

Rotten Ralph's Happy Birthday Kit

Ralph is 30 years old. Let's Celebrate!



"Everyday is my birthday but April Fools' Day is my official birthday!"

Invitations

Print out, fill in the details, make copies, and send.

Party Favor Bookmarks and Napkin Rings

Print out on white card stock and paste or tape napkin rings together. Put red napkins in the napkin rings and place a napkin and one or two bookmarks at each place setting.

Fun Stuff

Serve cake on red plates, and use red napkins, cups (red beverage), balloons, and party hats!

More Fun

Use the bookmark master and print on adhesive full sheet labels. Cut and put on brown paper (or red) gift sacks. Fill the gift bags with a copy of a Rotten Ralph book, and a selection of "red" fun favors: cinnamon ho ts, red m&ms, small favors wrapped in red tissue.

The Rotten Cake

Buy a two layer cake mix (any flavor). Follow directions on the box and bake in one 8-inch round pan and one 8- or 9-inch square pan. The round cake becomes Ralph's head. Using the square cake, cut off two of the corners to make two triangles. Each will become one of Ralph's ears. Place the "ears" at the top of the round layer - "glue" the ears to the top of the round layer with a bit of the icing. The remainder of the square cake will not be needed for the Rotten Ralph cake but if you would like to make birthday packages for Ralph see the directions below.*



To frost Ralph you will need red icing/frosting and small amounts of green, black, white, yellow, and pink icing. Purchase or make a batch of frosting. Divide and tint as needed. Cover the ears and face with red frosting. Using a black frosting in a tube, draw Ralph's eyes nose and mouth. His eyes and mouth are "U" shaped with lines across the top. His nose is a circle with parallel lines reaching towards his eyes. Add green icing circles inside his eyes and pink icing inside his mouth. Add some white icing teeth which are

small triangles to his pink mouth. (Or you might use candy corn for the teeth). Add pink icing to his nose and inside his ears. If you wish add black licorice whiskers or draw on with the black icing.

Hooray! A Really Rotten Cake!

***Birthday Packages**

Cut the remaining portion of the square cake into squares or rectangles. Frost, with various colored icing, on all four sides and the top. Decorate with a ribbon of icing to form a bow on top of the "package." Place on small red plates. Sprinkle a few multi-colored jelly-beans on the plate around the package cake to create a festive look.