

Feel the Fall

PARTY ACTIVITIES



Pumpkin season is here!

With autumn comes cooler weather, pumpkins and plenty of opportunities to celebrate.

This year, welcome autumn with a seasonal bash. Make leaf-shaped invitations, create cool weather crafts, munch on fall-themed treats in an array of autumnal colors, and get the gang moving with games and activities outside.



Feel the Fall



PARTY ACTIVITIES

TABLE OF Contents

| | | |
|---|---------------------------------------|----|
|  Activities | Invitations | 1 |
| | Leaf Types | 2 |
|  Food | Butternut Squash Soup | 3 |
| | Apple and Cheddar Panini | 5 |
| | Petite Pumpkin Tarts | 6 |
|  Pumpkin Carving Station | Decorate with Washi Tape and Stickers | 9 |
| | Decorate with Paint and Markers | 10 |
| | Decorate with Templates | 11 |
|  Games and other Crafts | Games | 16 |
| | Crafts | 17 |



Invitations

Make invitations with your child using card stock, tissue paper and markers.

WHAT YOU NEED:

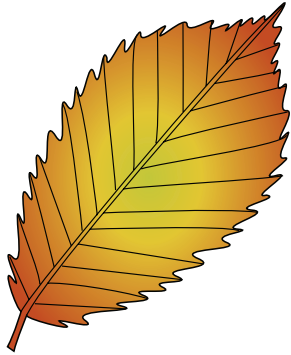
- 🍃 Card stock
- 🍃 Tissue paper
- 🍃 Markers
- 🍃 Leaves from outside
- 🍃 Tempera paints in fall colors
- 🍃 Construction paper
- 🍃 Clear-drying, non-toxic glue

WHAT YOU DO:

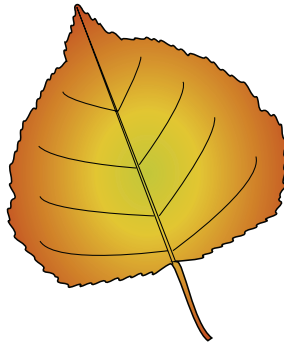
1. Fold a piece of white or cream colored card stock in half horizontally—top to bottom.
2. Draw or trace a leaf onto the paper with the side of the leaf or stem meeting the edge of the fold. Make anything from an oak, to a maple, to a more general oval-shaped leaf. Trace a leaf stencil or seasonal cookie cutter if needed.
3. Cut your leaf shape out, making sure you cut through both layers of paper and keep them attached. Be careful not to cut through the folded edge.
4. Cut or tear pieces of tissue paper and decorate the outside of the invite with fall colors like yellow, orange, brown and red. Glue the tissue paper pieces down onto the front of the invitation so they're overlapping at the edges. Once dry, open the card and write important information inside. Be sure to include items such as the reason for the party, RSVP phone number or e-mail, the date/time of the party and address.

Leaf Types

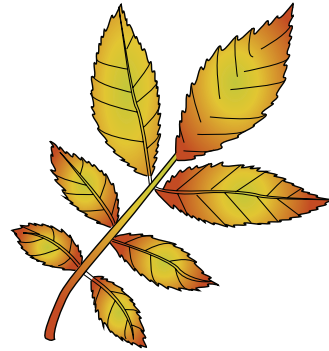
There are many types of leaves. Go outside and see if you can find any of these leaf shapes.



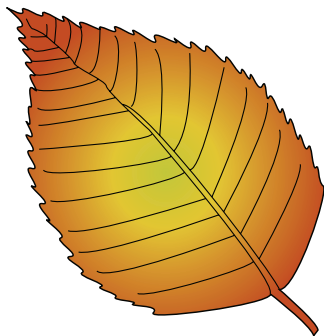
Elm



Poplar



Walnut



Birch



Maple



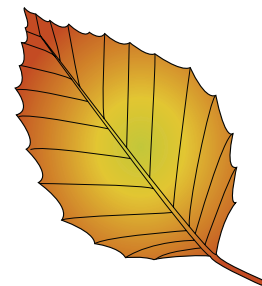
Oak



Willow



Ash



Beech

Food

This is a great night to serve food that highlights the fall bounty. We've included recipes for Butternut Squash Soup, Cheddar and Apple Panini Sandwiches, and Petite Pumpkin Tarts, plus a few shortcuts. Bowls of soup might prove too awkward for a party, so instead pour the soup into small mugs—many people will forgo the spoons if soup is presented this way. Also, you can always slice the panini into sandwich “fingers,” which make great soup dippers.

