

STAR WARS
**YOUNG
JEDI
ADVENTURES**

WHEN COMPLETE
ADD THIS TO YOUR
CERTIFICATE!



STARSHIP MAZE

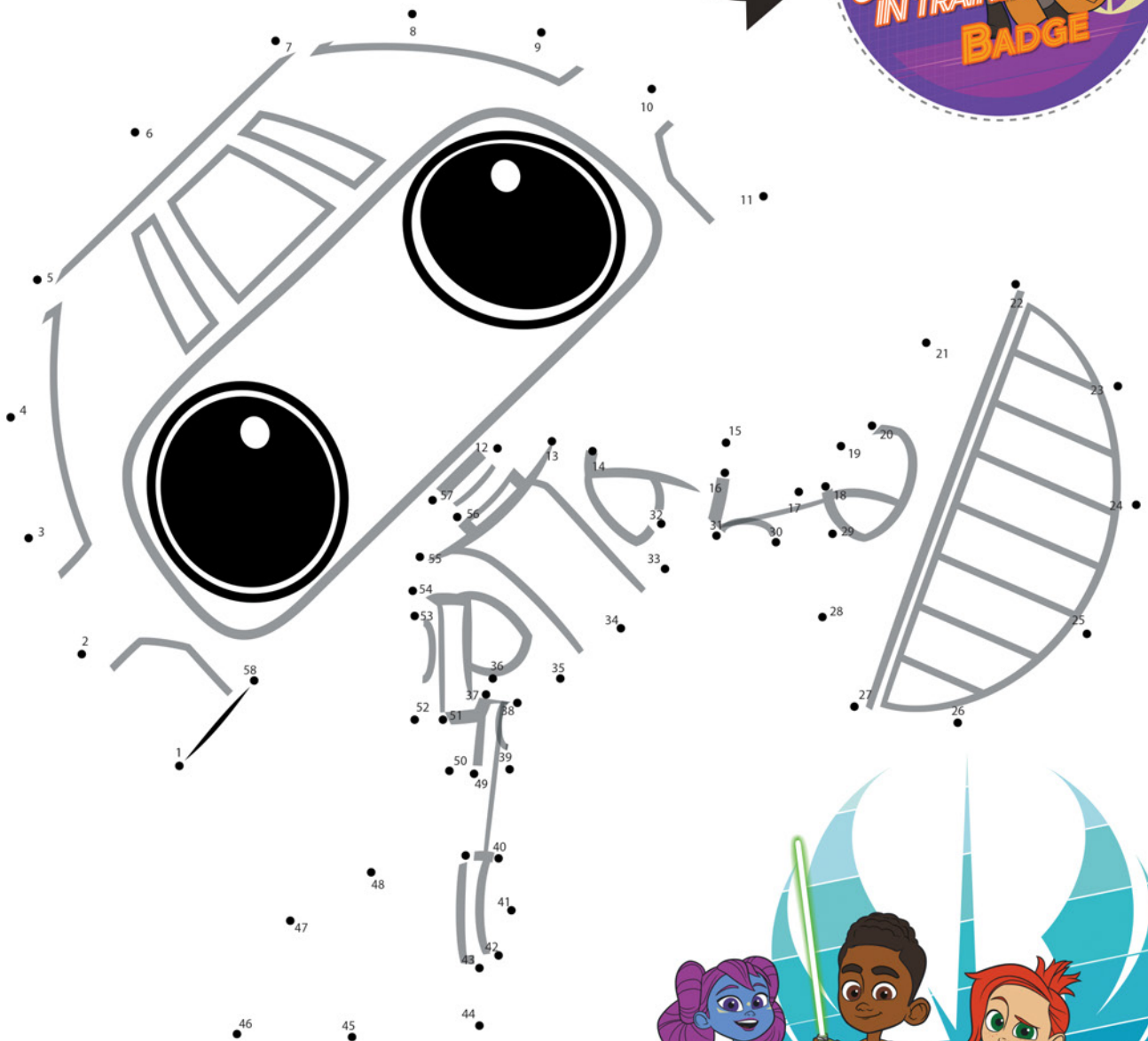
HELP NASH NAVIGATE THE
ASTEROID FIELD TO PICK UP
HER FRIENDS!



DOT-TO-DOT

FEEL THE FORCE TO
CONNECT THE DOTS!

WHEN COMPLETE
ADD THIS TO YOUR
CERTIFICATE!





MEMORY GAME

WHEN COMPLETE ADD THIS
TO YOUR CERTIFICATE!



1. PRINT THIS PAGE TWICE
2. CUT OUT EACH CHARACTER CARD
3. PLACE ONE OF EACH CARD FACE DOWN IN TWO JUMBLED EVEN ROWS
4. FLIP OVER A CARD ON EACH ROW TO TRY AND FIND A MATCH
5. IF YOU DON'T GET A MATCH, PLACE FACE DOWN TO TRY AGAIN
6. USE THE FORCE AND JEDI MEMORY TRAINING TO MATCH ALL CHARACTERS!



