

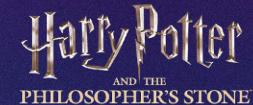
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#20YearsOfMovieMagic

Join us as we mark the 20th Anniversary of

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and relive its 20 most magical movie moments!

Celebrate like the students of Hogwarts by creating your own end-of-year feast, complete with a screening of the movie, recipes, activities and games.

Let the magic begin!



SCAN to discover which HOGWARTS HOUSE you belong to



Hatly Polter

MOVIE SCREENING



THE HARRY POTTER MAGICAL MOVIE MODE

Experience *Harry Potter and the Philosopher's Stone*[™] in a wondrous new way with *Magical Movie Mode*. Discover filmmaking secrets, spell incantations, magical creatures and artifacts, and more in this enchanting collection of fun activities, trivia and curiosities!

As you watch Magical Movie Mode, grab your quill and track the points you earn!

Get 5 points for every trivia question you answer correctly and 25 points each time you see the Golden Snitch in a scene where it shouldn't be.



AND THE PHILOSOPHIER'S STONE

AVAILABLE ON DIGITAL BLU-RAY



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MOVIE SCREENING

SPOT THE PROP

Can you spot all 20 of these iconic props?





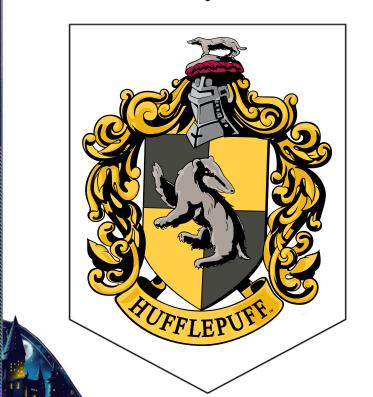
DECORATIONS – BUNTING

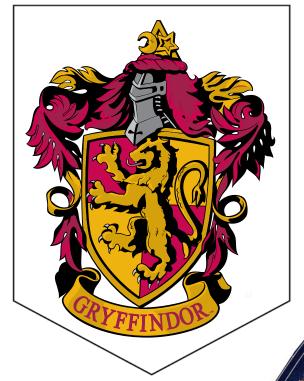
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DECORATIONS



20 YEARS OF MOVIE MAGIC

Harry Potter

PHILOSOPHER'S STONE

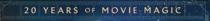
DUMBLEDORE



PRINT. CUT. HANG.















- 1 "Sunshine, daisies, butter mellow, turn this stupid, fat rat yellow!"
- 2 "Fine day, Sunday. In my opinion, best day of the week."
- 3 "Clearly, Potter, fame isn't everything."
- 4 "You're sneaking out again, aren't you?"
- 5 "Now, if you two don't mind, I'm going to bed before either of you come up with another clever idea to get us killed. Or worse, expelled."
- ⁶ "You're a wizard, Harry!"
- 7 "Troll in the dungeon!"

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- 8 "It does not do to dwell on dreams and forget to live."
- 9 "It's true, then. Harry Potter has come to Hogwarts."
- 10 "Dad, look! Harry's got a letter!"
- "I'm not going home...not really."

HAGRID

12 "This boy will be famous. There won't be a child in our world who doesn't know his name."

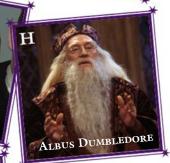




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DUDLEY DURSLEY

PROFESSOR MCGONAGALL



QUIRINUS QUIRRELL PROFESSOR SNAPE

VERNON DURSLEY

DRACO MALFOY

NEVILLE LONGBOTTOM

Hally

falter

Answers: 1-C, 2-K, 3-I, 4-L, 5-B, 6-E, 7-J, 8-H, 9-G, 10-F, 11-A, 12-D



TRIVIA QUESTIONS

Who teaches Harry Defense Against the Dark Arts during his first year at school?

A. Prof. Snape

C. Prof. Quirrell

- B. Prof. Lupin
- D. Prof. Moody

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What spell does Ron use to knock out the troll during his first year at Hogwarts?

- A. Alohomora
- C. Wingardium Leviosa
- B. Bombarda
- D. Lumos Solem

What subject is the study of changing one object into another?

- A. Arithmancy
- C. Occlumency

B. Charms

- D. Transfiguration

Who teaches Herbology at Hogwarts?