Butternut Squash Soup

Serves 6 (in mugs). Recipe can easily be doubled.

WHAT YOU NEED:

- ✿ 2 butternut squash (about 3 pounds)
- ✿ 2 tablespoons melted butter, plus extra for greasing squash
- ✿ 1 tablespoon olive oil
- ✿ 1 large onion, chopped
- ✿ 2 teaspoons curry seasoning
- ✿ 1 teaspoon kosher salt
- ✿ 1 quart chicken or vegetable stock
- ✿ ½ cup heavy cream or milk (optional)
- ✿ Salt and pepper

WHAT YOU DO:

1. Preheat the oven to 400 degrees.
2. Cut the squash in half and scoop out the seeds in the center. Then cut it in half again.
3. Brush the quartered squash with some butter and sprinkle salt and pepper on it before roasting it in the oven for 30-35 minutes, or until the flesh is tender. Remove from oven before preparing onions.



4. Heat the oil and butter in a large pot, and add the onions. Cook for about 5 minutes, then add the curry seasoning and salt. Stir, and cook for another 2-3 minutes, until the onions are soft and translucent.

5. Scoop the flesh out of the squash and add it to the pot along with the stock. Bring to a simmer and cook for 5-10 minutes.

6. Carefully ladle about half the soup into a blender and puree. Repeat until all the soup has been pureed.

7. Return the puree to the pot and stir in the cream or milk. If you want a thinner soup (good for spoonless sipping), add more milk or stock. Add salt and pepper to taste. It's ready to serve!



Apple and Cheddar Panini

MAKES 8 SANDWICHES.

WHAT YOU NEED:

- ✿ 1 Granny Smith or other tart apple
- ✿ 1 loaf of sourdough sliced sandwich bread
- ✿ ½ pound sharp white cheddar cheese thinly sliced.

Note: Depending on the age and palates of the kids, you may want to make one batch with sharp white cheese and another batch with a milder orange cheddar.

WHAT YOU DO:

1. Preheat your panini maker. You can also make these sandwiches the same way you would make any grilled cheese sandwich—in any electric griller, or a pan on the stove top.
2. Core and peel the apple, and slice it in half. Using a serrated bread knife take each half and cut very thin slices.
3. Arrange eight slices of bread on a surface. Place the cheese slices on the bread, and then put 4-5 apple slices on top of the cheese.
4. Top each sandwich with a second piece of bread before placing 2-3 sandwiches in the panini maker.

Follow cooking instructions for your panini maker and repeat until all the sandwiches have been grilled.



Petite Pumpkin Tarts

RECIPE MAKES 14 TARTS. YOU WILL HAVE LEFTOVER FILLING AND DOUGH THAT CAN BE REFRIGERATED FOR A COUPLE DAYS IF YOU WANT TO MAKE MORE MINI TARTS LATER ON.

WHAT YOU NEED:

- 🍁 14 mini tart pans (with a two inch diameter), or a muffin tin

WHAT YOU NEED FOR THE TART DOUGH:

- 🍁 2 sticks unsalted butter (very cold)
- 🍁 2 ½ cups all purpose flour
- 🍁 ¼ teaspoon salt
- 🍁 ½ cup sugar
- 🍁 1 egg

Note: You can substitute fresh tart dough for premade pie crust, found in the refrigerated section of the grocery store. Skip down to “What You Need for the Pumpkin Filling”.

WHAT YOU DO:

1. Dice the butter into one-inch squares and return to the refrigerator to keep cold.
2. Pour the flour, sugar and salt in a bowl and mix together with a fork. Or place ingredients in a food processor and pulse to combine.
3. Add the butter and mix with your hands (or process) until the mixture resembles large bread crumbs.
4. Add the egg and mix until the mixture just starts to stay together.
5. Empty the content of the bowl onto a marble slab or a lightly-floured cutting board. The dough will not be fully combined at this point, so work the dough slightly by pressing it down on the slab with your hands until there are no more crumbs. Gather the dough together. Is it sticking to your hands? If you've been mixing the ingredients together with your hands wash and dry your hands, or dust your hands with flour.



