

Disney · PIXAR  
**BRAVE**

# Family Dinner

Practical tips on shopping preparing and planning a family dinner.



**MARK THE CALENDAR** » Invite family well in advance for your gathering.

**THE MENU** » Divide preparing traditional holiday dishes with family members. Establish a headcount and plan for lucky last-minute guests.

**PLANNING** » Ongoing lists for shopping, duties and decorating save time and keep things running smoothly.

**INCLUDE THE KIDS** » Stir up a signature drink for both adults and children to enjoy. Fun and simple recipes can be found easily online.

**SHOPPING** » Shop early with a list you stick to. Ask an experienced host to review your list to insure you have everything you need.



**PUT THE CHILDREN IN CHARGE** » Print the attached place cards and napkin ring holders and let the children experience the joy of decorating with their own crafts.

**CLEAN UP** » An ice chest filled with warm soapy water is ideal for large dishes to soak in for an easy clean up later on.

**CONNECTING** » Accessible photo albums make for great fun and storytelling.

**SHARING THANKS** » Create the opportunity for all at the table to share what they are thankful for during this season of bounty and harvest.

**ENJOY YOURSELF** » The beauty of your loved ones and this shared celebration is meant to be cherished. Remember to mingle.



Go to the next page for printable files and learn how to make your own place cards and napkin holders »



ON BLU-RAY™ COMBO PACK AND  
HD DIGITAL NOVEMBER 13<sup>TH</sup>

# Name Cards

Have an adult help you cut and create these name cards!



- 1) Cut out each name card, then fold at the blue dotted line.
- 2) Write your guests names on the front and back of each card.
- 3) Place each card at the head of each guests table setting.



Fold



Fold



# Napkin Holders

Have an adult help you cut and create these fun napkin holders!

1) Collect an empty paper towel holder and cut into six equal pieces.



2) Cut out each of the designs from below. Wrap each one around the cut pieces of the paper towel holder, then tape or glue the ends.



3) Roll napkin and slide into the napkin holder, then place napkins on top of each plate.





3 Cups Plain Flour  
2 Teaspoons Baking Soda  
1 Cup Vegetable Suet  
1 Cup Soft Brown Sugar  
1 Teaspoon Cinnamon  
1 Teaspoon Mixed Spices  
2 Cups Currants  
2 Cups Raisins  
1 Cup Currants  
1 Finely Chopped Apple  
1 Tablespoon Treacle  
Milk To Mix

**Method:**

1. Mix all ingredients to a firm consistency and form into a round.
2. Put it into a floured, scalded cloth that is lined with grease-proof paper and tie it tightly with a string.
3. Put an old plate in the bottom of a large pan if possible (it prevents the dumpling from sticking to the pan).
4. Steam for 4 hours topping up with boiling water every so often.

Serves about 20 people and can be eaten hot or cold.

## Cloutie Dumpling

Ingredients:

Method:

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## HOW TO DO THE HIGHLAND SCOTTISCHE



**STEP 1:**  
START WITH BOTH FEET ON THE GROUND.



**STEP 2:**  
START HOPPING ON YOUR LEFT FOOT.  
POINT YOUR RIGHT FOOT OUT TO THE RIGHT.  
TOUCH YOUR RIGHT BIG TOE TO THE GROUND,  
THEN BRING THAT LEG UP.



**STEP 3:**  
KEEP HOPPING ON YOUR LEFT FOOT.  
BRING YOUR RIGHT FOOT, WITH YOUR TOE  
POINTING DOWN, BEHIND YOUR LEFT CALF.



**STEP 4:**  
KEEP HOPPING ON YOUR LEFT FOOT.  
BRING YOUR RIGHT FOOT BACK DOWN AND  
TOUCH YOUR RIGHT TOE TO THE GROUND AGAIN.



**STEP 5:**  
KEEP HOPPING ON YOUR LEFT FOOT.  
BRING YOUR RIGHT FOOT BACK UP AND  
PUT IT IN FRONT OF YOUR LEFT SHIN.



**STEP 6:**  
BRING YOUR RIGHT FOOT BACK DOWN.  
REPEAT STEPS 1 - 5 BUT SWITCH FEET.