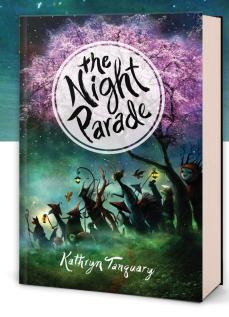
# Kathryn Tanquary

### Can YOU survive the Night Parade?

Throw a Night Parade event at your bookstore, library, or home to find out!



The following pages contain ideas and activities that you can use on their own or for a Night Parade–themed event!

## Night Parade Event

Set up three stations and have your guests journey through the "three nights of the parade," completing the activity at each station as they progress. As each guest completes a station's activity, stamp their card (found on page 2) appropriately until they've exited the parade safely!

#### Decorate:

Get into the festive spirit by adding some traditional Japanese decorations to the party space! String up paper lanterns and make your own torii gate to feel like you're in the middle of your own night parade.

#### Food:

As Obon is traditionally held during July or August, many celebrations include summer fruit like watermelon. Cut up slices for your guests to snack on, and bring in some sesame candies for a taste of a traditional Japanese sweet. Feeling especially adventurous? Try your hand at making castella cake, a popular Japanese sponge cake, for an additional treat (recipe on next page).

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### Castella Cake Recipe

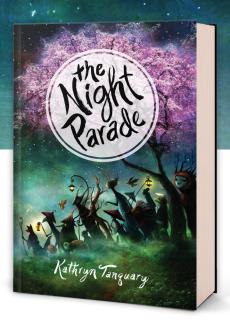
http://www.japanesecooking101.com/kasutera/

#### Ingredients

- 7 eggs, room temperature
- 1 ¼ cup sugar
- ¼ cup milk
- ½ cup honey
- 1½ cup bread flour

#### Instructions

- 1. Heat the oven to 350F (175C).
- 2. Beat eggs in a stand mixer, adding sugar in 3 parts over about 10 minutes.
- 3. Mix milk and honey in a separate bowl, then heat to lukewarm until the honey melts.
- 4. Sift the bread flour and set aside.
- 5. Add half of the milk mixture to the egg mixture and mix for a few seconds. Add half of the bread flour and mix. Add the rest of the milk and honey, and mix, then lastly add remaining bread flour and mix for 2–3 minutes. Give a good mix by hand with spatula.
- 6. Line a 9x9-inch (23x23-centimeter) baking pan with parchment paper. Pour the cake batter in the pan (if you have leftover batter, bake in another small container). Bake at 350F (175C) for 10 minutes, then lower the temperature to 320F (160C) and bake another 30–40 minutes. Cover the top with aluminum foil if it is browning too much too soon.
- 7. Take the cake out from the oven and immediately drop the pan from a height of about 5 inches (12.5 centimeters) to release the air in the cake to avoid collapsing.
- 8. Spread plastic wrap on a flat surface, cool the cake topside down on the plastic. Wrap it with plastic after it has completely cooled.

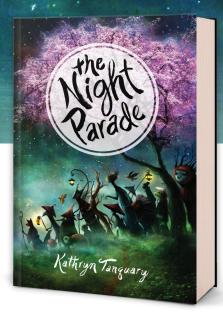


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### Night 1 Challenge

## Origami Triangle Box

Origami is the art of Japanese paper folding. To make your own origami triangle box, print out this sheet, cut out each square, and then follow the folding directions on the next page.

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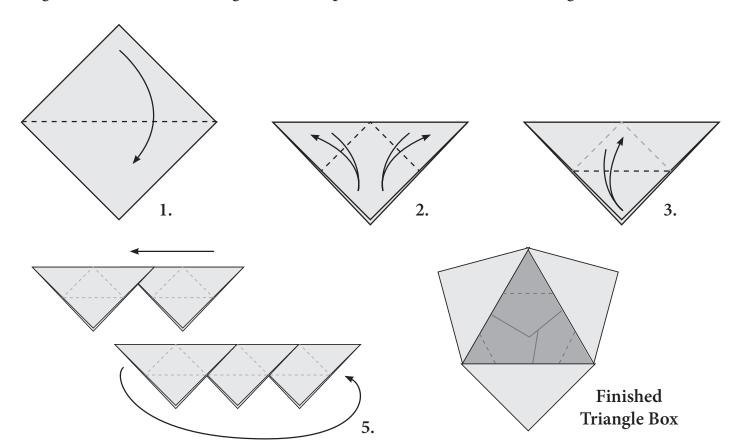
### Night 1 Challenge Continued

### Origami Triangle Box

- 1. Take one of the square pieces of paper and fold in half to make a triangle.
- 2. Create two creases by folding the two top corners toward the bottom point, then opening back up.
- 3. Create one more crease by folding both layers of the bottom point up to the top of the triangle, then opening back up.

