

FAMILY

Holiday Festival



The Metropolitan Opera

Word Search

Can you find the following terms hidden in the word search below? Look carefully: The words could be printed horizontally, vertically, diagonally, or even backwards.

Soprano

Tenor

Score

Opera

Conductor

Gretel

Hansel

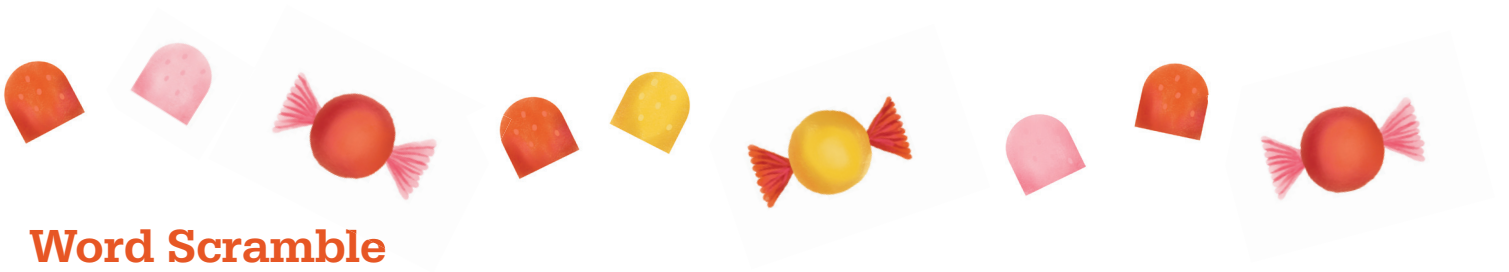
Stage

Aria

Orchestra

Singer

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



Word Scramble

Unscramble the six words to the right. Then, use the circled letters to spell out a popular holiday phrase.

SABS

ORSNAPO

HRCOI

TLAO

GRNISES

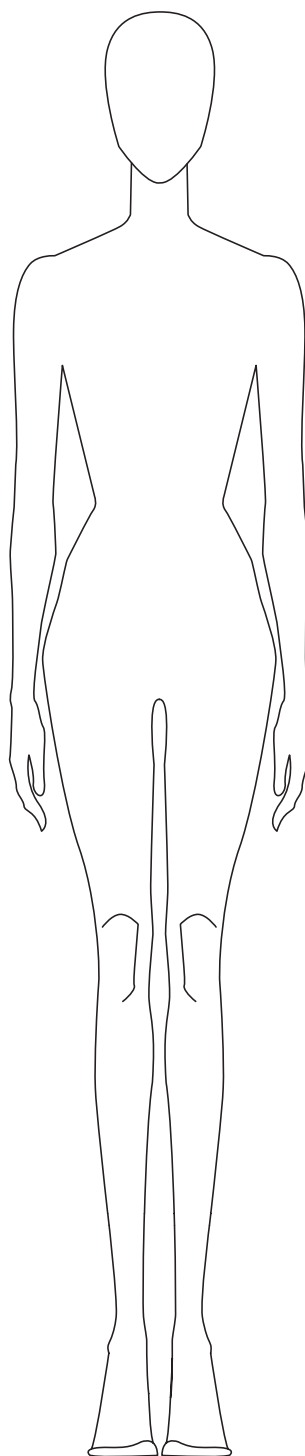
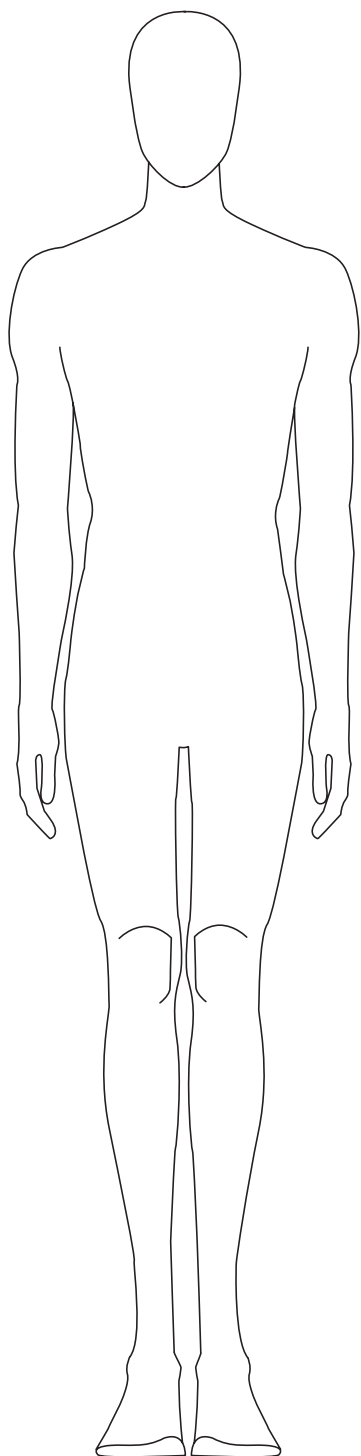
RNTOE