6. Divide the dough in half. Flatten the dough into two disks. You will use one disk immediately (see directions below). The other disk can be covered in plastic wrap and refrigerated for later use.

WHAT YOU NEED FOR THE PUMPKIN FILLING:

- 🍁 3 ounces cream cheese, at room temperature
- 🍁 1 cup canned pumpkin puree
- 🍁 ½ cup sugar
- 🍁 ¼ teaspoon salt
- 🍁 1 teaspoon pumpkin pie spice (Cinnamon or nutmeg will work perfectly!)
- 🍁 2 eggs
- 🍁 ½ cup heavy cream

WHAT YOU DO:

1. With a spatula, beat the cream cheese and pumpkin until well combined.
2. Add sugar, salt, and pumpkin pie spice and mix until combined.
3. Add eggs, one at a time until incorporated.
4. Scrape down the bowl, add the heavy cream and mix until well combined.

To Assemble the Tarts:

1. Preheat the oven to 350 degrees
2. Take one of the disks of tart dough, and divide into 14 pieces.
3. Take one dough piece and place into a mini-tart tin. Using your thumbs, press the dough out so it covers the entire tin.
4. Place the mini-tart tins on a cookie sheet and chill for at least 45 minutes.

Note: Use a large round cookie cutter to divide store bought dough into even circles.



5. Place the cookie sheet in the oven and bake for 10-12 minutes. Remove from oven and allow it to cool slightly.
6. Fill each tart to the top with the pumpkin filling. Return to the oven and bake for 25 to 30 minutes, until the filling has set and the crust is lightly browned. Place the cookie sheet on a cooling rack and allow tarts to cool to room temperature.
7. Once the tarts have cooled, remove from the tins; use a paring knife to separate the crust from the tin.
8. Serve as is or top each tart with a dollop of whipped cream.





Pumpkin Carving Station

Set up a pumpkin carving station for the party, preferably outdoors. (Be sure to let your guests know that part of the party is outdoors so they dress accordingly.) Spread lots of newsprint to cover the table where you will be carving, and place the carving tools down the middle of the table so everyone can share. While this will be an activity supervised by parents, it still makes sense to invest in the safer carving tool sets available at many stores instead of using kitchen knives. Ask each guest to bring a pumpkin to carve, and be sure to have tea light candles and a long lighter or long reach matches on hand for the party finale.

If you'd like to add variety to your pumpkin station, or avoid the goopy mess, there are other ideas for decorating pumpkins using permanent markers, paints, or stickers.

WHAT YOU NEED:




-  Washi tape (assorted styles)
-  Stickers

Washi tape comes in many different patterns and colors and is available at craft stores. Have kids apply the washi tape to the pumpkin, pressing firmly as they go. If there are mistakes, have them gently lift the tape and reapply it onto the surface of the pumpkin. They can make line patterns like stripes, zigzags and crisscrosses. Finish it off with stickers.





WHAT YOU NEED:

-  Tempera paint
-  Paint brushes
-  Permanent markers (optional)

Kids can paint patterns, shapes or faces onto their pumpkins. Again, zigzags, diagonals, chevron stripes, straight stripes, wavy lines, crisscrosses, diamonds are all possibilities! As an alternative to paint, you can set out permanent markers in different colors so kids can draw on their pumpkins. For funny-faced pumpkins partygoers can face-off making silly expressions, then try to draw the face on the pumpkin.