- A. Prof. Sprout
- C. Prof. McGonagall
- B. Prof. Flitwick
- D. Madam Hooch

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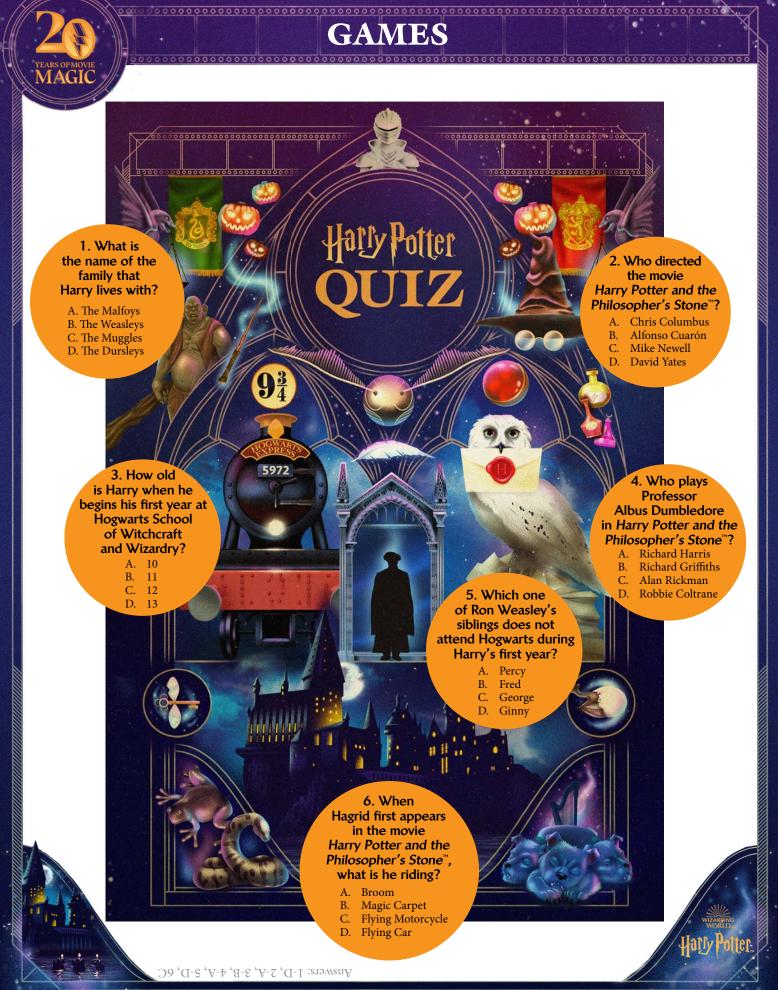
Who is the only known maker of the Philosopher's Stone?

- A. Nicolas Flamel
- B. Paracelsus
- C. Ptolemy D. Agrippa

Harry Potte

Answers: I-C, 2-C, 3-D, 4-A, 5-A







ACTIVITIES

DIY QUILL



EQUIPMENT & MATERIALS: 1 piece of plain white paper, a pair of scissors, glue stick and pencil.



STEP I: Fold a piece of A4 paper in half



STEP 6: Roll the flaps around the pencil and seal the edges with a glue stick.



STEP 2: Place the pencil on the paper, so that just the pointy end is off the edge of the paper. Using a glue stick, draw a line of glue all the way around the outside of the pencil.



STEP 7: Using scissors, cut the outline of your quill feather around the pencil. You can draw it on with another pencil first.



STEP 3: Fold the paper over and pinch it together around the pencil.



STEP 8: Starting from the bottom, cut diagonally down from the edge of the paper towards the pencil.



STEP 4: Approx. 1 ½ inch from the bottom, cut a slit from the edge of the paper towards the pencil.



STEP 9: Leave Imm gap and do the same again, all the way around.



STEP 5: Leaving ½ inch gap from the pencil, make another cut from the bottom of the paper, leaving two flaps either side.



STEP 10: There you have it! Enjoy using your new favorite pencil.

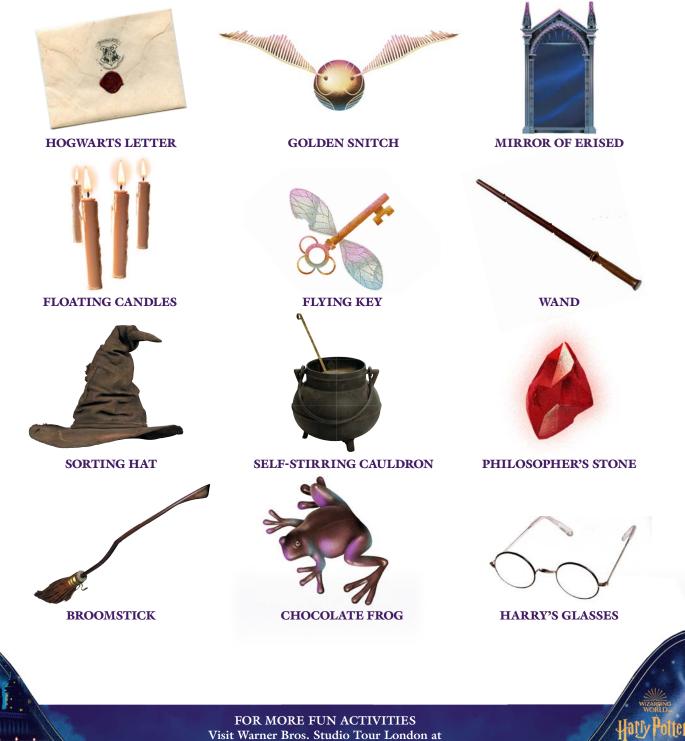




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PROP RE-CREATIONS

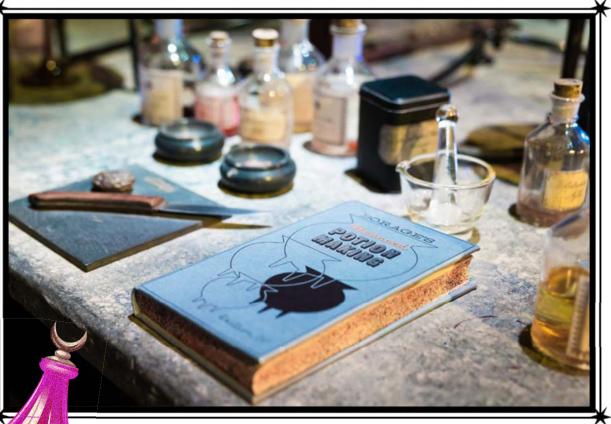
How many of these props can you re-create using items around your house?