LYS



KAI



NUBS



RJ-83



YODA



NASH

STAR WARS DAY
MAY THE 4TH
BE WITH YOU

GALACTIC COLORING FUN!



Art by Katie Cook



As seen in *JOURNEY TO
STAR WARS: THE LAST
JEDI: KEEPSAKE
COLORING BOOK*

<https://family.disney.com/star-wars-coloring-pages/>

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STAR
WARS
FORCES OF DESTINY.

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KAI BRIGHTSTAR



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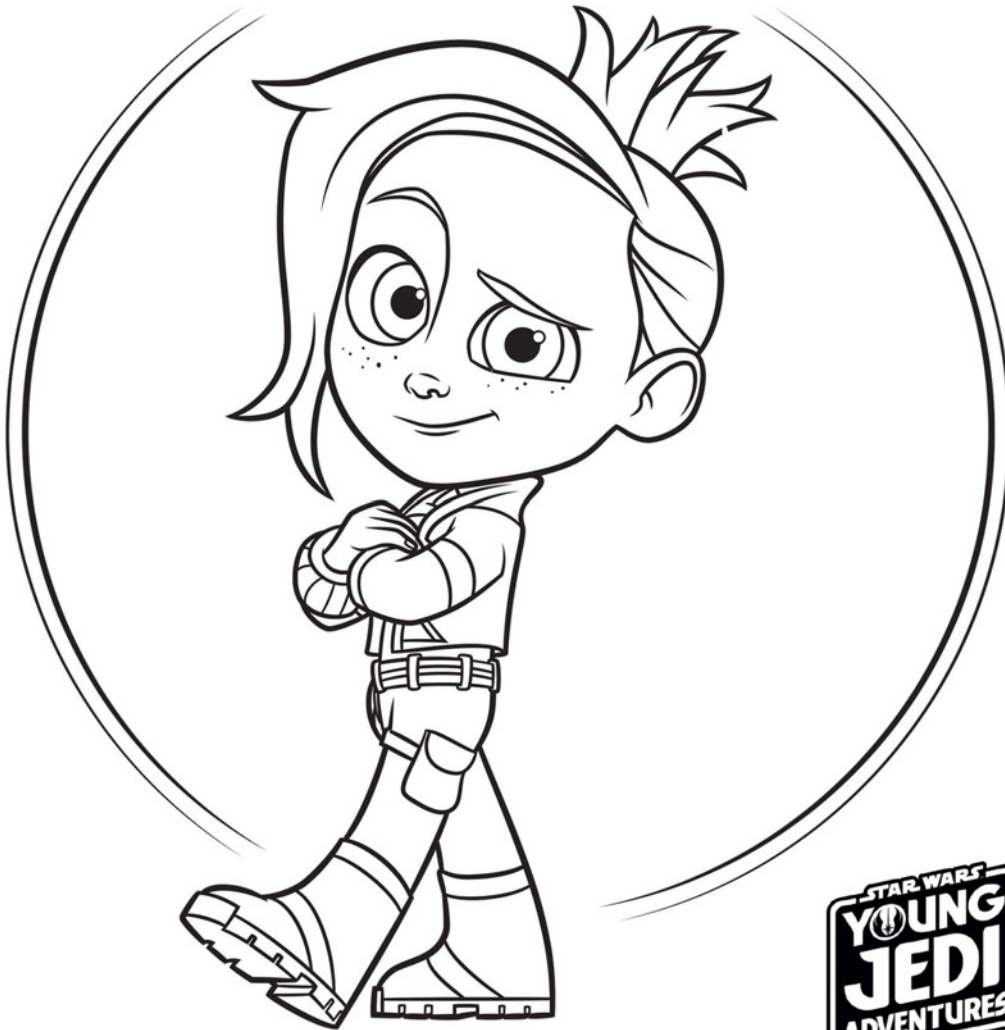
**LYS
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NASH DURANGO

