

Rassette Arts Festival

2025 KIDS BALLOT

FILM

Anastasia (1997)

Moana 2 (2024)

Sandlot (1993)

That Christmas (2024)

The Boy and The Heron (2023)

The Mighty Ducks (1992)

Wicked (2024)

BOOKS

“Bridge to Terabithia” by Katherine Paterson

“Charlie and The Chocolate Factory” by Roald Dahl

“Dork Diaries: Tales From a Not-So-Fabulous Life” by Rachel Renee Russell

“The Berenstain Bears and the Spooky Old Tree” by Stan and Jan Berenstain

“The Stonekeeper” (*Amulet* series, Book 1) by Kazu Kibuishi

“The Twits” by Roald Dahl

“Who Was.... Marie Antoinette” by Dana Meachen Rau

SONG

“I Know Him” by Jonathan Groff from *Hamilton* (Original Cast, 2016)

“I Want it Now” from *Willy Wonka and The Chocolate Factory* (1971)

“Miracle” from *Matilda: The Musical* (2022)

“Northwest Passage” by Stan Rogers

“Pink Pony Club” by Chappell Roan

“Popular” by Ariana Grande

“You Belong With Me” by Taylor Swift

RECIPES

Broccoli & Cheddar Soup

Buffalo Chicken Sandwiches

Peppermint Creams

Potatoes Au Gratin with Ham

Smoothie

Toad-in-the-Hole

ART

[Lobster Telephone](#) by Salvador Dali

[Mona Lisa](#) by Leonardo da Vinci

Woven Cross by Fifth Graders

Broccoli Cheddar Soup

Serves 4

Ingredients

1/2 cup chopped onion
1/2 cup butter, cubed
1/2 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
3 cups 2% milk
1 1/2 cup chicken broth
2 cup cooked chopped fresh or frozen broccoli
1 cup shredded cheddar cheese

Method

In a small saucepan, saute onion in butter until tender. Stir in the flour, salt and pepper until blended; gradually add milk and broth. Bring to a boil; cook and stir until thickened, about 2 minutes.

Add broccoli. Cook and stir until heated through. Remove from the heat; stir in cheese until melted.

Buffalo Chicken Sandwiches

Ingredients – Chicken

1 cup all-purpose flour
½ cup cornstarch
1 teaspoon pepper
1 teaspoon cayenne pepper
1 teaspoon baking powder
¼ cup buttermilk
2 large eggs
1 teaspoon table salt
2 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed, halved horizontally, and pounded ½ inch thick

Ingredients – Buffalo Sauce (optional)

1 tablespoon unsalted butter
½ teaspoon cayenne pepper
½ cup Frank's RedHot Original Cayenne Pepper Sauce
2 teaspoons cider vinegar

Ingredients – Blue Cheese Spread (optional)

2 ounces blue cheese, crumbled (½ cup)
2 tablespoons mayonnaise
2 tablespoons buttermilk
1 teaspoon cider vinegar
2 quarts vegetable oil for frying
4 hamburger buns, toasted if desired
2 cups finely shredded iceberg lettuce

Notes: Freezing the chicken breasts for 20 minutes will make them easier to halve horizontally. Use a Dutch oven that holds 6 quarts or more. If you prefer less spice, reduce or omit the cayenne in the sauce. An inexpensive Danish blue cheese works well here.

Method

1. FOR THE CHICKEN: Set wire rack in rimmed baking sheet. In a wide, shallow bowl, whisk together flour, cornstarch, pepper, cayenne, and baking powder. Drizzle buttermilk over flour mixture and mix with your fingers until combined and small clumps form. In a medium bowl, whisk together eggs and salt.
2. Working with 1 piece at a time, dip chicken in egg mixture and turn to coat. Lift from egg mixture, allowing excess to drip back into the bowl. Coat both sides of chicken in flour mixture, pressing to form a thick, bumpy coating. Place on a prepared rack. Refrigerate, uncovered, for at least 1 hour or up to 8 hours. While the chicken rests, make sauce and blue cheese spread.
3. FOR THE BUFFALO SAUCE: Melt butter in a small saucepan over medium heat. Add cayenne and cook, stirring constantly, until fragrant, about 30 seconds. Add hot sauce (mixture may sputter) and cook, stirring occasionally, until sauce is thickened and spatula drawn across bottom of pan leaves trail that takes longer than 5 seconds to fill in, 4 to 5 minutes. Remove from heat and stir in vinegar.
4. FOR THE BLUE CHEESE SPREAD: In a small bowl, mash blue cheese with a fork until no pieces larger than

¼ inch remain. Add mayonnaise and continue to mash until incorporated. Stir in buttermilk and vinegar until combined. Refrigerate until needed.

