

# SNICKEYFRITZ

by Andrea Skyberg



## THE SNICKEYFRITZ ACTIVITY GUIDE

SHARE THE BOOK, SHARE A LAUGH,  
SHARE SOME MEMORIES

2 0 0 9 W N P C O P Y R I G H T

# the SNICKEYFRITZ

## ACTIVITY GUIDE

SHARE THE BOOK, SHARE A LAUGH, SHARE SOME MEMORIES



### *About the Book*

*Snickeyfritz* tells the tale of three little girls who are stuck inside the house on a rainy afternoon. After complaining of boredom, their Papa sends them on a clever little treasure hunt. Along the way the girls learn to entertain themselves by using their imaginations as they search for the strange and mysterious items on the list. *Snickeyfritz* is the only picture book to use life-size dolls sculpted out of masking tape and then photographed in artistic environments. The characters come to life through the intricate web of nostalgic and contemporary language laced throughout the story.

## ✧ FUN ACTIVITIES FOR ✧

*Children, Parents, Grandparents, Birthday Parties, Community Organizations, Girl Scouts, Libraries, Museums, and many more!*

### A RECIPE FOR FUN

#### *Papa's Pumpernickel Bread & Yogurt*

##### **Ingredients:**

- 4 thin slices pumpernickel bread
- 2 tablespoons grated semisweet chocolate
- 1 teaspoon grated lemon peel
- 1 Granny Smith apple
- ½ cup of dried cranberries
- 1 quart of vanilla or plain yogurt
- 1 tablespoon sugar
- 1 tablespoon margarine



##### **Directions:**

1. Finely chop bread in processor. Set aside 2 tablespoons crumbs.
2. Chop apple.
3. Mix remaining crumbs, chocolate, apple, dried cranberries and lemon peel in small bowl.
4. Stir into yogurt and return to refrigerator.
5. Combine reserved breadcrumbs, sugar and margarine in small skillet and stir over medium-low heat until mixture begins to caramelize. Cool slightly.
6. Spoon yogurt into bowls. Sprinkle with crumb mixture and serve.



## *Piper's Noodle It Out Casserole*



### **Ingredients:**

8 ounces egg noodles  
1 can of cream of mushroom soup  
2 tablespoons butter  
1/2 cup diced celery  
1/2 cup sliced green onions  
8 -12 ounces cooked diced ham, about 2 cups  
1/2 teaspoon salt  
1/8 teaspoon ground black pepper  
8 ounces shredded Swiss cheese  
2 ounces shredded Parmesan cheese, divided  
1/2 cup crackers  
1 tablespoon melted butter

### **Directions:**

1. Cook the pasta as directed on package; drain and rinse.
2. Heat oven to 350° and grease a 2 to 2 1/2-quart casserole
3. In a large saucepan, melt butter. Add celery and green onions and cook until celery is softened and onion is translucent
4. Add the ham and soup and cook for 1 minute longer
5. Add salt and pepper. Stir until thickened
6. Add the Swiss cheese. Set aside about 1/4 cup of the Parmesan cheese for topping and add the remaining Parmesan to the sauce with the Swiss cheese. Cook, stirring, until cheeses are melted
7. Add the drained pasta and stir, blending well.
8. Spoon into the prepared casserole
9. Combine crackers with melted butter and remaining 1/4 cup of Parmesan cheese. Sprinkle the cracker mixture over the casserole.
10. Bake for 25 to 30 minutes, until bubbly

## *Penelope's Uff Da Potato*



### *Dumplings*

### **Ingredients:**

2 cups all-purpose flour  
1/4 water (more as needed)  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1/4 teaspoon ground black pepper  
4 cups potatoes, peeled and grated  
8 ounces cooked ham, cut into 1 inch cubes  
2 teaspoons salt  
1 cup melted butter

### **Directions:**

1. Bring large pot of water to a boil and simmer
2. Mix the flour, 1/2 teaspoon salt, baking powder, and pepper together in a bowl. Place the potatoes in a large bowl, and stir in the flour mixture and water until thoroughly blended. Use wet hands to knead the potato mixture in the bowl until it takes on the quality of stiff bread dough. Add additional flour or water if the dough is too sticky
3. Pinch off a tennis ball-sized piece of dough and shape it around a cube of ham, completely covering the ham, to form a ball. Repeat with remaining dough and ham cubes
4. Carefully slide the balls into the boiling water, a few at a time and simmer for 45 minutes to 1 hour. When dumplings begin to float they are done
5. Remove with a slotted spoon, and drain on a plate. Serve hot with melted butter



