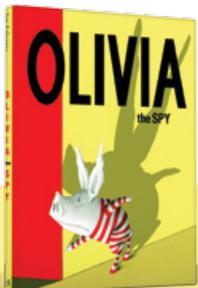
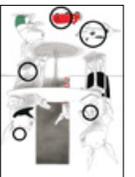


# Spot the Difference

Can you tell the difference between the two illustrations below? Circle all five differences.



**OLIVIA the SPY** • By Ian Falconer



ANSWER:

A Caitlyn Dlouhy Book  
Atheneum Books for Young Readers

Illustrations © 2017 by Ian Falconer. REPRODUCIBLE

# Eye Spy

Note to event coordinator/teacher: Photocopy and cut-out the five Olivia illustrations below and place them in different places throughout your store/classroom. You should place them in locations that align with the clues provided. Event attendees/students will have to find all of the Olivia illustrations scattered about.

Olivia has a penchant for eavesdropping. To do this successfully, she often must go undercover. Can you find the five disguised Olivia illustrations below hidden in your bookstore/classroom? Clues are listed below each one.



Olivia knows the *key* to spying stealthily.



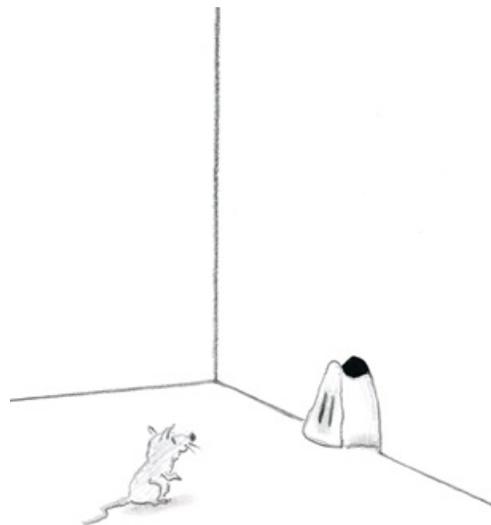
Olivia is skilled in the *art* of spying.



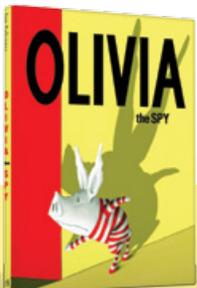
The truth is *enlightening*.



Be careful, you don't want to accidentally *step* on an undercover Olivia.

