THE WINGFEATHER SAGA

The Unofficial Official Festival Guide

compiled by Team Wingfeather

Featuring illustrations with assistance from
Aedan Peterson, master of sketchery, and Angel Studios

A Note to Festival Organizers

by Team Wingfeather

Dear friends, we are so glad you have downloaded the unofficial official festival guide for the Wingfeather Saga! We know many of you are excited about Aerwiar themed celebrations and it is with great pleasure that we present to you a first edition of this non-exhaustive resource.

Here you will find a collection of Wingfeather festival decorations (an absolute necessity if we may add), an assortment of delightful festival food recipes from some of the best cooks in the Wingfeather world, and of course, the important fun and games!

We hope you will find this compendium useful for all your festival plans, whenever, wherever, whatever that may be. More importantly, may it spark a yearning to celebrate your days with gratitude to the Maker! And if you are a passing traveler who has stumbled upon this record, may you learn the ways of how citizens across Aerwiar observe festivities.

Onward!

THE WINGFEATHER SAGA

Festival Decorations

A Note About Decorations

No Wingfeather themed party is complete without Wingfeather decorations!

In this section, you will find printable options to light up your space with all things Wingfeather, including a customizable invitation card template, alphabet and character flags, and a make-your-own welcome sign for creative party planners! The illustrations featured in this resource are compiled from a collection of Wingfeather books as well as selected art from the animated series, and they should only be used for their intended purpose—festival decorations!

Here is an overview of the decorations you will find in this section:

- Invitation card (see page 4)
- Create your own welcome sign (see page 5)
- Printable flags, featuring main character art from the animated series and flags in the entire alphabet to design your own hanging letter banners (see pages 6-42)

Visit The Rabbit Room and Angel Studios online stores for more Wingfeather decoration items and party favors. We can't wait to see how you decorate your next event. Don't forget to tag @wingfeathersaga and #wingfeathersaga in your photos on social media so we can see them!

Print this template to personalize your own invitation card!

FRIENDS, SKREEANS, AND HOLLOWSFOLK!

LET IT BE KNOWN THAT ON

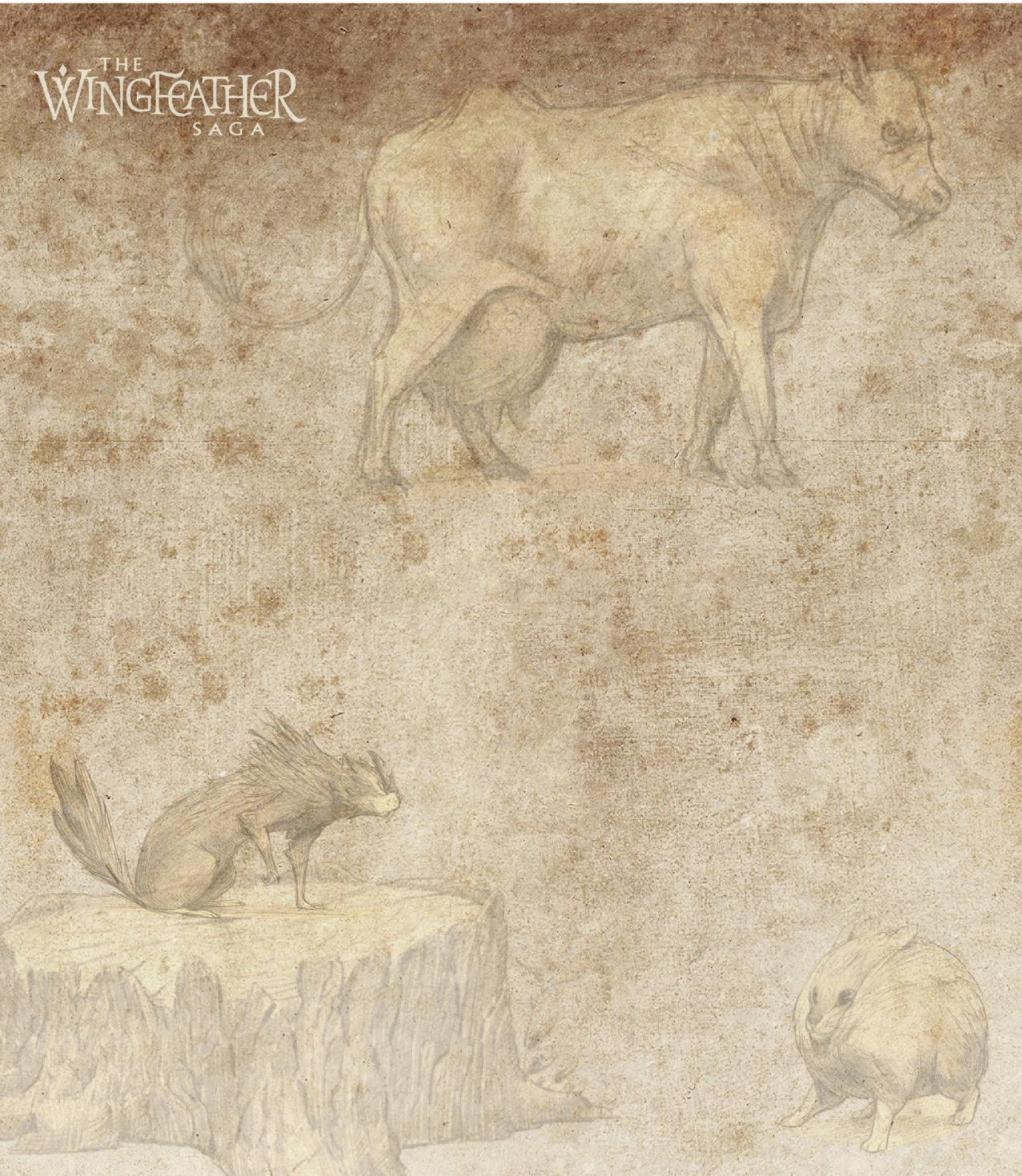
THERE SHALL BE A CELEBRATORY EVENT FOR

AT THE FOLLOWING PLACE & TIME

BEWARE THE TOOTHY COWS!

THE WINGFEATHER SAGA

Print this page to create your own welcome sign!



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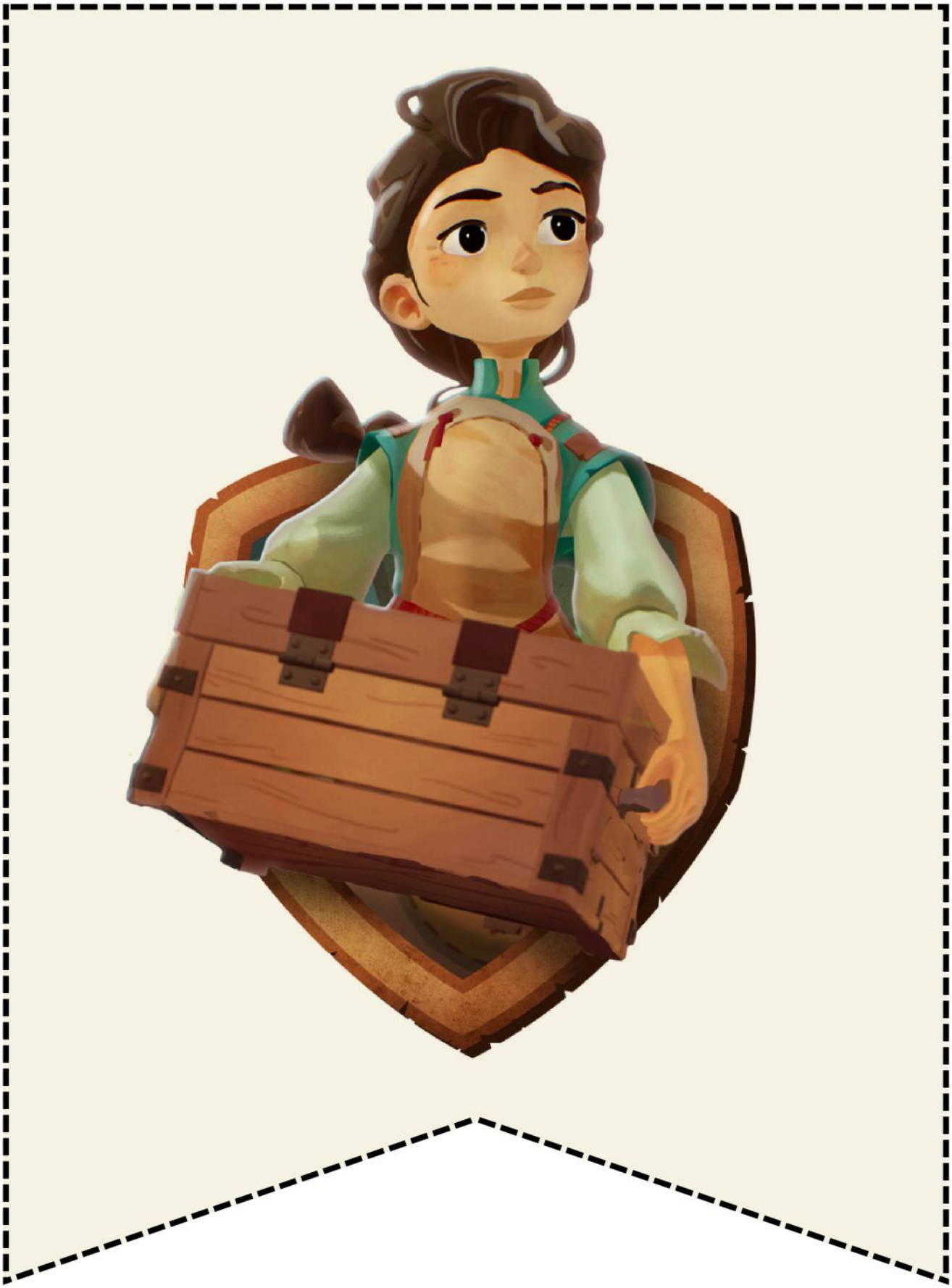

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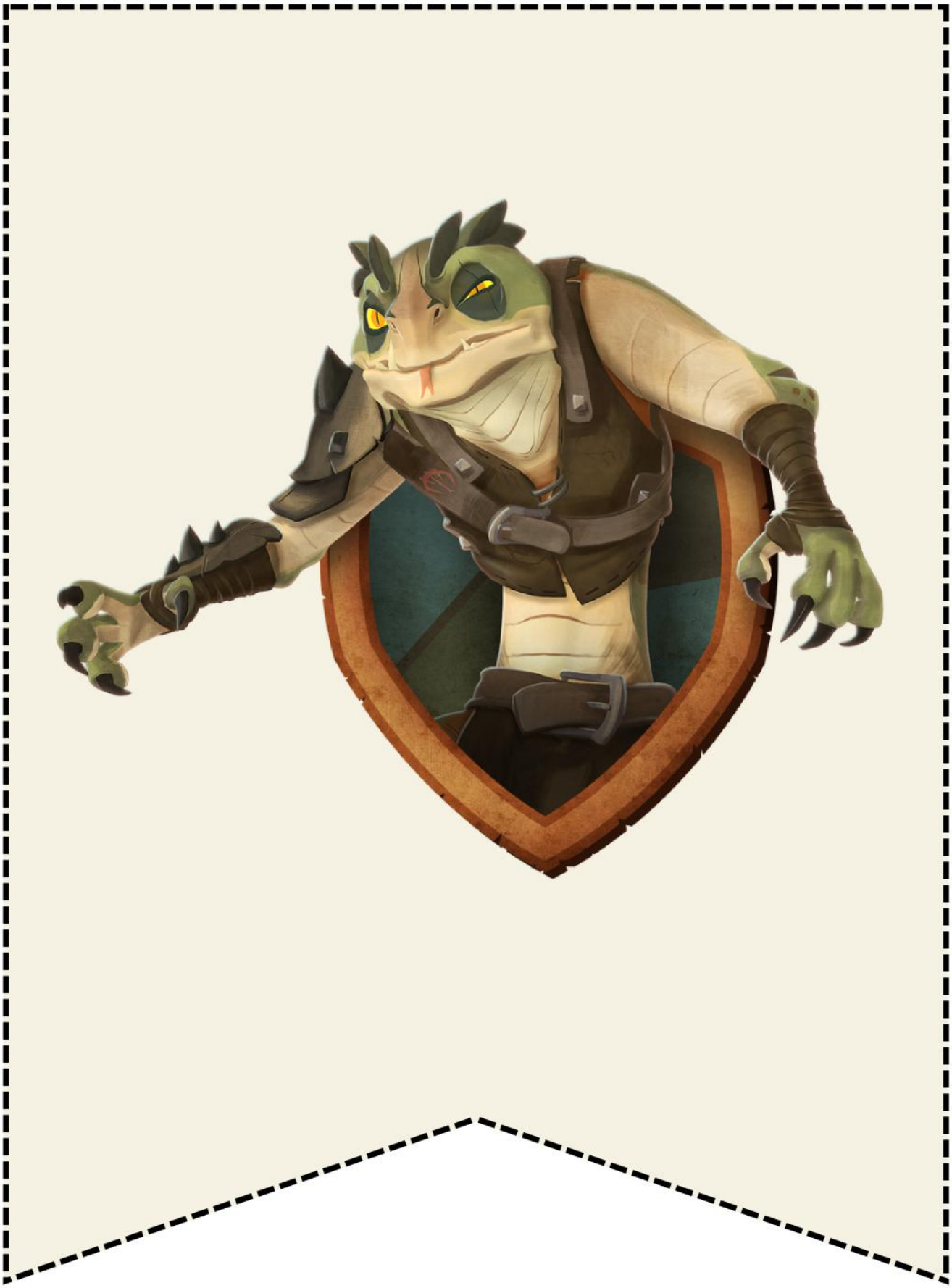