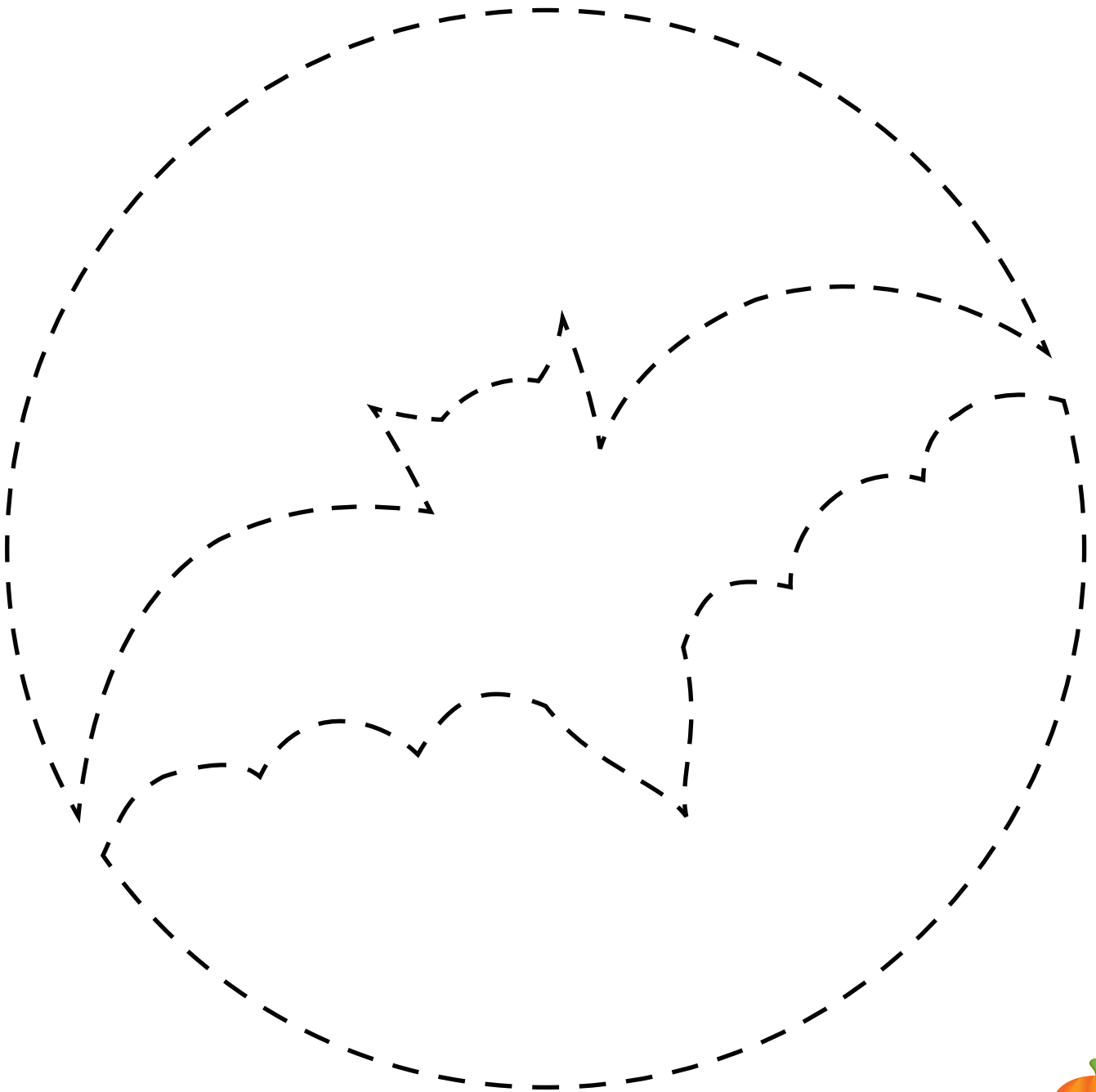
The Grand Finale

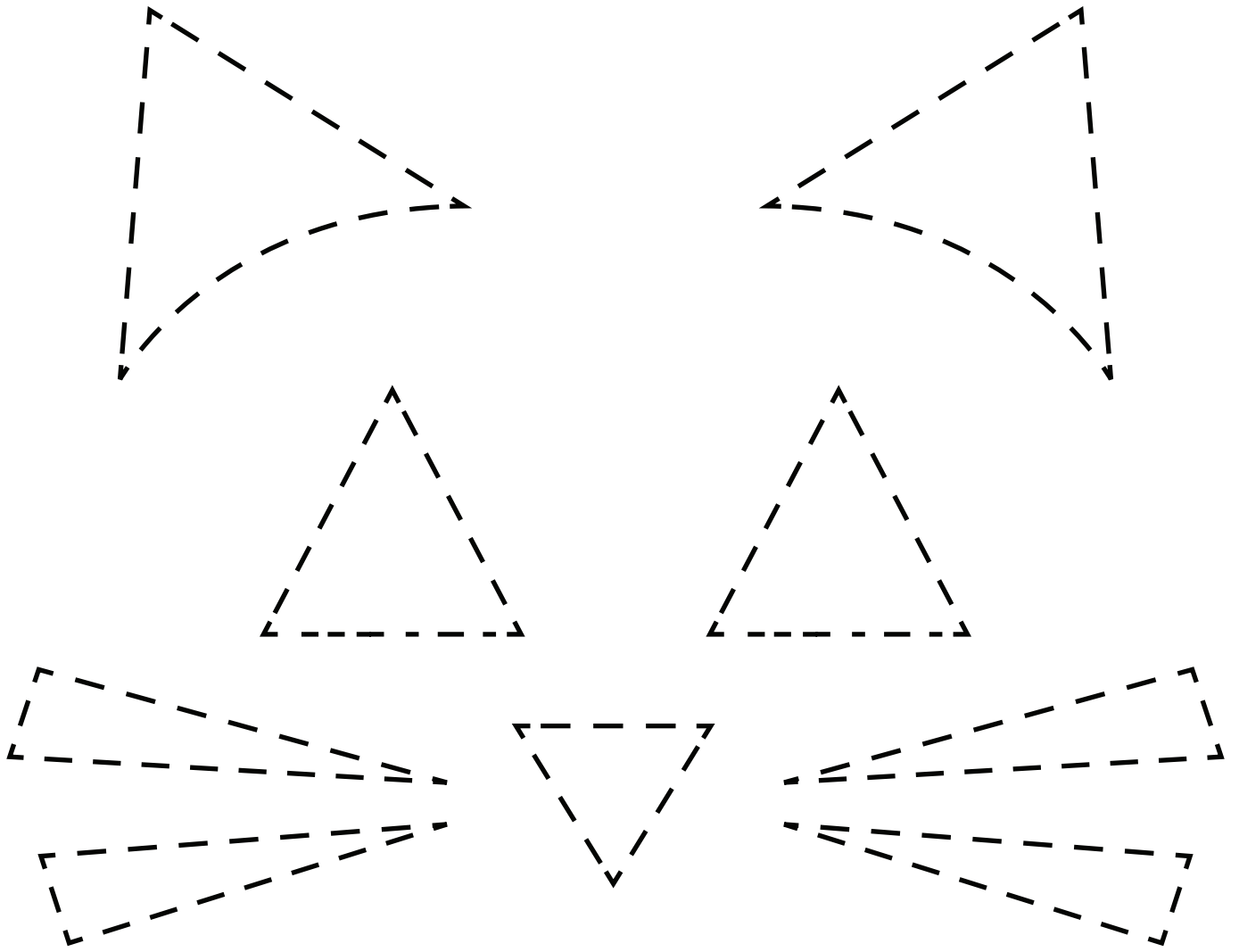
Once the pumpkin carving is finished and any painted pumpkins are dry, be sure to line up all the creations for a grand finale. Place a tea light in each carved pumpkin or a flashlight in front of the decorated ones, and enjoy a pumpkin lighting display before everyone takes their pumpkin home.

