Meet Wemberly, winsome worrywart and newest mouse heroine from the creator of Lilly's Purple Plastic Purse and the Caldecott Honor Book Owen.

Beloved author-illustrator Kevin Henkes speaks to the heart of worriers everywhere in this tender, universal story.

There's a little bit of Wemberly in all of us, but in this case you don’t need to worry—here's all you need to know to host a fabulous Kevin Henkes mouse party in honor of his latest mouse heroine.
Coloring Page

Everyone can be an artist!
Mouse Maze

Help Wemberly find Petal!
Dot-to-Dot Mouse

Link the dots for a nifty trick.
See who appears with her rabbit sidekick!
Wemberly’s School Is Fun
Word Search

Search up, down, across, and diagonally to find what Wemberly loves about school.

Mrs. Peachum  Slide  Sharing
Jewel  Blocks  Toys
Friends  Drums  Learning

O L E A R N I N G A L B
M R S P E A C H U M Q R
C A H F I M P T A V Y J
B E A G K L N S U W Z E
H F R I E N D S I Q P R
D A I J M F R K T Y I C
E C N H N B J B E J N K
I A G Q R A S L I D E P
M T O Y S M Q O H K T V
U A Z N U W F C U I M F
I L C R D V D K B H C L
B J D F C A C S E G Z E
T H B A U M K D P L J W
P O H L W F A E G J Q E
R S I U X I T Y O Z V J
Make Mouse Stick Puppets

Color and cut out the mouse characters Wemberly, Lilly, Chrysanthemum and Owen. Glue them or attach them with double-sided tape to Popsicle sticks for perfect paper puppets.

Then turn a table on its side, drape a sheet across the front for dramatic effect, and you’ve got a mini-stage for mouse-mimicking puppeteers. Let the children act out their favorite scenes from the books with their mouse puppets.

Encore! Encore!

Wemberly
Mouse Stick Puppets
Cut out along the dotted lines.

Chrysanthemum

Owen

Lilly
Wemberly’s Worry List

Wemberly has an imagination as tall as the tree in her front yard, but most of the things she worries about will never even happen. What are some of things you worry about that probably won’t happen? Make a list of worries—they’re probably not so bad after all!

1. 
2. 
3.

* Remember—it helps to talk about what’s worrying you with a parent, teacher, or friend.
Is That Your Final Answer?

Host a Kevin Henkes Mouse Quiz Show. Let eager contestants face off against each other to loudly name that mouse.

For example: She’s as brave as you please and has a little sister, Louise. Answer: Sheila Rae (Sheila Rae, the Brave)

1. When he comes for the weekend, Sophie wishes he’d pick another friend.

2. She loves her name, but when she is teased she just doesn’t feel the same . . .

3. These two friends practice safety on their bikes. Then Lilly moves in, and they say “Yikes!”

4. Her quarters, sunglasses, and her special purse were really a sight, but when she pulled them out in class, the time just wasn’t right.

5. He’s a little baby mouse; his fur is white and sweet. At first his big sister thinks he’s really not so neat.

6. She finds a lot of things that really make her fret. But does she like her new teacher and school? You bet!

Award prizes to everyone who calls out the right answer. Or set up teams, score points, then give prizes to all!
No friends yet and unfamiliar faces are common first-day-of-school worries. Improvise on the old favorite "The More We Get Together," using every party guest’s name to show that making friends is a song!

Example:

The more we get together, together, together,
The more we get together, the happier we’ll be.
’Cause Wemberly is my friend and Wemberly is your friend.
The more we get together, the happier we’ll be.

Try other verses using feelings like “silly,” “nervous,” “cheerful,” “sleepy,” “hungry,” “playful,” “surprised,” or “scared.”

Music To Your Mouse Ears

Wemberly’s DON’T WORRY (BE HAPPY!) Hit Parade of Songs

• If You’re Happy and You Know It
  (Have fun with this one! Change the verses as you go along: If you’re worried and you know it . . .)

• Oh Dear, What Can the Matter Be?
• Ha, Ha, This-a-Way
• Hickory Dickory Dock
• Three Blind Mice
• Little Miss Mousie
One of Wemberly’s biggest fans is her grandmother. She has confidence in Wemberly—even if Wemberly doesn’t always have confidence in herself.

Ask the children who their biggest supporters are. What do these supporters do that makes them so special? Let each child make a unique award ribbon to take home for his or her winning supporter. Suggest recognizable Kevin Henkes mouse exclamations and adjectives such as Wow! and Nifty! for the ribbons. This activity could be turned into an essay contest as well.

Best Supporting Mouse Contest

Calling All Mice!