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- 4. Repeat steps 1-3 for the other two square pieces of paper.
- 5. Attach the three triangles by inserting the top left corner of one triangle into the fold of the top right corner of another triangle. Once completed, connect the two end triangles to make the box!

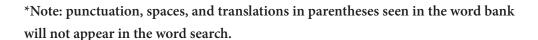


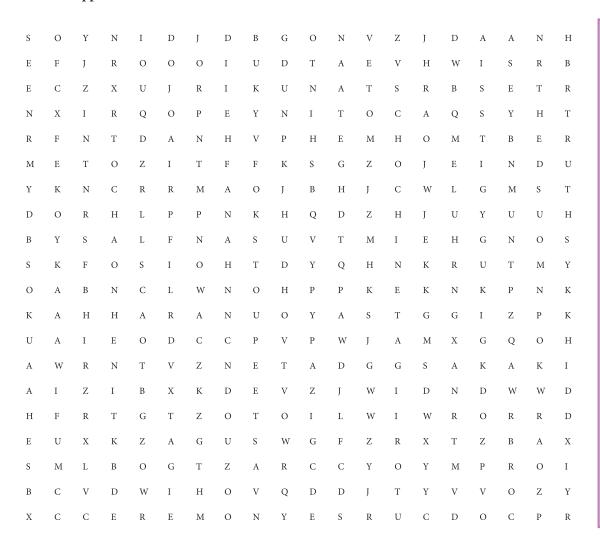
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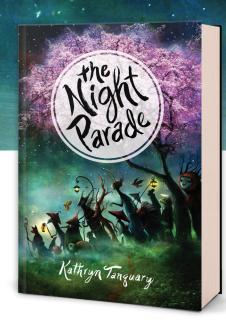
### Night 2 Challenge

#### Japanese Word Search

A traveler of the Night Parade must be prepared with knowledge of Japanese culture and language. In the below activity, find some basic Japanese words and items related to the story to help in your journey!







Arigato (Thank you)

Kon-nichiwa (Hello)

Sayounara (Good-bye)

Sumimasen (Excuse me)

Douzo (Please)

Tengu

Tanuki

Obon

Yukata

Torii Gate

Chochin

Bon Odori Shinto

Shrine

Sakaki

Geta

Air Koi

Ceremony

Curse

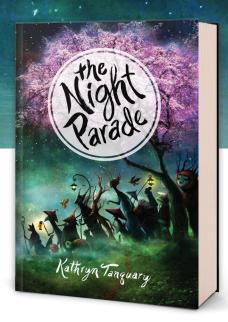
Journey

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### Night 3 Challenge

## Practice Your Chopstick Skills!

Chopsticks are a pair of shaped, equal length sticks, commonly made of bamboo, plastic, or wood, used as eating utensils in Japan. Become a pro in no time by playing the game below!



**OBJECTIVE:** Collect the most mini marshmallows with a pair of chopsticks in thirty seconds

What you'll need:

- A bag of mini marshmallows
- Chopsticks (one pair for each participant)
- Bowls (one for each participant)
- 1. Open the bag of mini marshmallows and make a pile of them in the middle of the table.
- 2. Give each participant a pair of chopsticks and demonstrate how to correctly hold them.
- 3. Set a timer for thirty seconds and let the game begin!
- 4. After the time is up, the player with the most mini marshmallows in their bowl wins.

#### More Japanese Games

**Ohajiki** is played with small, flat marbles. Using the same amount of two colors of ohajiki pieces, one player scatters them all on the playing surface. The player then draws an imaginary line between two pieces, showing how they intend to hit one with the other. If the play hits it, the piece is theirs. Otherwise, it's the next player's turn. Whoever has the most pieces at the end wins!

Further instructions: www.ehow.com/how\_5579865\_play-japanese-flat-marbles.html

**Fukuwarai** is traditionally played around New Year's and is similar to Pin the Tail on the Donkey, but instead, the blindfolded player must put independent features onto a blank face.

**Janken**, or rock-paper-scissors, is very commonly played in Japan. When playing any of the games above, don't forget to use it to decide who goes first!

