

Curly Locks's Cookbook



PEACHTREE

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This cookbook is inspired by **Boo Stew**,
written by Donna L. Washington and
illustrated by Jeffrey Ebbeler.

Recipes are adapted from
various websites.

Artwork ©2021 by Jeffrey Ebbeler
from **Boo Stew**.

Compost Tea*

1. Add the compost materials into a large bucket or jar.
2. Fill the rest of the container with water. Stir vigorously and set aside.
3. Stir once or twice a day for about a week.
4. When ready to use it, strain the compost from the water.
5. Use the tea to spray directly on plant leaves or pour around the roots and let it soak into the soil.

*This is for gardens and plants, **not** for human consumption.

Compost materials

- o Fruit peelings and scraps
- o Vegetable peelings and scraps
- o Egg shells
- o Fresh leaves
- o Coffee grounds

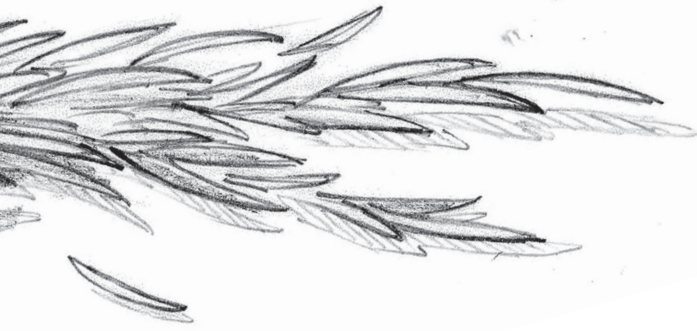
Non-chlorinated water (or rain water)

Large bucket or jar

Strainer

<https://www.theprairiehomestead.com/2016/07/compost-tea-recipe.html>





Frog Egg Lemonade

Lemonade

Passion fruit

Glass, punch bowl, or
cauldron

[https://mamalikestocook.com/
frog-egg-lemonade-for-halloween/](https://mamalikestocook.com/frog-egg-lemonade-for-halloween/)

1. Pour lemonade into the glass, punch bowl, or cauldron.
2. With the help of an adult, cut the passion fruit in half. Scoop out the passion fruit center, including the seeds, and add to the lemonade.
3. Serve and enjoy!



Bowl of Worms

1. Combine gelatin in bowl and add boiling water. Mix together until gelatin is dissolved.
2. Let it cool to lukewarm and then add the whipping cream and 15 drops of green food coloring.
3. Gather your straws (don't forget to flex them out) and put them in the container vertically. Make sure that the straws have a tight fit so the Jell-o stays in the straws. If you're using a bigger container, try putting a rubber band around the straws or adding more straws to fill the container.
4. Pour the gelatin mixture into the straw-filled container and let it set until firm.
5. There are multiple ways you can remove the worms from the straws. You can roll a rolling pin over the straws and squeeze them out or you can hold the straws over warm water. The worms will slip right out.
6. Place the worms into a bowl and serve.

2 packs (3 oz)

Raspberry Jell-o

1 pkg unflavored gelatin (for extra firmness)

3/4 cup whipping cream

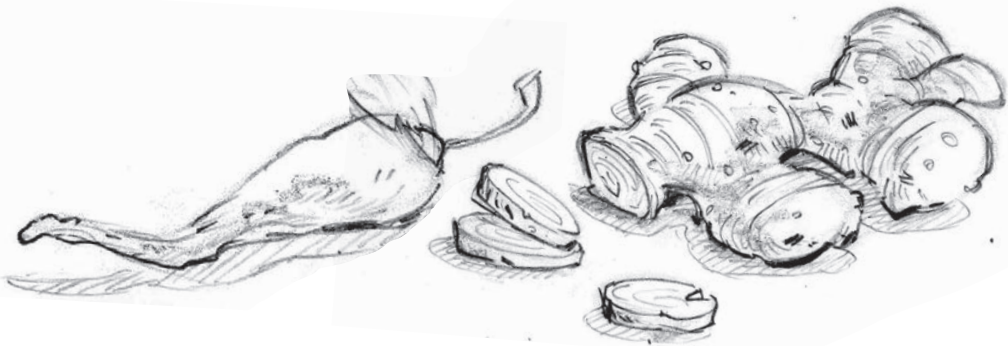
3 cups boiling water

15 drops green food coloring

Tall container (1 liter carton of milk)

100 flexible straws (or enough to fill your container)

<https://www.instructables.com/Bowl-of-Worms-Anyone/>



Snail Slime

- 1 cup gummy bears
- 2 Tbsp powdered sugar
- 2 Tbsp cornstarch
- 1 tsp coconut oil

<https://www.momlifemadeeasy.com/edible-slime/>

1. Put gummy bears in a microwave safe bowl and microwave for 10-15 seconds. Stir and reheat as necessary to achieve liquid.
2. Stir in powdered sugar and cornstarch until the gummy bear slime forms an even dough/slime consistency. Knead dough as needed to mix it well.
3. Add the coconut oil to make the slime stretchier as you knead everything together.



Stuffed Cockroaches

1. Make a slit or opening in the dates, checking for pits.
2. Fill the dates with cheese and walnuts.
3. Serve and enjoy!

Pitted dates

Cream cheese or goat cheese

Chopped walnuts

<https://cookpad.com/us/recipes/363558-stuffed-cockroaches>





A delightfully spooky fractured fairy tale with a diverse, imaginative twist

By **Donna L. Washington**
Illustrated by **Jeffrey Ebbeler**

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