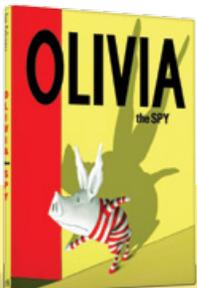
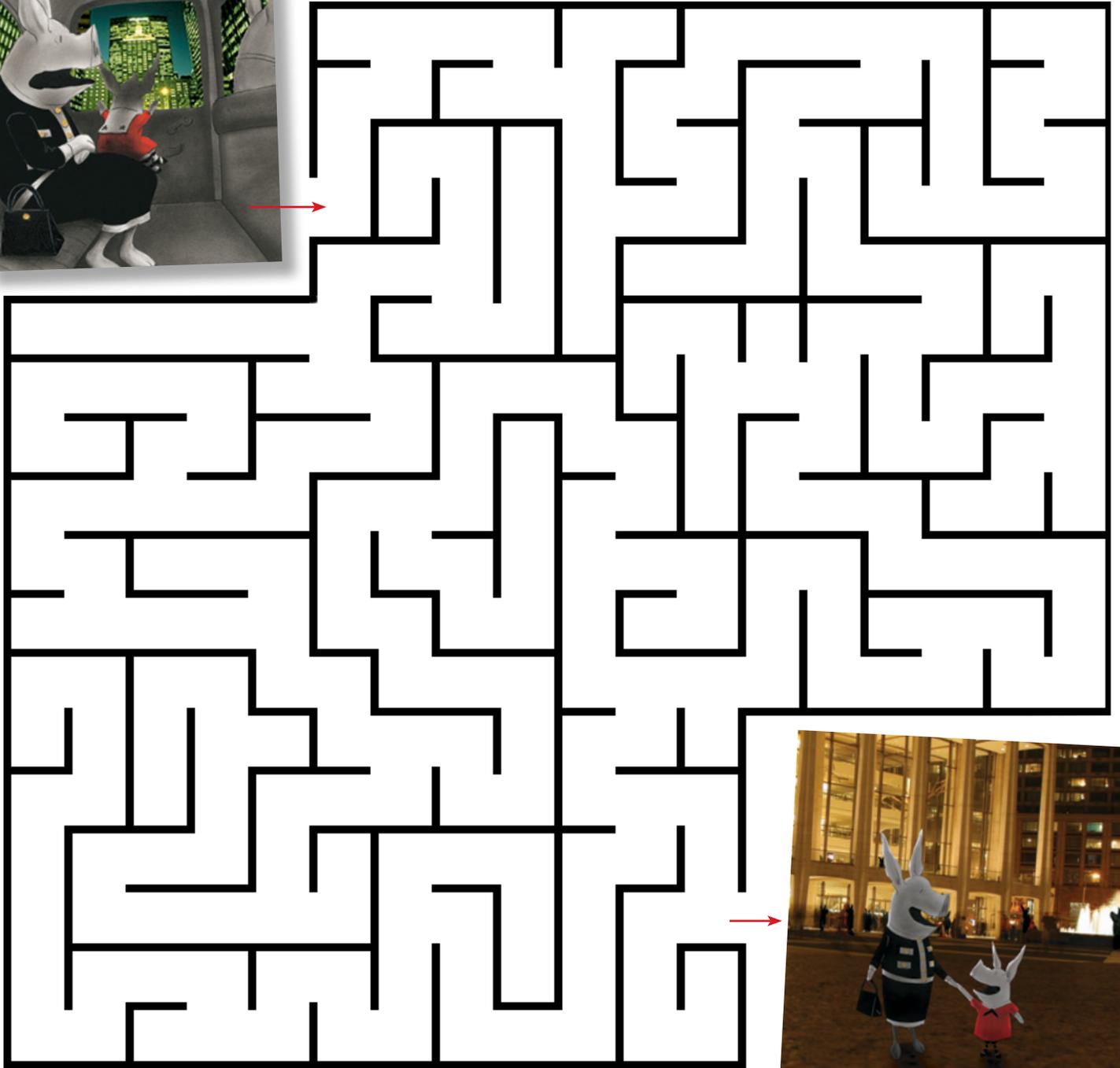
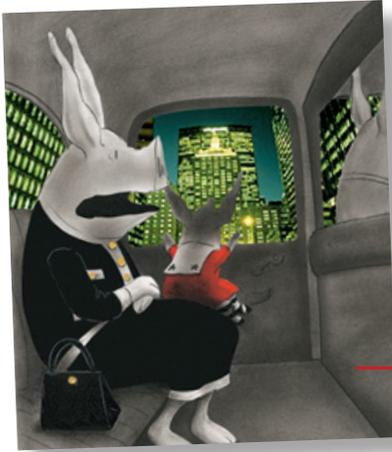


If all else fails, Olivia may need to *sniff* out the truth.

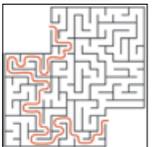


# A Trip to the Ballet

Luckily for Olivia, she's going to the ballet (*not* prison!) for her birthday.  
Help her find her way there!