**Ingredients:**

1/2 cup flour  
 1/4 teaspoon salt  
 1/2 cup skim milk  
 1/2 cup brown sugar  
 1 teaspoon baking powder  
 1/2 teaspoon cinnamon  
 3 tablespoon honey  
 1 tablespoon lemon juice  
 6 bananas  
 2 cups of sliced peaches

## Pepper's Peachy Keen Cobbler

**Directions:**

1. Combine the flour, salt, milk, sugar, cinnamon and baking powder mixing them and then placing into an 8 inch square pan, coated with cooking spray
2. Mix the honey and lemon juice, bananas and peaches until they are a smooth consistency
3. Pour mixture over crust
3. Bake in a 350 degree oven for 40 minutes
4. If desired, top this with whipped topping or ice cream



## Jelly's Cat's Meow Kitty Treats

**Ingredients:**

6 ounce can of tuna  
 1/4 cup water drained from tuna  
 3 tablespoons cooked egg white, chopped  
 1/4 cup cornmeal  
 1/2 cup whole wheat flour

**Directions:**

1. Preheat oven to 350 degrees
2. Combine tuna, egg white and water and then add cornmeal and flour and blend to form dough
3. Knead into a ball and roll to 1/4 inch thick. Cut into one-inch sized pieces
4. Bake at 350 F for 20 minutes.

## Peanut Butter's Hot Dog Delight Dog Treats

**Ingredients:**

1 pound of hot dogs

**Directions:**

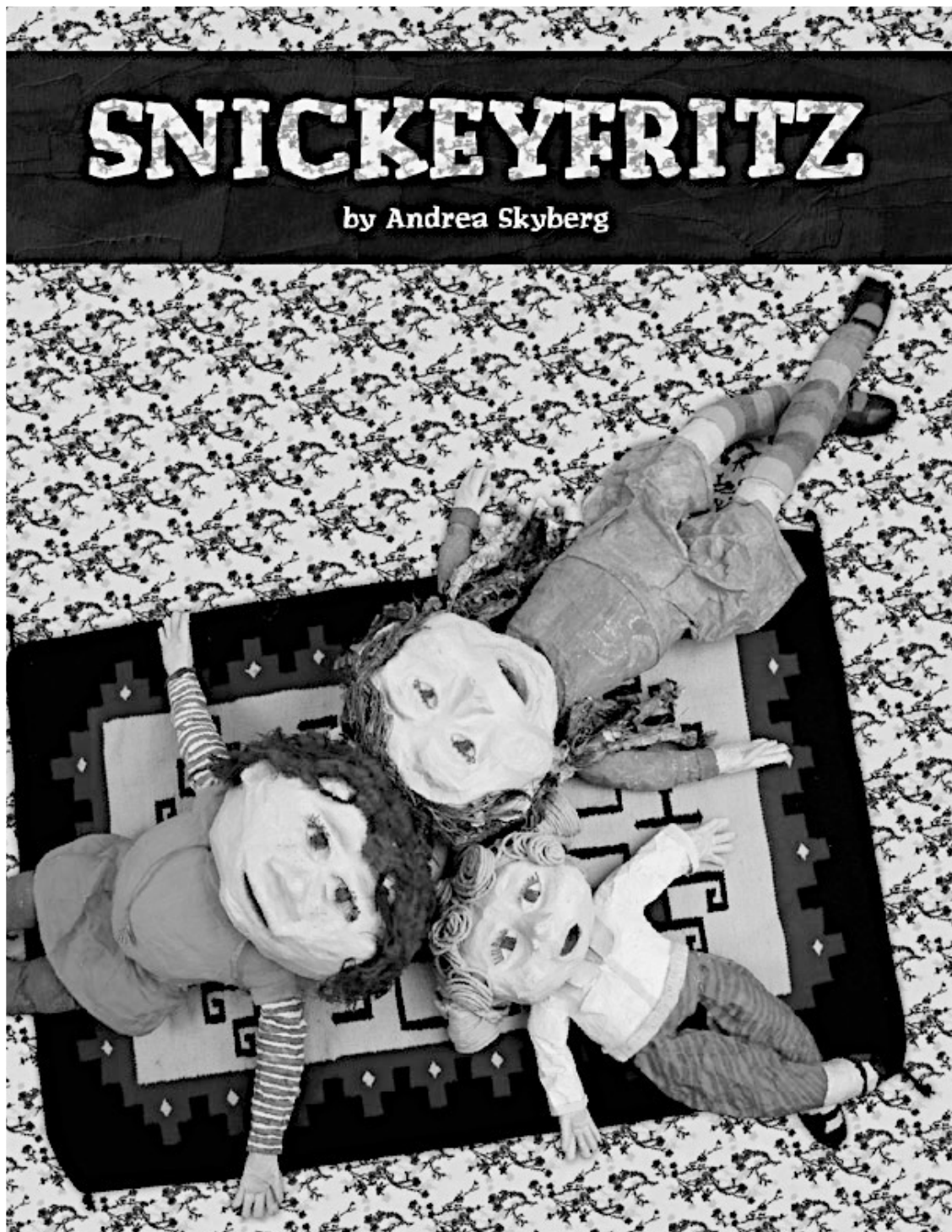
1. Slice hot dogs into thin lengths
2. Place on 3 layers of paper towel on a microwave safe plate and cook on high for 5 minutes
3. Remove from microwave, let stand for 5 minutes
4. Return to microwave and cook for a further 5 minutes. Remove and cool