5. Place the second wire rack in a second rimmed baking sheet. Heat oil in a large Dutch oven over medium-high heat to 425 degrees. Carefully transfer all chicken to oil and fry until chicken registers at least 155 degrees, 2 to 3 minutes. Transfer chicken to the prepared rack. Using pastry brush, coat top of chicken with half of Buffalo sauce.

6. Open buns on a cutting board. Transfer 1 chicken piece, sauce side down, to each bun bottom. Brush remaining Buffalo sauce over chicken. Top each chicken piece with ½ cup lettuce. Spread each bun top with 2 teaspoons of blue cheese spread. Invert bun top onto each sandwich and serve, passing remaining blue cheese spread separately.

Peppermint Creams

Ingredients

1 Egg

3 cups confectioners' sugar

A few drops each red and green food color, optional

2 oz semisweet chocolate

(Tasty Tip: try making orange or lemon creams. Use half a teaspoon of orange or lemon juice instead of the peppermint extract)

Method

Line a cookie sheet with waxed paper.

Whisk the egg white lightly in a bowl until it is frothy but not stiff. Sift the confectioners' sugar into the bowl, then stir it into the egg white until the mixture is stiff.

Knead in the peppermint extract. Divide the mixture into three balls. Knead food coloring into two of them.

Roll the mixture into small balls and put on the cookie sheet. Flatten them with a fork, then let set for 24 hours.

Melt the chocolate in a bowl over a pan of simmering water. Dip some of the set peppermint creams into the chocolate.

Potatoes au Gratin with Ham

Ingredients

3 tablespoons unsalted butter
¼ yellow onion finely diced
3 tablespoons all-purpose flour
2 cups milk
½ teaspoon kosher salt
¼ teaspoon pepper
1 pound potatoes washed and thinly sliced (about 3 medium baking potatoes)
1 ½ cups cooked cubed ham about ½ of a pound
1 cup grated sharp cheddar cheese
1 cup grated Monterey Jack cheese
Chopped fresh parsley for garnish, optional

Method – Sauce

Melt the butter in a large skillet over medium-low heat. Add the onions and cook for about 10 minutes until they are soft and translucent.

When the onions are done, sprinkle flour over them and whisk to combine. Continue cooking the onion and flour mixture until the flour is golden brown, about two to three minutes.

Slowly add the milk and continue whisking to prevent lumps. Cook until the sauce has thickened, which usually only takes a few minutes. Add salt and pepper, mix well and remove from the heat.

Method – Assemble & Bake

Preheat the oven to 350 degrees F.

Spray a medium-size casserole dish with non-stick cooking spray or butter the dish. Add half of the sliced potatoes, then half of the cubed ham, and about half of both kinds of grated cheese.

Pour on half of the sauce. Repeat the next layer with the remaining potatoes and ham, pour the remaining sauce over the top and sprinkle with the remaining cheeses.

Cover the baking dish tightly with aluminum foil or a cover and bake at 350 degrees F. for 40-60 minutes. How long it takes depends on the thickness of the potato slices.

Remove the cover and test to see if your potatoes are done by piercing them with a fork. The fork should slide through easily. If not done, continue cooking for another 10 minutes or so. Once the potatoes are fork-tender, remove the cover and bake for another 20-30 minutes, or until the sauce is bubbling and the cheese is golden brown.

Remove from the oven and garnish with chopped parsley before serving.

Smoothie

Serves 4

Ingredients

2c honey yogurt

2 bananas

2 Tbsp honey

2 cups frozen mango

2 cups frozen strawberries

1/2 cup OJ

Method

Place yogurt, bananas, and honey in blender and pulse until smooth. Add the other ingredients and blend until desired consistency.

Toad-in-the-Hole

Ingredients

12 chipolatas

1 tbsp sunflower oil

Ingredients for the batter

140g plain flour

2 eggs

175ml semi-skimmed milk

Method

Heat the oven to 220C/200C fan/gas 7. Put the chipolatas in a 20 x 30cm roasting tin with the oil and bake for 15 mins until browned.

Meanwhile, make the batter. Tip the flour into a bowl with ½ tsp salt, make a well in the middle and crack the eggs into it. Use an electric whisk to mix it together, then slowly add the milk, whisking all the time. Leave to stand until the sausages are nice and brown.

Remove the sausages from the oven – be careful because the fat will be sizzling hot – but if it isn't, put the tin on the hob for a few minutes until it is.

Pour in the batter mix, transfer to the top shelf of the oven, then cook for 25-30 mins, until risen and golden. Serve with gravy and your favourite veg.