

Color Party

November, 2007



Menu Ideas - Think color

Mac and Cheese
mixed with Red Peppers, Orange Carrots, Yellow Corn, & Green Peas

Fruit Salad
made with Red Strawberries, Orange Mandarin Oranges, Yellow Bananas, Green Kiwi, Blue Blue Berries and Purple (Red) Grapes

Rainbow Layered Dessert

Make day before 16 servings

4 pints vanilla ice cream (1/2 gallon)
4 (3 ounce) packages Jell-o gelatin, in different colors and flavors to make the rainbow
4 cups boiling water
1 quart sour cream

Grease a 9 inch spring form pan. Dissolve 1 box of Jell-O in one cup of boiling water. Stir in 1 pint (2 cups) of melted ice cream. Pour into mold. Chill until firm, about 2 hours. Spread 1/3 of the sour cream over the firm jell-o. Repeat with remaining 3 boxes of jell-o. Chill overnight. Unmold and serve.

Decoration Ideas

- If you don't have a colorful tablecloth, use sheets or beach towels
- Cut and curl a lot of curling ribbon and sprinkle it on the table
- Use 12x12 colorful scrapbook paper as placemats
- Use multiple color plates, cups and utensils
- Serve rainbow gold fish as a side item

Craft Idea - Swirly Rocks

1. After you've gathered some smooth, flat rocks, clean them off, and bake them for 15 minutes on a foil-lined cookie sheet in a 225° oven.
2. Using an oven mitt, remove the rocks from the stove and set them on a pad of newspapers (note: the rocks will be very hot to the touch).
3. Remove the wrappers from some old crayons and draw on the stones - the heat will melt the crayons into vibrant liquid wax. For the swirly effect shown here, hold each crayon against the rock in one place to create a puddle of color and use the end of the crayon to swirl it around.

You're invited to
a color party!!!!

Join Riley for lunch &
arts and crafts!*

Tuesday, October 9th
11:30 am

Riley's House
1234 Main Street
Your Town, State

RSVP by Sunday October 7th
555.1234 or mommy@email.com

*Please bring a smock or old t-shirt...
just in case...



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