# COLOR ME CREATIVE

Use your *Snickeyfritz* and re-create the cover of the book. Do you think it would look better with a purple background? What if Pepper had pink hair instead of red? Well, here's your chance to use your imagination and give this book a new look!



# BRAIN TWISTERS

Rack your brain for an answer as you try and figure out these puzzles!

## MUMBLE JUMBLE

Unscramble the words below:

1. RFENITZSICKY\_\_\_\_\_
2. OAORADGDLE\_\_\_\_\_
3. LPEENOP\_\_\_\_\_
4. APMTCSTUWAY\_\_\_\_\_
5. SEIPQPKSUA\_\_\_\_\_
6. ADFFU\_\_\_\_\_
7. SCTTLUOE\_\_\_\_\_
8. UZABZ\_\_\_\_\_
9. ZODOY\_\_\_\_\_
10. ELIDLNEVS\_\_\_\_\_
11. KANEYEECHP\_\_\_\_\_
12. ANHNSSGEANI\_\_\_\_\_
13. NSODAOKNCRNENAI\_\_\_\_\_
14. FTICEKDISDLS\_\_\_\_\_
15. SDSLHOTEHREP\_\_\_\_\_

Use the word list of jargon, gibberish & slang in the  
back of the book as a reference guide



# BRAIN TWISTERS

Rack your brain for an answer as you try and figure out these puzzles!

## GOBBLY GOOK

e	g	t	d	w	y	u	j	t	i	t	l	k	g	y	e	e	s
m	i	d	a	a	k	b	c	a	m	s	i	e	e	s	z	e	d
i	g	o	e	k	e	u	a	c	j	e	e	l	e	t	f	y	f
t	i	a	i	d	i	h	t	b	u	z	d	t	s	e	e	e	a
f	l	k	d	h	e	d	e	b	e	o	e	e	t	b	s	i	k
o	r	a	t	f	e	o	d	l	o	e	l	s	y	o	e	o	l
k	i	n	r	b	f	l	o	d	k	d	n	s	a	t	l	e	s
c	h	e	i	u	u	u	a	v	o	c	k	k	o	s	n	u	k
i	w	l	n	o	i	g	u	o	i	o	u	x	e	n	u	i	c
n	o	o	k	s	a	n	d	c	r	a	n	n	i	e	s	f	i
e	s	s	e	r	p	e	h	t	d	l	o	h	k	v	e	r	t
h	s	o	t	m	i	s	s	f	u	s	s	y	p	a	n	t	s
t	d	y	e	x	r	t	t	c	s	r	s	o	e	e	d	i	e
n	s	n	i	c	k	e	y	f	r	i	t	z	k	h	s	x	l
i	e	p	t	o	s	l	v	z	s	r	n	a	t	a	v	e	d
t	u	o	t	i	e	l	d	o	o	n	g	o	t	d	i	i	d
s	c	u	t	t	l	e	b	u	z	z	e	r	s	a	l	e	i
u	u	t	l	i	k	a	y	u	e	a	s	a	s	u	l	f	f
j	a	y	t	o	o	o	f	l	c	r	s	i	e	c	e	g	s

culottes  
geeze louse  
just in the nick of time  
knucklehead  
nooks and crannies  
scuttlebuzzers  
trinket