**OLIVIA the SPY** • By Ian Falconer



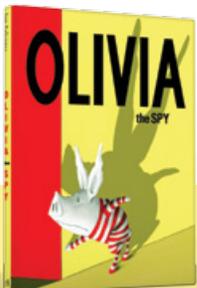
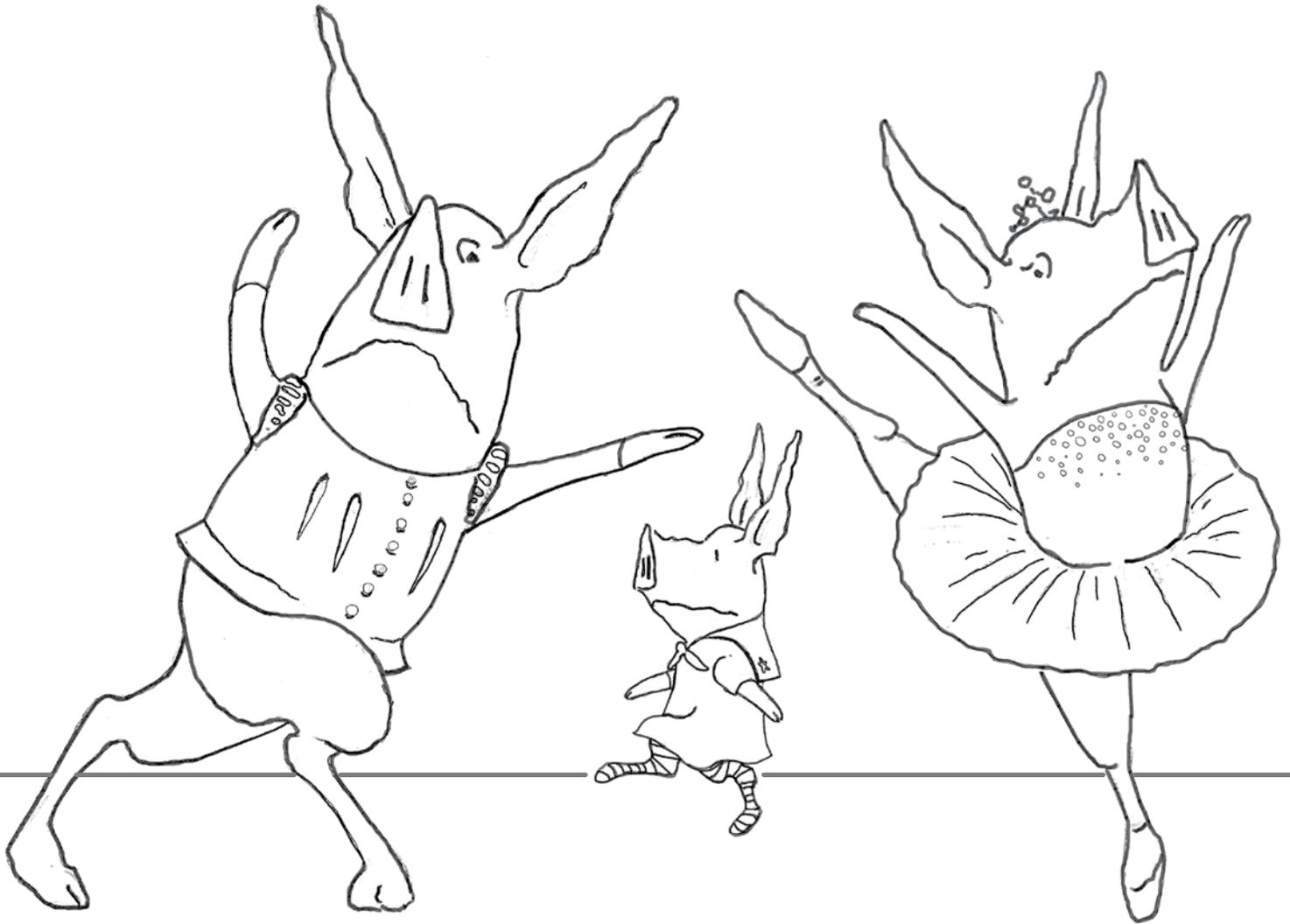
ANSWER:

A Caitlyn Dlouhy Book  
Atheneum Books for Young Readers

Illustrations © 2017 by Ian Falconer. REPRODUCIBLE

# Color *Outside* the Lines

Olivia marches to the beat of her own drum (and in this case, interrupts a ballet performance!). Color in the illustration below in the way that *you* see the world!