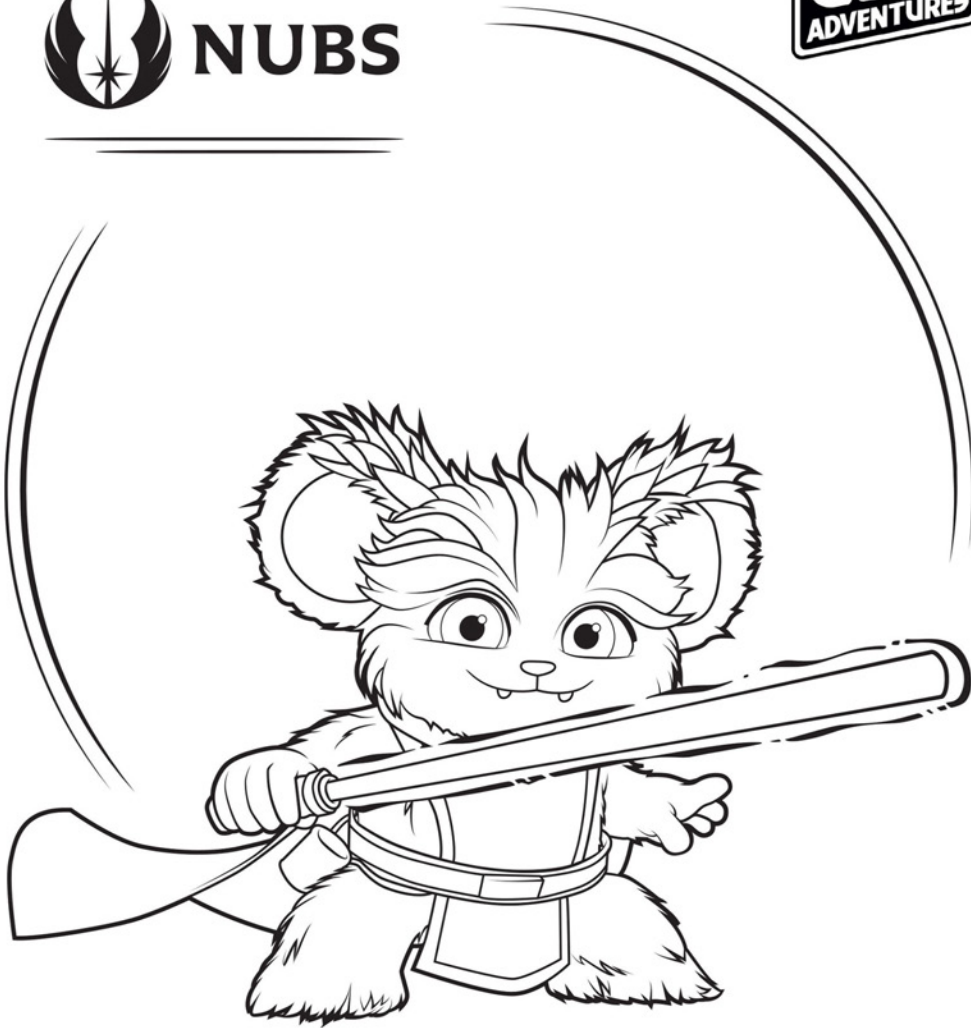


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NUBS



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**MASTER
YODA**



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TABORR

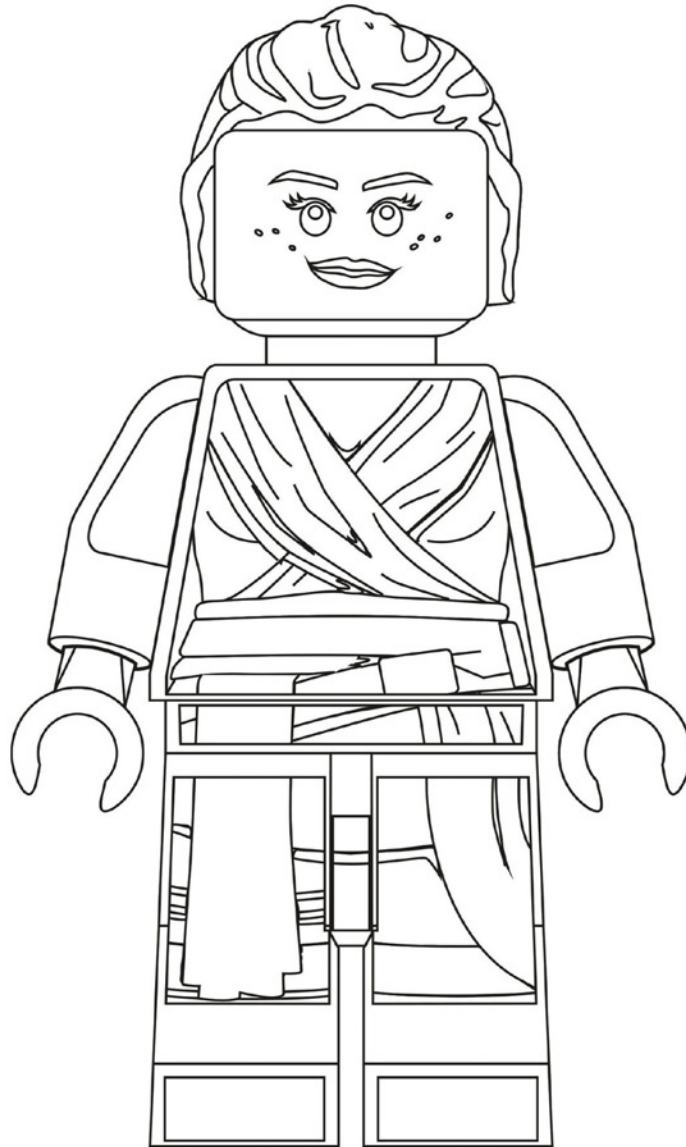


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**STAR
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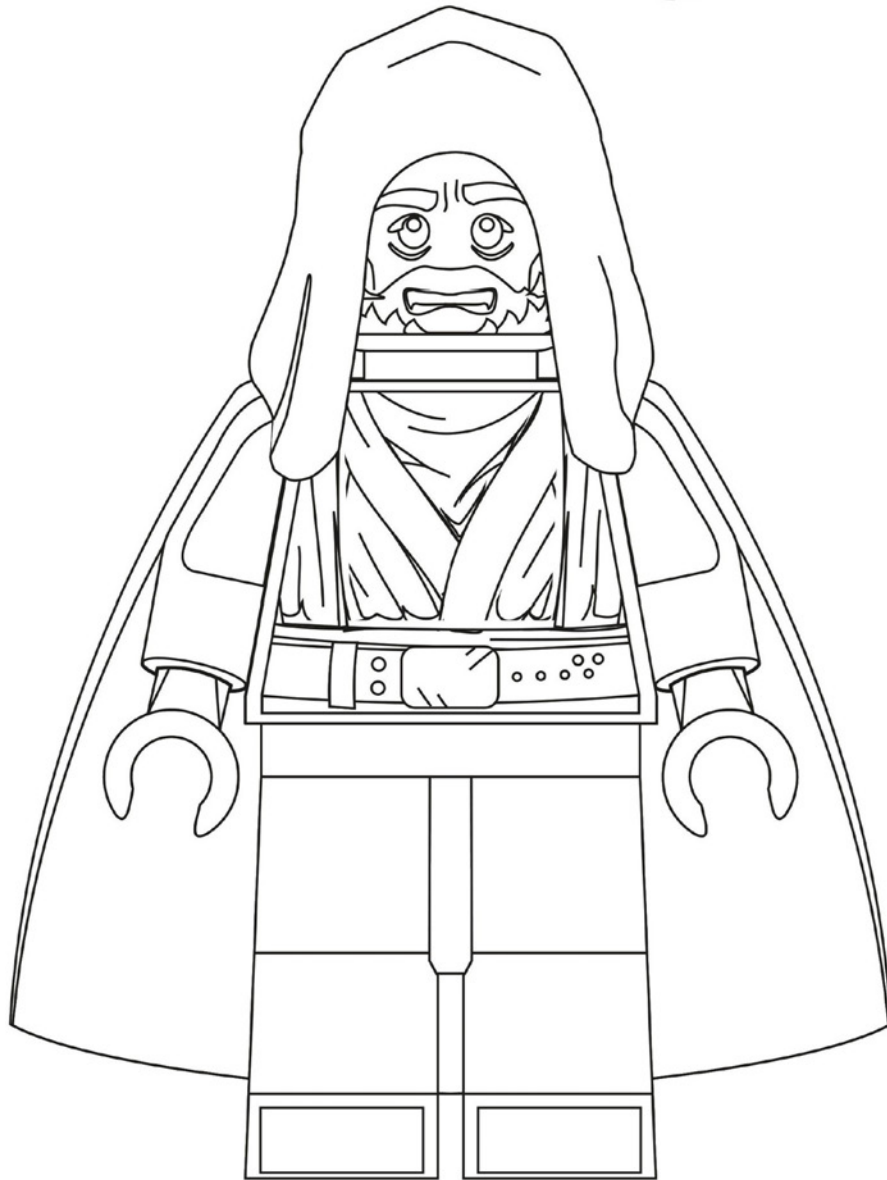


REY



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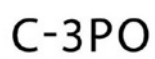
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OBI-WAN KENOBI



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MILLENNIUM MAZE

Help Chewie get to the cockpit of the
Millennium Falcon before the TIE fighters attack!



START



Find your way to more galactic fun in
Star Wars coloring and activity books!