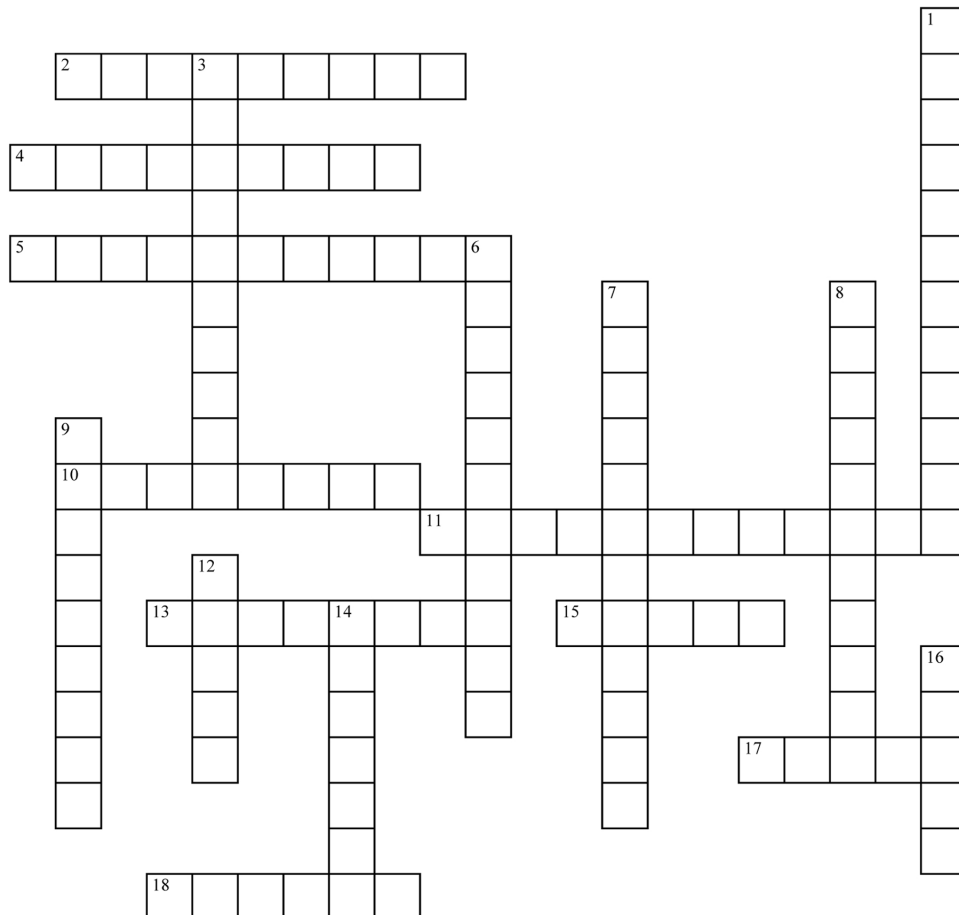
endsville  
heavens to betsy  
kiddo  
miss fussy pants  
pixiedoodles  
skorts  
uff da

fiddlesticks  
hold the press  
knee baby  
noodle it out  
ragadoodle  
snickeyfritz  
whirligig

# BRAIN TWISTERS

Rack your brain for an answer as you try and figure out these puzzles!

## NOODLE IT OUT



### ACROSS

- 2 A total failure
- 4 A spinning toy
- 5 Crazy or chaotic
- 10 The second youngest child in the family
- 11 Little girls
- 13 Someone who is cute and sweet
- 15 A Norwegian expression that means sensory overload or exhaustion
- 17 A loving term for a young child
- 18 A garment that is a mix between a skirt and shorts