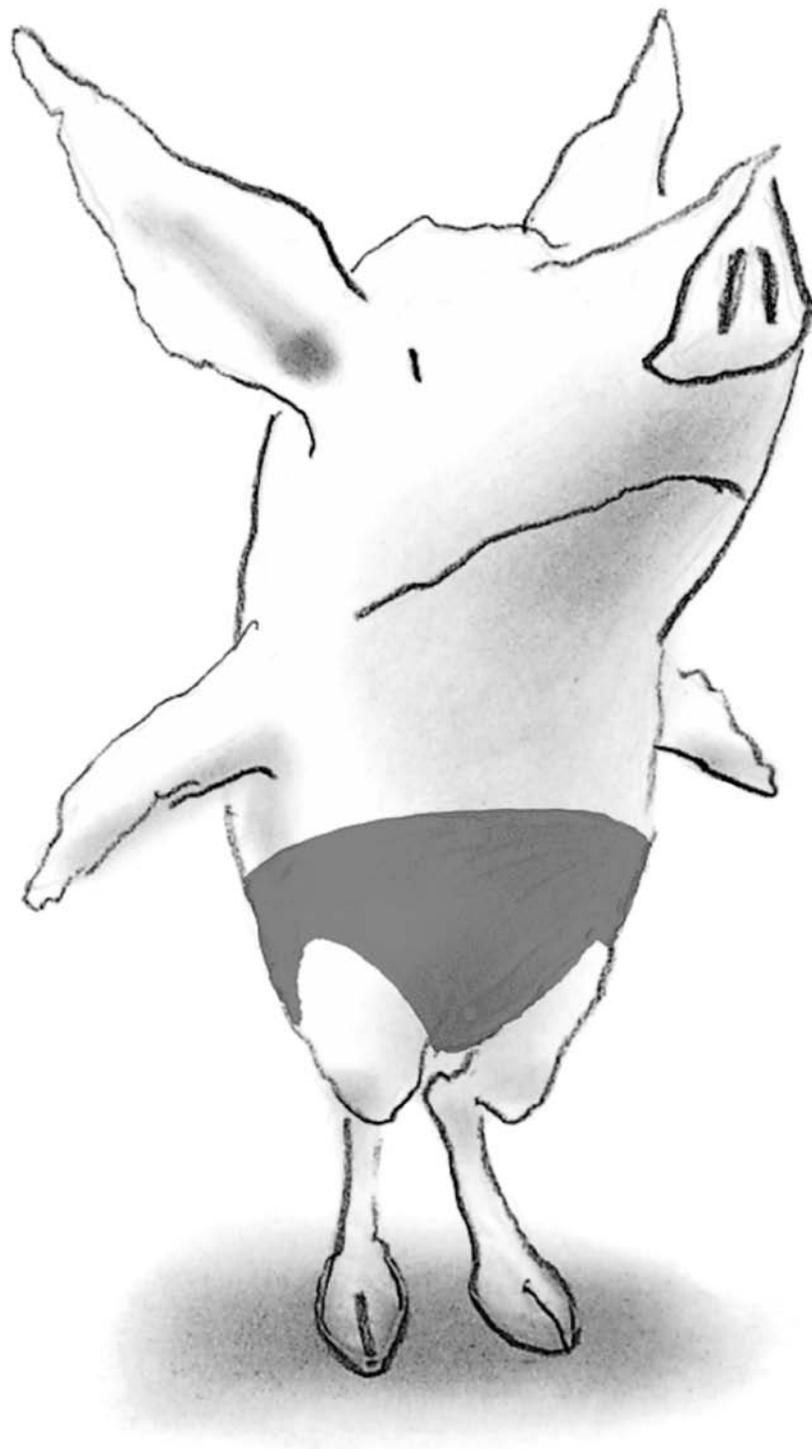


**OLIVIA the SPY** • By Ian Falconer

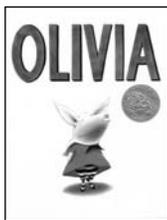
A Caitlyn Dlouhy Book  
Atheneum Books for Young Readers

Illustrations © 2017 by Ian Falconer. REPRODUCIBLE

# OLIVIA Gets Dressed



Olivia has to wear a really boring uniform to school. Draw her a new uniform and accessories that she would love to wear!

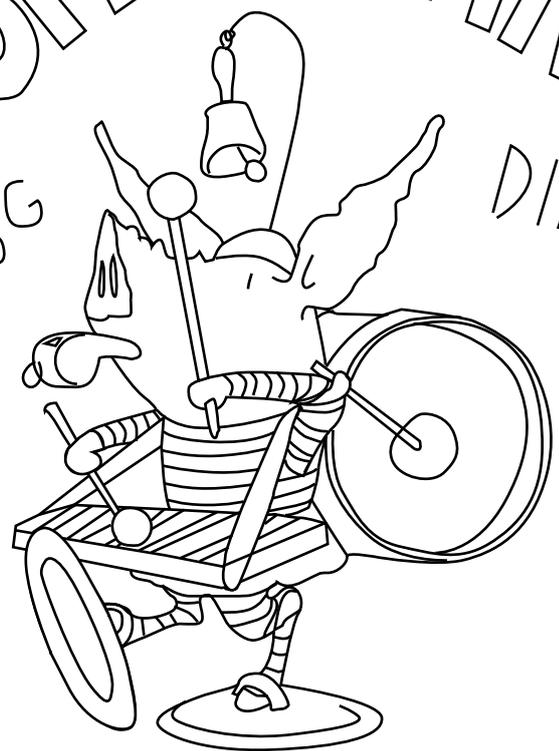


TING  
WHISTLE  
CLANG  
DONG

PANK PINK PONK  
BOOM

BOOM  
DONGGG

TING  
TING  
TING  
WHISSSTLE  
CLANG



DING

# OLIVIA LOVES TO MAKE NOISE!

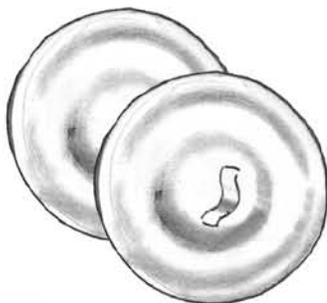
What's that sound? Draw a line to match each instrument with its sound. Once you've matched up all the instruments, go ahead and discuss what each instrument sounds like.