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AND ACTIVITY BOOK
WITH MASK

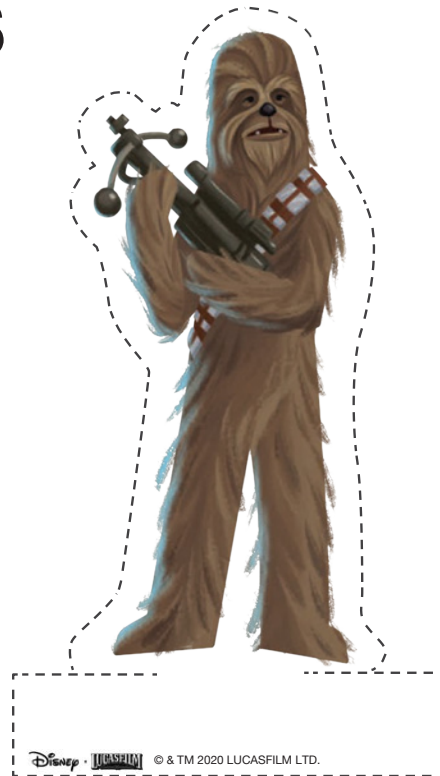
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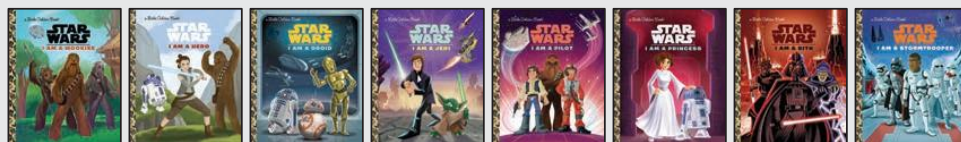
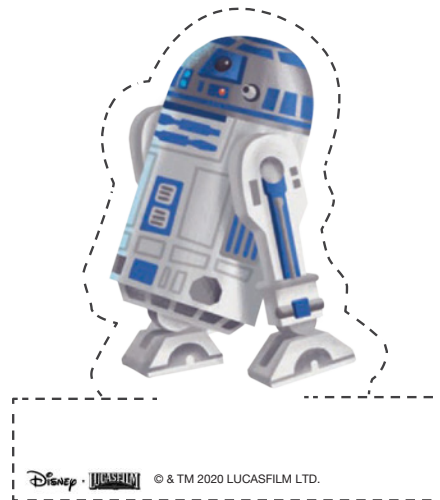
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FINGER PUPPETS



INSTRUCTIONS

1. Print the finger puppets on regular paper and cut them out. Be sure to cut along the dashed lines.
2. Wrap the tabs of one puppet around the puppeteer's finger, and use tape to secure it.
3. Remove puppet from finger and repeat step 2 with the rest of the puppets.



STAR WARS LITTLE BOLDEN BOOKS | www.randomhousebooks.com

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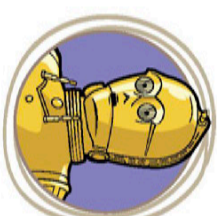


UPPERCASE and lowercase Lettering

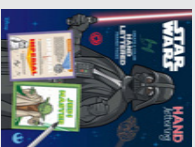
Practice each letter by tracing the dotted line letters. Then, draw the letters on your own. These chunky block-style letters are a starting point for your dimensional hand lettering. If you like, you can use a pencil instead of a marker in case you need to erase or start over.



Your letters will look more polished and professional if you practice the skill of lifting your marker after straight strokes before creating the next stroke of the letter. Take your time and focus on creating clean individual lines.



ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz



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Wars Hand Lettering
from Dreamtivity
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DEATH STAR PIÑATA

SUPPLIES

- 1 large balloon
- Black construction paper
- Newspaper cut into strips
- A sheet of cardboard
- A large bowl
- A low-heat hot glue gun
- A vegetable-based shortener cream
- Grey, black, and white acrylic paint
- Scissors
- A craft knife
- A compass
- Large, medium, and small paint brushes
- Silver glitter
- White glue
- Water
- A pencil
- Twine
- Candy!



INSTRUCTIONS

1. Blow up the balloon.
2. Once inflated, cover the outside with vegetable shortener.
3. Dip newspaper strips in water and smoothly apply them to the balloon to form the first layer.
4. In a bowl, create a mixture of 50% white glue and 50% water and use this to attach the rest of the paper strips.
Make at least 3 full layers. Leave yourself several strips of paper and glue mixture for later. Let dry overnight.
5. Once the paper dries, pierce the balloon with scissors or your craft knife and remove the balloon from the center.
6. Use your compass to measure a large circle for the concave dish, starting from the hole in the globe.
7. Cut the circle out using the craft knife.
8. Using your extra strips of paper and glue mixture, patch up the hole on the opposite side.
9. Use a large paintbrush to prime the outside of the globe with black paint. Let dry.
10. Wrap the twine around the globe at the equator, and use a pencil to trace along the line.
11. Pierce the top of the Death Star with the craft knife and run some twine through the hole.
12. Use the twine as a guide to help you decorate the piñata using the grey paint to paint different panels.
13. After you paint the grey panels and let dry, you can paint smaller details on the piñata using the small brush and white paint.
14. Once that's dry, use your remaining glue and water mixture to lightly brush the grey sections.
15. Sprinkle your silver glitter over the Death Star to make it sparkle!
16. Paint the inside of the concave dish grey. Then paint two black circles, one around the outside and one around the inside. Add four black lines connecting the inner circle to the outer circle.
17. Using the black construction paper, cut and create a small cone, big enough to fit in the hole in the dish where the balloon was pulled out.
18. Use the hot glue gun to glue the cone into the dish facing out.
19. Cut out a 1 cm wide ring from the black construction paper, and hot glue it around the edge of the dish.
20. Pour in as much candy as you want!
21. Finally, glue the concave dish into place.