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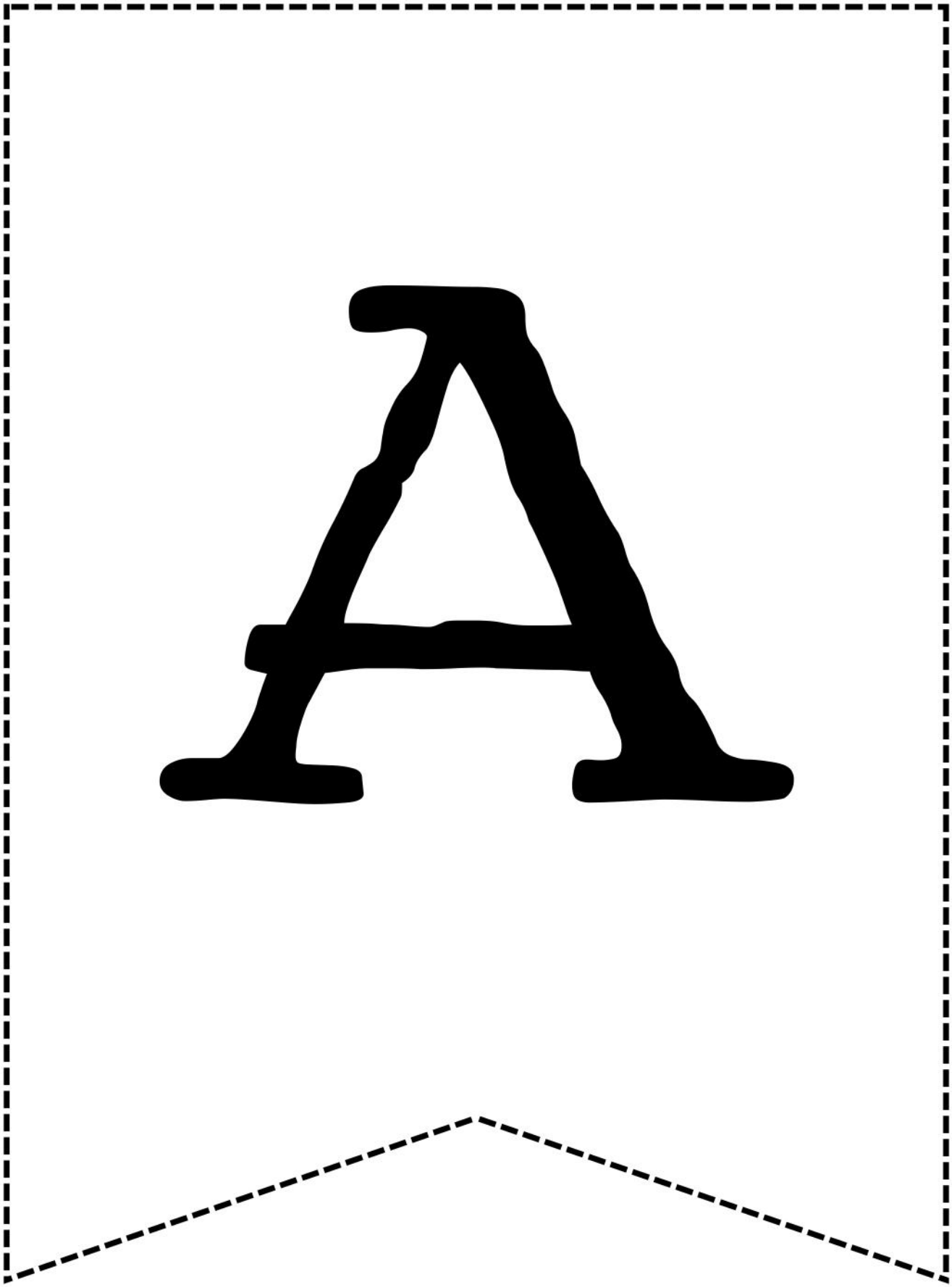

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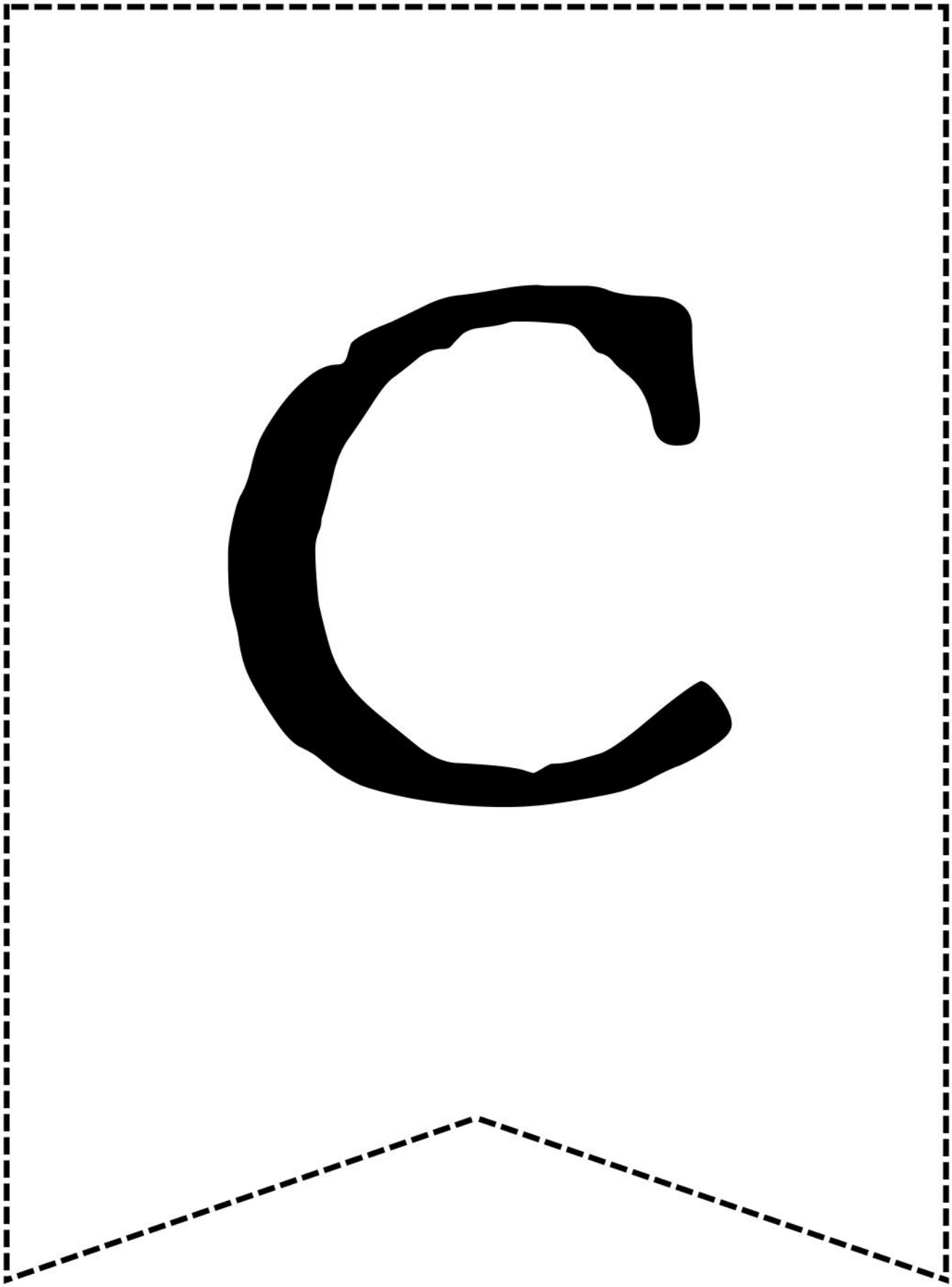

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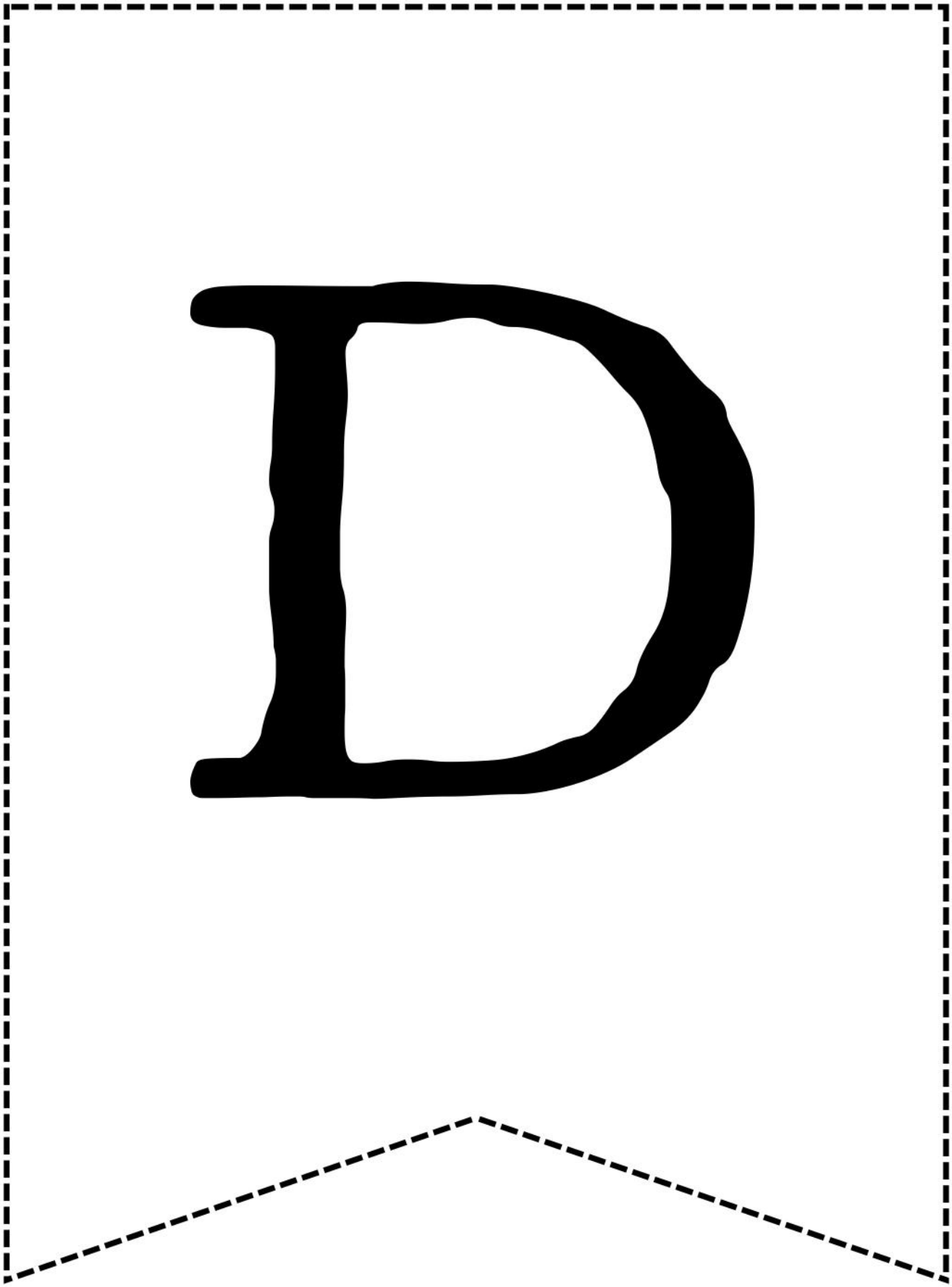

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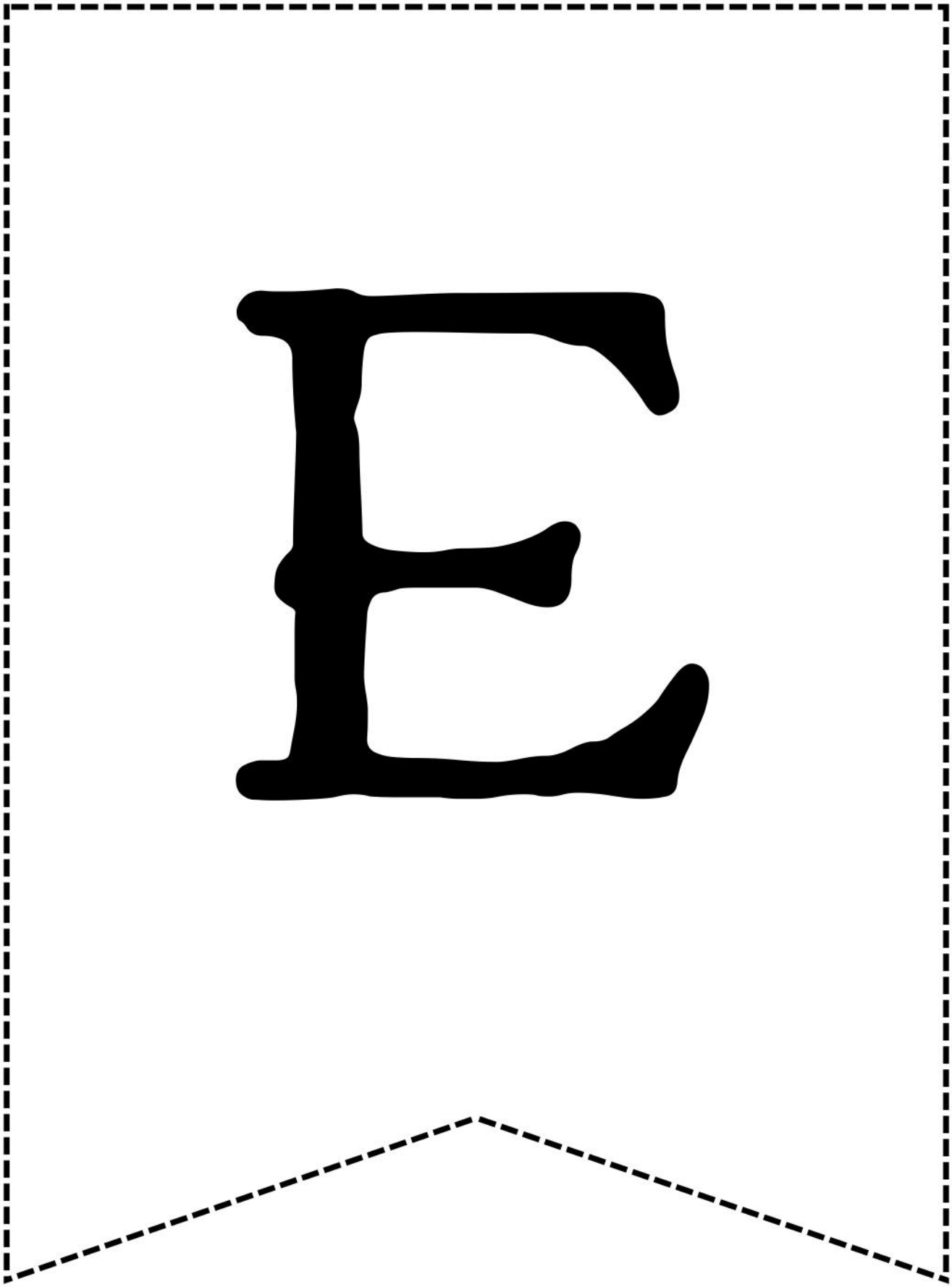