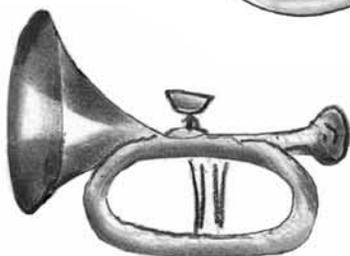
**BWAP**



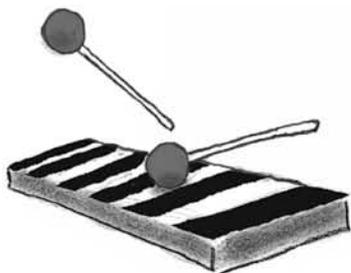
**CLANG-  
CLANG**



**BOOM**



**PING  
PING**



**WHISSSTLE**





# OLIVIA

goes to  
*Venice*

Olivia decided that she and her family should spend a few days in Venice. There is a lot of packing to be done. Circle and color in all the items Olivia should take along on her vacation.

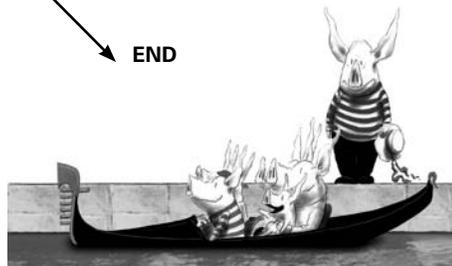
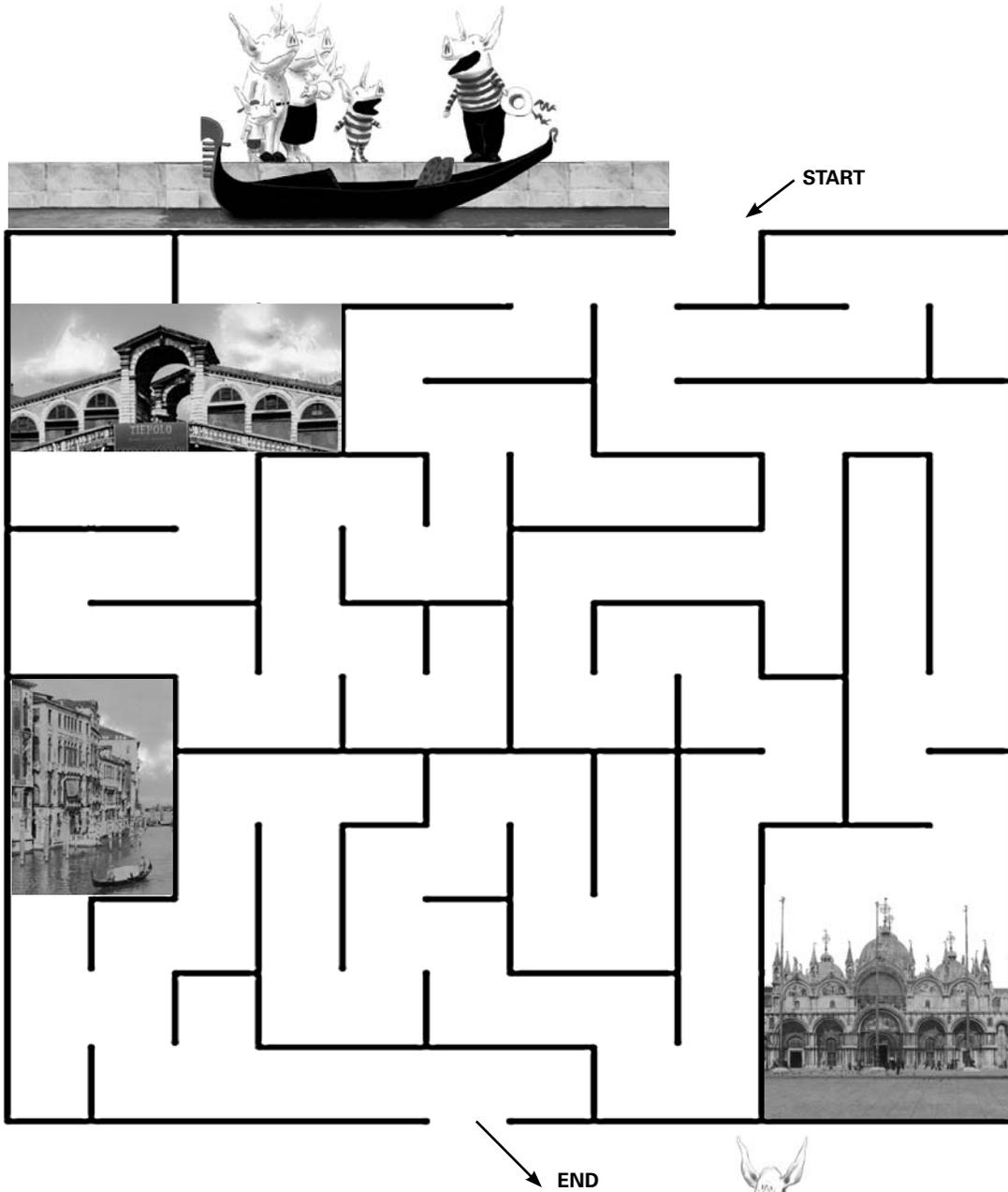




# OLIVIA

goes to  
*Venice*

Olivia has decided that she and her family must take a gondola ride!  
Olivia negotiated the price. Help Olivia and the gondolier navigate the Grand Canal.



