A Christmas Carol Online

Activities for the Whole Family!

2020-21 SEASON • Your Home for Dramatic Discoveries • TrinityRep.com
Fun for Everyone in Your Family!

Perhaps you are waiting for *A Christmas Carol Online* to start, making a whole day or evening of watching the show, or just have a bit of time in your busy holiday schedule. Trinity Rep has put together projects, puzzles, coloring pages, and favorite sweet and savory recipes from Trinity Rep folk that would put a smile on the lips of even the most “clutching, grasping, pinching, scraping, squeezing, wrenching, covetous, and mean old man.”

Enjoy!

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Salt Dough Ornaments

This activity is a great way to make lasting memories — create your own shapes or prints!

**GATHER THE FOLLOWING INGREDIENTS:**
- 1 cup table salt
- 4 cups flour
- 1.5 cups water
  (warm water is probably easier)

**INSTRUCTIONS:**
- Preheat oven to 300 degrees
- Mix the ingredients together in a large bowl using a spoon. Slowly add water (you may not need the whole amount). When it becomes too hard to stir, begin to knead with your hands.
  - Knead until the dough is uniform and soft.
  - Divide dough into smaller sections. Take each section and roll out between parchment paper until dough is about ¼-½ inch thick. You can also add a little bit of flour so the roller doesn’t stick.
  - Cut out shapes using cookie cutters or a cup to make circles.
  - If you want to press in different shapes (handprints, thumb prints, etc) now is the time.
- Use a pencil or straw to create a small hole at the top of the shape.
- Bake for 2-3 hours or until firm to the touch. I start checking at 2 hours and then every 20 minutes after as baking time will vary if the thickness varies at all (which is likely if doing these with kids!).
- Remove from oven, let cool, and paint if desired with acrylic or washable tempera paint.
- Once paint is completely dry, seal with Mod Podge if desired.

Images from eatwheat.org & thebestideaskforkids.com
DOWN
1 How to wish a Merry Christmas in Spanish
2 “Mankind was my business! Charity, Mercy, __________ and Benevolence were all my business!”
4 The number of years Trinity Rep has produced A Christmas Carol
5 The actor who has played Scrooge the most
10 Scrooge’s business partner
13 The type of log burned during a traditional English Christmas celebration
14 “Are there no prisons? Are there no __________?”
16 Three core values of Trinity Rep: Company, __________, and Education
17 The youngest child in the Cratchit family

ACROSS
3 The light that never goes off in the theater
6 We have a matching donation campaign to benefit which Rhode Island organization?
7 The type of school that inspired Dickens to write A Christmas Carol?
8 A Christmas Carol’s presenting sponsor
9 Who adapted the first version of A Christmas Carol for Trinity Rep?
11 Scrooge’s typical dinner
12 Trinity Rep’s landmark student matinee series
15 The name of the main theater building
16 Director of this year’s production
18 Where actors get ready to go onstage
19 “The finest employer in all of London! In all of England! In all the world!”

Courtesy Education.com
Charles Dickens’ Own Words Search

Humbug, Joy, Christmas, Spectre, Present, Charwoman, Tombstone

Ignorance, Want, Ebenezer, Benevolence, Holly, Ivy

Underdone Potato, Fezziwig, Merry, Cheer, Happiness, Cratchit, Turkey
Chocolate Sugar Cookies

A flavorful twist on the classic, that are great decorated with royal icing, frosting, sprinkles, or just plain. Yields approximately 35 medium-sized cookies

INGREDIENTS

• 2 cups (4 sticks) unsalted butter (room temperature)
• 2 cups granulated sugar
• 2 large eggs
• 3 teaspoon vanilla extract
• 4 cups all-purpose flour
• 1 1/2 cups cocoa powder
• 1 teaspoon salt

INSTRUCTIONS

Cream the butter and sugar together in the bowl of an electric mixer on low to medium speed (use a paddle attachment). Mix for about one minute until thoroughly incorporated. Scrape down the sides of the bowl and mix for a few seconds more.

Add eggs slowly and mix. Scrape down the bowl and mix again.

Add vanilla extract. Stir briefly.

Sift your dry ingredients together. Add all of the flour mixture to the bowl. Mix on low speed for 30 seconds. When the dough clumps around the paddle attachment it’s ready. It’s also important at this stage not to over mix the dough.