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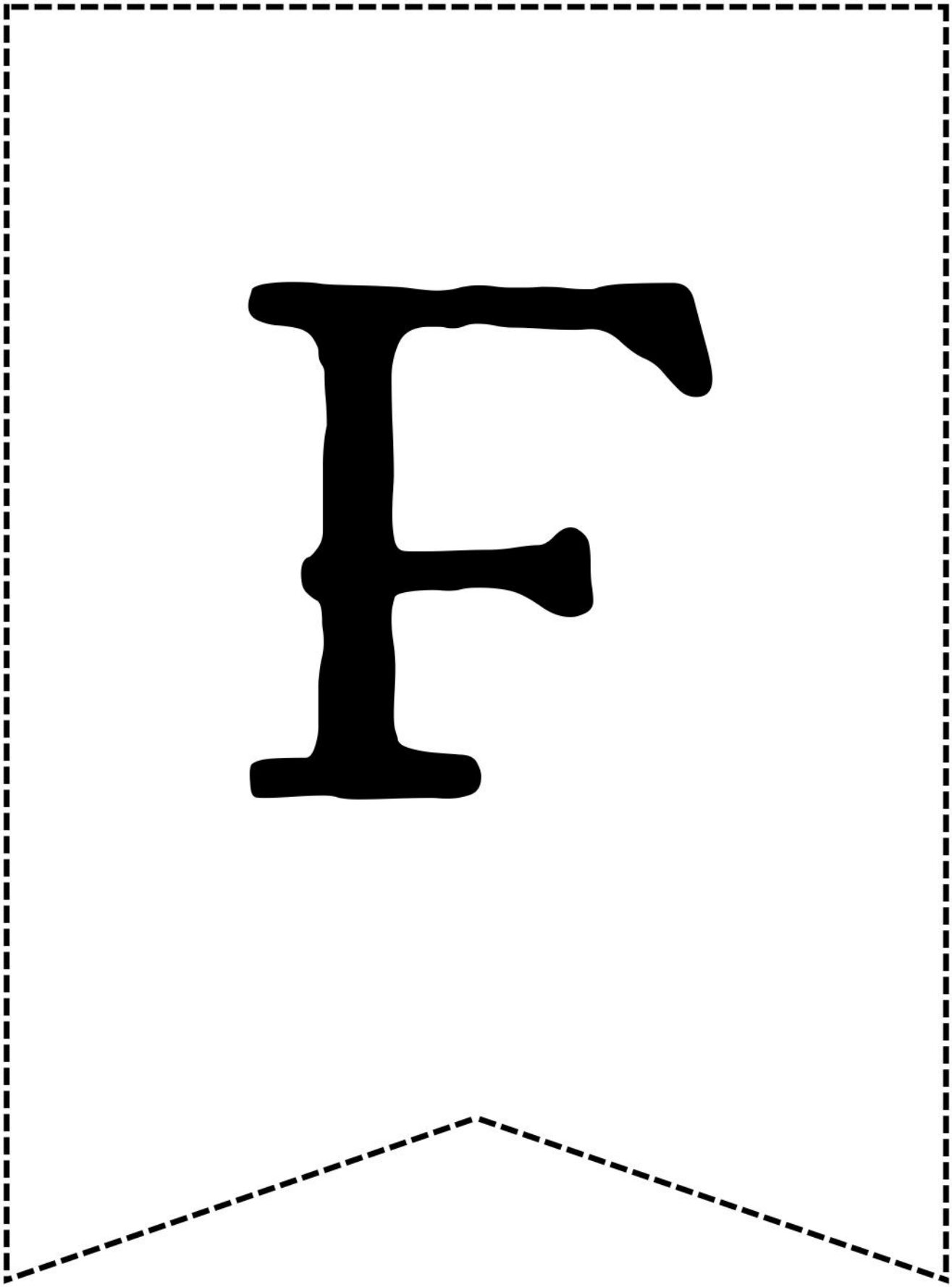

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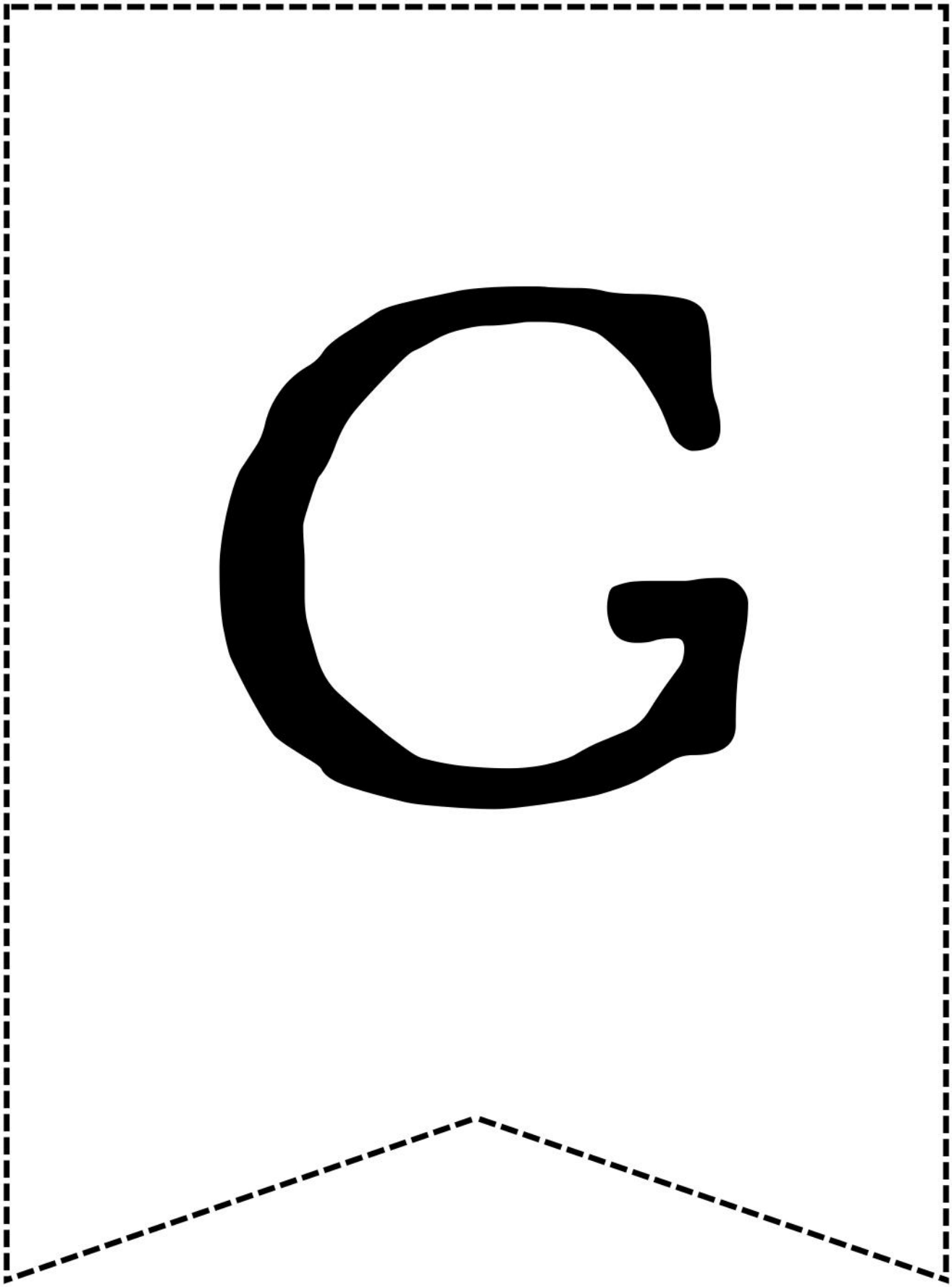

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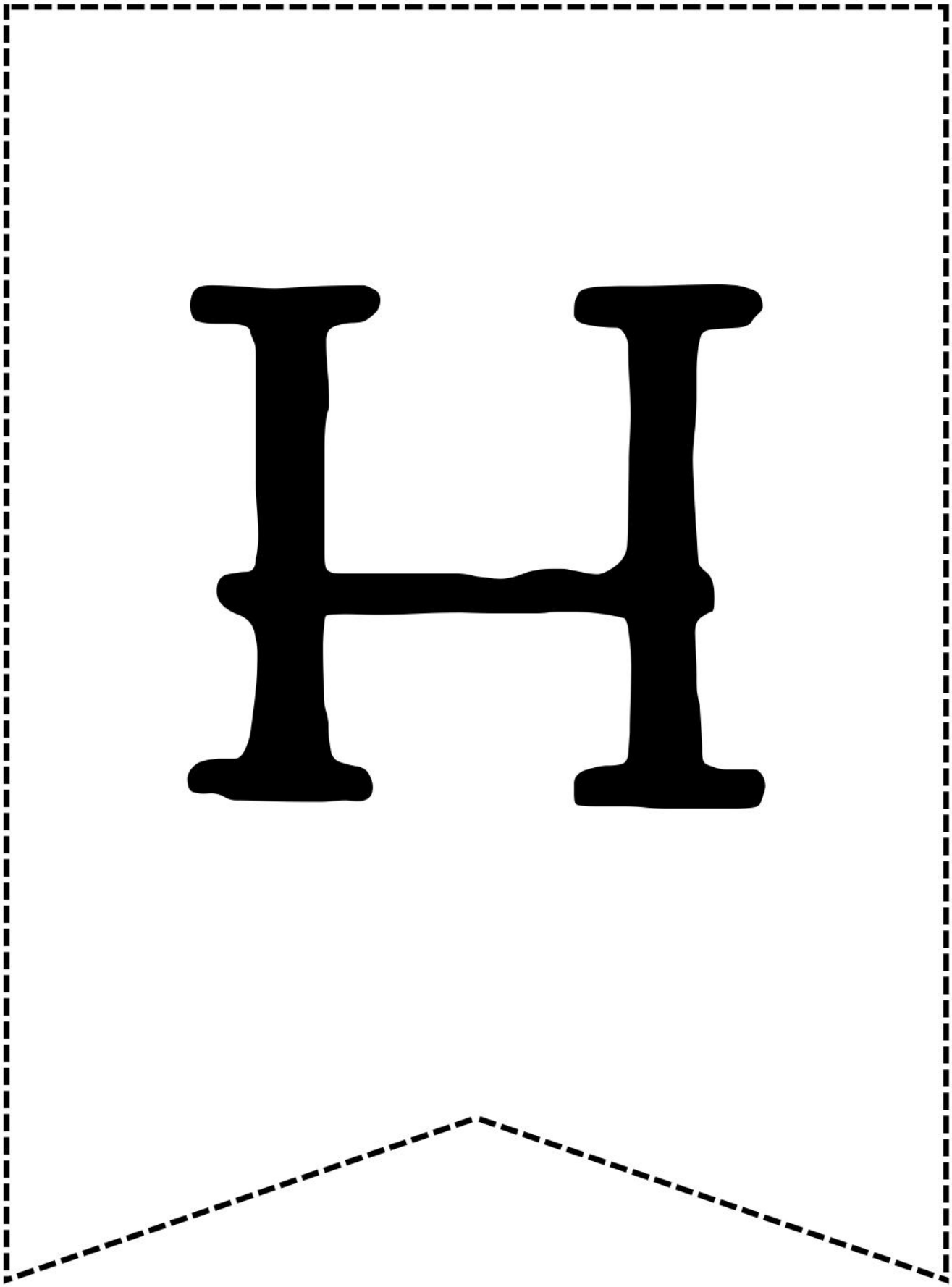

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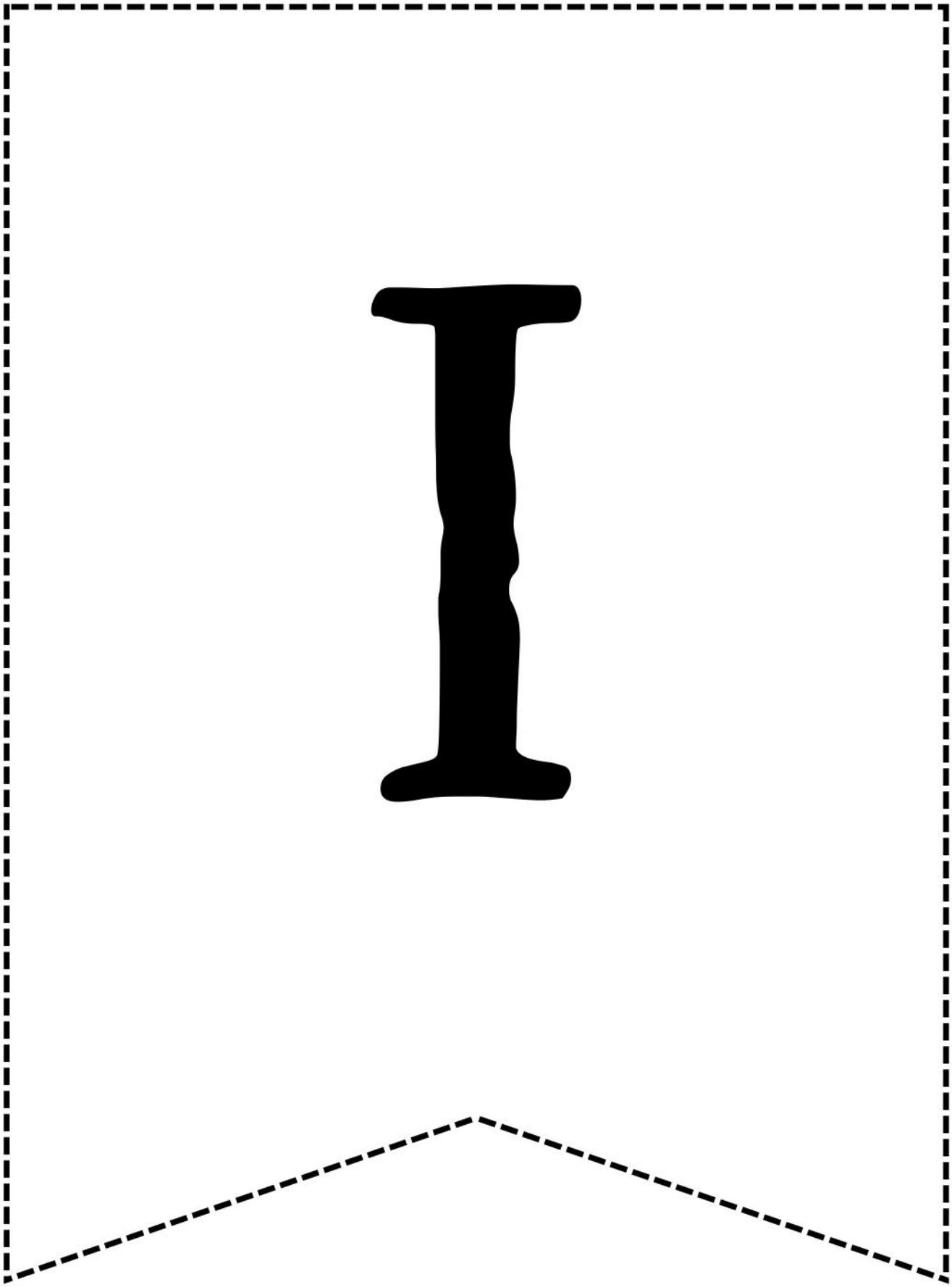

