



FREAKY FRIDAY

Tea Party

This party is for all to enjoy – you, your friends, as well as the opportunity for moms to get together and be kids themselves!

This party is for those who like flowers and cloth napkins. You are always polite and know how to handle yourself at a tea setting for four. China place settings with various choices of tea with an assortment of tiny tea sandwiches will show off your classic taste.

Location

Backyard or
Favorite Restaurant

Step One

You and your friends join together for an afternoon tea. Afterwards, show a screening of Freaky Friday for everyone to enjoy!

You can purchase or rent it on DVD and Video starting December 16.

Music

Freaky Friday soundtrack mixed with your favorite classical music CD.



Decor

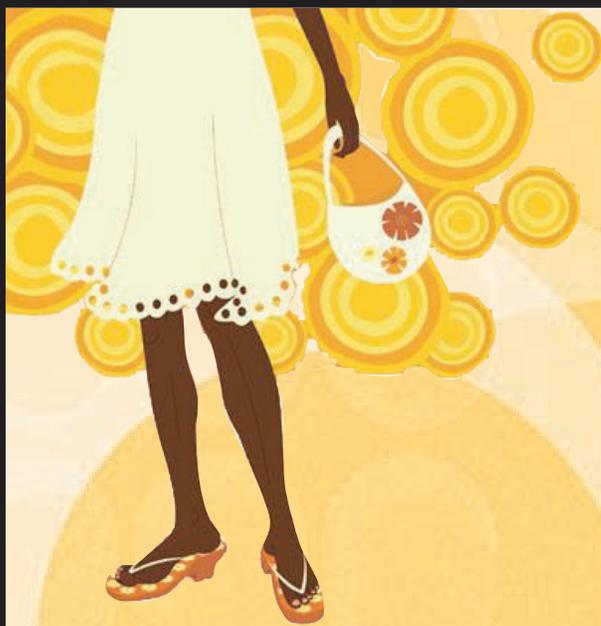
- Teapots as centerpieces with flowers inside.
- Tea bags with names on them as place cards.
- Ask everyone to wear a special hat to the tea (tea party tradition!).
- Favors – picture frames or bud vases with each person's name painted on them (paint pens work nicely).
- Dress up the chairs by wrapping tulle around the seat backs. Knot the tulle in the back and put flowers in the knot.
- Cover the tables with simple white tablecloths and cloth napkins.

Games

Freaky Swap

1. Write each person's name on a piece of paper.
2. Place the pieces of paper folded up into a hat.
3. Everyone picks one name out of the hat.
4. Each person pretends to be the person they chose – copying their mannerisms, voice, gestures, etc.
5. Everyone in the group has to guess who each person is copying.
6. The three people to correctly guess the most impersonations will receive a fun and freaky prize from the host.

Prize ideas: School T-shirt, candy, a "Freaky Friday" soundtrack CD, which you can purchase at any local record store.



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Food Ideas!

Sandwiches

- Cucumber & Cream Cheese
- Egg Salad
- Tuna Salad
- Ham & Cheese
- Cheese & Tomato
- Peanut Butter & Jelly

Cucumber & Cream Cheese Heart-Shaped Sandwiches:

- 1 container soft cream cheese
- 1 stick butter
- 1 cucumber sliced very thin

Directions:

Cut heart shapes from bread using a cookie cutter. Spread butter on one side of a heart; spread cream cheese on one side of another heart. Place cucumber on top of cream cheese and put buttered heart on top, butter side down.

Desserts

- Scones
- Chocolate Chip Cookies
- Mini Muffins
- Chocolate-Covered Strawberries
- Ambrosia

Scone Recipe:

1 1/2 cups all-purpose flour
4 teaspoons baking powder
5 tablespoons butter
5 tablespoons granulated sugar
2/3 cup milk
1 egg yolk, lightly beaten, to glaze
Chocolate chips, blueberries, pecans, or apples (optional)

Preheat the oven to 400°F. Sift the flour and baking powder into a bowl. Rub the butter and sugar into the flour to form a fine crumble. Make a well in the center and add the milk (and optional flavorings such as chocolate chips, blueberries, pecans or apples). Knead gently together, being careful not to overmix. On a lightly floured surface roll out the dough to 3/8-inch thickness. Stamp out 2 1/2-inch rounds with a plain pastry cutter. Place on a greased baking sheet and brush the tops with the egg yolk. Allow to stand for 15 minutes. Bake for 12-15 minutes or until risen and lightly golden on top. Serve warm. Enjoy!

Drinks

- Wild Berry Tea
- Lemonade
- Apple Cider