LET'S
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STAR WARS DAY
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BITH BAND SPOON PUPPETS

SUPPLIES

- Wooden spoons
- Beige, black, and grey felt
- Pipe cleaners
- Velcro
- Black beads
- Scissors
- Low-heat hot glue gun
- Black thread and sewing needle (optional)



INSTRUCTIONS

1. Glue two black beads onto the wooden spoon about halfway between the tip of the spoon and where the handle meets the base.
2. Cut a tiny circle of black felt and glue it below the eyes for the mouth.
3. Cut thin “w” and “c” shapes out of the beige felt and glue them above and next to the mouth. These are the Biths’ respiratory folds.
4. Fold the black felt in half and cut out a long sleeve shirt, with the arms sticking out straight. Using the shape as a guide, cut out four more black shirts from the felt.
5. Wrap a pipe cleaner around the handle, giving your puppet two arms.
6. Using the beige felt, cut out five sets of hands.
7. Glue the shirts over the pipe cleaner and handle. To secure the shirts even more, sew them together using the black thread and needle.
8. Glue the hands at the ends of the shirts.
9. Use the felt and pipe cleaners to create fun looking space instruments!
10. When the instruments are done, stick velcro to the puppet’s chest and the back of the instrument and connect them together.
11. Lastly, put the puppets into a tall vase or pitcher for display.

Check out more activities like this one in *The Star Wars Craft Book!*

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CHEWBACCA NOODLE ROLLS

YOU'LL NEED

- NORI (SEAWEED)
- KAMABOKO (FISH CAKE)
- SWEET CHILI SAUCE

INGREDIENTS

- 8 OUNCES DRY SOBA NOODLES, BOILED AND RINSED ACCORDING TO PACKAGE DIRECTIONS
- 6-8 SPRING ROLL WRAPPERS



- 1** To create the bandoliers, cut seaweed into 2-inch-long by ¼-inch-wide strips. Cut small squares of the white part of the kamaboko to create the details. Set aside.
- 2** Cut the eyes and nose out of the seaweed.
- 3** Slice jagged edges out of the white part of the kamaboko to create the upper and lower bite of Chewie's teeth.
- 4** One at a time, place the spring roll wrapper into a dish of warm water for about 30 seconds, until clear and softened.
- 5** Spread the wrapper flat, then place the bandolier face down, at a diagonal. Then place the eyes, nose, and mouth pieces.
- 6** Bundle some of the cooked soba noodles over the pieces, laying them down the center. Fold the top and bottom of the wrapper inwards, then tightly roll the sides in. Turn over to reveal the Wookiee. Serve the rolls with sweet chili sauce.

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JABBACADO TOAST

INGREDIENTS

- 1 PIECE OF BREAD, TOASTED
- ½ AVOCADO
- 2-3 TABLESPOONS HUMMUS
- 1 SLICE MANGO
- 4 BLACK SESAME SEEDS
- ½ TEASPOON DARK HONEY
- CAYENNE PEPPER
- SALT



- 1** Peel and pit the avocado. Slice and lay onto the toast to form Jabba's outline. Cut out a slice for the peak of his head and his tail.
- 2** With a piping bag and a #10 tip, pipe the hummus onto the avocado.
- 3** Cut more avocado slices to form Jabba's arms, and place onto the hummus.
- 4** Cut small slivers of mango for his eyes, using the sesame seeds to form his pupils and his nostrils.
- 5** Use a toothpick to create the line for Jabba's mouth, then add the honey for his slime.
- 6** Sprinkle Jabba's body with cayenne and salt to taste. Serve immediately.

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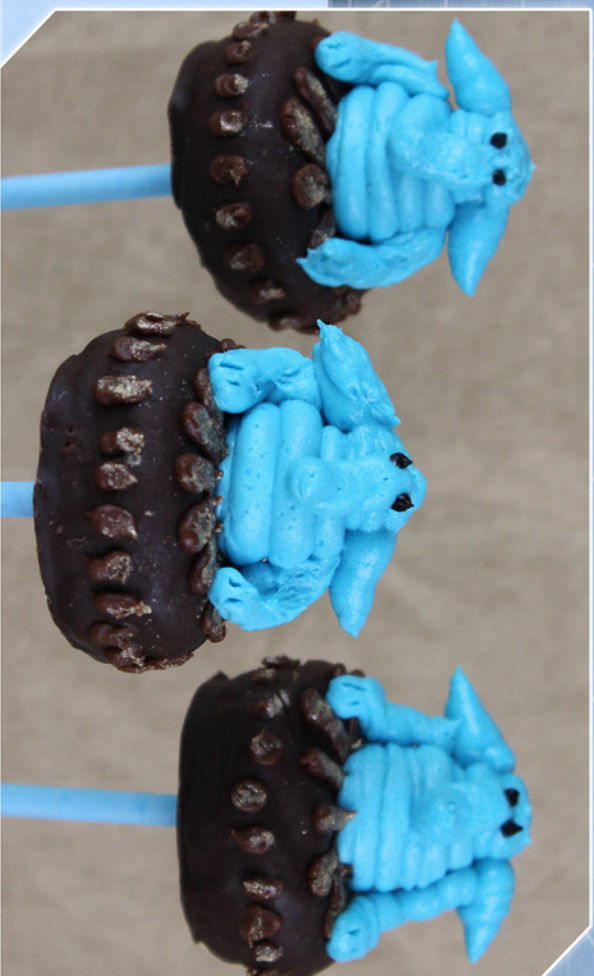
MAX REBO DONUTS

