements

10. Finishing Touches

- Place tea strainers, sugar tongs, and tea spoons at each setting
- Add name cards with character names or quotes from the book
- Include a copy of "Alice's Adventures in Wonderland" as part of the décor

Final Thoughts from Andrew Pacholyk

I've had immense fun creating a comprehensive guide for setting up the perfect Alice in Wonderland Party. This guide has included essential elements, sourcing suggestions, and detailed steps for creating a whimsical and colorful spread both in the kitchen, in the background, as well as props, stops, and fun and games... all in an effort that captures the essence of Wonderland.

The guide covers everything from selecting food choices and décor for your mismatched tea party table, to creating centerpieces and adding finishing touches for every aspect of your party. It was also a joy providing various sources for finding unique items, creating traditional costumes, and discovering a plethora of anecdotes, tips, and fun facts about the books themselves.

Lewis Carroll certainly has crafted all the elements for a cult following. I hope, in some way, that he is looking down and embracing the lasting legacy his two little books created to this very day - within this very century.

Curiouser and curiouser!

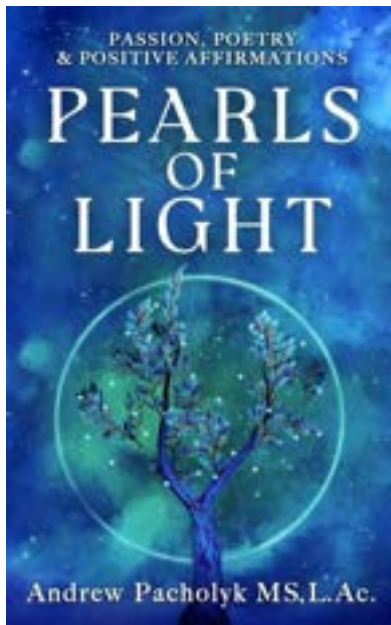


Andrew Pacholyk MS. LAc

Andrew Pacholyk is an international best-selling author whose life and career have been guided by a diverse array of passions. Prior to his literary success, Pacholyk spent 25 years as a professional dancer, gracing Broadway and stages around the world. His artistic spirit, coupled with a boundless physical discipline, created a unique foundation from which his writing draws profound insight and emotional resonance.

In addition to his impressive dance and writing careers, Pacholyk is a licensed acupuncturist, having studied and practiced the ancient Chinese medical techniques for 20 years. His deep understanding of holistic healing informs his narrative, providing a distinctive perspective that resonates with readers worldwide. His approach to healing extends beyond the physical, addressing the emotional and spiritual aspects of health, which is a theme that is beautifully reflected in his bestselling books.

Pacholyk's multifaceted career has garnered him a number of prestigious awards, including "Best Acupuncturist in New York City" award in 2016 and 2017, winner of the Literary Titan Gold Book Award and a 2022 Ommie Award nomination for Best Spiritual Memoir for "*Barefoot: A Surfer's View of the Universe*." He is the author of the whimsical poetry and positive affirmation book, "*Pearls of Light*." He has been featured in various media outlets including The New York Times, The Huffington Post, OM Times, and CBS News.



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- Discover practical solutions to bring life into focus
- Unravel life lessons and embrace joy
- Change your life with thought-provoking questions and quotable remedies

In bookstores and online ~ worldwide.

Down the Rabbit Hole: Your Guide to the Perfect Alice in Wonderland Tea Party

by Andrew Pacholyk MS L.Ac

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