○ ○



Design Your Own Costumes, Wigs, and Makeup

The Met uses costumes, wigs, and makeup to transform the singers on stage into dozens of different characters. Now it's your turn—design your own costumes, wigs, and makeup for the figures below.



Fill in the Blanks

Fill in the blanks below to create your own version of *Hansel and Gretel's* story.



Hansel and Gretel are two children living in _____. One afternoon, they are hungry
YOUR DREAM DESTINATION

and play _____ to pass the time. Their mother is _____ when she returns
GAME ADJECTIVE DESCRIBING FEELING

home, and she sends the children to collect _____ for supper. Hansel and Gretel are lost
FOOD ITEM

in _____. They eat the _____ that they have gathered
LOCATION ADJECTIVE FOOD ITEMS

and lie down to sleep. They dream of _____ protecting them.
NUMBER FANTASTIC CREATURES

The next day, Hansel and Gretel discover a _____ made of _____
TYPE OF BUILDING YOUR FAVORITE CANDY

and _____. A witch appears and lures them inside. She tries to cook the children in
YOUR FAVORITE DESSERT

her _____, but before she can, the children _____ her into the
KITCHEN APPLIANCE VERB

_____, where she's magically transformed into _____ cookies.
SECOND KITCHEN APPLIANCE TYPE OF COOKIE

Their parents arrive, and they all go home to _____ together.
COUNTRY

Instrument Families

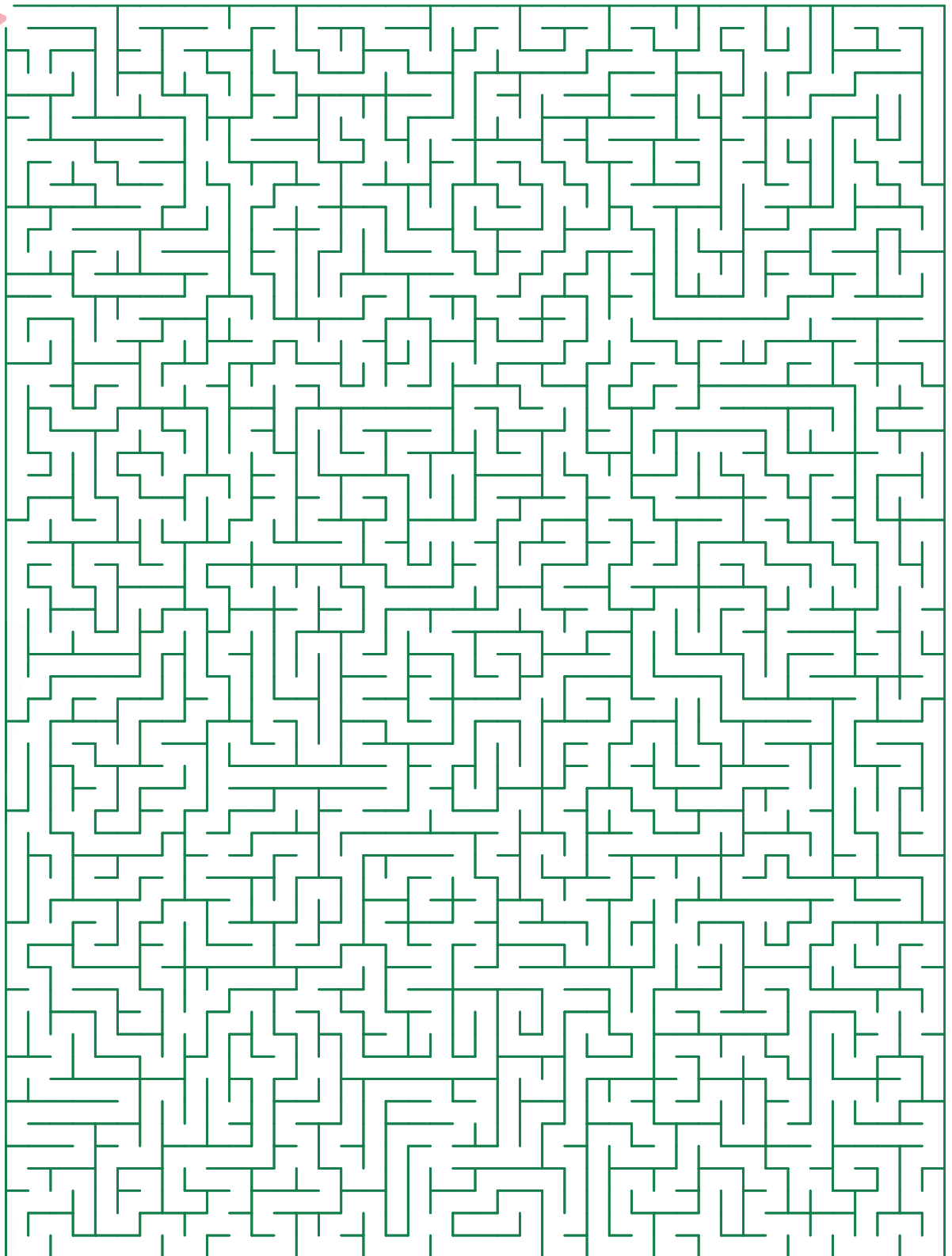
The orchestra pit is full of different instruments, but all of them fall into one of four musical families. Circle the string instruments, draw a triangle over the woodwind instruments, put a square around the brass instruments, and mark all of the percussion instruments with an x.