Roll the dough out between 2 large pieces of parchment paper. Place on a baking sheet and into the fridge for at least 1 hour. Roll out the dough further if you need to, and cut out cookie shapes. Place on a cookie sheet (parchment-lined, non-stick, or sprayed with non-stick baking spray works best). Re-roll scraps and repeat. Put cookie dough shapes back into the fridge for 10–60 minutes to chill again. They will hold their shape better when baked.

Preheat your oven to 350°F or 176°C. Bake cookies for 8-12 minutes or until the center of the cookie no longer looks wet. The baking time will depend on the size of your cookie.

Let cookies cool to room temperature and decorate!

Free Paint Party with Mermaid Masterpieces

Join Becky from Mermaid Masterpieces online as she virtually guides you in painting Scrooge gleefully tipping his hat.

SUPPLIES NEEDED

• Paint: black, white, yellow, red, and blue
• Brushes: preferably one small and one slightly larger
• Cup of water for rinsing brushes
• Black sharpie
• Canvas or paper (roughly 8x10 inches)

TIME from blank canvas or paper to masterpiece: 50 minutes

VIDEO LINK www.TrinityRep.com/paint
Peanut Butter Kiss Cookies

An easy and foolproof recipe for the classic Christmas treat. This will yield approximately 18 cookies. If you love peanut butter, you're going to want to double it.

INGREDIENTS

• 1 3/4 cup flour
• 1 teaspoon baking soda
• 1/2 teaspoon salt
• 1/2 cup sugar
• 1/2 cup brown sugar
• 1/2 cup vegetable oil
• 1/2 cup peanut butter
• 1 egg
• 1 teaspoon vanilla
• 2 tablespoon milk
• 1 bag Hershey's Kisses (Unwrap the number of cookies you have rolled)

INSTRUCTIONS

Mix together all ingredients except Kisses. Refrigerate dough for at least 30 minutes.

Preheat oven to 375 degrees F.

Form into balls by rolling between your palms. Put some granulated sugar in a bowl. Roll the balls in sugar.

Place 9 balls, spaced out on a cookie sheet (parchment-lined, non-stick, or sprayed with non-stick baking spray works best) and bake for 10 minutes. Repeat for second batch.

Top with Kisses while still hot.

Streusel-Top Traditional Mincemeat Pie

A traditional English dessert, with an easy shortcut.

INGREDIENTS

• 1/2 cup butter, softened
• 1/2 cup firmly packed brown sugar
• 1/4 teaspoon salt
• 3/4 cup all-purpose flour
• 3/4 cup old-fashioned rolled oats
• 1 (27 oz.) jar Ready-to-Use Classic Original Mincemeat
• 1 (9-inch) unbaked pastry pie crust
• 1/2 cup chopped pecans or walnuts (optional)

INSTRUCTIONS

Move oven rack to lowest position in bottom of oven. Heat oven to 375°F.

Create streusel mixture by beating butter, brown sugar, and salt in medium bowl with mixer on high speed until light and fluffy. Blend in flour and oats just until crumbly.

Spoon mincemeat into unbaked pie crust, spreading evenly. Sprinkle evenly with nuts, if desired. Finely crumble streusel mixture over filling.

Bake on bottom rack for 50 minutes or until crust is golden brown and filling begins to bubble. Cover with foil during last 20 minutes to avoid over-browning. Cool completely on wire rack.

Granny’s Kitchen Pie Crust

Courtesy of Amanda Downing Carney

INGREDIENTS

• 4 cups of flour
• 1 teaspoon salt
• 1 tablespoon sugar
• 1 3/4 cups of Crisco shortening
• 1/2 cup cold water
• 1 tablespoon vinegar
• 1 egg

INSTRUCTIONS

Mix first three ingredients in a large mixing bowl, then cut in shortening. Whisk together last three ingredients in a small bowl. Add small bowl of wet ingredients to large bowl of dry ingredients, being careful to not over-work or over-mix. Divide into four balls and refrigerate until ready to roll out.
Loli’s Seafood Paella

One of my all-time favorites, not only because it’s DELICIOUS, but because of its origins. I spent a time in Valencia, Spain after graduation because my then-boyfriend invited me to stay with his surrogate mom there. I spent much of my time shadowing Maria Dolores (nicknamed Loli) in the kitchen, practicing my Spanish, and writing down everything she made. Her paella was out of this world. Cooking time is about an hour and a half.