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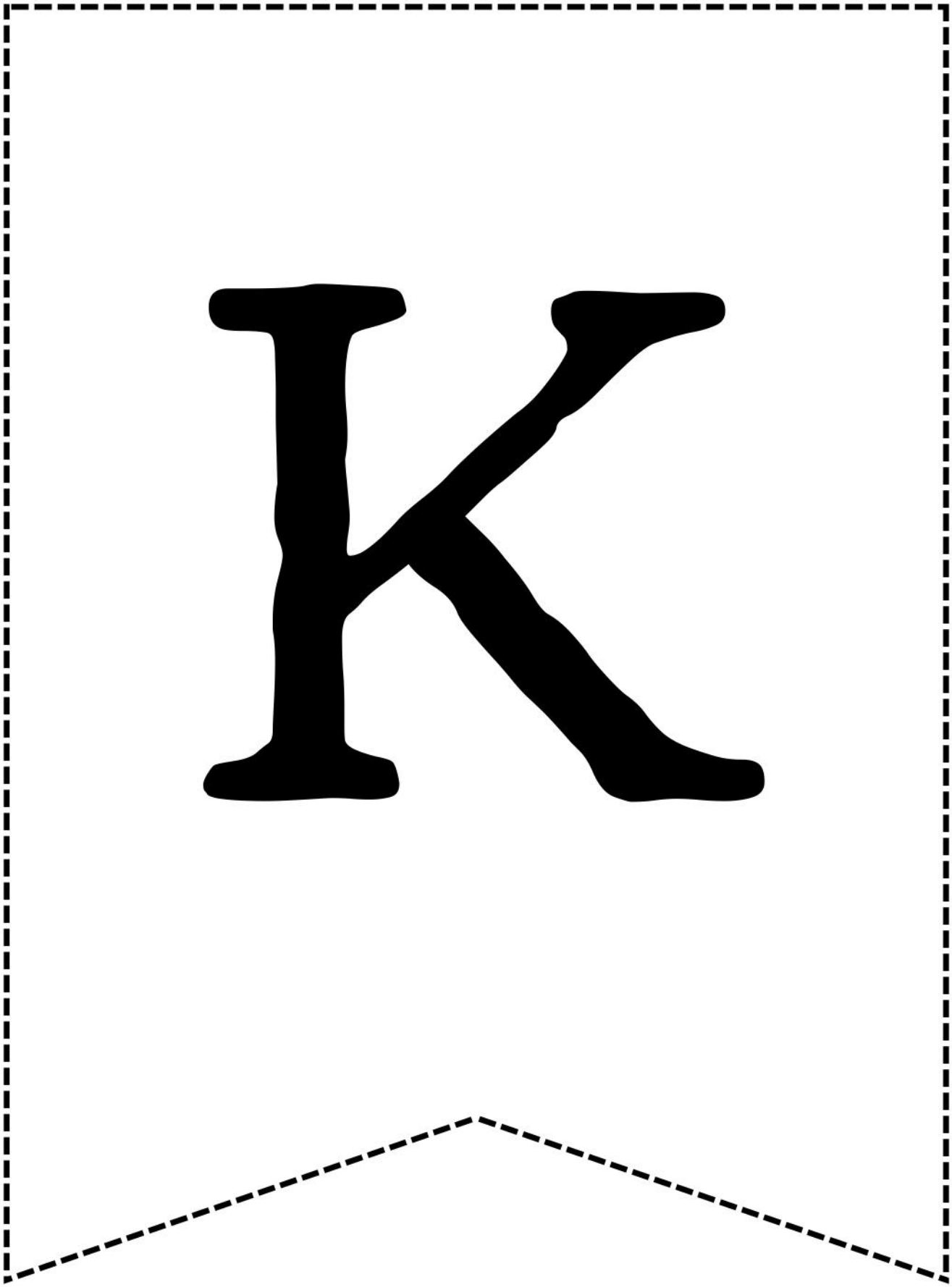

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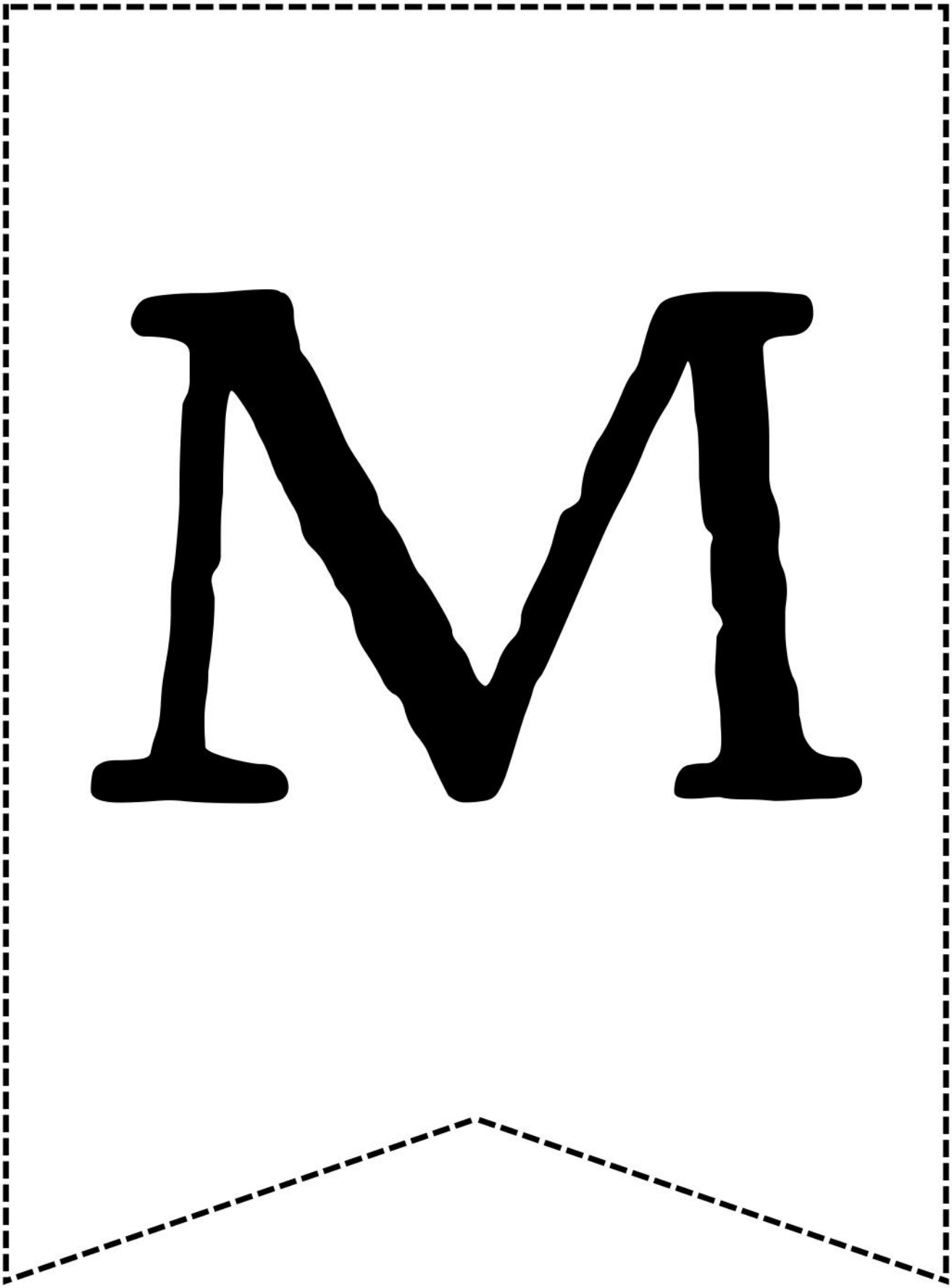

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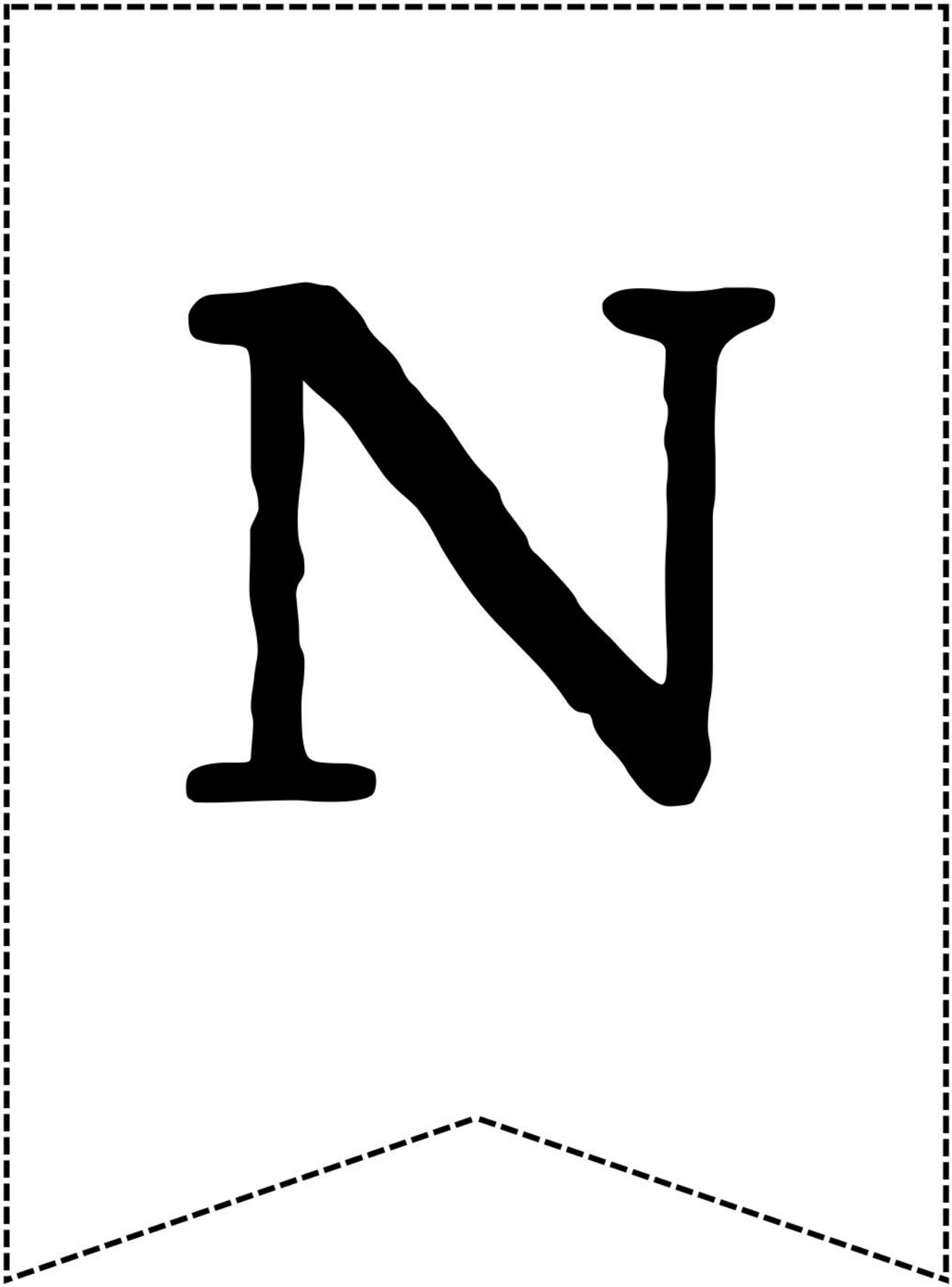

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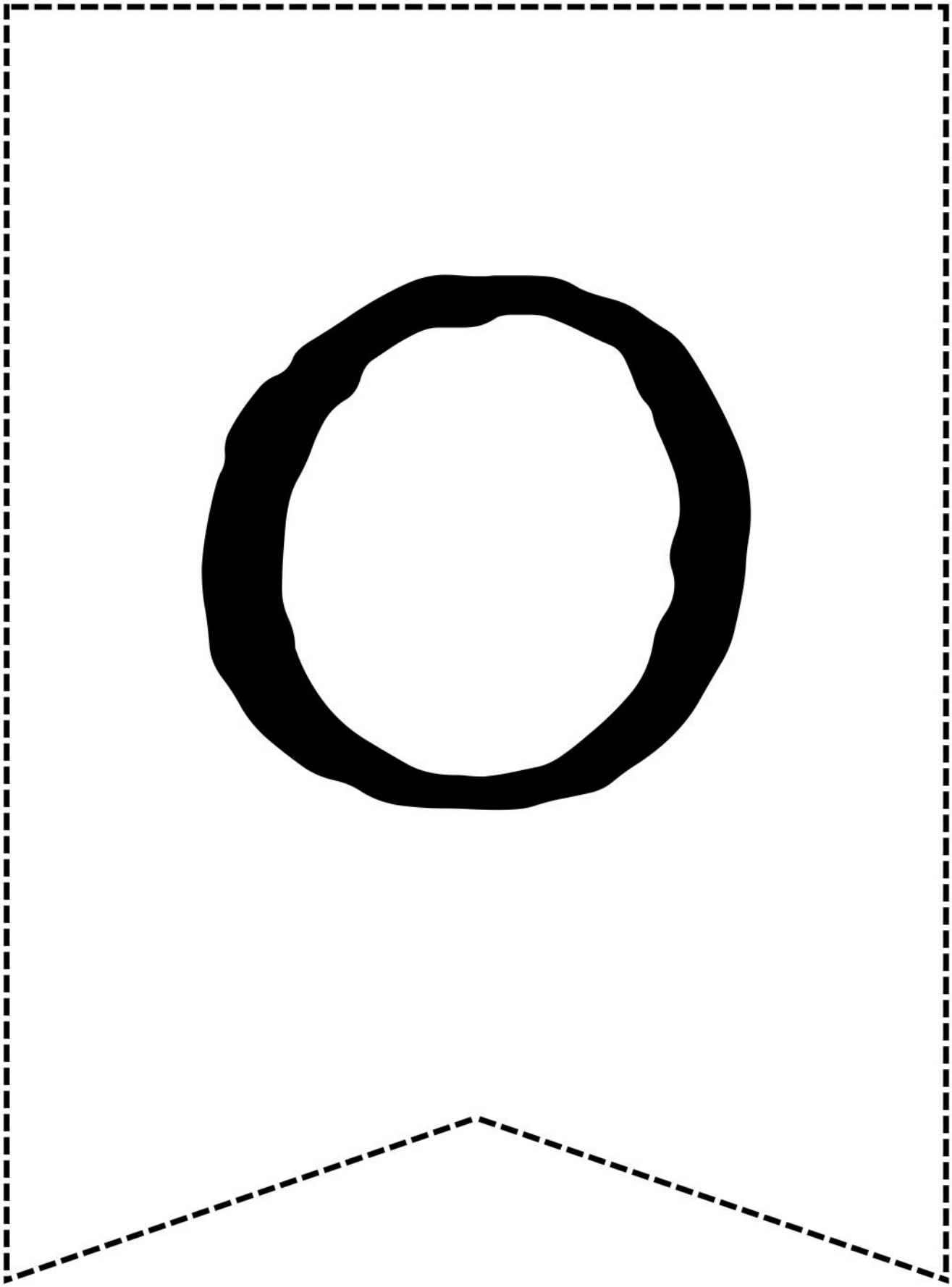