YOU'LL NEED

- DARK CHOCOLATE MINI DONUTS
- BROWN ICING
- EDIBLE GOLD LUSTER DUST
- BLACK ICING
- LOLLIPOP STICKS

ICING INGREDIENTS

- ½ CUP (1 STICK) UNSALTED BUTTER, SOFTENED
- 2½ CUPS POWDERED SUGAR
- ½ TEASPOON VANILLA
- 2-3 TABLESPOONS MILK
- LIGHT BLUE FOOD COLORING GEL



- 1** With a #5 tip, use the brown icing to pipe stripes from the center out on top of each donut, then go around the edge and add small ovals. Let set.
- 2** Once the icing has set, use a clean kitchen paintbrush and brush the piped icing with gold luster dust. Set aside.
- 3** In the bowl of an electric mixer, beat the butter, powdered sugar, vanilla, milk, and blue food coloring gel, until you get an even color and smooth piping consistency.
- 4** Spoon the frosting into a piping bag and use a #12 tip to pipe the body onto the center of the donut.
- 5** Use a #7 tip to pipe the arms on both sides of the body, then use a toothpick to create the hands.
- 6** Create the head with a #10 tip, pulling down the snout in the front of the face. Then pipe sideways teardrop shapes on both sides of the head for the ears.
- 7** With the black icing and a #2 tip, pipe very small eyes on the front of the face.
- 8** When the frosting has set, carefully place onto the lollipop sticks to serve.

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YOU'LL NEED

- 1 PACKAGE ABURAGE TOFU POUCHES
- 1 SHEET SEAWEED
- 1 SLICE SALAMI

FOR THE RICE

- 2 CUPS BROWN RICE
- 3 CUPS WATER
- ½ CUP RICE VINEGAR
- 3 TABLESPOONS SUGAR
- ½ TEASPOON SALT



EWOK SUSHI

- 1** Rinse the brown rice until water runs clear. Soak in cold water for 30 minutes, then drain.
- 2** In a large saucepan, add the rice and 3 cups of water. Bring to a boil.
- 3** Cover and reduce heat, then simmer for 20 minutes until the water is absorbed. Remove from heat and let sit for 10 minutes, covered.
- 4** Transfer the rice into a medium bowl and fold in the rice vinegar, sugar, and salt. Let cool slightly.
- 5** Prepare tofu pouches according to the package.
- 6** Pull apart each pouch and stuff with the rice mixture.
- 7** Cut the corners off both sides of the pouch and push the rice through to form the fluffy ears.
- 8** Use kitchen shears to cut away the middle part of the pouch for the face area.
- 9** Cut or punch out seaweed to create eyes and a nose, and cut a small piece of salami for the mouth.
- 10** Place onto the rice balls to serve.

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SNOWTROOPER TOAST

INGREDIENTS

4	slices egg bread
2	tablespoons strawberry jam
1	egg
¼	cup (60 millilitres) low-fat milk
¼	teaspoon vanilla extract
2	fresh strawberries, hulled and sliced
2	teaspoons confectioners' sugar

1. Preheat the oven to 200°F (95°C).
2. If using a sandwich cutter, cut out a shape from 2 of the bread slices. Repeat with the other 2 slices, using the same cutter or the other sandwich cutter. (You will have 4 shaped bread slices in all, with 2 pairs of the same shape.) Set aside 1 of the shaped slices from each pair. On the remaining 2 slices, spread the jam. Top each sandwich with its matching top piece. Chop the bread scraps into 1-inch (2.5-centimetre) pieces. Otherwise, skip to the next step.
3. Heat a 12-inch (30.5-centimetre) skillet over medium heat and spray it with vegetable-oil cooking spray.
4. In a shallow bowl, use a fork to beat the egg with the milk and vanilla until well blended. Dip the filled sandwiches in the egg mixture, turning to soak both sides. If you used the sandwich cutter, toss the bread scraps with the remaining egg mixture. Add the sandwiches to the skillet and cook for about 3 minutes total (1½ minutes per side) until golden. Remove the sandwiches from the pan and place them in the warm oven until ready to serve.
5. If you used the sandwich cutter, spray the pan with more vegetable-oil cooking spray and return it to medium heat. Add the bread scraps and cook them for 3 to 4 minutes, stirring once or twice, until golden and cooked through.
6. Evenly divide the sandwiches and cooked bread pieces (if applicable) between 2 plates. Top with strawberries and sift the confectioners' sugar over everything before serving.

Makes 2 servings.



Liked this recipe? Find more in *The Star Wars Cookbook: Han Sandwiches & Other Galactic Snacks*

www.chroniclebooks.com
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REBEL PEPPER EGG CUPS

Bright red bell peppers, like the red insignia of the Resistance, are a delicious and edible "bowl" for a savory filling of eggs, bacon, and ripe red tomatoes.