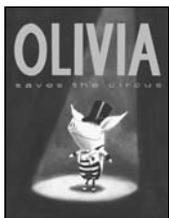
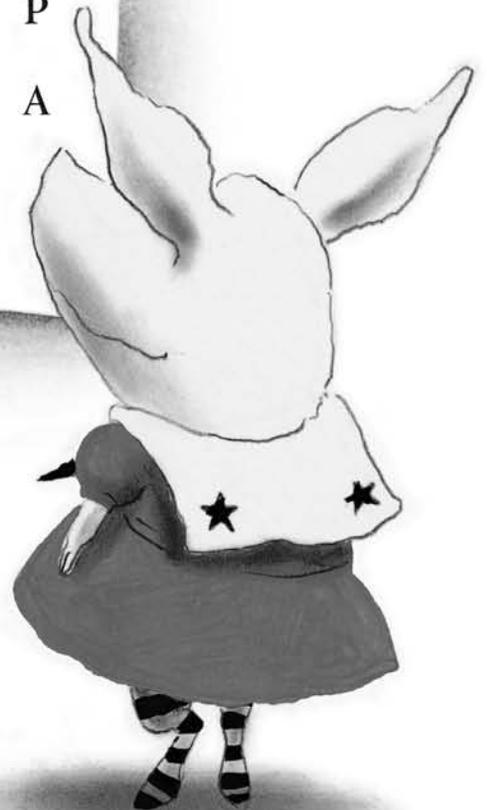
# OLIVIA WORD SEARCH

Find and circle the hidden Olivia words that are listed below. They're hidden from side to side and up and down!



