

## Have A Sea Serpent Party!

What's the best way to celebrate National Sea Serpent Day on August 7? With a sea serpent party of course. The idea comes from *The Sea Serpent and Me*, a new picture book from Houghton Mifflin. Written by Dashka Slater, and illustrated by Catia Chien, the book tells the story of an unusual friendship between a little girl and the tiny sea serpent that drops from her bathroom faucet. When a trip to the beach is foiled by rain, the two decide to have an indoor beach party.

You can have one too, to celebrate both National Sea Serpent Day and the launch of this wonderful new book. Below you will find tips on decorations, crafts, snacks, and games -- all to celebrate those mysterious creatures from the deep blue sea.

### DECORATIONS

Decorate your party room as if it were the beach. Drape your tables with colorful beach towels, and use plastic beach buckets to hold party favors, silverware, and flowers. A couple of beach umbrellas can make a fine hideout for kids to play in. Inflatable beach balls are terrific party favors. Don't forget to play some surf guitar CDs to set the beach party mood.

### SEA SERPENT SNACKS

#### Vegetable Sea Serpents:



Make an ocean by mixing equal parts plain yogurt or cream cheese and Green Goddess salad dressing. Spread a layer over a platter or individual plates.

Peel a cucumber and slice in half lengthwise. Scoop out the seeds with a spoon. Slice into half circles.

Arrange the cucumber slices in the ocean by standing them on their flat edges to form the coils of the Sea serpent. Cut one of the half circles in half again to form the head. Attach it to its cucumber body with a small piece of toothpick.

You can use peapods to make waves, and crumbled crackers to form the beach if you desire.

### **Sailboat Snacks:**

Preheat oven to 350°. Use a glass or a 2 inch round cookie cutter to cut out circles of sandwich bread. Flatten each round with a rolling pin and then lightly brush both sides of each round with melted butter. Place the rounds into muffin cups, using your fingers or wine cork to press them into place. Bake for 8 to 10 minutes, or until lightly browned.

Fill each one with kid-friendly fillings like cream cheese, peanut butter, or tuna salad. Add sails by slicing quarter-inch squares of cheddar cheese, and then slicing them on the diagonal to form triangles. Attach a triangle to each boat with a toothpick to form the sail.



### **Other Sea-Themed Snacks:**

- Make sea serpents out of honeydew melon. Halve the melon and scoop out the seeds. Peel and slice each half. Create sea serpents by arranging melon slices on a plate to form the coils. Cut one slice of melon in half to form the neck and head. Use a knife to create notches for the mouth and eyes. Insert a currant into the eye notches, then attach the neck and head piece to the body with a toothpick.
- Use star shaped cookie cutters to cut out starfish sandwiches

- Fill parfait glasses or clear plastic cups with blue Jell-O. Drop in a few Swedish Fish and Gummi Worms (sea serpents!) before chilling.
- Mix limeade, carbonated water, and lime sherbet or sorbet to create a bubbly “Sea Slurpent.”

## **Sea Serpent Cake**

### **Ingredients:**

1 cake mix, enough for a two layer cake  
 1 box confectioners sugar  
 1 cup butter (2 sticks)  
 5 Tablespoons light cream  
 2 teaspoons vanilla extract  
 green and blue food color  
 jelly rings  
 M&M's  
 Good 'n' Plenty  
 Sour candy belts

### **Instructions:**

Grease two round cake pans, line bottoms with wax paper, grease wax paper, dust pans with flour. Pour batter into pans. Bake and cool according to package directions.

Prepare frosting in a large bowl, by beating together confectioners sugar, butter, cream, and vanilla. Reserve a half cup, and then add a few drops of green food coloring to the rest .

Prepare the base on which the Sea serpent will rest. It can be a platter or a large piece of cardboard covered with blue paper.

Cut a 3 inch round out of the center of each cooled cake.

Cut each cake in half to make two c-shapes.

Place C-shaped pieces end to end on the platter or cardboard, alternating directions so that the sea serpent seems to swivel.

For the head, use one of the 3 inch round cutouts, then slice the other 3-inch piece in half and arrange it to form his snout, spread a little bit apart so his mouth is open.

Frost the cake with green frosting. Cut jelly rings in half and use to make sea serpent scales down his back.

Make an eye out of one whole jelly ring with an M&M in the middle.

Cut spikes from pieces of green sour candy belts (cut them lengthwise, so that they are long) and arrange around his head to form his mane.

Add white Good 'n' Plenty teeth.

If you are using a platter, add a few drops of blue food coloring to the reserved half cup of frosting, and spread the frosting around the sea serpent to make the sea.