Visit Warner Bros. Studio Tour London at http://www.wbstudiotour.co.uk/at-home

MAKE YOUR OWN POTIONS JAR

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YOU'LL NEED:

- An empty jar or bottle with a lid.
- Some unusual, unused items from around house, e.g. sticks, broken toy, ribbon, scrap paper (these are going to be the contents of your potions jar).
- A label for your jar or bottle.
- Gather your "ingredients" and decide how you'd like to display them inside the jar. To make the contents more magical, you could paint them.
- Once you are happy, place the items into your jar or bottle. Put the lid on your jar or bottle, add your label and give your potion a name!

FOR MORE FUN ACTIVITIES Visit Warner Bros. Studio Tour London at http://www.wbstudiotour.co.uk/at-home Harry Potter

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ACTIVITIES

Harly Potter

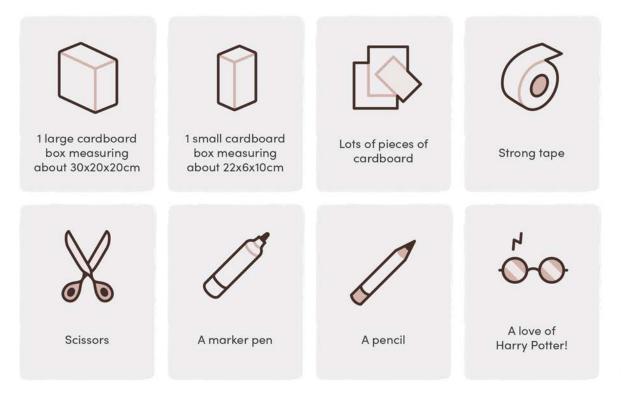
Hogwarts Castle Build



Harly Potter

Part 1: The Great Hall

To make the Great Hall, you will need:



These instructions feature the use of sharp tools so adults should always supervise children

Visit www.harrypottermovie20.com for more activities and inspiration

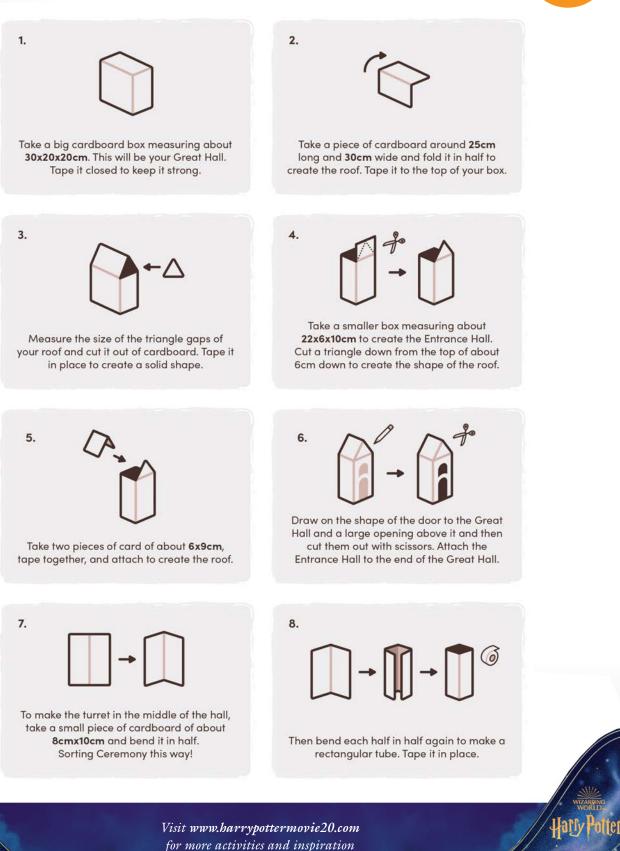


PART 1: The Great Hall Instructions - Page 2

THIS ACTIVITY INVOLVES

SHARP TOOLS, AND ADULT SUPERVISION IS

REQUIRED



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9.

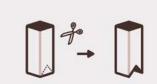
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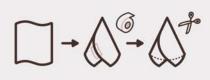
ACTIVITIES

PART 1: The Great Hall Instructions - Page 3



Cut two small triangles in the bottom at opposite sides of the tube, so it can sit on top of the roof of the hall.

10.



