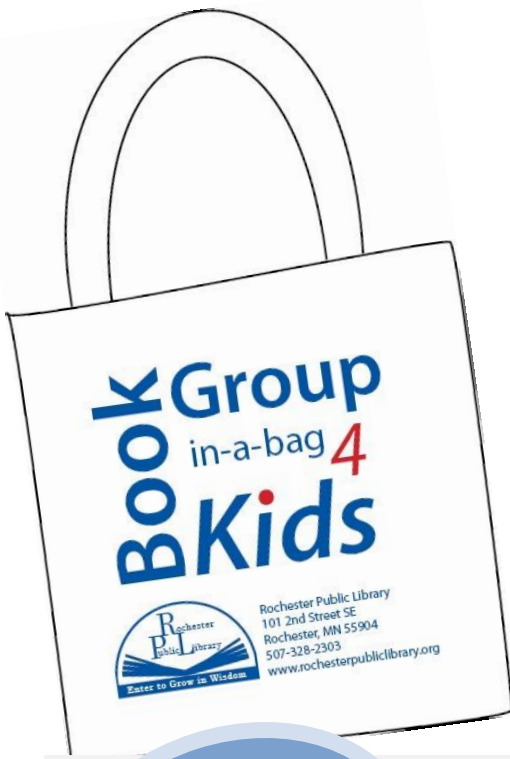


Rochester Public Library BOOK GROUP IN-A-BAG 4 KIDS

The Lion, the Witch and the Wardrobe

BY C.S. Lewis



Lexile level:

940L



If you liked this book
you might like:

Bridge to Terabithia

by Katherine Paterson

***Mrs. Frisby and the Rats of
NIMH***

by Robert C O'Brien

Five Children and It

by E. Nesbit

The Golden Compass

by Phillip Pullman

The Lion, the Witch and the Wardrobe

1. Each of the children undergoes some changes throughout the course of the novel. Discuss how these changes impact their characters. How does sibling interaction shape both them and the plot?

2. Symbolism is quite prevalent in this book. Discuss what Narnia and Aslan symbolize and how their portrayals shape Lewis's message. Who or what else is symbolic? How?

3. In agreeing to sacrifice himself in Edmund's place without divulging to the White Witch that he could return, Aslan might be considered somewhat deceitful. What other variances are there on the traditional definitions of good and evil?

4. When Lucy tries to minister to her wounded brother, Aslan hurries her along to tend to others. Does the theme of the greater good vs. the individual arise elsewhere in the story? What other themes arise?

The above questions were found on the following Harper Collins website:
<http://files.harpercollins.com/PDF/ReadingGuides/0064409457.pdf>

5. If you could be one character in this book who would you be? Why? Which character wouldn't you want to be?

Sequels or prequels

1. The Magician's Nephew
2. The Lion the Witch and the Wardrobe
3. The Horse and His Boy
4. Prince Caspian
5. The Voyage of the Dawn Treader
6. The Silver Chair
7. The Last Battle

Title: TURKISH DELIGHT
Categories: Candies, Turkish
Yield: 1 serving

2 c Sugar
2 tb Cornstarch
1 c Water
1/2 ts Cream of tartar
1 tb Flavoring *
Food coloring **
1/2 c Toasted nuts, chopped ***
Confectioners' sugar

* Flavorings: rose, mastic, strawberry, orange or lemon. ** Food coloring: red, yellow, green or orange (depending on flavoring used) *** Nuts: almonds or pistachios

Dissolve sugar and cornstarch in water. Add cream of tartar. Boil to 220 degrees F. Cover pot the last 5 minutes. Add flavor and food color. Add nuts.

Pour into oiled shallow pan. When cool, cut into squares and roll each piece in sifted powdered sugar. Store in plastic bag.

From: The Complete Greek Cookbook, by Theresa Karas Yianilos, Avenel Books, New York.

Websites:

<http://cslewis.drzeus.net/>

<http://www.easyfunschool.com/article1932.html>