Using a variation of the classic game Telephone, whisper a key phrase from a Kevin Henkes mouse book into a child’s ear (“Do you rodents think you can handle a semicircle?”) and let the telefun begin! Each child whispers the phrase to the next, and the one at the end of the “phone line” gleefully shouts it out loud. What was the original phrase, and what has it hilariously become?
Serve Refreshments

Every party needs snacks, especially with a room full of nibblers. Here are some simple ideas to make your event simply savory.

MOUSE MORSELS
• Fill a basket with miniature soft cheeses encased in wax. Everyone can unwrap an irresistibly cheesy prize.
• Offer every mouse’s favorite interactive cheese—string cheese!
• Give American cheese a Henkes twist—use cookie cutters to press it into a variety of fun shapes. Be sure to serve chilled or on a cracker so it won’t melt.

PETAL’S BUNNY BITES
Artfully arrange baby carrots on a platter for a crunchy treat that even Petal would be proud of.

RECIPES
Use the recipes we’ve enclosed to create tempting treats such as:

- WEMBERLY’S “DON’T-CRY-OVER-SPILLED-PUNCH” PUNCH
  Because hungry mice are also thirsty mice.

- CHRYSANTHEMUM’S PARCHeesi NIPS
  Who could resist these?

- CHESTER & WILSON’S NEVER-BETTER PEANUT BUTTER COOKIES
  Peanut butter always spreads the fun.

- LILLY’S NIFTY CHEESE STRAWS
  Because everything tastes better with straws.

- MR. SLINGER’S CHEESE CRISPIES
  Not just for breakfast anymore.
**CHESTER AND WILSON’S NEVER-BETTER PEANUT BUTTER COOKIES**

1 cup shortening 1 cup creamy peanut butter
1 teaspoon vanilla 3 cups flour
1 cup sugar 1/8 teaspoon salt
1 cup brown sugar 2 teaspoons baking soda
2 eggs, beaten Chocolate sprinkles

Preheat oven to 350 degrees. In a mixing bowl, cream shortening, vanilla, and sugars. Add the eggs and beat well. Stir in the peanut butter. Mix together the flour, salt, and baking soda, and add to the peanut butter mixture, combining thoroughly. Form dough into tiny balls and place on greased cookie sheets. Press each cookie twice with the back of a fork to make a crisscross design. Bake 8–10 minutes or until firm. When still warm, shower generously with the chocolate sprinkles. Makes 50–60 cookies.

**CHRYSANTHEMUM’S PARCHEESI NIPS**

1 cup grated Cheddar cheese 1 cup grated Swiss cheese
1/4 pound butter 1 cup flour
Salt to taste

Preheat oven to 400 degrees. Put the cheeses and butter in a mixing bowl or food processor and blend until smooth. Add the flour and salt and mix well. Roll out to 1/4-inch thickness. Cut the dough into 2-inch squares. Place squares on a cookie sheet and bake 15 minutes. Makes 48 mouth-watering nips.

**WEMBERLY’S “DON’T-CRY-OVER-SPILLED-PUNCH” PUNCH**

1 1/2 cups sugar 1 quart pineapple juice
2 cups warm water 1 quart ginger ale

Dissolve the sugar in the pineapple juice and warm water. Add the ginger ale and pour over a block of ice in a punch bowl and serve. For a twist, add fresh fruit to the punch bowl.

**PUNCH**

1 1/2 cups sugar 1 quart pineapple juice
2 cups warm water 1 quart ginger ale

Dissolve the sugar in the pineapple juice and warm water. Add the ginger ale and pour over a block of ice in a punch bowl and serve. For a twist, add fresh fruit to the punch bowl.

For a twist, add fresh fruit to the punch bowl.
**LILLY’S NIFTY CHEESE STRAWS**

1/4 pound butter  
2 cups flour  
1/4 teaspoon ground pepper or paprika  
1 pound sharp Cheddar cheese, grated  
Salt to taste

Preheat oven to 400 degrees. Cream the butter until light. Add the flour, pepper (or paprika), cheese, and salt. Knead until dough forms a ball, then roll out on a floured board or pastry cloth. Cut into strips 5 inches long and 3/8 inch wide. Place on a greased cookie sheet and bake 6 minutes, until golden. Makes 36 crunchy straws.

---

**MR. SLINGER’S CHEESE CRISPIES**

2 cups shredded Cheddar cheese  
1 cup butter, softened  
2 cups flour  
1/2 teaspoon garlic salt  
2 cups crisp rice cereal

Cream butter and cheese together. Add flour, then garlic salt. Add crisp rice cereal. Roll into small balls and place on ungreased cookie sheet. Press flat with fork. Bake at 350 degrees for 12 minutes or until light brown. Makes 80 to 100.
my name is