INGREDIENTS
• Chorizo
• Shrimp
• Mussels, clams and scallops
• Chicken legs and thighs
• Olive oil
• Saffron (don’t skimp, 1-2 tablespoons)
• Chicken broth (about 5 cups)
• 2-3 cups Arborio rice
• 3 tomatoes, de-seeded, peeled and sliced
• Parsley
• Almonds (raw)
• Garlic
• Leeks
• Red, green and yellow bell peppers, sliced
• 2 medium onions, diced
• Red wine (about 1 cup)
• Green beans (fresh and raw).
• Sliced green olives with pimento (1 medium jar)

INSTRUCTIONS
Preheat oven to 375.

In paella pan on the stove top, sauté chorizo, and then chicken in some olive oil, salt and pepper. Set aside.

In a separate pot on low, heat chicken broth and saffron together to infuse. Bring just to the boiling point.

Mash garlic, almonds and parsley into a paste. Set aside.

In paella pan with leftover oil, sauté peppers, then add onion and leek. Once onions are translucent, add tomatoes and red wine. Mixture should be simmering. Add rice, and stir until coated and rice is slightly browned. Add broth, and stir in parsley paste mixture.

Arrange chicken, chorizo, seafood, and green beans. Add rice mix. Bake uncovered until broth is absorbed and rice is tender.

Remove from oven, arrange sliced green olives, and serve!
**Sambal Sweet Potato Puree**

*Courtesy of Curt Columbus*

For those that want the simple, creamy sweetness of the sweet potato with a little fiery kick from sambal, the Vietnamese chili garlic sauce....

**INGREDIENTS**
- 3 sweet potatoes, scrubbed clean
- 4 cloves of garlic, peeled
- 1/2 cup heavy cream
- 1/2 cup half and half
- 1 teaspoon sambal
- 4 oz. butter
- salt and pepper to taste

**INSTRUCTIONS**
Bake the sweet potatoes on a cookie sheet (parchment-lined, non-stick, or sprayed with non-stick baking spray works best) at 425 degrees for 45-50 minutes. (Don't forget to prick them all over with a fork before you bake them, or they can explode... sounds cool till you have to clean it up!)

Place the cream, half and half, and garlic in a heavy bottom saucepan and cook over low heat until the cream mixture has reduced by about a half.

Scoop out the sweet potatoes into a food processor and puree. Add the cream and the garlic, then add sambal, butter, salt and pepper. Process to combine, till the potatoes are a fluffy puree. Check seasonings, keep warm for serving.

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**Vera Berenson’s Sweet Potato Casserole**

*Courtesy of Stephen Berenson*

My mother made this holiday side dish every year. If you're the sort of family that likes gooey marshmallows with your sweet potatoes, move on. If not, here's an easy recipe:

**INGREDIENTS**
- 8 large sweet potatoes or yams
- 2 tablespoons butter
- Milk
- Maple syrup
- Black pepper
- Walnuts

**INSTRUCTIONS**
Boil and mash the potatoes. Add the butter and a small amount of milk, just enough to start to get close to the consistency you want, from slightly thick to very smooth. Add maple syrup to bring the casserole to its final consistency. You now have a casserole of mashed overly sweet potatoes. Start adding the black pepper, a little at a time, until it begins to overpower the sweetness of the syrup. Some people like the dish highly spiced, and others prefer it a little sweeter. Cover with walnuts. (Kids love to use the walnuts to decorate the top.) This dish can be made a day or two in advance, but cover it with tin foil when you reheat it or the walnuts will burn.