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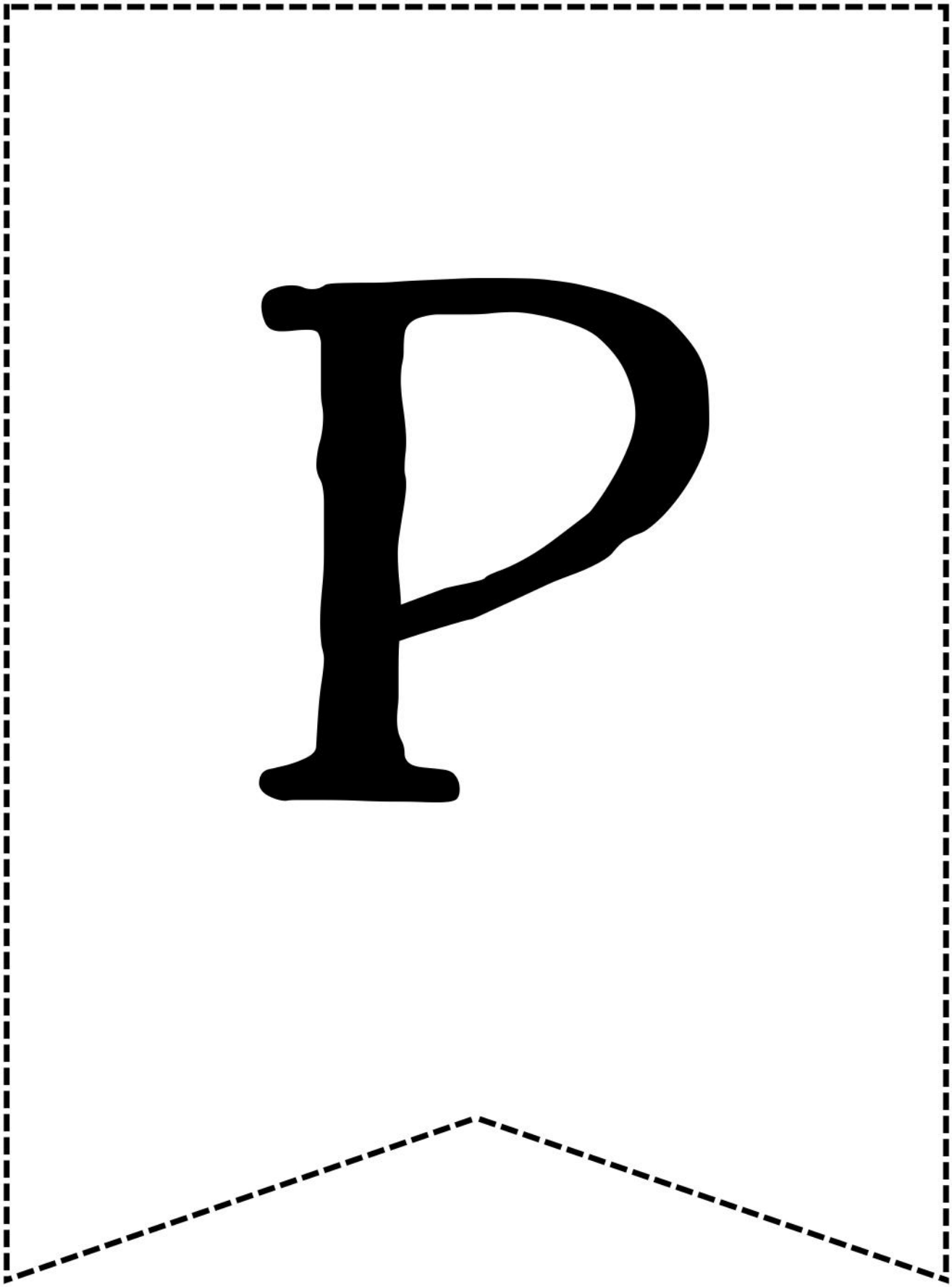

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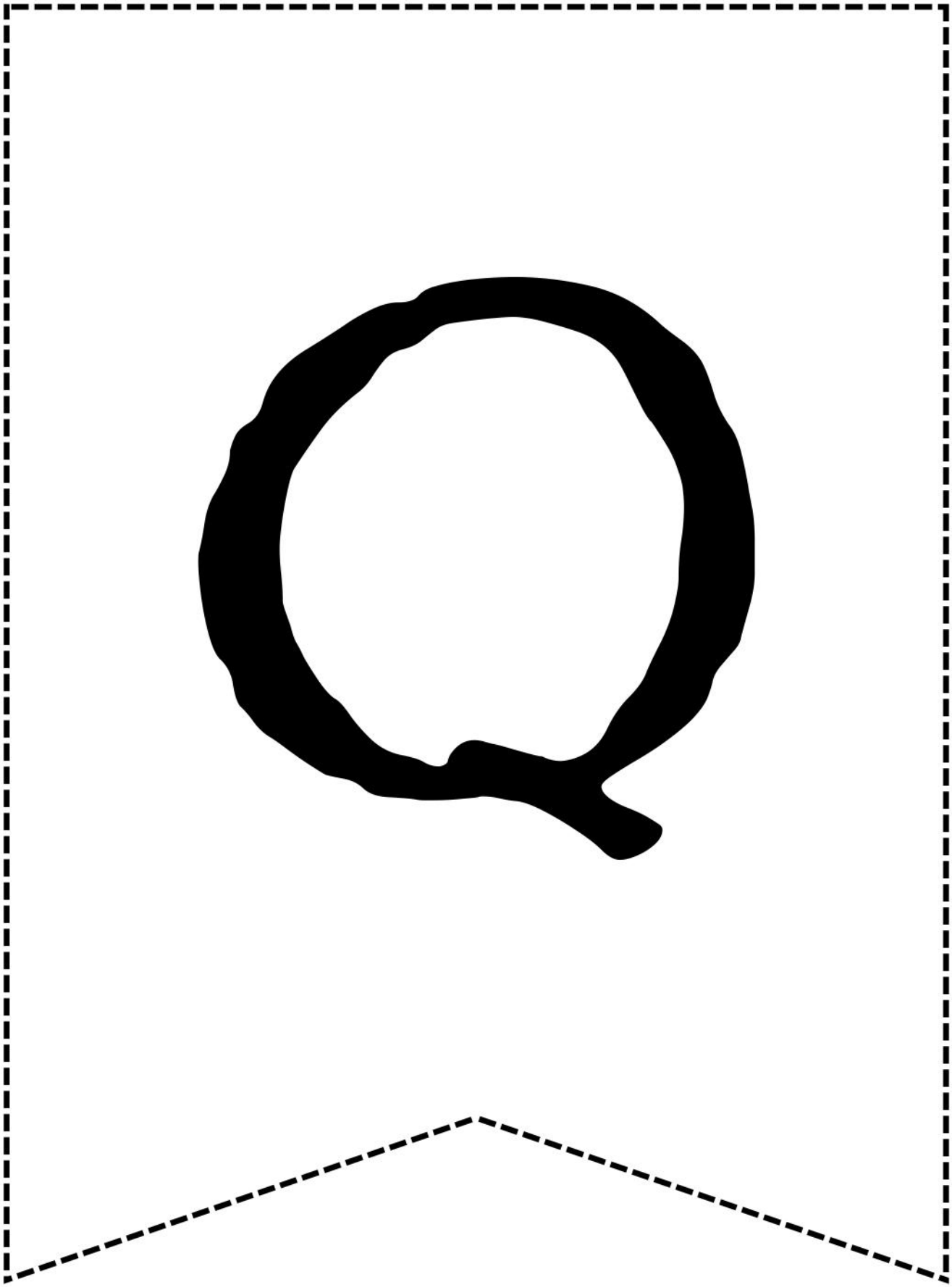

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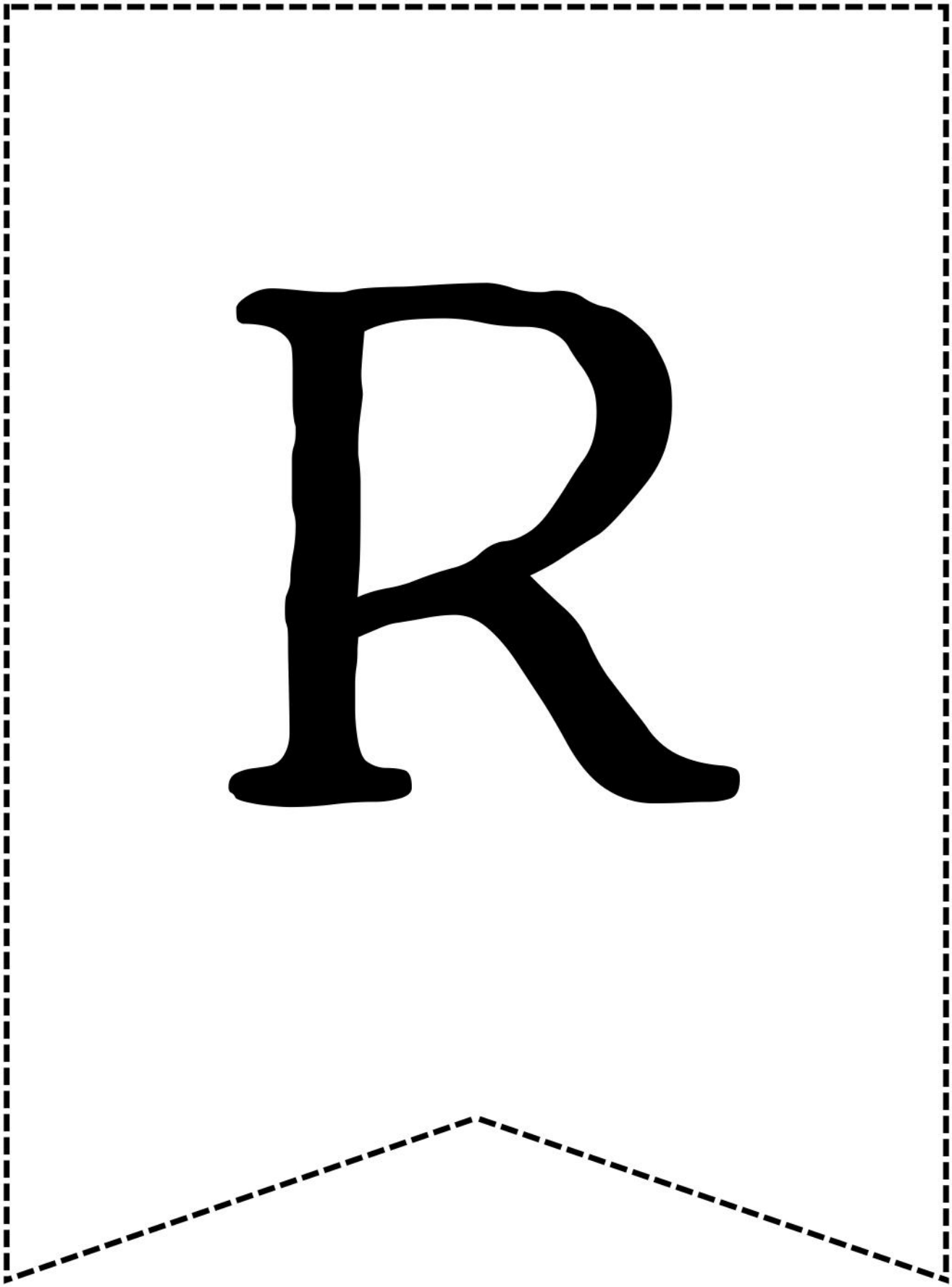

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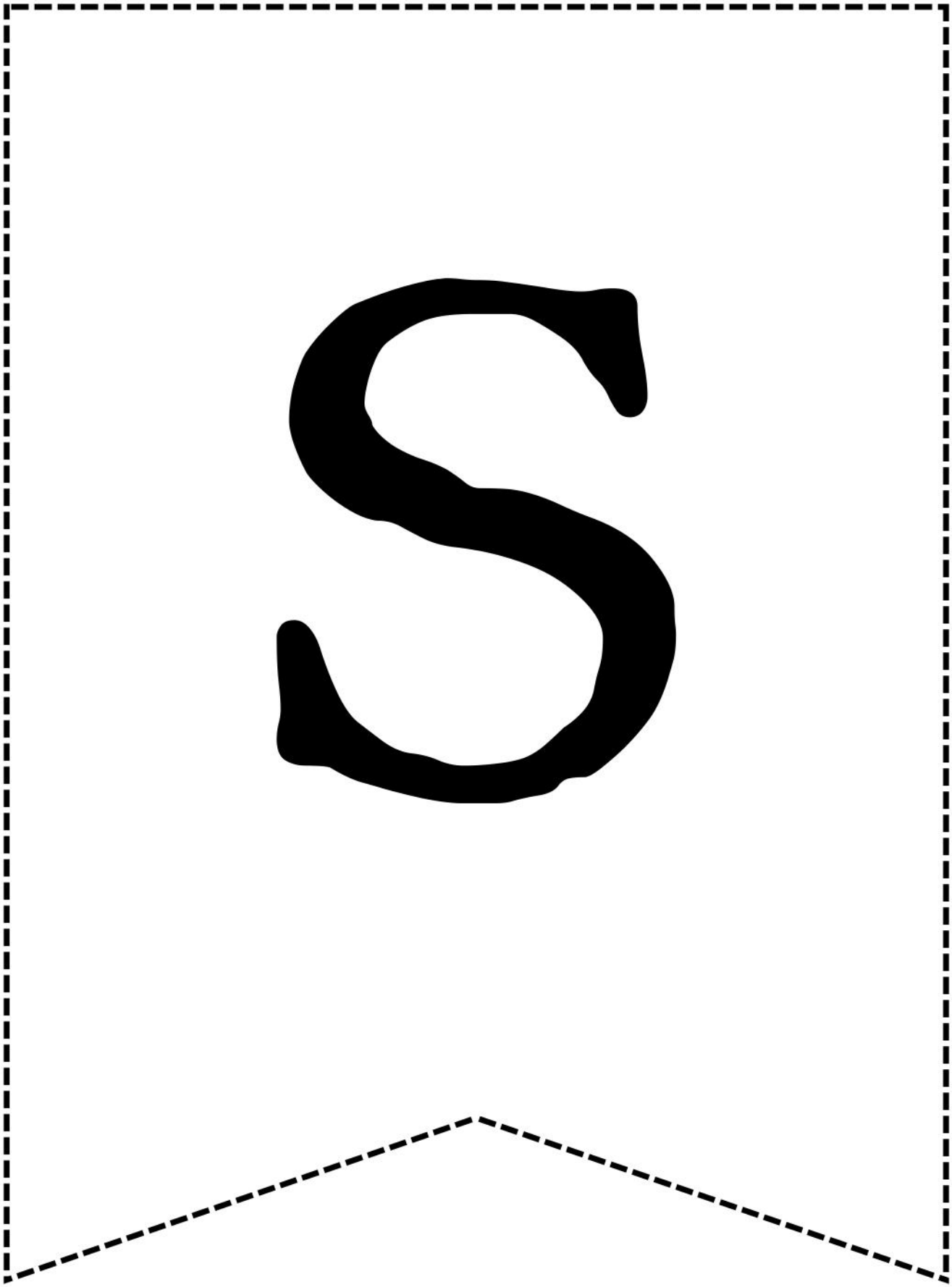