### DOWN

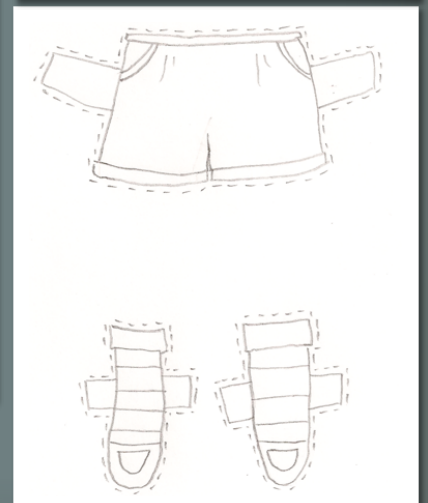
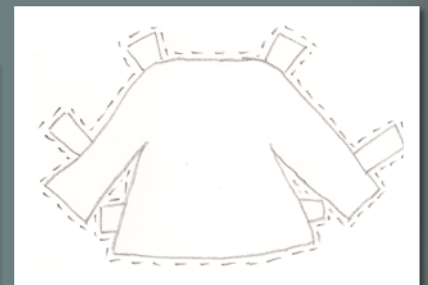
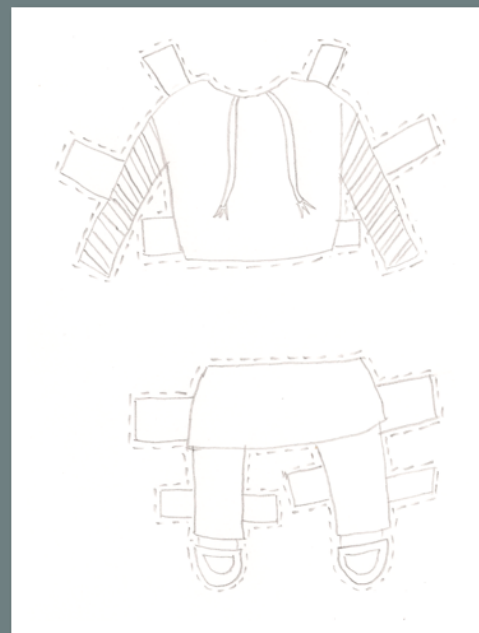
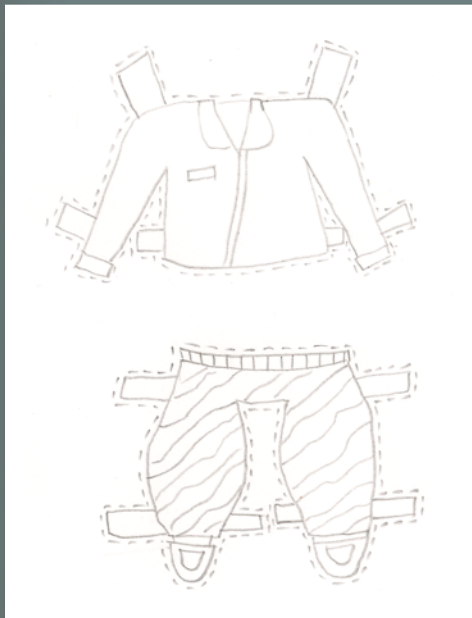
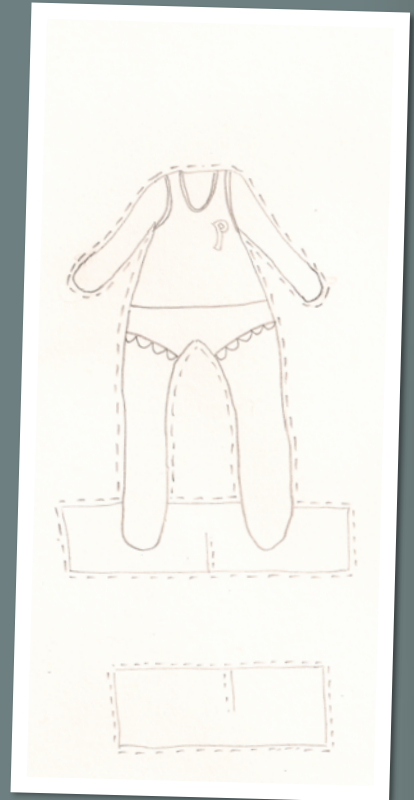
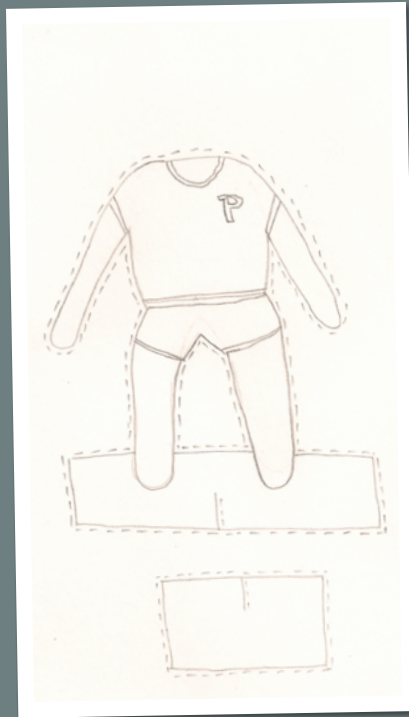
- 1 A comment used to express impatience or dismay
- 3 A silly person
- 6 Causing mischief
- 7 Imagination
- 8 Someone not thinking properly
- 9 Run along and leave the current location
- 12 Excellent and wonderful
- 14 A small article or item
- 16 Something extraordinary or bizarre