CIRCUS  
UNIFORM  
OLIVIA  
IAN  
VACATION  
LION

JUGGLE  
CLOWN  
DOGS  
FAMOUS  
CAT  
NAP

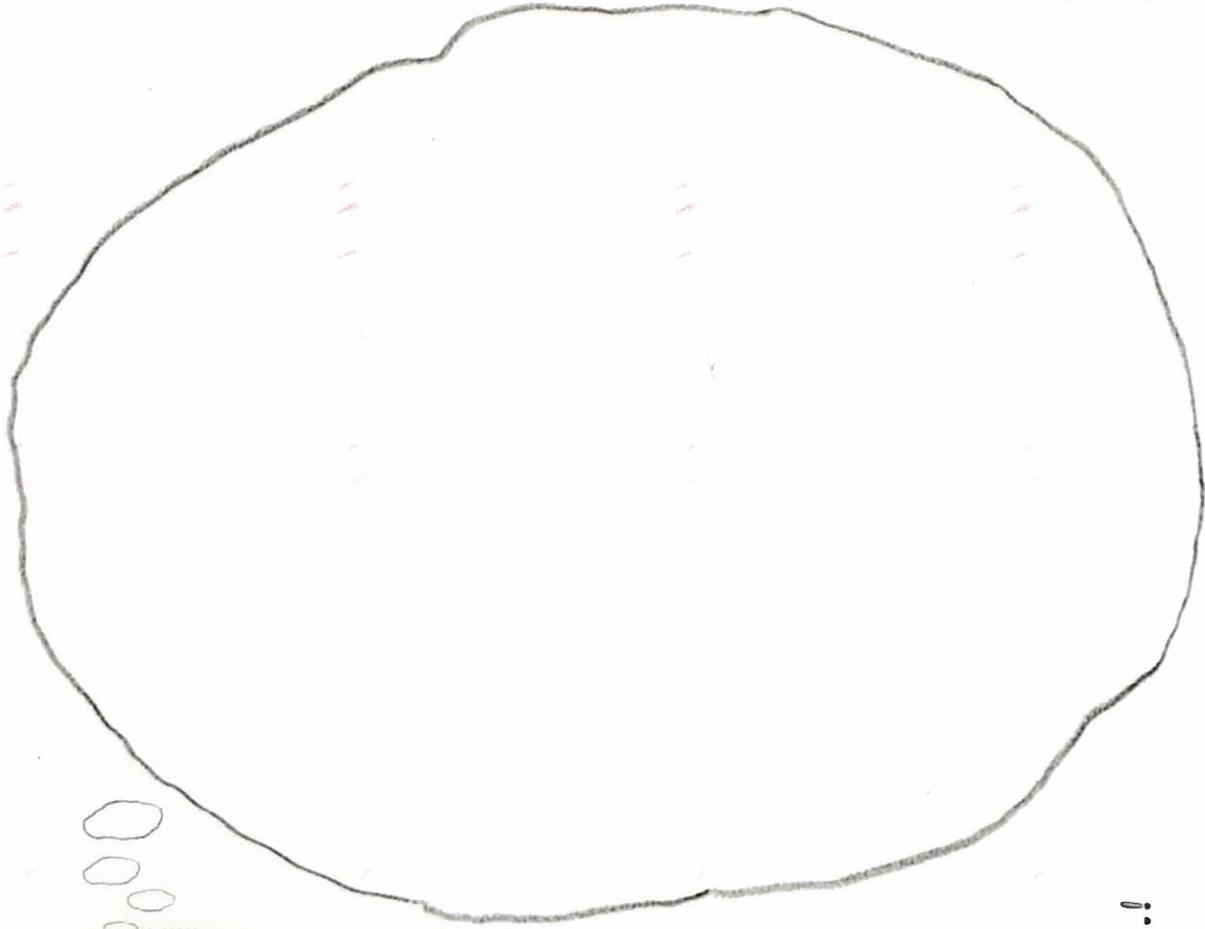




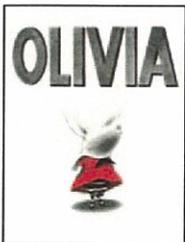
# OLIVIA



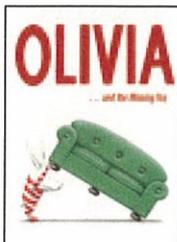
Illustrations © Ian Falconer



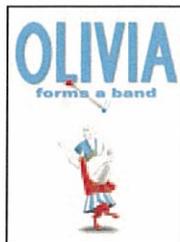
Olivia is having a wonderful dream. Can you imagine what she's dreaming about? Draw her dream in the space above.



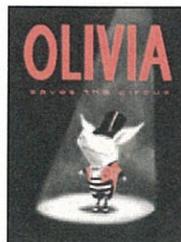
*Olivia* by Ian Falconer  
ISBN 978-0-68983-495-0 HB  
ISBN 978-0-68986-088-1 PB  
ISBN 978-1-84738-585-7  
Book & CD



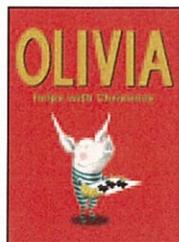
*Olivia and the Missing Toy*  
by Ian Falconer  
ISBN 978-0-68983-737-1 HB  
ISBN 978-1-41691-744-1 PB



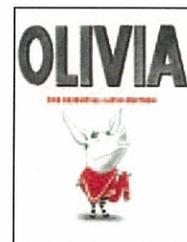
*Olivia Forms a Band*  
by Ian Falconer  
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ISBN 978-1-84738-604-5 PB



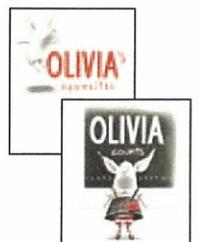
*Olivia Saves the Circus*  
by Ian Falconer  
ISBN 978-1-41690-416-8 PB



*Olivia Helps with Christmas*  
by Ian Falconer  
ISBN 978-1-41690-430-4 HB  
ISBN 978-1-84738-272-6 PB



*Olivia: The Essential Latin Edition*  
by Ian Falconer  
ISBN 978-1-84738-099-9 HB



*Olivia's Opposites and Olivia Counts* by Ian Falconer  
ISBN 978-0-68983-674-9 BOARD  
ISBN 978-0-68983-673-2 BOARD



# OLIVIA



Illustrations © Ian Falconer



## OLIVIA'S GINGERBREAD MEN RECIPE

Ask an adult to help you make these delicious gingerbread men cookies.

### INGREDIENTS

- 12oz plain flour
- 1 teaspoon bicarbonate of soda
- 2.5 teaspoons of ground ginger
- 4oz unsalted butter at room temperature
- 6oz light brown soft sugar
- 1 egg, beaten
- 4 tablespoons golden syrup
- pre-heat the oven to 190°C

### METHOD

Sift the flour, bicarbonate of soda and ground ginger together in a mixing bowl.

Chop the butter into small pieces, and rub into dry mixture until the consistency of fine breadcrumbs. Then add the sugar and mix well.

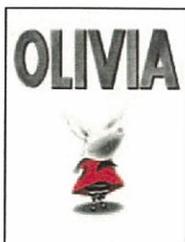
Mix the beaten egg and golden syrup together, and add to the dry ingredients, mixing together to form a dough.

Roll out dough on a floured surface to about 3mm thick, then cut out using man-shaped cutter or to whatever shape you want.