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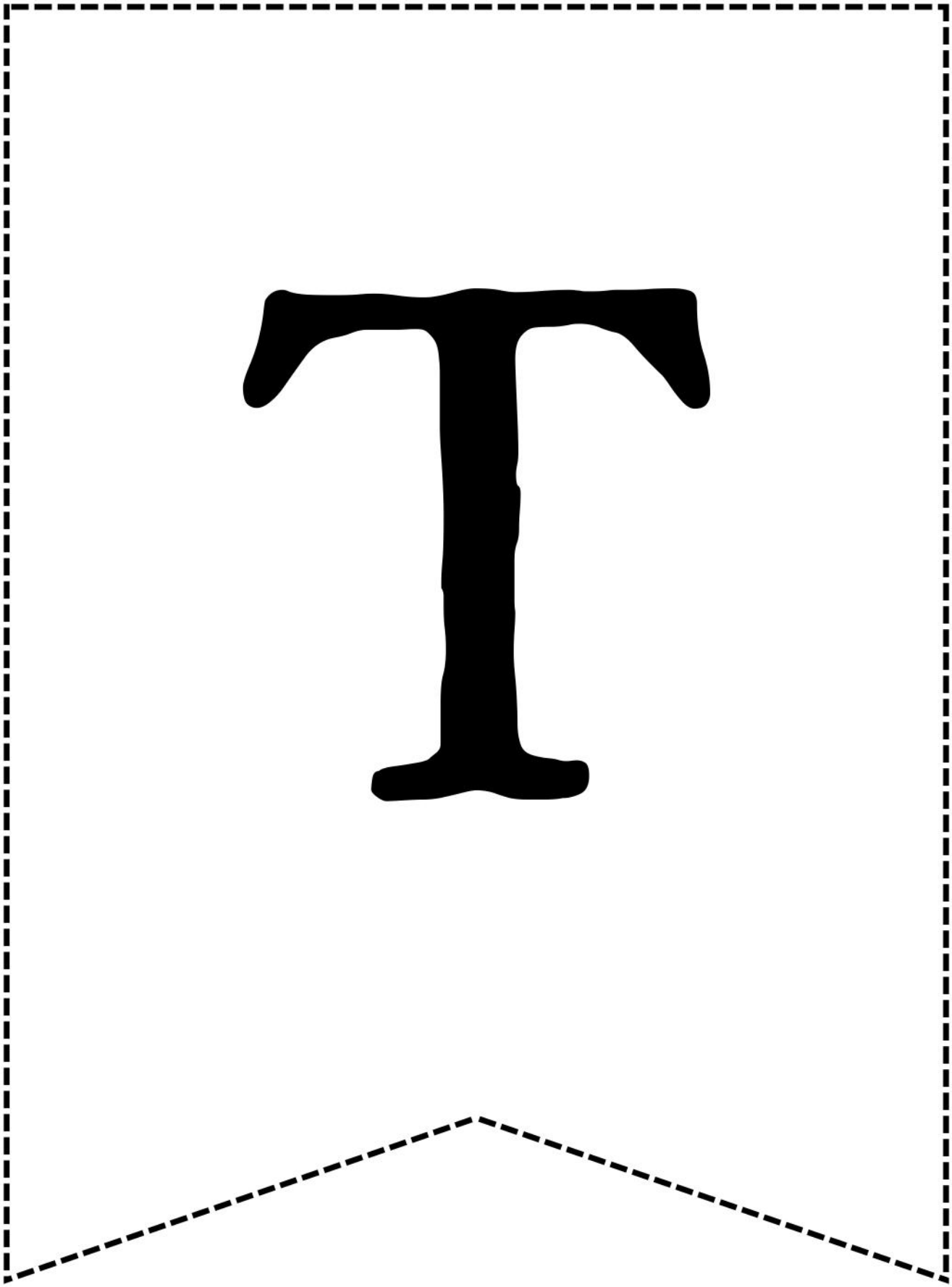

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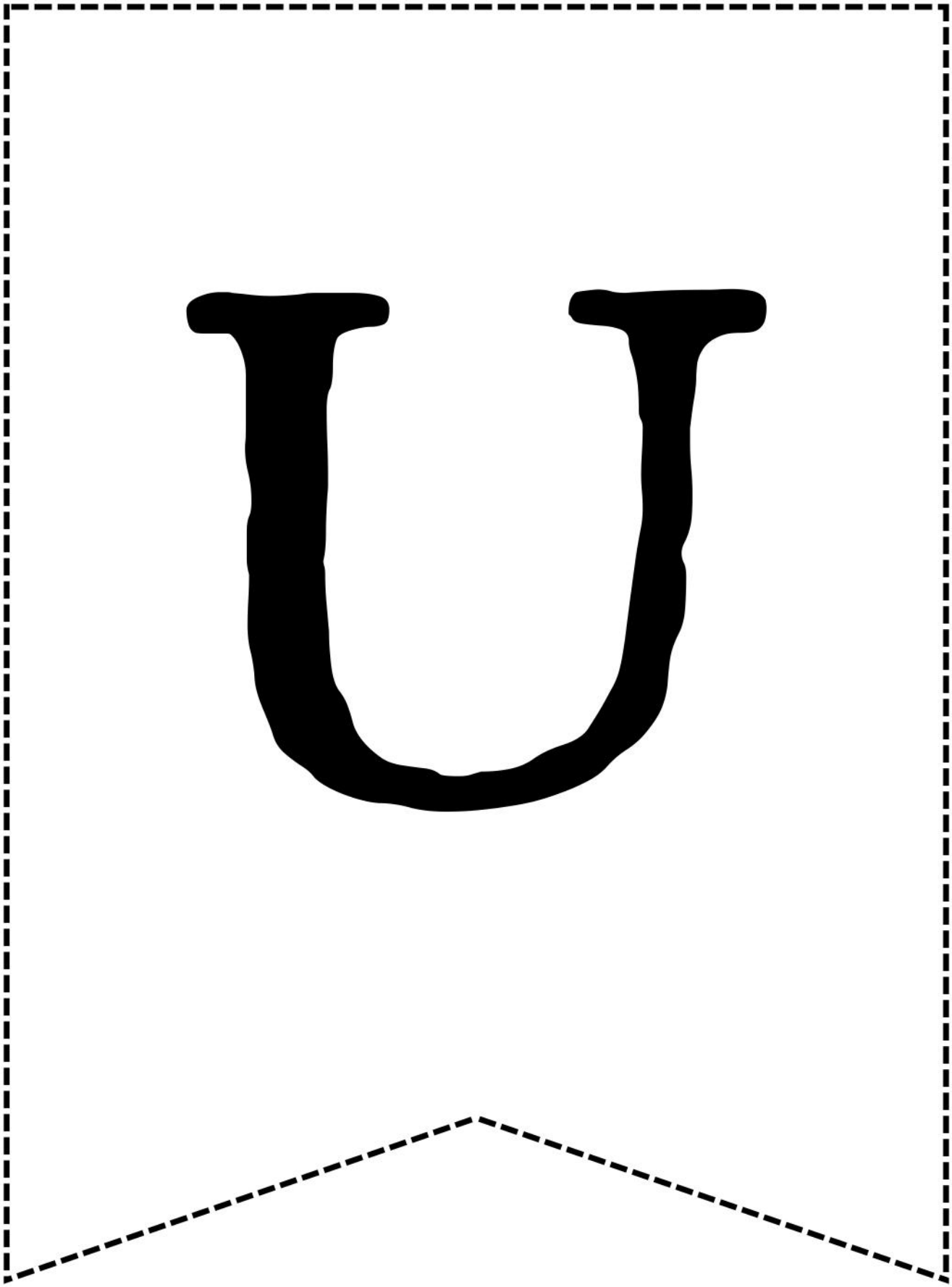

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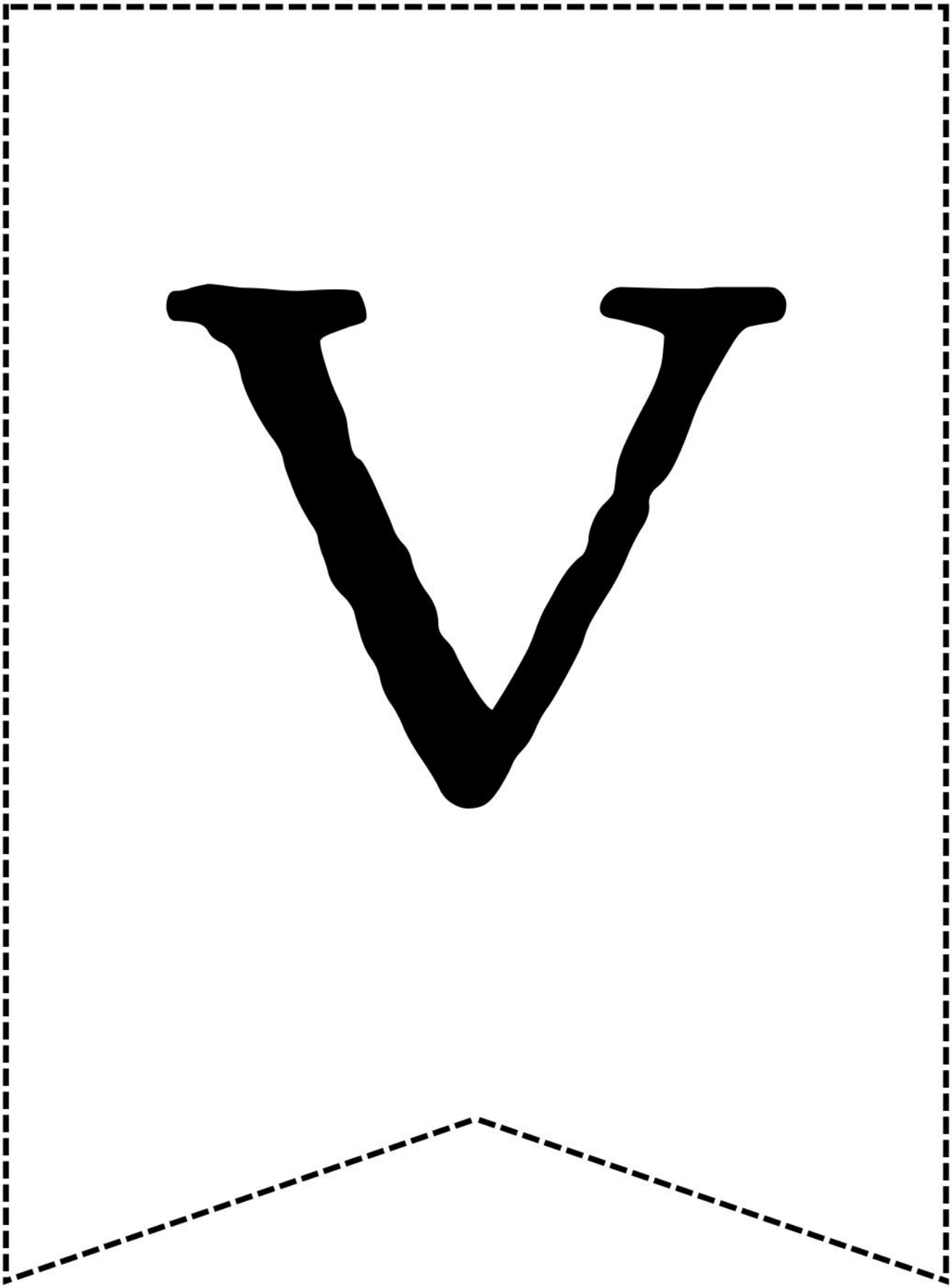

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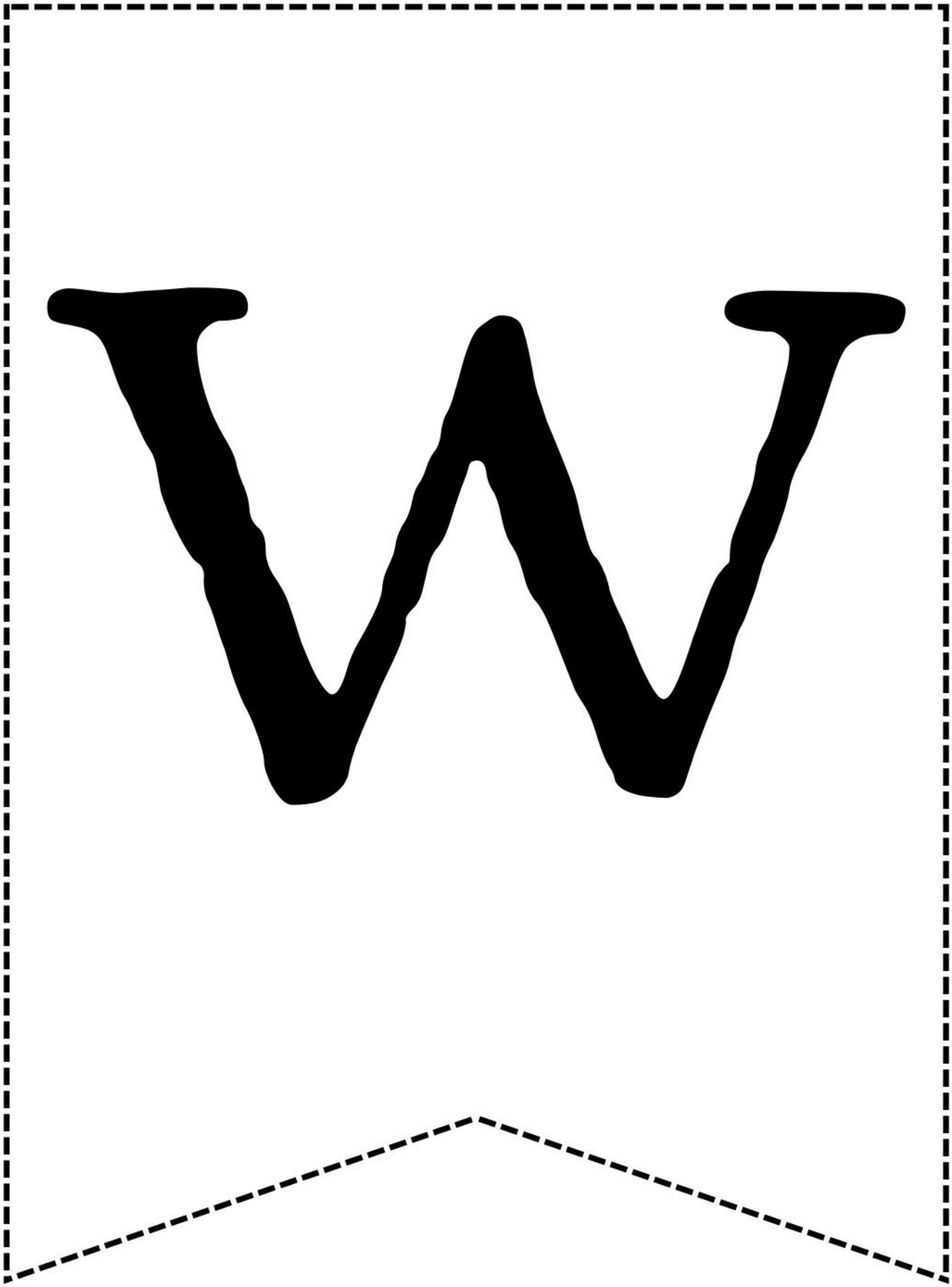

