

The holidays have arrived at Wisteria Gardens and it's time to celebrate! Bring the Holly (Holly-day) festivities to your own manor, throwing a festive fête for friends and family. 'Tis the season to haunt the halls, so be wary of any wayward spirits who can't resist a good party.

INVITATIONS

As a nod to Aris's welcoming ways, invite guests using elegant script on fine parchment paper. Encourage guests to dress their best in their favorite party attire. All the better if they dress like their favorite character or in costume keeping with the time period.

DECORATIONS

Blythe would tell you there is no such thing as too much holly. After all, holly has been used to ward off evil spirits. So deck the halls and trim the trees! Light scented candles to add ambience and a warm, cozy atmosphere. If you're looking to create a winter wonderland while also doing a fun craft, there's a snowflake activity in the kit!



REFRESHMENTS

It's not a Holly-day without a delicious spread of food and drink. There's a recipe for scrumptious scones and you can pick your poison with a couple of mocktail ideas. You could even set up a hot chocolate bar that might rival the divine beverage from Wisteria Gardens.



ACTIVITIES

While not everyone has as competitive a spirit as Blythe, what would a party be without a few games? The kit contains a craft idea as well as suggestions for additional fun activities.







Pick your poison or, rather, a Holly-inspired mocktail to cheers to health and happiness!

VERY BERRY CHRISTMAS (serves 1)

INGREDIENTS

3 oz. blueberry and thyme simple syrup

1/2 c. blueberries (frozen works!)

 $\frac{1}{2}$ c. sugar

 $\frac{1}{2}$ c. water

1 large sprig of thyme

1 oz. lemon juice

1/2 oz. maple syrup or honey

Sparkling water

Blueberries

Thyme

INSTRUCTIONS

BLUEBERRY + THYME SIMPLE SYRUP

- 1. Add water, sugar, blueberries, and a sprig of thyme to a small saucepan. Bring to a boil.
- 2. Stir until the sugar dissolves and reduce to a simmer.
- 3. Continue to simmer 10–15 minutes, allowing blueberries to break down and syrup to thicken. Remove from heat.
- 4. Cool and strain syrup into a jar. Keep sealed and refrigerated.

VERY BERRY CHRISTMAS

- 1. Add 3 oz. blueberry thyme syrup to a glass.
- 2. Add 1 oz. lemon juice and 1/2 oz. maple syrup or honey.
- 3. Fill the glass halfway with ice.
- 4. Pour sparkling water to fill the glass. Garnish with blueberries and a sprig of thyme.

HOLLY—DAY PUNCH (serves 8-10)

INGREDIENTS

2 c. orange juice

2 c. cranberry juice

2 c. sparkling apple cider

2 c. ginger ale

lce

Optional garnish: orange slices, fresh cranberries, cinnamon sticks

INSTRUCTIONS

- 1. Combine all ingredients in a large bowl. Mix.
- 2. Garnish with orange slices, cranberries, and/or cinnamon sticks.

3. Fill a glass with ice and ladle the punch over the ice.









These scones are absolutely to die for, but not to worry, not literally.

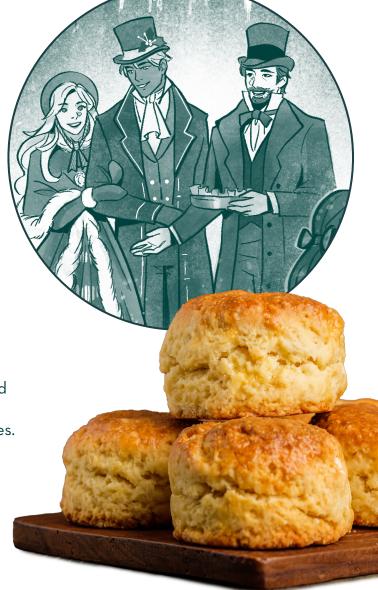
Although you can never be too sure with these characters...

INGREDIENTS

5 tbsp. cold butter 2 1/2 c. all-purpose flour 1 tsp. baking soda 1/2 tsp. salt 1 c. half and half 3 tbsp. honey 2 tbsp. orange juice 1 tbsp. orange zest 1 egg

INSTRUCTIONS

- 1. Preheat the oven to 400 degrees.
- 2. Cut the butter into small cubes and place in a bowl.
- 3. Add the dry ingredients (flour, baking soda, salt), and, using a fork, cut the butter into the dry ingredients. The mixture should have a gravel texture, somewhere between small pebbles and sand.
- 4. In the middle of the mixture, pour in the half and half, honey, orange juice, and orange zest.
- 5. Fold the wet ingredients into the dry until just combined into a dough.
- 6. Form the dough into a disk and slice into six equal pieces. Refrigerate the pieces for at least 15 minutes.
- 7. Remove from the refrigerator, place on a baking sheet, and brush the tops of the scones with the whisked egg.
- 8. Place the scones into the preheated oven for 20 minutes. Check to make sure the tops are golden brown before removing.
- 9. Let cool at least 10 minutes and enjoy!





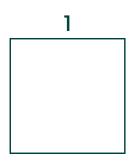




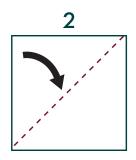


While you may not be able to have a colossal crystal chandelier designed like a cluster of snowflakes, you can still bring the wonder of snow inside with paper snowflakes.

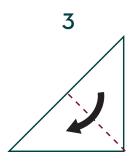
Remember, no two will ever be the same!



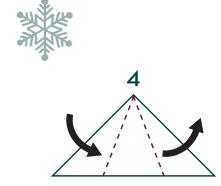
Start with a square piece of paper.



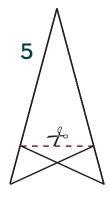
Fold along the diagonal.



Fold the new, smaller triangle in half.



Place the triangle in front of you with the long edge on the bottom. Imagine the triangle in thirds and fold the left and right points towards the middle.



The folds should overlap.
Cut off the lower two points
to form a straight edge
along the bottom.



Start cutting shapes along the edges of the triangle. Don't cut off an entire side, though! Unfold and reveal your masterpiece.