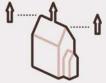
THIS ACTIVITY INVOLVES SHARP TOOLS,

AND ADULT SUPERVISION IS

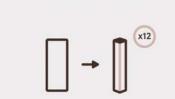
REQUIRED

Take a piece of flexible card and roll it into a cone. Tape it in place and cut off the excess.

12.



Do the same for the two turrets at either end of the roof, but only cut **one** triangle in the bottom to attach to the ends of the roof.



Put it on top of the tube and attach the

turret to the middle of the roof.

To make the turrets around the outside you need 12 pieces of card of about **26x6cm**. Fold them into rectangular tubes and tape in place.

Fold the triangles up toward the middle and tape in place. Attach the roofs to the top of

each of your 12 turrets. Post owls would love

to perch on these!

^{14.} ↓ ↓ ↓ ↓

To make the triangle-shaped roofs, draw around the square end of the tube on to a thin piece of card. Draw a small triangle from each side of the square and cut the shape out.

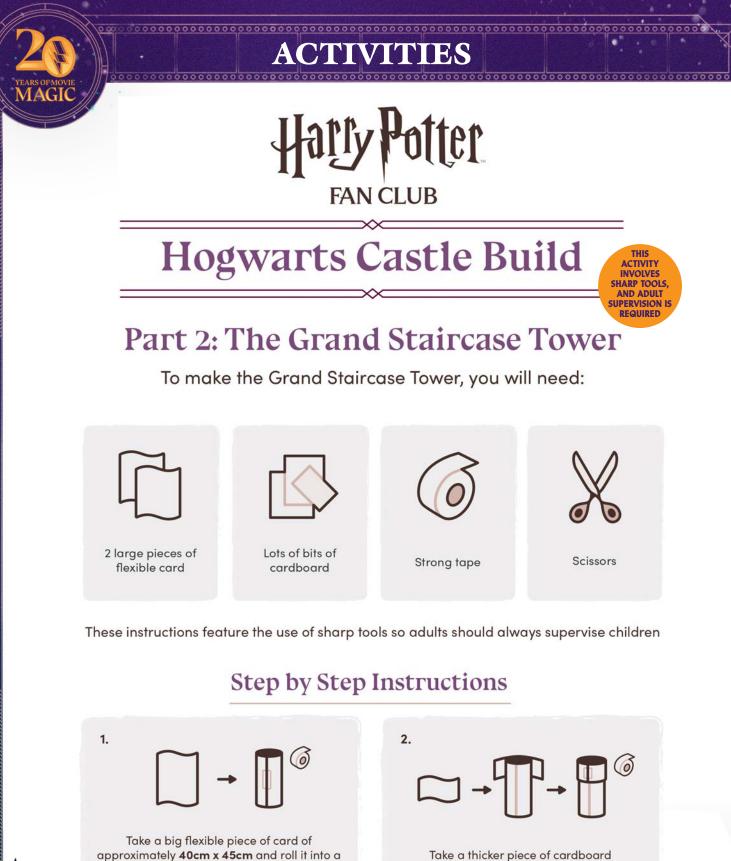
16.



Tape a turret to each side of the Entrance Hall and attach five along each side of The Great Hall.

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Take a thicker piece of cardboard measuring about **10cm by 45cm** and roll it around the top of the cylinder. Tape in place.

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cylinder. This will be your Grand Staircase

Tower. Tape it in place.

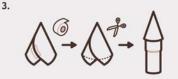
ACTIVITIES

ACTIVITY INVOLVES SHARP TOOLS, AND ADULT SUPERVISION IS REQUIRED

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PART 2: The Grand Staircase Tower Instructions - Page 2



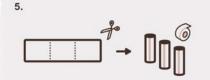
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6.

Take another piece of flexible card and roll it into a cone shape. Tape in place and trim off the excess card. Place it on top of the tower.



To make the three turrets for the Headmaster's Tower, we need a base for them to sit on. Cut a small piece of cardboard of about **5x5cm** and bend it into a rectangular tube and tape in place. Cut across the bottom at a slant so that it can sit against the roof of the tower.



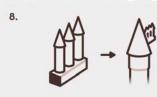
Take a piece of flexible card and cut it into three pieces about **4cm** long. Roll them into tubes and tape into place.

Just as with the Grand Staircase Tower, make three little cone roofs to go on top of the cylinders.



7.

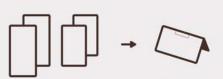
Tape the three cylinders together, placing each one **1cm** below the one to the left.



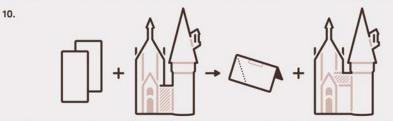
Attach the three cyclinders to the base and attach all the pieces to the side of the Grand Staircase Tower roof.

Harry Polter

9.



To create a corridor to connect the Great Hall to the Grand Staircase Tower, cut two pieces of cardboard for the walls and two for the roof. Tape the two roof pieces together.