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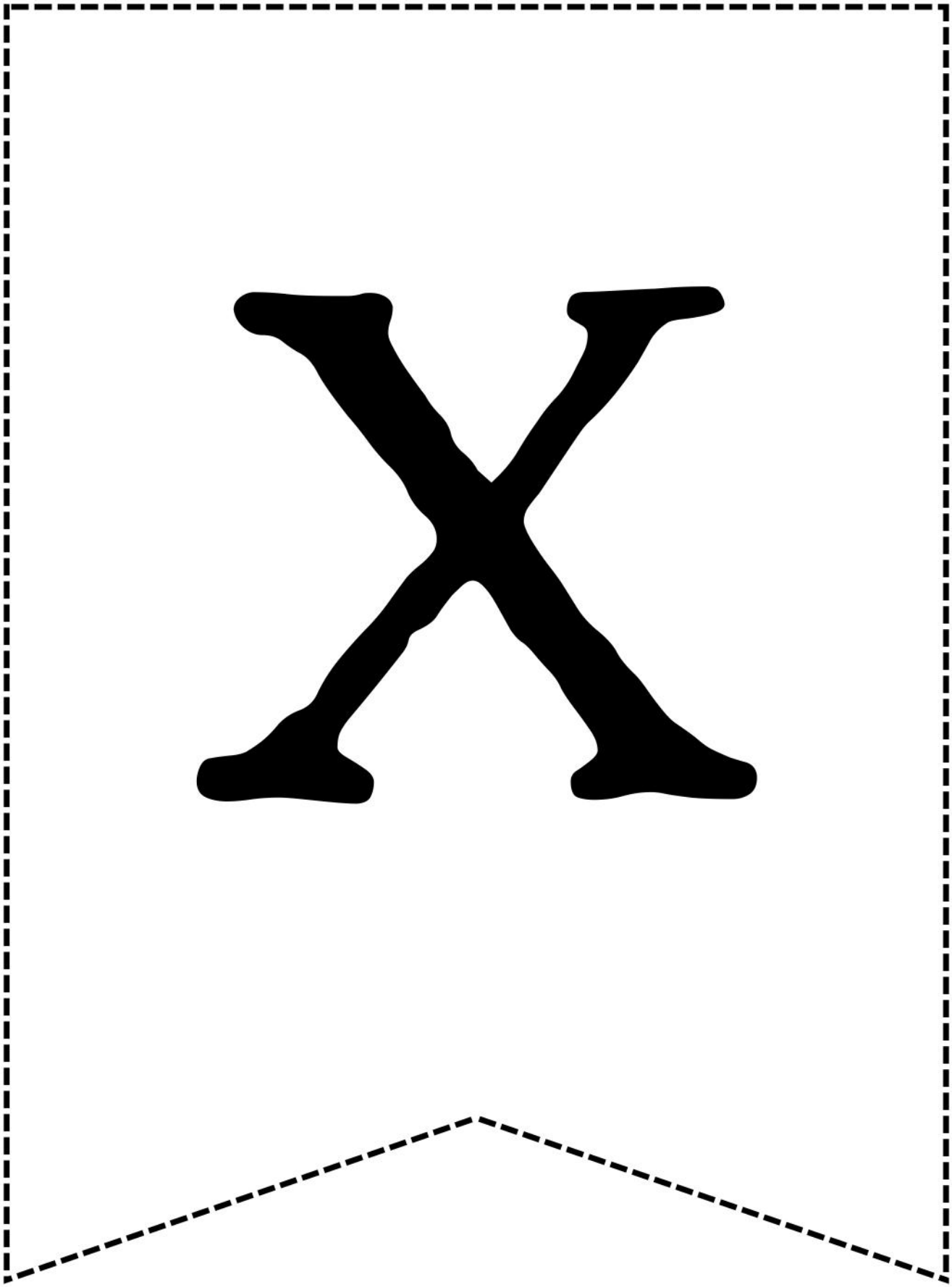

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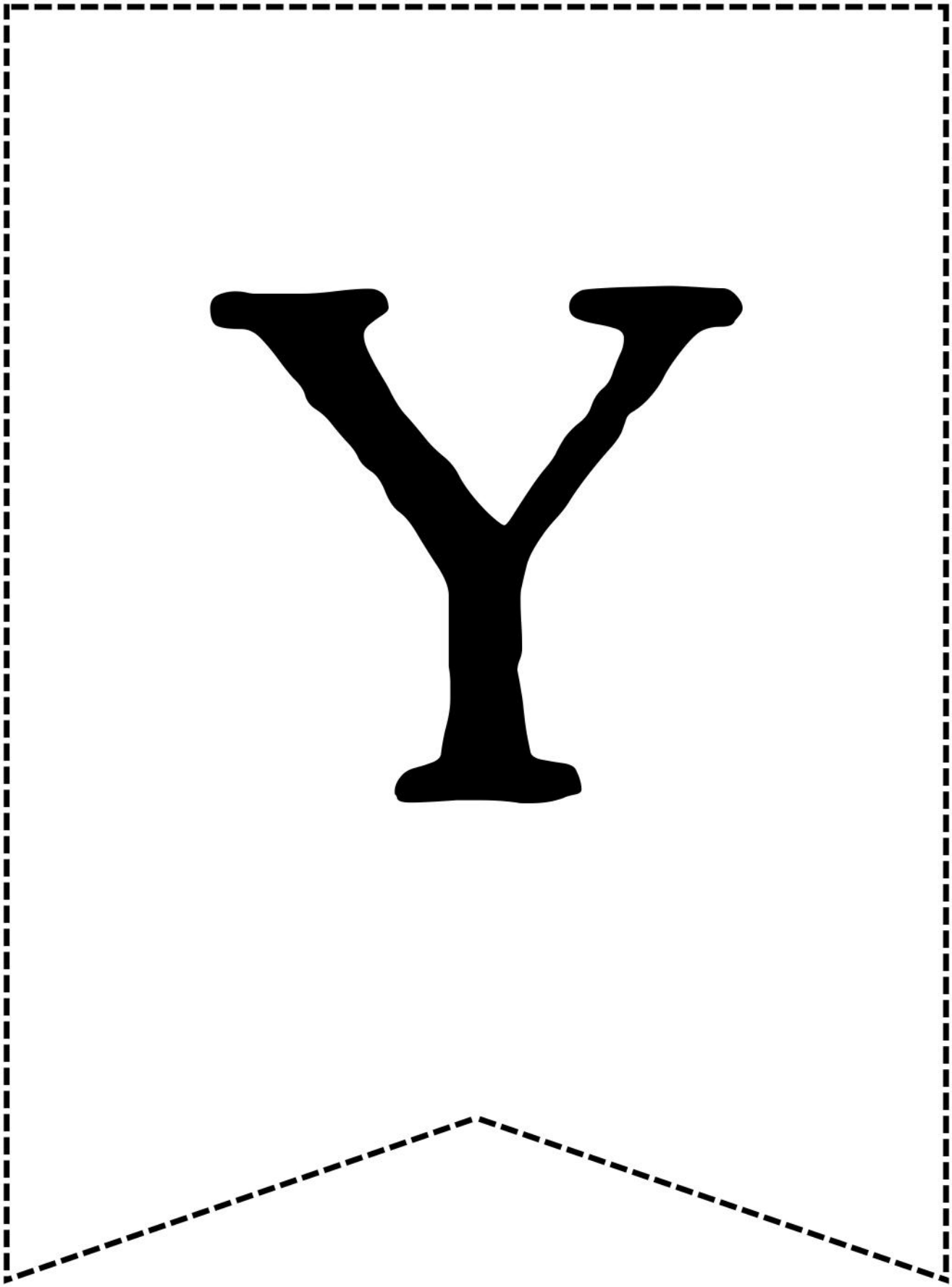

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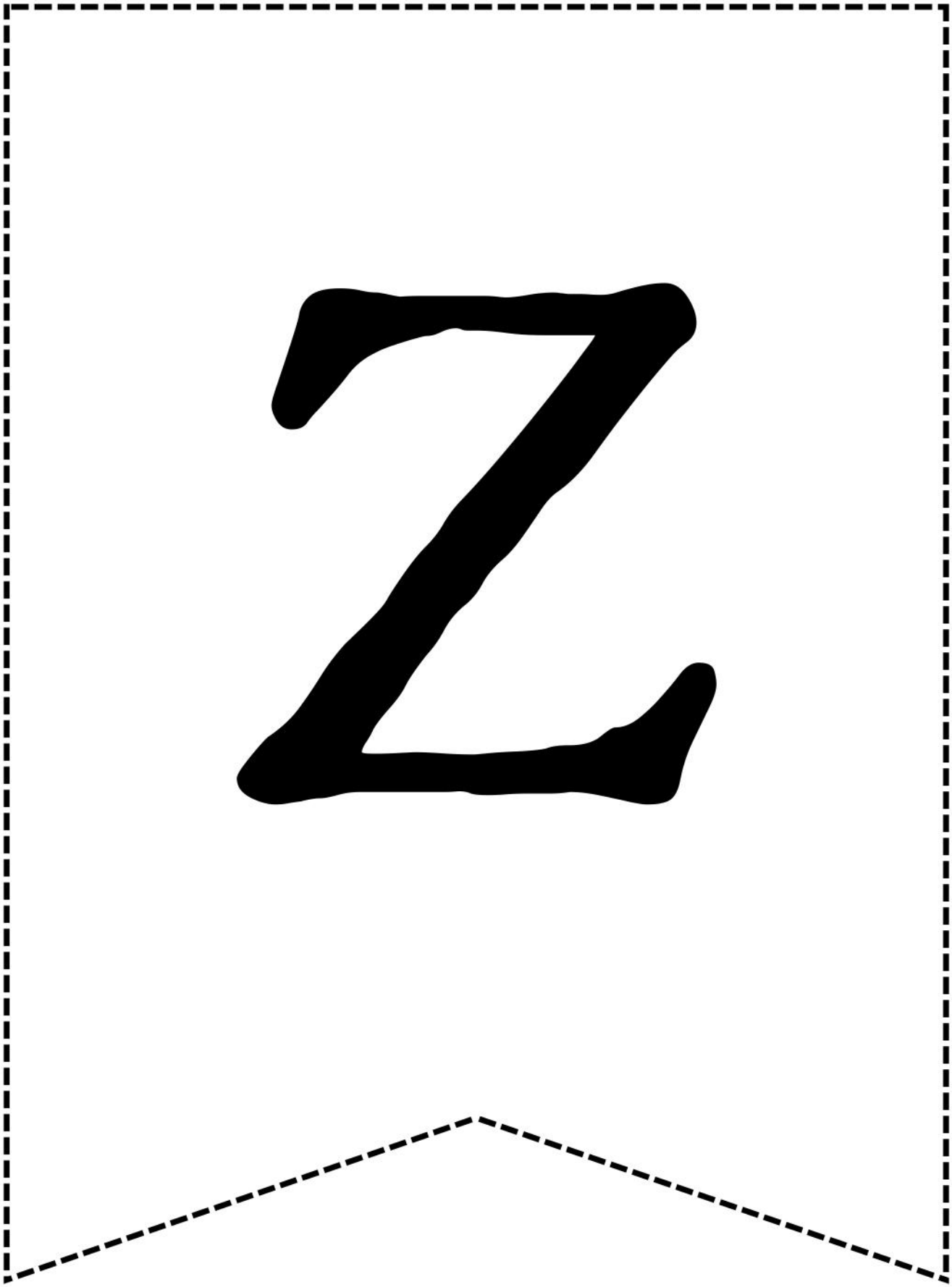

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THE WINGFEATHER SAGA

Festival Food Recipes

A Note About The Recipes

The Wingfeather Saga is chock full of foods that many fans have recreated over the years! To help you get started, we've put together a selection of festival friendly foods from regions across Aerwiar that will be a guaranteed hit at your next Wingfeather party for Skreeans and Fangs alike. Some of these recipes take days to prepare, so it is wise to start early!

List of recipes:

- Honey Muffins (see page 45)
- Blueberry Gooeyballs (see page 46)
- Cheesy Chowder (see page 47)
- Nia's Maggot Loaf (see page 48)
- Yana's Tiny Eggs and Tiny Toast (see page 49)
- Elenna's Famous Pumpkin Bread (see page 50)
- Nia's Garden Plate (see page 51)
- Ronchy McHiggin's Sailor's Pie (see page 52)
- Rootberry Ale (see page 54)

Honey Muffins

INGREDIENTS

Dry ingredients:

- 2 cups flour
- ½ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt

Wet ingredients:

- 1 large egg
- 1 cup milk
- ½ cup honey
- ¼ cup butter, melted

Honey butter topping:

- 1 cup honey
- 1 tablespoon butter
- ¼ teaspoon cinnamon

COOKWARE YOU'LL NEED

- Large mixing bowls
- Spatula
- Muffin pan
- Spoon
- Glass jar
- Saucepan

DIRECTIONS

- Preheat the oven to 350°F. Lightly grease or line a muffin pan.
- Whisk the wet ingredients and dry ingredients separately in 2 large mixing bowls. Gently combine the wet ingredients into the bowl of dry ingredients.
- Pour the batter into the muffin pan and bake for 15-20 minutes, or until they are lightly golden.
- While the muffins are baking, prepare the honey butter by melting honey, butter, and cinnamon together. Combine all ingredients in a glass jar immersed in a half-filled saucepan of hot water and stir the mixture until the honey butter is melted and mixed evenly.
- Remove the muffins from the pan and plate them. Pour the honey butter over the muffins before they cool. Best served warm.

Blueberry Gooeyballs

INGREDIENTS

Dry ingredients:

- 1 cup flour
- ½ cup sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1 teaspoon baking powder

Wet ingredients:

- ¼ cup milk
- 1 large egg
- ¼ cup butter, melted
- 1 teaspoon vanilla

Blueberry topping:

- ½ cup fresh blueberries
- Blueberry jam

COOKWARE YOU'LL NEED

- Large mixing bowls
- Spatula
- Mini muffin pan
- Spoon

DIRECTIONS

- Preheat the oven to 350°F. Lightly grease a mini muffin pan.
- Whisk the wet ingredients and dry ingredients separately in 2 large mixing bowls. Gently combine the wet ingredients into the bowl of dry ingredients.
- Gently mix the blueberries into the batter without bruising them. Spoon the batter into the greased mini muffin pan.
- Bake for 15 minutes, or until they are lightly golden. Let cool before plating the gooeyballs. Top off with copious amounts of blueberry jam to serve.

Cheesy Chowder

INGREDIENTS

- 1 cup water
- 2 cups broth
- 2 cups potatoes, diced
- ½ cup carrots, diced
- ½ cup celery, diced
- ¼ onion, diced
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ cup butter
- 1 teaspoon minced garlic
- ¼ cup flour
- 2 cups milk
- 2 cups cheddar cheese, grated
- 1 cup hogpig meat, cubed*
- Butterbread (optional)

* Some folks use ham to substitute hogpig meat.

COOKWARE YOU'LL NEED

- 2 large pots
- Spatula
- Whisk

DIRECTIONS

- Combine water, broth, potatoes, carrots, celery, onion, salt, and pepper in large pot. Boil on high heat for 10-12 minutes, or until the vegetables are soft.
- In another pot, make the white sauce by melting the butter on low heat. Throw in the minced garlic and sauté for a minute. Sprinkle in the flour while stirring with a whisk. Continue to cook and stir on low heat until a paste forms. Then, pour in the milk and stir constantly until the sauce thickens. Add the grated cheese and continue to stir. The sauce is done when it becomes thick and smooth.
- Pour the boiled vegetables and broth, along with the cubed hogpig meat, into the pot of white sauce. Continue to boil on low heat and stir until the chowder is fully combined. Serve warm with butterbread.

Nia's Maggot Loaf*

INGREDIENTS

- 2 lb. henmeat
- 1 cup firebugs
- 3-4 cup earthworms
- 1 dash dog fur (any dog is fine, preferably not one recently washed)
- Fingernail clippings

COOKWARE YOU'LL NEED

- Large mixing bowl
- Spatula
- A loaf pan
- Knife
- Food processor
- Compost pile

DIRECTIONS

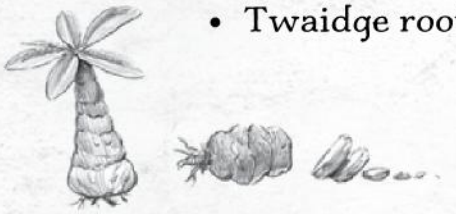
- 3 days in advance, place the henmeat on a compost pile. (If you have no compost pile, prepare it a day in advance by mixing vegetable scraps, dead leaves, barnyard nuggets, eggshells, grass clippings, and shredded paper into a mound of dirt. Pour in 2 cups of water over the mixture and bake in a roasting pan at 150°F for 17 hours, stirring every hour. Transfer the pan's contents and the henmeat to a sunny place in the backyard or on the patio.)
- On the second and third day, if there has been no rain, water the pile frequently. On the fourth day, the meat should be whitish, moist, and teeming with maggots.
- Preheat oven to 350°F. Mash the firebugs and earthworms with a mortar and pestle (or grind in a food processor for a finer texture). Bring the henmeat inside and chop finely. Mix in the henmeat, maggots, firebug-earthworm paste, and fingernails to taste. Place in a loaf pan and bake for one hour. Garnish with dog fur.