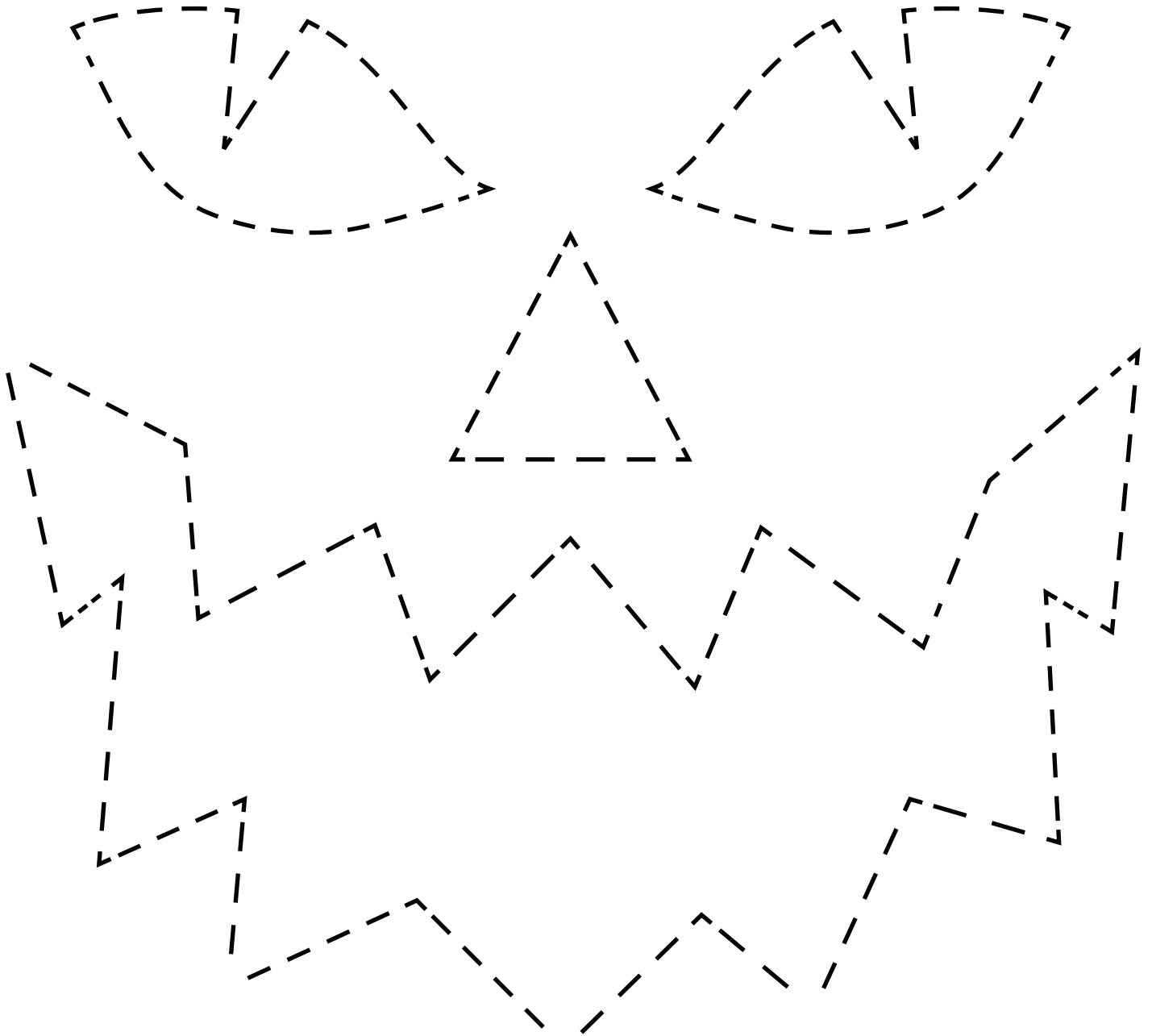


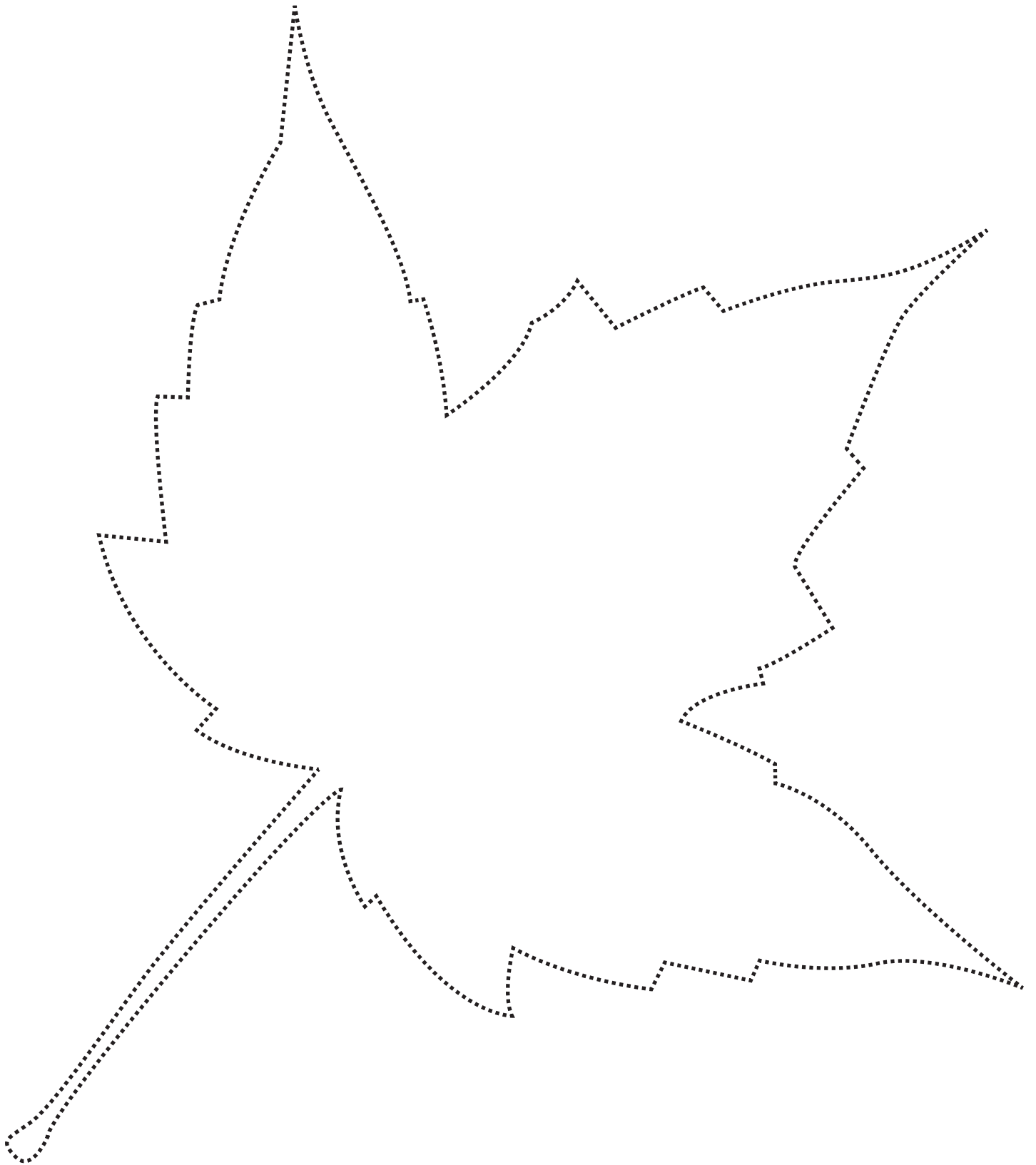
Need some pumpkin carving inspiration? Print out copies of these templates to get things started.

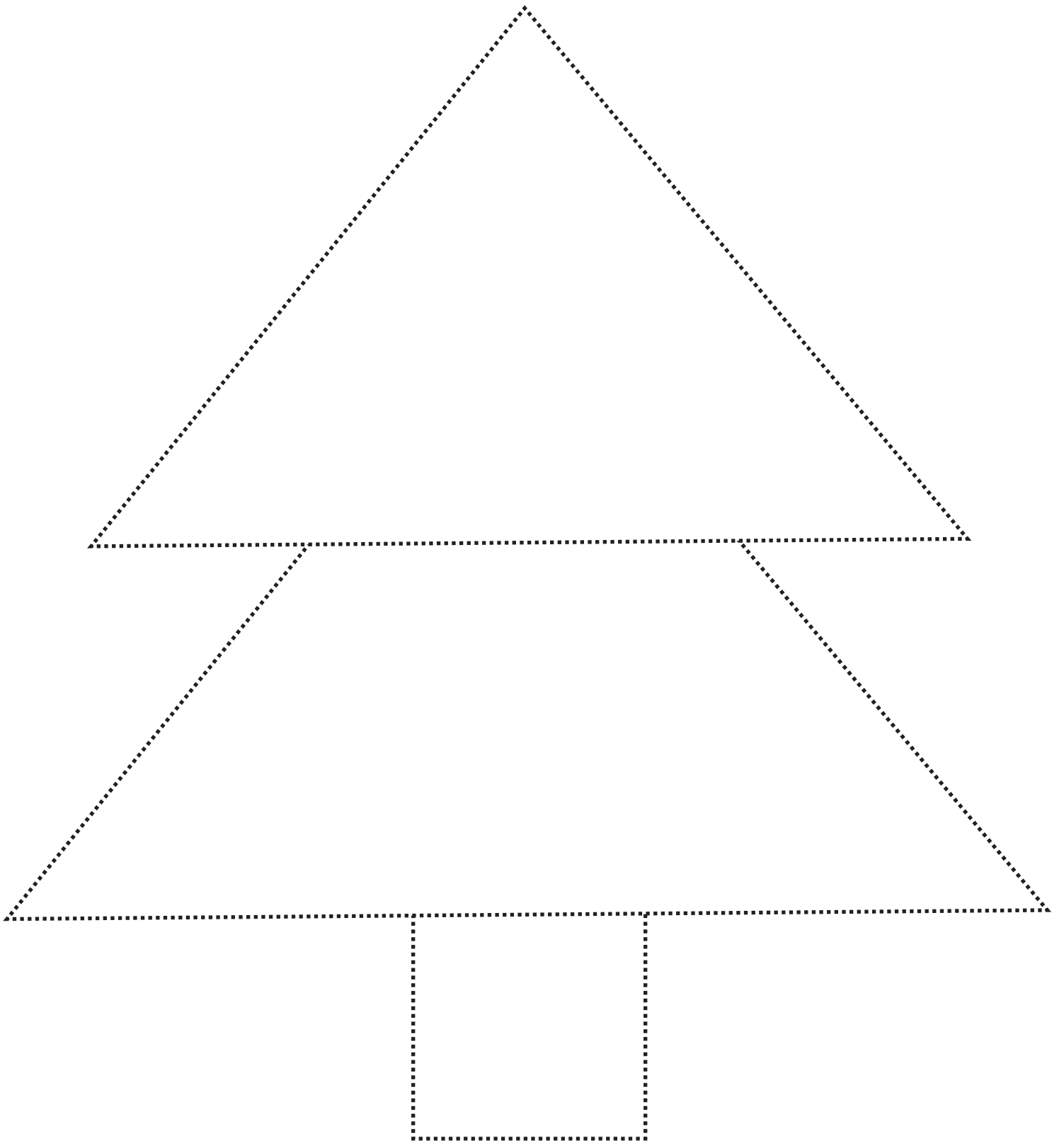
Use transfer paper to trace the pattern onto your pumpkin. No transfer paper? No problem! Simply tape the template to the front of your pumpkin, poke holes along the pattern using a skewer or strong toothpick, then remove the template and carve along the dotted lines.











