

# ALICE'S ADVENTURES IN WONDERLAND

## *Chapter One—Down the Rabbit-Hole*

1. Why did Alice find her sister's book useless?

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2. What project was Alice thinking to undertake when a talking rabbit ran by her?

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3. What did the Rabbit do which made Alice burn with curiosity?

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4. What was lining the rabbit-hole that Alice found herself falling down?

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5. What did Alice try to do when "falling through the earth?"

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6. Whom did Alice think could answer the question of whether cats eat bats?

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## *Chapter One, Page 2*

7. What did Alice find on the three-legged glass table in the hall of locked doors?

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8. What wise precaution did Alice make before drinking the cherry-tart, custard, pineapple, roast turkey, toffy and hot buttered toast-tasting liquid?

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9. What had Alice forgotten to do before shutting up like a telescope?

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10. After Alice scolded herself, what did she find to eat in the little glass box under the table?

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# ALICE'S ADVENTURES IN WONDERLAND

## *Chapter One, Project 1—Currant Cake*

### *Ingredients*

1 cup currants or raisins  
2-1/4 cups sugar  
4 sticks of butter, softened  
6 large eggs  
3 cups all-purpose flour  
1/4 teaspoon salt  
juice of 1 lemon

### *Directions*

Preheat oven to 325°F. Toss currants with 1 tablespoon of flour to coat; set aside. In a large mixing bowl, cream butter with an electric mixer on medium speed for 30 seconds. Slowly add sugar and cream until smooth. Add eggs one at a time, beating 1 minute after each addition, scraping bowl often. Add 1/4 cup of flour, salt, and lemon juice. Mix for 30 seconds. Add remainder of flour and mix on low to medium speed just till combined. Stir in currants or raisins.

Grease 2 baking sheets with butter. Place into oven and heat just until butter melts. Drop by rounded teaspoons onto warm baking sheets, pressing flat each cake. Cakes are best when very thin. Bake at 325°F for 7 to 10 minutes or until edges are lightly browned. Cool cakes on a wire rack.