* Not everyone enjoys maggot loaf like the Fangs do. If you're sure that Fangs will not be in attendance, try this variation: Bake your favorite cake (or cupcakes!) and decorate with gummy worms. Don't forget to top it off with snot wax candles to keep creatures at bay.

Yana's Tiny Eggs and Tiny Toast

INGREDIENTS

- 1 dozen fazzle dove eggs*
- 1 baguette (or other long, thin, crusty bread)
- Twaidge root**
- Olive oil
- Butter
- Salt and pepper



* Other eggs may be an alternative for fazzle dove eggs.
** This is optional and you can substitute with mustard instead.

COOKWARE YOU'LL NEED

- Skillet
- Knife
- Grater
- Spatula
- Pastry brush

DIRECTIONS

- For perfectly crisp toasts, slice the bread into 1/4 to 1/2 inch slices.
- Arrange the bread slices in a single layer on a skillet over medium heat. Brush both sides with olive oil and lightly season one side with salt and pepper. Toast the bread until they are lightly brown. Plate the toasts.
- In the same skillet, pour a good-sized splash of olive oil and let it heat up.
- Prepare* the eggs: Crack tiny eggs into the skillet and fry until the whites are set. (If you like them sunny side up like some of the G.O.R.G. Rangers do, remove the eggs from the pan when the yolks are still runny.)
- To plate, place a fried egg on a slice of toast. Garnish with a smidge of twaidge root and serve.

* You may also scramble the eggs.

Elenna's Famous Pumpkin Bread

INGREDIENTS

Dry ingredients:

- ⅔ cup sugar
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 ⅔ cup all purpose flour
- ½ teaspoon salt
- 1 teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cardamom*
- ½ cup halved pecans
- Cinnamon and sugar for sprinkling

Wet ingredients:

- ½ cup butter, softened
- 1 cup puréed pumpkin (canned is fine)
- ⅓ cup apple cider
- 2 large eggs
- ½ teaspoon vanilla extract

* If you can't find cardamom, you can leave it out.

COOKWARE YOU'LL NEED

- Large mixing bowl
- Loaf pan
- Whisk
- Knife

DIRECTIONS

- Preheat the oven to 350°F. Lightly grease a loaf pan.
- Whisk all the wet ingredients together in a large mixing bowl. Stir in the dry ingredients until the batter is evenly mixed. (It will be very thick.)
- Pour the batter into the greased loaf pan and smooth it out on the top.
- Lightly sprinkle some cinnamon and sugar over the batter. Then, spread the pecans evenly across the top.
- Bake the bread for 60-80 minutes, or until a knife comes out clean from the center of the loaf. Let it cool on a rack before slicing and serving.

Nia's Garden Plate

INGREDIENTS*

- Baby carrots or carrot sticks
- Broccoli florets and/or cauliflower florets
- Bell peppers (yellow, red, green, orange)
- Celery sticks
- Cherry tomatoes
- Green beans
- Snap peas
- Sliced cucumbers
- Olives
- Any dip of choice

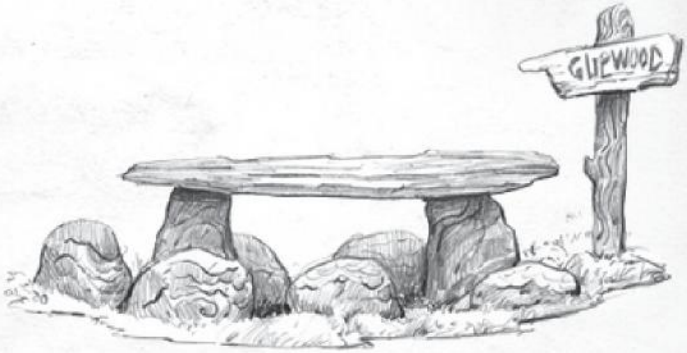
* Feel free to use any seasonal vegetables available on hand, but to be safe, avoid anything that a garden thwarp has munched on.

COOKWARE YOU'LL NEED

- Knife
- A fancy serving plate/tray

DIRECTIONS

- Thoroughly wash and rinse all the vegetables.
- Cut them into slices or dip-friendly pieces.
- To plate, set the dip in the center of the tray. Arrange the sliced vegetables around the dip by color and serve.



Ronchy McHiggin's Sailor's Pie

INGREDIENTS

- Olive oil
- 2-3 cloves of garlic, smashed
- 2 lb. boneless, skinless henmeat, cubed
- 1 ½ cups mushrooms, sliced (8 oz.)
- 2 cups broccoli, chopped (approx. 1/3 lb.)
- 3 cups asparagus, chopped (approx. 1 lb.)*
- 1 acorn squash, peeled and diced*
- 2 parsnips, diced*
- 2 carrots, diced*
- ¼ cup cornstarch (or potato starch)
- 1 onion, diced
- 1 cup goat crème**
- 2 cups broth
- 2 teaspoons honeybud***
- 3 lb. potatoes, quartered
- ½ cup butter
- 1 cup heavy cream
- 1 tablespoon garlic powder
- Salt and pepper

* You can substitute other vegetables. For example, butternut squash works well in place of acorn squash, and sugar snap peas are great if asparagus is not in season.

** If you cannot find goat crème, try substituting with goat milk (or toothy cow milk, if you can manage to extract it and keep all your limbs) thickened with 4 oz. of goat cheese.

*** Thyme works if you don't have honeybud on hand.

COOKWARE YOU'LL NEED

- Large saucepan
- 9x13" baking pan
- Cookie sheet
- Potato masher
- Spatula
- Spoon

Ronchy McHiggin's Sailor's Pie

DIRECTIONS

Pie filling:

- Heat a large saucepan over medium heat. When the pan is hot, add a good-sized splash of olive oil.
- Throw in the garlic and sauté for half a minute. Add the vegetables a handful at a time and stir as you go. Once all the vegetables are in the pan, throw in the diced henmeat.
- When the henmeat is cooked through and the vegetables are done, pour in the goat crème and 1 ½ cups of broth. Bring to a boil.
- Whisk the cornstarch into the remaining ½ cup of broth and add that to the pan. Stir constantly as the sauce in the pan will thicken quickly. Add the salt, pepper, and honeybud to taste.
- Remove the pan from the heat and spread the filling in a 9x13" baking pan.

Topping:

- Bring a pot of water to a boil and add the potatoes. Cook until you can stab the potatoes through with a fork. Drain the potatoes and set aside.
- In the same pot, melt the butter. Add garlic powder and stir for a minute. Throw in the boiled potatoes and mash them. Season with salt, heavy cream, and pepper.
- When the mashed potatoes are ready, spread them over the top of the filling in the baking pan. Sprinkle with more pepper. (If you like, you can use a spoon to make little dips and swirls in the mashes, and fill those in with garlicky butter.)

Bake:

- Set the baking pan on a cookie sheet and bake at 350°F in a preheated oven for about 20 minutes, or until the filling burbles a little.
- Remove from the oven and let cool slightly. The sailor's pie is best served warm.

Rootberry Ale

INGREDIENTS

- 2 cups redberry soda*
- 2 cups root beer
- Ice cubes
- 2 cups ginger ale
- ½ lemon, sliced

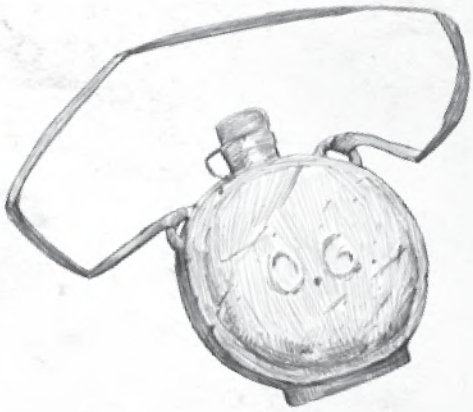
* You can substitute with other berry sodas if redberries are not in season. And if you prefer to make your own redberry soda, do not confuse redberries with deadberries.

COOKWARE YOU'LL NEED

- Large pitcher
- Spatula

DIRECTIONS

- Combine equal parts of berry soda, root beer, and ginger ale in a large pitcher (or canteen, for a single serving) with ice.
- Add the lemon slices and stir to mix well. Best served cold.



THE WINGFEATHER SAGA

Festival Games and Activities

T.H.A.G.S. CHALLENGE

Three Honored and Great Subjects (Word, Form, and Song) are important to all Annieran children. Invite festival goers to put their knowledge to the test with a T.H.A.G.S. challenge! You can even set a timer to see who completes the challenge in the fastest time!

Visit wingfeathersaga.com/thags for printable T.H.A.G.S. workbooks.

WINGFEATHER TRIVIA

The perfect game for the ultimate fan: Wingfeather trivia fun! Make your own trivia questions using Wingfeather Saga books. Suggested themes include:

- "Guess the creature!" (Pembrick's Creaturepedia is a handy guide for this topic.)
- "What do you know about the mysterious Glipwood Forest?" (Use A Ranger's Guide to Glipwood Forest for reference.)

Bonus: Check out the encyclopedia on wingfeathersaga.com where you'll find a handy list of people, places, books, and terms from the Wingfeather Saga.

Pin The Tail On The Toothy Cow

A Wingfeather event is not complete without this classic game. And don't worry, no one (including toothy cows) will be harmed! Live creatures are not needed, unless you are brave enough to catch a toothy cow in the wild.

WHAT YOU'LL NEED

- A picture of a toothy cow and its tails (see pages 58-60 for a printable, or draw your own)
- Rolled tape or double-sided tape
- A blindfold

HOW TO PLAY

- Print out the toothy cow and its tails. Tape both parts of the toothy cow together to form its body.
- Cut out the tails and stick some tape on the back of each one. Make sure you have enough tails for every player. (Tip: Invite each player to write their name on a tail. This will help determine the winner at the end of the game.)
- Mount the toothy cow on a wall at an appropriate height for all players.
- Blindfold the first player. Have the player spin in place 5-10 times. Then, invite the player to pin the tail on the "X" marked on the toothy cow (no peeking). Repeat with every player.
- Determine which tail is best placed. The winner is the player whose tail is closest to the marked "X."

Print this page!

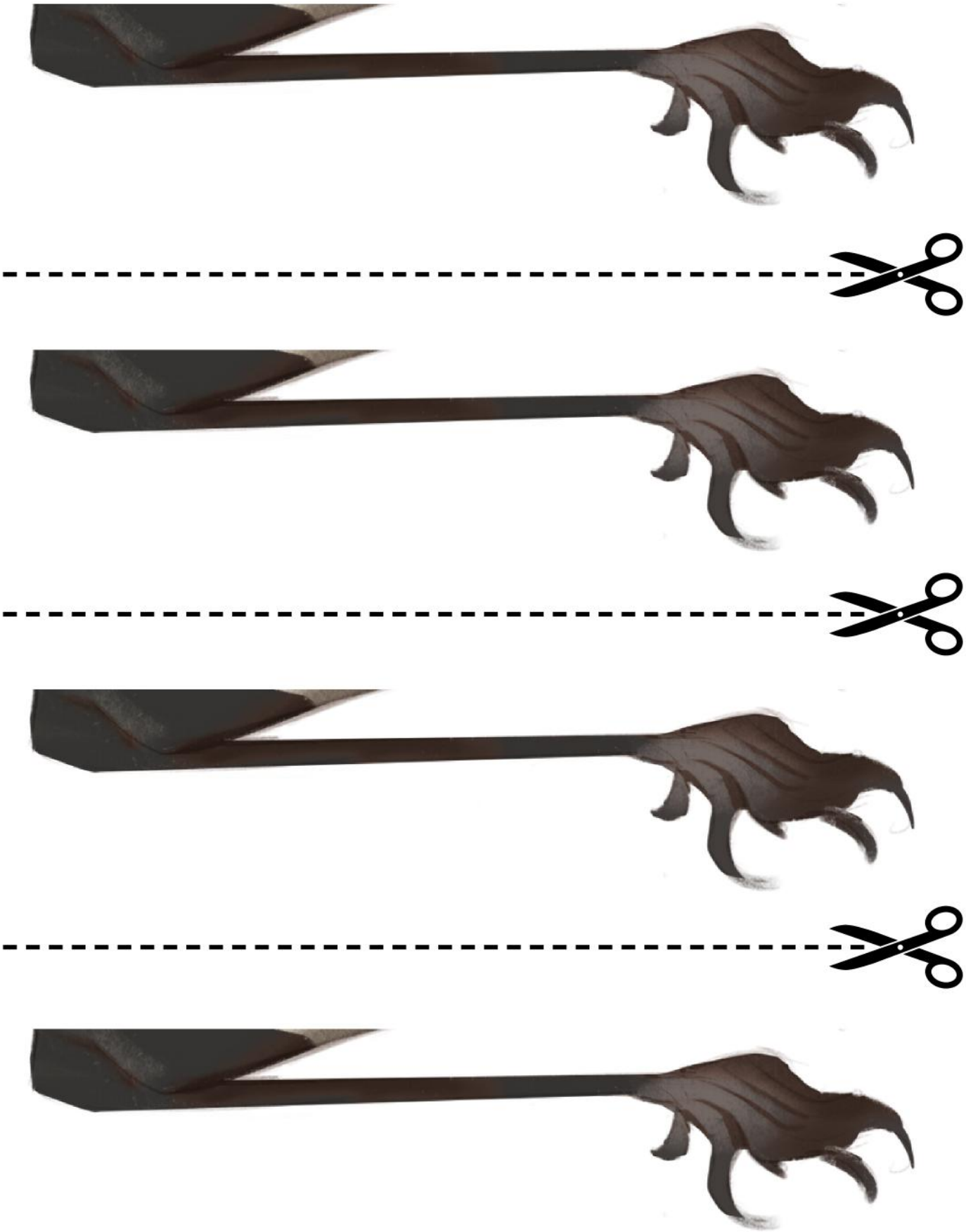
. . . Page 58

Print this page!

. . . Page 59

Print this page!

. . . Page 60



Get the Boot

"The whole game is right there in the title."–Guildmaster Pwaffe

Get the Boot originated from the city of Ban Rona in the Green Hollows. The guildmasters (and guildmadams) in The Guildling Hall and Institute of Hollish Learning introduced the game as part of field training, but some guildlings enjoy playing it on special occasions.

WHAT YOU'LL NEED

- A large space to run around
- Any old boot

HOW TO PLAY

- The goal of the game is simple: Someone has the boot and everyone else is needs to get the boot. The person with the boot must keep it from everyone else for as long as possible.
- If you do not have an outdoor space, you may also play an indoor version by making a drawing of a boot and taping it to a player's back.

THE WINGFEATHER SAGA

For more Wingfeather fun and games, visit wingfeathersaga.com