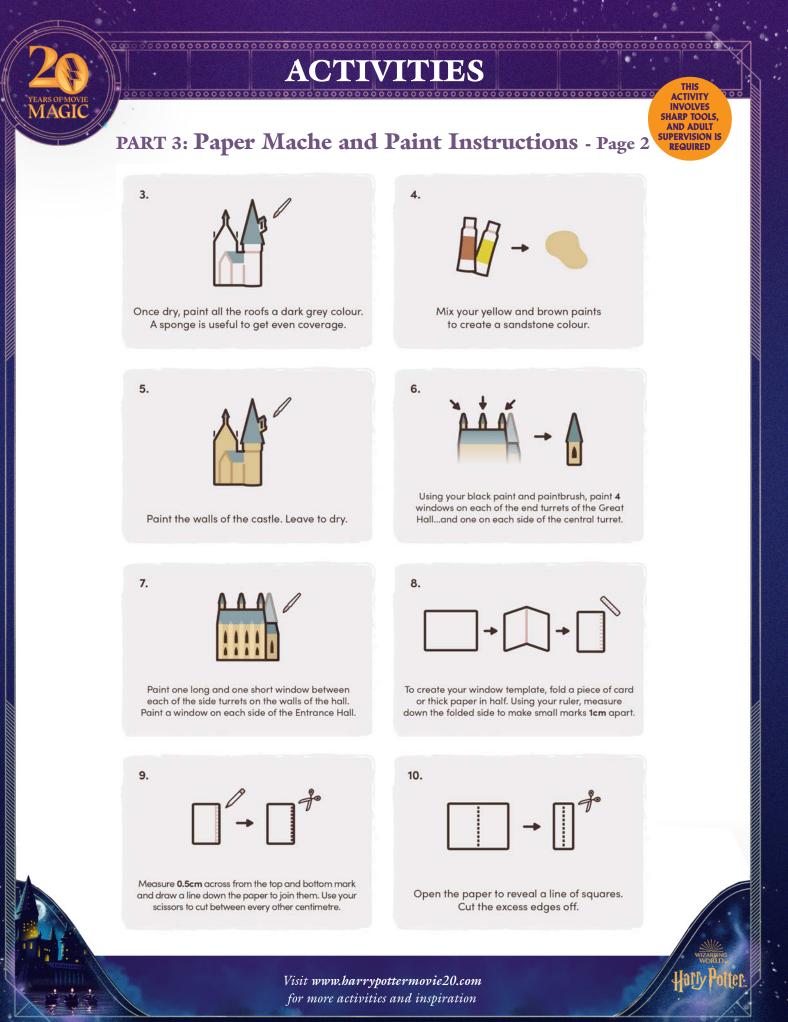


Tape the walls between the right side of the Entrance Hall and the Grand Staircase Tower. Attach the roof to the top of the walls between the two buildings. You may need to cut the side of the roof to fit the angle of the Entrance Hall roof.