Maze

After leaving home, Hansel and Gretel are lost in the enchanted forest.
Help them find their way to safety through the maze below.

START



END



Deep Dark Fudgy Brownies

Makes 16 Brownies

Whenever cooking in the kitchen, make sure to have an **adult help you**.

2 ounces **unsweetened chocolate**, coarsely chopped or broken up

5 tablespoons / 70 grams **unsalted butter**

½ cup **sunflower oil or other flavorless oil** (grapeseed, canola, or even a mild olive oil will work)

1½ cups / 300 grams **granulated sugar**

1 cup / 125 grams **all-purpose flour**

¼ cup / 25 grams **unsweetened cocoa powder**

¾ teaspoon / 4 grams **kosher salt**

2 large **eggs**, at room temperature

2 teaspoons **vanilla extract**

½ cup **mini or regular chocolate chips**

Flaky sea salt, such as Maldon, for sprinkling

Take the eggs out of the refrigerator **30 to 60 minutes** ahead, so they can come to room temperature.

Heat the oven to **350°F / 180°C / gas mark 4**.

Lightly grease an **8 x 8-inch / 20 x 20-cm baking pan**.

Set out all of your ingredients.

1. Put the **chocolate** and the **butter** in a small saucepan and place it over low heat. Let them melt, stirring the mixture frequently, until smooth.
2. Using a rubber spatula, scrape the chocolate mixture into a large bowl. Whisk in the **oil** and the **sugar** and let it cool for about 5 minutes.
3. While the chocolate mixture is cooling, in a medium bowl, whisk together the **flour**, **cocoa powder**, and **kosher salt**.

Continued on next page





4. Crack the **eggs** into the cooled chocolate mixture and whisk well. Whisk in the **vanilla**. (The mixture may look curdled, and that is normal.) Add the **flour mixture** to the bowl and use a rubber spatula to fold it in until just combined. Fold in the **chocolate chips**.
5. Scrape the batter into the prepared baking pan and smooth it into an even layer. Sprinkle the top lightly with flaky sea salt. Bake until the top is firm and set, **17 to 23 minutes**. If you test it with a toothpick, it will seem wet. That's okay. It solidifies as it cools. Don't overbake these. Underbaked and runny is better than dry.
6. Transfer the pan to a wire rack and let it **cool for at least 1½ hours** before cutting into 16 brownies.

Tips & Tweaks:

There are endless add-in possibilities for brownies. Mix in about ⅓ cup:

Chopped toasted nuts

Shredded coconut

Raisins or dried cherries

Rice Krispies or a similar cereal

White chocolate chips or butterscotch chips

Reese's Pieces or M&M's

Chopped-up Peppermint Patties or peanut butter cups

Or try sprinkling ⅓ cup smashed candy canes or hard peppermint candies on top before baking: Put the candy in a clean dish towel, put the dish towel in a plastic bag, and whack it with a rolling pin until the candies are crushed but not powdery. You want some texture.

Reprinted from *Kid in the Kitchen*. Copyright © 2020 by Melissa Clark and Daniel Gercke. Photographs copyright © 2020 by David Malosh. Published by Clarkson Potter, an imprint of Random House.