Use the word list of jargon, gibberish & slang in the back of the book as a reference guide



# ALL DOLLED UP

Color & Cut Out Piper, Pepper & Penelope and dress them up in their knee-highs, culottes, Zubaz and skorts!



# STRIKE UP A CONVERSATION

Use these questions to start a conversation with your family members or friends.

A great activity to share between grandparents, parents and grandchildren!

Q. WHAT  
WOULD BE THE  
MOST  
MEMORABLE DAY  
OF YOUR LIFE?

Q. IF YOU  
COULD HAVE  
BEEN PRESENT  
DURING ONE  
MOMENT IN YOUR  
FAMILY'S  
HISTORY, WHAT  
WOULD IT BE?

Q. WHAT  
WOULD BE ONE  
NOSTALGIC SMELL  
OR SCENT THAT  
CAUSES YOU  
REMEMBER  
EXPERIENCES IN  
YOUR PAST, WHAT  
WOULD IT BE?

Q. IF YOU  
COULD TRAVEL  
ANYWHERE IN THE  
WORLD RIGHT  
NOW, WHERE  
WOULD YOU GO?

Q. IF YOU HAD  
TO NAME THE  
MOST VALUABLE  
LESSON THAT YOU  
HAVE EVER  
LEARNED, WHAT  
WOULD IT BE?

Q. WHAT  
WOULD YOU SAY  
IS YOUR PARENTS  
GREATEST  
ATTRIBUTE?

Q. WHAT  
WOULD YOU LIKE  
TO FIND IN YOUR  
FAMILY'S ATTIC,  
OTHER THAN  
MONEY?

Q. WHAT  
WOULD YOU  
RENAME YOUR  
HOME TOWN IF  
YOU COULD?

Q. WHAT IS THE  
ONE LESSON IN  
LIFE YOU WOULD  
LIKE TO TEACH  
YOUR CHILDREN?

Q. WHAT WOULD  
YOU TITLE YOUR  
AUTOBIOGRAPHY  
?

Q. WHAT DO  
YOU THINK IS  
THE MOST  
IMPORTANT  
QUALITY IN A  
FRIEND?

Q. WHO WOULD  
YOU SAY HAS  
BEEN THE MOST  
IMPORTANT ROLE  
MODEL IN YOUR  
LIFE SO FAR?

Q. IF YOU  
WOULD HAVE TO  
SAY ONE THING  
THAT HAS  
CHANGED MOST  
IN THE WORLD  
SINCE YOU WERE  
A CHILD, WHAT  
WOULD IT BE?

Q. IF YOU  
COULD GO BACK  
AND RE-VISIT ONE  
PLACE YOU HAVE  
BEEN IN YOUR  
LIFE, WHAT  
WOULD IT BE?

Q. WHAT IS THE  
BEST THING YOU  
HAVE EVER  
CREATED?

Q. WHAT  
WOULD BE YOUR  
BEST DAY? WHAT  
WOULD YOU DO?

Q. IF YOU  
COULD UN-KNOW  
SOMETHING YOU  
CURRENTLY  
KNOW, WHAT  
WOULD IT BE?

Q. WHAT WOULD  
YOU SAY IS YOUR  
FAMILY'S  
GREATEST  
HEREDITARY  
ATTRIBUTE?

Q. IF YOU COULD  
EAT ONLY ONE  
THING FOR THE  
REST OF YOUR  
LIFE, WHAT  
WOULD YOU  
CHOOSE?

Q. IF YOU COULD  
CHANGE  
SOMETHING  
ABOUT YOUR  
HOME, WHAT  
WOULD IT BE?