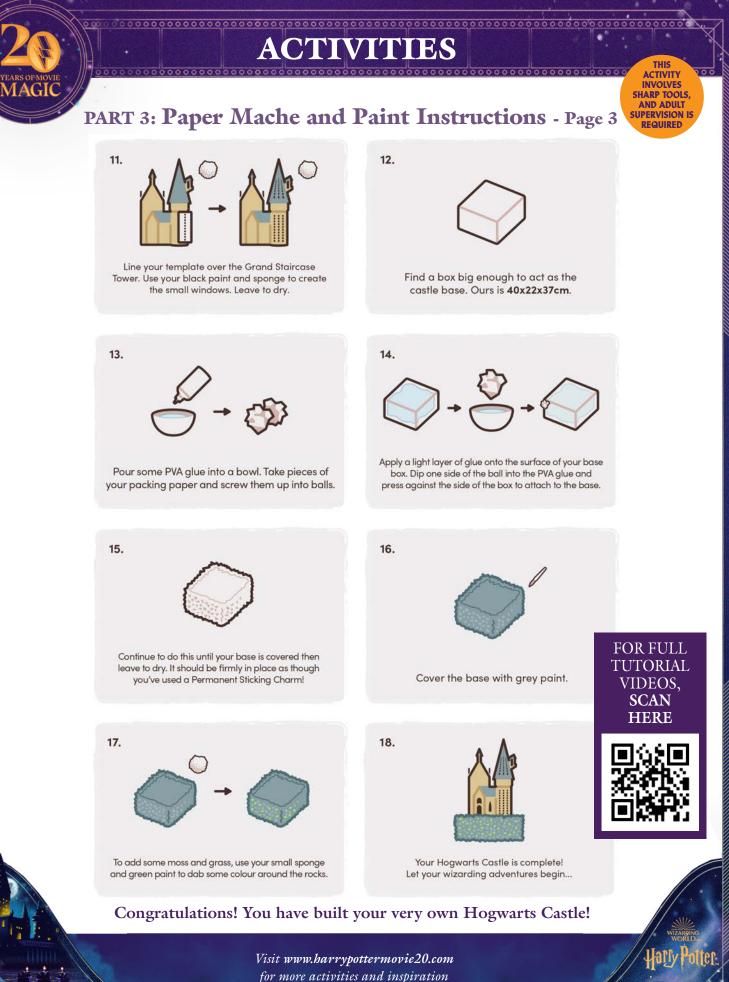
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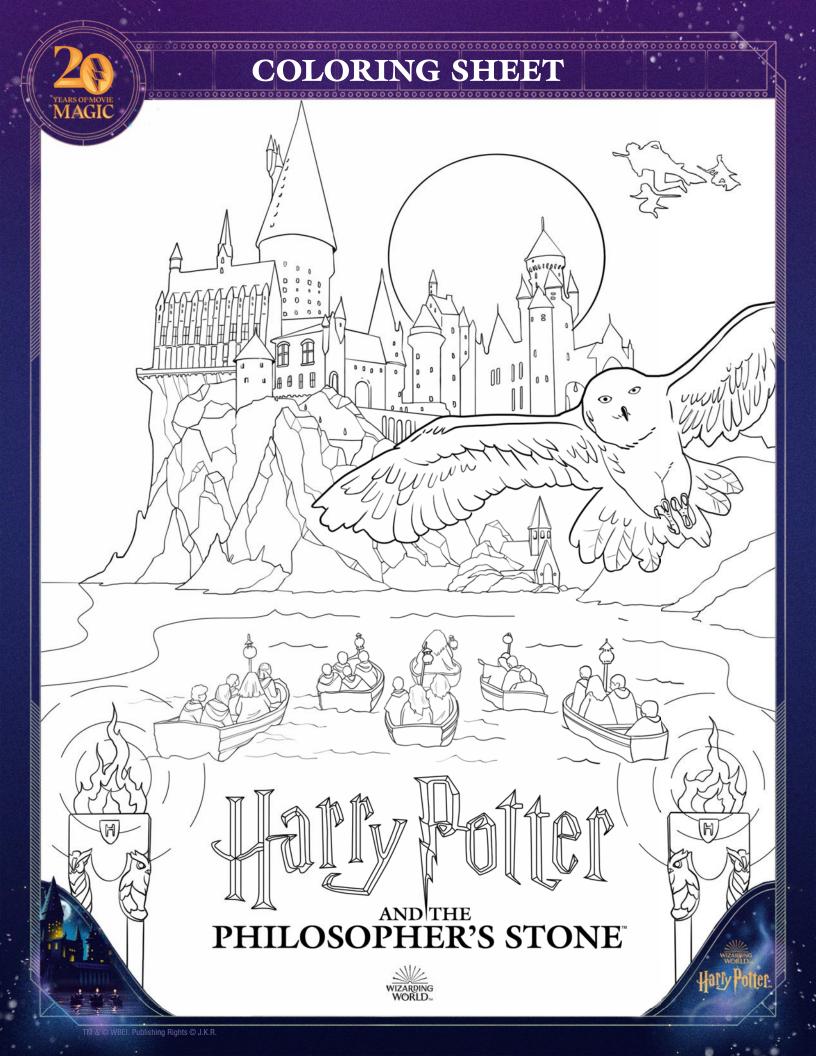


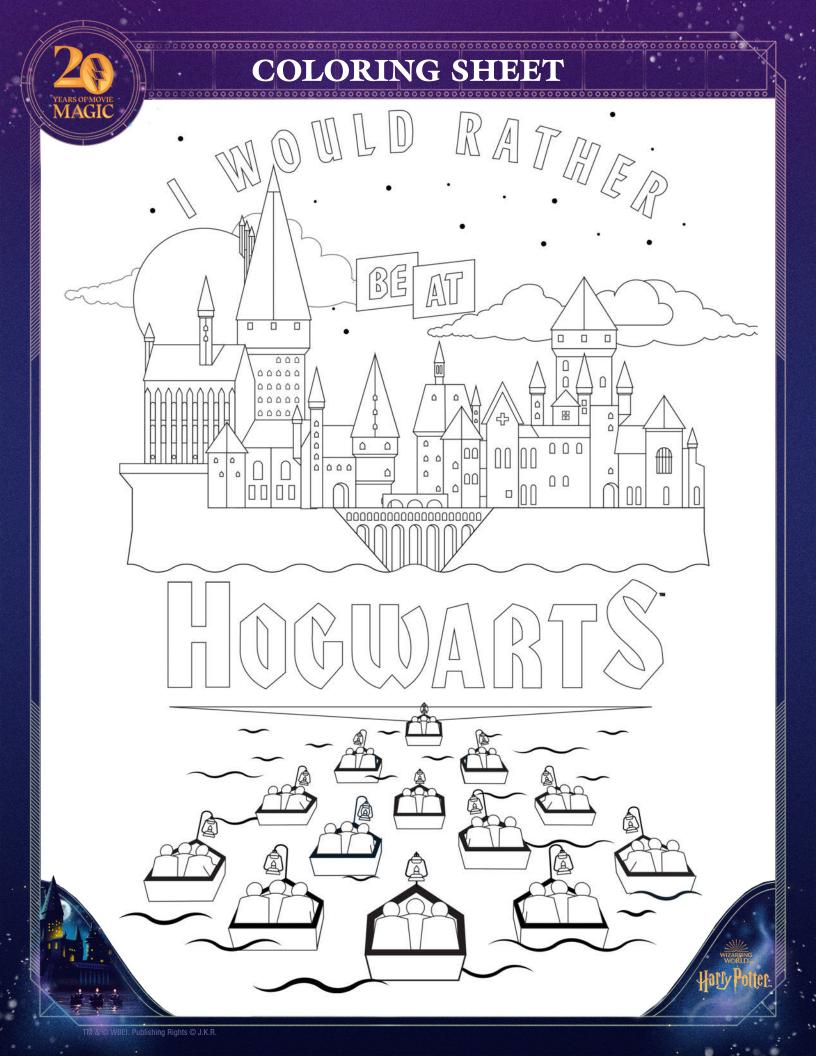
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HOGWARTS FIRST YEARS' ZUCCHINI BOATS