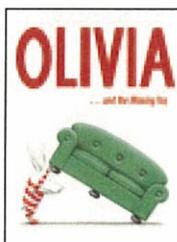
Put onto a lightly greased baking sheet spaced well apart. Add small currants or raisins for eyes and buttons. Or you can use a skewer to indent holes for the eyes and mouth.

Cook until golden brown, approximately 10-15 minutes depending on the size of biscuit.

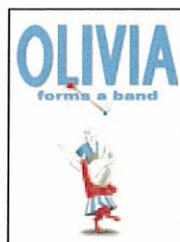
When they are cooked, leave on the baking sheet for a few minutes, then transfer to a cooling rack, and leave to cool completely.



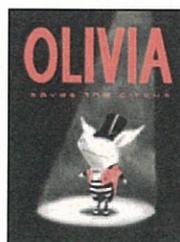
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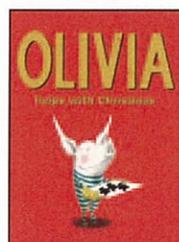
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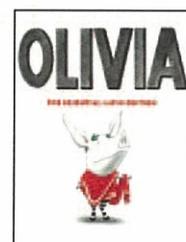
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ISBN 978-0-68983-673-2 BOARD

# OLIVIA™

## Piggy Popovers

Delicious hollow muffins for Dinner or any meal. The recipe will make 12 mini popovers

### Ingredients

1 1/4 cup white flour  
1/2 teaspoon salt  
3 Large Eggs  
1 cup milk  
3 tablespoons of butter

### Instructions

Preheat oven to 400 degrees

Melt one tablespoon of the butter, and cut up the other butter into little pieces, but do not melt. Using a whisk or electric mixer (always with a grown-up!) Mix together flour, salt, eggs, milk and the tablespoon of melted butter, until it's creamy. It will be a very thin batter.

Oil the metal cups in the popover pan and place a tiny bit of butter in the bottom of each cup from the bits you cut up. Put the pan in an oven for a minute or two until butter is melted but not burned. Carefully take the hot pan out and pour batter into each cup so that they are 1/2 full. Recipe makes 6 – 8 delicious piggy popovers. Popovers pop over the edge of the pan and need lots of room to “grow!”

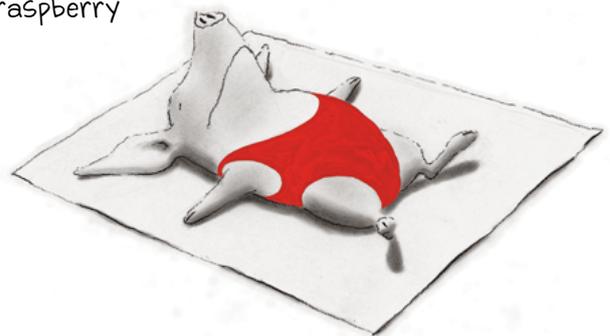
Place popovers back into the oven and cook for 15 minutes. Leave pan in the oven, and then lower temperature to 300 degrees and cook for 20 minutes more or until golden brown. Serve quickly before they deflate!

### Tips from Olivia!

- \*Batter can be made a day before and stored in refrigerator!
- \*You can buy mini popover pans.
- \*Serve immediately when taken out from oven!
- \*Accessorize your Popovers! Delicious with butter, raspberry jam or filled with scrambled eggs for any meal.

### Remember:

Always cook with a grown-up and be sure your adult helper checks for ingredients that you might be allergic to.



# OLIVIA™

Olivia's Fabulous Really Fudgy Brownies  
Really Really Fudgy!

## Ingredients

6 squares of unsweetened chocolate  
2 sticks butter  
2 1/2 cups sugar  
4 eggs  
2 tsp vanilla  
1 1/4 cup flour

## Instructions

Preheat oven to 350 degrees

Have your Mom or Dad get you the best unsweetened baking chocolate that they can find. Melt chocolate on a double boiler (a metal bowl over a pot of boiling water) or in the microwave. When chocolate is ALMOST melted add the butter and melt this in too.

Pour into a larger bowl IMMEDIATELY and stir in sugar until mostly melted. Whisk in eggs, add vanilla and slowly add 1 1/4 cups of flour, mixing well.

Use butter to grease a 9 x 9" pan for extra thick brownies, or use a rectangular one for thinner brownies. Ovens vary so cook 50 minutes or until a knife inserted in the center comes out clean. These are REALLY FUDGY brownies, and Olivia likes them best refrigerated.

## Tips from Olivia!

\*Have a grown up cut the chocolate and butter into smaller chunks to melt faster!

## Remember:

Always cook with a grown-up and be sure your adult helper checks for ingredients that you might be allergic to.