Preparation and cooking time: approximately 30 minutes
Serves 8-10

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**Fresh Cranberry Sauce**

*Courtesy of Curt Columbus*

**INGREDIENTS**
- 1/2 cup port
- 3 cups fresh cranberries picked over and rinsed, or one 12 oz., standard package
- 1/2 cup sugar
- 1 tablespoon finely chopped orange zest
- Good pinch of salt

**INSTRUCTIONS**
In a large skillet, bring the port to a boil over medium high heat. Add cranberries and cook, stirring until they begin to pop, 3-5 minutes. Add the sugar, orange zest and salt and cook, stirring, till the sugar dissolves, 3-5 minutes. Let cool before serving. You can make this a day ahead and let it sit at room temperature.
Ultimate Challah

Courtesy of Rebecca Gibel

The recipe was supposedly passed down through generations of Jewish bakers in Łódź, Poland. I can’t remember how I got the recipe, but I’ve loved using it for years. Makes 2 Challahs

INGREDIENTS

• 1 scant tablespoon (1 package) active dry yeast
• 1 3/4 cups lukewarm water
• 1/2 to 3/4 cup sugar
• 1/2 cup vegetable oil
• 5 large eggs
• 5 cups bread flour
• 3 1/2 cups unbleached all-purpose flour, approximately
• 1 tablespoon salt
• Poppy or sesame seeds for sprinkling

INSTRUCTIONS

In a large bowl, dissolve the yeast in the warm water. Add the sugar and the oil and mix well with a whisk or a wooden spoon.

Beat in 4 of the eggs, 1 at a time; then gradually stir in the bread flour, 2 cups of the all-purpose flour, and the salt. When you have a dough that holds together, it is ready for kneading.

To knead by hand, place the dough on a lightly floured surface. Knead well, using the heels of your hands to press the dough away and your fingers to bring it back. Continue, turning the dough, for about 10 minutes, or until the dough is smooth and elastic, adding the remaining 1 1/2 cups of all-purpose flour or as needed. To knead by machine in an electric mixer fitted with the dough hook, knead for 5 minutes on medium speed, or until smooth. You can also process half the dough at a time in a food processor fitted with the steel blade; process for about 1 minute.

After kneading, place all the dough in a large oiled bowl, cover with plastic wrap, and let it rest in a warm place for 1 hour, until almost doubled in size. You can also put the dough in an oven that has been warmed to 150 degrees for a few minutes and then turned off.

When the dough is almost doubled in size, remove it from the bowl and punch it down — the rougher you are, the more the dough likes it. Return it to the bowl, cover it again and let it rise in a warm place for 30 minutes more. Or, if you have to go out, let the dough rise slowly in the refrigerator several hours or overnight and bring it to room temperature when ready to continue.

To make a 6-braided challah, take half the dough and form into 6 balls. Roll each ball with your hands into a strand about 14 inches long and 1 1/2 inches wide. Pinch the strands together at one end and then gently spread them into 2 groups of 3.

Next, take the outside right strand over 2 to the middle empty space. Then, take the second strand from the left to the far right. Regroup to 3 on each side. Take the outside left strand over 2 to the middle and the second strand from the right over to the far left.

Continue this method until all the strands are braided. The key is to always have 3 strands on each side so that you can keep your braid balanced. Make a second loaf the same way. Place the braided loaves in greased 10- by 4-inch loaf pans or on a greased cookie sheet with at least 2 inches in between.

To make loaves symbolizing the 12 shewbread, the consecrated loaves placed on the altar in the Temple of Jerusalem, shape one half of the dough into 12 tight balls and press them together in the bottom of a greased 10- by 4- inch loaf pan. Repeat with the second half of the dough in another pan.

Let the challah loaves rise another hour, uncovered. Fifteen minutes before putting the loaves in the oven, beat the remaining egg and brush it gently over them. Five minutes later, lightly brush them again. Then sprinkle with poppy or sesame seeds and let dry a few minutes.

Preheat the oven to 400 degrees. Bake the loaves on the middle rack of the oven for 10 minutes. Then reduce the temperature to 375 (350, so no burn) degrees and bake for 30 minutes more. Turn off the oven and leave the loaves in 5 minutes longer to get a dark-golden crust. Remove and cool on a rack.

VARIATION: ZINGERMANN’S BAKE HOUSE HOLIDAY TIP

Soak 3/4 cup dark raisins and 1/4 cup yellow raisins in 6 tablespoons dark rum for 1 hour or more. Add the rum-soaked raisins with any leftover rum to the dough after 5 minutes of kneading, adding a few tablespoons more flour to absorb the liquid. If you are using a mixer or food processor, work the raisins in by hand.
Scenes from A Christmas Carol to Color

“This is where I grew up!” said Scrooge to The Ghost of Christmas Past.
Ebenezer Scrooge and The Ghost of Christmas Past join Mrs. Fezziwig’s Christmas Day Party
The Answers