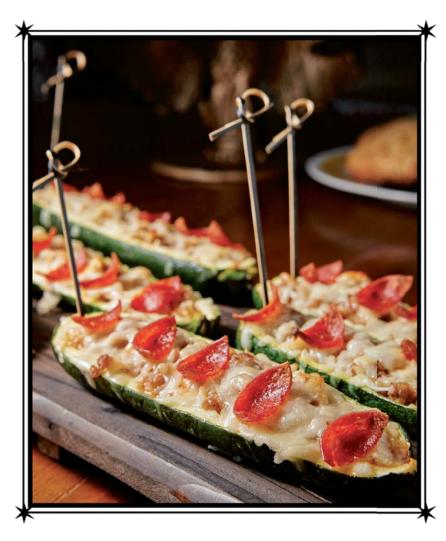
As we see in *Harry Potter and the Philosopher's Stone*[™], first-year students get their first awe-inspiring sight of Hogwarts castle from a small fleet of boats led across the Black Lake by Hagrid. Inspired by that iconic moment, these delicious zucchini boats are filled with sausage, cheese and pepperoni. An easy, low-carb dish you can keep as a side or turn into an entrée, these boats can (and should!) be arranged in the shape of the small Hogwarts flotilla ferrying students to school for the first time.

WHAT YOU WILL NEED:

(Yield: 8 boats)
4 large zucchini
1 pound bulk Italian sausage
1 tablespoon olive oil
½ large onion, diced
Salt and fresh ground black pepper
1 cup shredded mozzarella cheese
½ cup pepperoni slices

Preheat the oven to 375°F.

- 2 Slice each zucchini in half lengthwise. Use a spoon to scoop out some of the pulp, leaving about half an inch of flesh for stability. Reserve pulp.
- Heat oil in an a large sauté pan over medium heat. Cook sausage and onion until sausage is brown, 7 to 10 minutes. Add reserved zucchini pulp to the pan with the sausage and onion. Continue cooking until sausage is cooked through and onions are translucent, 5 to 7 minutes. Season with salt and pepper to taste.



ADULT SUPERVISION REQUIRED

Harly Polte

Place the zucchini boats on a baking sheet lined with parchment paper. Divide the sausage-and-onion mix evenly among the boats. Top with shredded mozzarella cheese and finish with pepperoni slices.

Bake 20 minutes for firm boats, longer if you want the zucchini to be softer.

Arrange the boats on a serving board in the shape of the Hogwarts flotilla. Serve hot.

Extracted From: Harry Potter: Feasts & Festivities Gift Set ISBN: 9781647225773 • Publisher: Insight Editions





HOGWARTS EXPRESS SMOKEY SLIDERS

The Hogwarts Express appears in each of the *Harry Potter* films, traveling from King's Cross Station in London to Hogsmeade and back again with a trainful of young wizards and witches off to begin their magical studies. Inspired by the billowing smoke of the Hogwarts Express, these sliders have a delicious, smoky flavor profile and make a great main dish or appetizer, depending on how many passengers you're serving.

WHAT YOU WILL NEED:

(Yield: 6 servings as an entrée; 12 or more as an appetizer)

FOR THE ROASTED RED PEPPER MAYO

- 1 cup mayonnaise
- $^{1\!/_{\!2}}$ cup minced roasted red bell pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ancho chile powder
- 1⁄4 teaspoon cayenne pepper

FOR THE PATTIES

2 pounds ground beef
1 pound sliced bacon, divided
1 cup shredded Gouda (about a 3-ounce block)
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 tablespoon ketchup

FOR THE SLIDERS

24 slider rolls, preferably "brown and serve" style
¼ cup (½ stick) butter, melted
½ teaspoon ancho chile powder
2 tablespoons poppy seeds
6 small tomatoes, as close to the bun size as possible

TO MAKE THE ROASTED RED PEPPER MAYO

In a small bowl, combine all the ingredients, and chill until needed.

TO MAKE THE PATTIES

Preheat the oven to 400°F. Lay out the bacon in a single layer on a baking sheet lined with foil or parchment, and cook until crisp, 12 to 15 minutes. Transfer to a paper-towel-lined plate, and allow to cool completely. Break off 24 slider-sized pieces, about 2 inches, and set aside.

Chop the rest of the bacon until fine. In a large bowl, mix the chopped bacon with the ground beef, shredded Gouda, salt, paprika and ketchup.