Games and other Crafts

Make the most of the leaves this fall!

Try some of these games to entertain your guests:

🍁 **Leaf Jump:** Rake leaves into a pile, making sure to remove all twigs and sticks. Make a starting line one foot back from the pile. Have the kids line up and jump into the pile. Regroup the leaves after each jump. Everyone who makes it into the leaves is allowed to get back in line. After everyone has gone through once, move the starting line back and repeat. Continue until you have a winner.

🍁 **Obstacle Course:** Set small piles of leaves around the yard for an obstacle course. Divide the group into teams and have them race in and out, or over and through, the leaves. Don't have leaves in your yard? Try setting out different types of squash or pumpkins.

🍁 **Pumpkin Bowling:** Cut the stem off of one round pumpkin. Set up ten more small gourds (or less if you want), in a staggered triangle shape like bowling pins. Have the kids roll the stem-less pumpkin towards the others for bowling fun. Make sure to do this activity outside as it can get very messy!

🍁 **Leaf Scavenger Hunt:** Help your guests become nature detectives! Glue individual leaves to index cards and write the name of the tree that it fell from on the front. Hand cards to the guests and ask them to find more of the same throughout the yard. The first guest to find all of the kinds of leaves wins!

Here are a few different crafts with a fall theme that you can do at the party:

🍁 Make leafy prints using natural materials, tempera paints and paper. Weather permitting, you can ask each guest to find one fallen leaf from your yard. If this is not possible, collect a bag of leaves beforehand and allow your guests to choose their own; green or sturdy leaves work best. As long as they are sturdy, dry leaves can work too. Use a paint brush to coat the leaves with fall colors of tempera. Have each guest press his or her leaf onto a piece of construction paper to transfer the print. (This project will be quite messy. It is best to cover your work surface with newspaper or a similar barrier before making the art.)

🍁 Create a leaf collage using real leaves, glitter and colored paper. Use clear drying, non-toxic glue to attach the leaves to a piece of construction paper. Add festive glitter in fall colors such as red or orange for an added punch of color.

🍁 Do leaf rubbings. Lay a piece of paper on top of a leaf, then use crayons to rub impressions onto the paper. Overlap rubbings to make abstract patterns. Draw a tree, or draw outlines to turn leaves into animals or made-up creatures!