INGREDIENTS

3 large red bell peppers, halved lengthwise, seeded, and deribbed

Salt and pepper for seasoning

6 eggs

1 large tomato, diced

1 cup (80 grams) shredded low-fat Monterey Jack cheese

6 bacon slices, cooked and chopped

1. Preheat the oven to 350°F (180°C).
2. Place the red bell pepper halves on an ungreased baking sheet. Sprinkle with salt and pepper. Bake until soft, 15 to 20 minutes.
3. Meanwhile, whisk the eggs in a large bowl. Add the tomato, cheese, and bacon and stir to combine.
4. Using a ladle or large spoon, distribute the egg mixture evenly into the half-baked peppers. Sprinkle with salt and pepper. Bake for 15 to 20 minutes more, until the eggs are set.
5. Let cool for 10 minutes before serving. Serve warm.

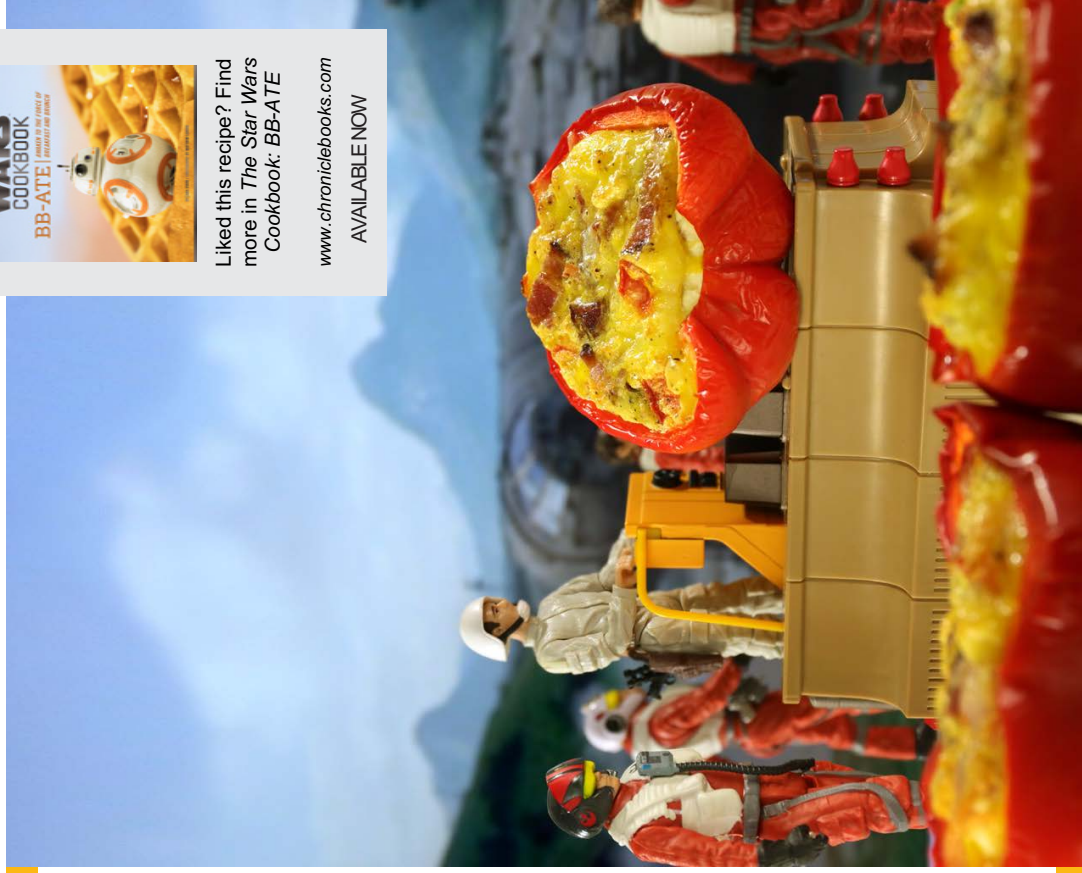
Makes 6 servings.



Liked this recipe? Find more in *The Star Wars Cookbook: BB-ATE*

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VITAMIN C-3PO

This fruity smoothie will revive you as your day begins!

INGREDIENTS

- 1 cup (240 grams) low-fat vanilla Greek yogurt
- 1 cup (240 millilitres) apple juice
- 1 cup (240 millilitres) low-fat milk
- 2 tablespoons honey
- 1 large banana, sliced
- 12 large strawberries, sliced, plus 2 whole strawberries

1. Put the yogurt, apple juice, milk, honey, banana, and sliced strawberries into a blender and process on medium speed until well combined. Pour into two tall glasses.
2. Using a knife, cut a slit in each of the whole strawberries, from the bottom halfway up toward the stem. Position a strawberry on the rim of each glass as a garnish. Serve immediately.

Makes 2 servings.



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