Place the buns on a baking sheet. Mix the melted butter with the ancho chile powder, and brush the tops and sides of each bun. Sprinkle with poppy seeds. Bake for 6 to 8 minutes or until golden brown. Remove from the oven, and set aside.

Place a clean-rimmed baking sheet in the oven, and raise the temperature to 425°F.

On a cookie sheet lined with parchment, divide the meat mixture into 24 even balls. Gently smash them with a small glass to form patties about 2 to $2\frac{1}{2}$ inches in diameter. Transfer the sliders on their parchment to the heated baking sheet.

While the patties are cooking, slice the tomatoes thinly and set aside.

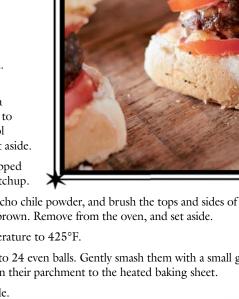
Cook the patties for 4 minutes, then turn them over. Place a piece of the reserved bacon on each patty, and cook another 3 to 5 minutes until cooked through.

TO ASSEMBLE THE SLIDERS

Put about a teaspoon of the pepper mayo on each bun bottom and top. Place a slice of tomato on each bottom, top with a patty and then a second slice of tomato. Place a bun top on each slider.

Secure with a cocktail pick if desired.

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ADULT SUPERVISION

REQUIRED

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FLYING BROOMSTICK CAKE POPS

ADULT SUPERVISION REQUIRED

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Broomsticks are an important means of magical travel – and fun, as they are used in the wizarding world's most popular sport, Quidditch. A delectable blend of sweet and salty, this brownie-based cake pop is sculpted to look just like your favorite brooms from the films. They will surely sweep your guests right off their feet.

WHAT YOU WILL NEED: (Yield: 12 to 14 pops)

FOR THE BROWNIE CAKE

6 tablespoons (¾ stick) butter 2 ounces unsweetened chocolate, broken up into small pieces 1 cup sugar 2 eggs ¾ cup flour

FOR THE CAKE POPS

5 ounces caramel bits, melted1 tablespoon water15 ounces semisweet chocolate melting wafersOne 11-ounce bag butterscotch chips12 to 14 long pretzel rods

TO MAKE THE BROWNIE CAKE

Preheat the oven to 350°F, and line an 8-by-8-inch baking pan with parchment, allowing it to overhang slightly.

In a large microwave-safe bowl, microwave the butter and chocolate together in 10-second increments, stirring in between bursts. When the chocolate is completely melted and the mixture is smooth, add in the sugar, stirring to incorporate. Add the eggs 1 at a time, mixing thoroughly after each addition. Add the flour, and stir until totally incorporated.

Pour the batter into the prepared pan, and bake for 25 to 30 minutes or until a cake tester comes out clean or with only a few crumbs. Allow to cool for 15 minutes, then use parchment to lift the brownie from the pan. Refrigerate for 30 minutes or overnight.

TO MAKE THE CAKE POPS

In a microwave-safe bowl or measuring cup, microwave the caramel and water together in short bursts, stirring in between, until completely melted.

In a large bowl, use a wooden spoon to break up the brownie into an even, coarse-crumb texture. Add the melted caramel, and stir until well combined. Refrigerate for 30 minutes.

Prepare 2 cookie sheets with baking mats or parchment. Have your pretzel rods close at hand.

Working with about 3 tablespoons of chilled brownie mixture, use your hands to form a thick patty out of the crumb mix and place a pretzel rod about halfway through the center of the top of it. Close the brownie mixture around the rod and shape the remaining portion into the "bristle" section of the broom. Gently press the bottom of the broom onto the cookie sheet creating a flat bottom. Lay the broom down and repeat with the remaining pretzels and brownie mixture.

Recipe continued on the next page...

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FLYING BROOMSTICK CAKE POPS



Continued from previous page

Freeze the broom pops for 30 minutes.

In a medium microwave-safe bowl, microwave the semisweet chocolate in short bursts. Stir frequently, and be careful not to overheat.

Dip each frozen broom pop into the melted chocolate. Use a spatula to gently coat the entire "bristle" portion. Make sure to get chocolate on the joint between the pretzel and the brownie mixture to seal the cake pop to the pretzel rod. Shake the pop gently over the bowl to remove excess chocolate, and set the flat bottom back on the cookie sheet so the broom is now standing.

Repeat with the remaining brooms until they are all coated in the dark chocolate. Save any remaining chocolate, and set aside.

In another microwave-safe bowl, microwave the butterscotch chips in short bursts, being careful not to overheat.

Use a pastry brush (silicone works best) to brush the melted butterscotch chips onto the cake portion of each broom pop. Work slowly in long strokes, and let the lines show to create a bristle texture. Repeat with all the broom pops.

If necessary, gently reheat the semisweet chocolate. Fill a pastry bag with the chocolate, snip a small hole in the end, and pipe the broom bands onto each brownie pop. Allow 10 to 15 minutes to set.

MAKING THE FLYING BROOMSTICK **CAKE POPS**

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TIP These can be stored in an airtight container separated by parchment for 3 to 5 days. Or they can be packaged in cellophane bags to give as favors.

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