



Street by Street - The Creative Revolution!

Do It Yourself STREET PARTIES!

HELPFUL HINTS from the LANTERN COMPANY

The Street by Street Creative Revolution activities have been specially designed to kick start the party, from your own home. You can enjoy them as stand-alone or connected activities to inspire families, friends and neighbours to come together in your block / street / local park, in a safe and socially distanced way, to connect and make a mini creative celebration.

This may seem very difficult during the COVID pandemic but as long as safety guidelines are kept to there is no reason why we can't still come together, be creative and celebrate.

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PARTY PASTRIES BY BAKER BECCY HILLUM

And Mocktails by Eva Swanson and Nikhil Jain

ICEOLATION MOCKTAILS

Making mocktails and mocktail umbrellas!

INTRODUCTION

This is a fun and easy workshop to make your own Iceolation mocktails for you to enjoy and make for your family and friends.

We have two different mocktails- the 'Bittersweet' which is a fruity, tangy mocktail reminiscent of childhood fizzy sweets and the 'English Summer' which is a fresh, botanical mocktail with elderflower and mint.

We also have a guide on how to make your own cocktail umbrellas. While we think these mocktails taste great, feel free to experiment and add your own twist!

THE BITTERSWEET – WHAT YOU WILL NEED

- o Orange juice
- o Cranberry Juice
- o Lime juice
- o Orange slices
- o Grenadine (or any fruit syrup)
- o Lemonade
- o Ice
- o Elderflower cordial
- o Apple Juice
- o Lime
- o Mint
- o Coloured Card
- o A glass
- o A pen
- o BBQ Skewer or cocktail stick



[Download instructions \(PDF\)](#)

STEPS – INSTRUCTIONS



For the Bittersweet Mocktail. Fill glass with ice. Fill with 100ml of orange juice. Add 100ml of cranberry juice and stir.



Add four half slices of oranges and stir. Add 50ml Grenadine (or any fruit syrup).



Top with Lemonade and 50ml lime juice and use spoon to lightly lift and stir the syrup from the bottom minimally, add orange as garnish and enjoy.



For the English Summer Mocktail. Fill glass half full of ice. Add 50ml of Elderflower Cordial. Add 100ml of Apple Juice.



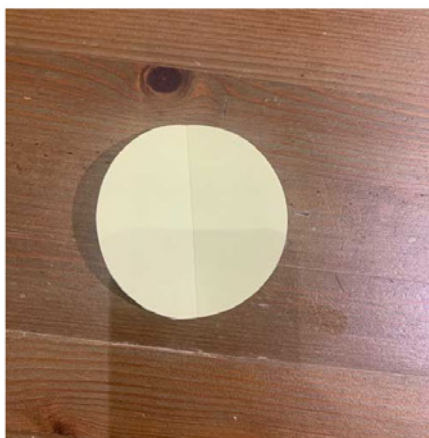
Add 5 slices of lime. Add around 15 mint leaves and thoroughly mix and stir.



Top with Lemonade and add sprig of mint for garnish.



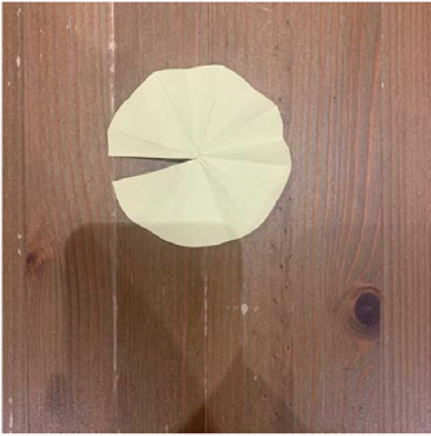
For the Mocktail Umbrella. Place the glass onto the card and draw around it to make a circle. Cut out the circle.



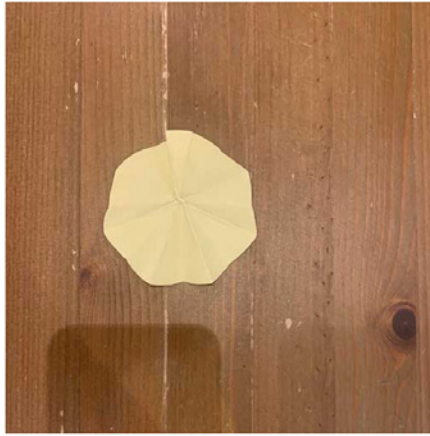
Fold the circle in half and crease. Fold in half again and crease, so you have 4 quarters.



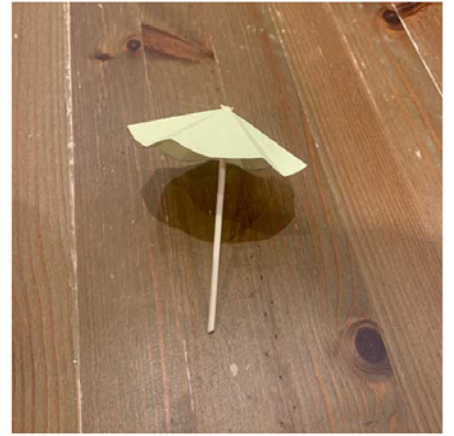
Fold it into a quarter. Fold this piece in half and crease. Fold it in half again and crease.



Unfold the card. Cut out one of the triangle segments.



Fold one flap over the other so there are no gaps and hold in place under the umbrella with a piece of tape.



Cut your BBQ skewer to 6cm (or use a cocktail stick). Poke the flat end of the skewer through the middle of the umbrella and secure it underneath with pieces of tape. If using a cocktail stick- cut one pointy end off. Put your umbrella in your drink and enjoy!

LINKS

[Download instructions \(PDF\)](#)