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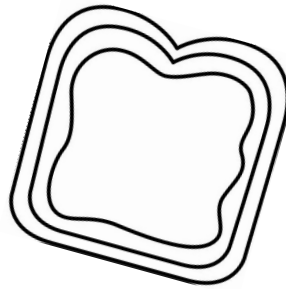
# PADDINGTON 2

A FAMILY ACTIVITY GUIDE FOR YOUR SCREENING



MILWAUKEE FILM EDUCATION PRESENTS  
YOUR OFFICIAL FAMILY GUIDE FOR

# PADDINGTON 2



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\* Adapted from 2018 Education Screenings curriculum packet for “Shorts: In My Neighborhood” by Aliza Werner, education consultant for Milwaukee Film and Curation Consultant at Bookelicious. Other activities created by Milwaukee Film’s Education Manager, Marielle Allschwang. Activity guide designed by School Programs Coordinator, Ian Cessna.

## AN INTRODUCTION FROM SPENCER TYE

Hi everyone! My name is Spencer, I work at the Oriental Theatre, and my upcoming staff pick is PADDINGTON 2! At the theatre I work as a cinema associate and as cinema tech. Some of my responsibilities as a cinema associate include: customer service, working at the box office, and helping out at the concession stand! As a cinema tech I assist both with digital and film projection while also helping out with on-and-offsite technical needs for Milwaukee Film.

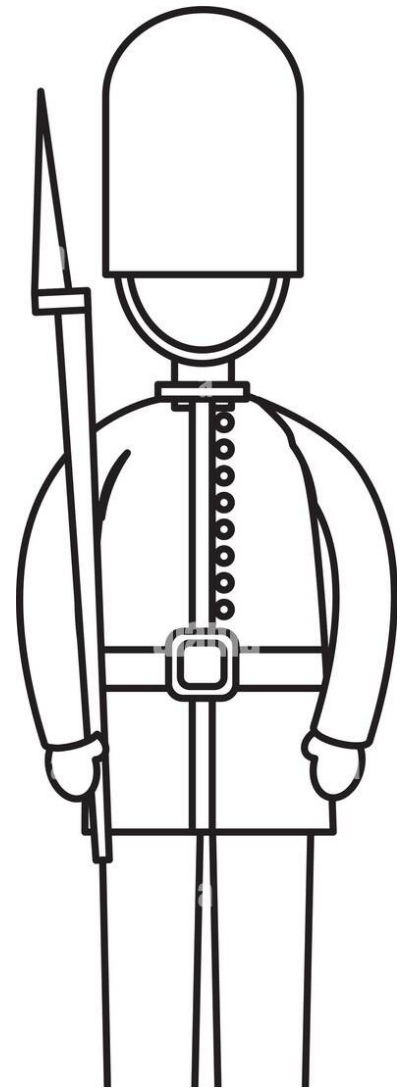
I chose PADDINGTON 2 as my staff pick because it is one of my favorite movies and I have so many fond memories of watching it with my friends and family. It's a movie that I return to often because of how cheerful and fun it is! I will watch Paddington 2 when I am happy, sad, mad, hungry, exhausted, or anytime really. I could honestly watch it again and again and never grow tired of it. This film reminds me of the wonderful friends and family I have in my life and it's an incredible movie to watch with the people you love. I look forward to watching it with a crowd of people so hopefully they'll fall in love with this silly bear as much as I have.

### FINDING THEMES IN PADDINGTON 2

Are there messages, images, or ideas that repeat throughout the film? After these messages, images, or ideas repeat, what you have is called a theme.

*“Overarching themes in PADDINGTON 2 include: the importance of friends and family, the power of a strong community or neighborhood, an emphasis on perseverance and hard work, and a focus on embracing silliness. These are just a few of the strong themes that can be found throughout the film, but the film also tackles certain bigger topics and issues like: prison reform, immigration, and the power of kindness and honesty.” -Spencer Tye*

Look for examples of the themes Spencer points out in Paddington 2, then put them into action the following activities!



# PEOPLE IN OUR NEIGHBOURHOODS: LOOK FOR THE HELPERS

PADDINGTON 2 shows characters helping one another. In this activity, you will identify the helpers in your own communities, whether paid to do so or as a volunteer.

## WHAT YOU'LL NEED

- Drawing Materials
- Look For The Helpers Activity Sheet (Next Page)

## INSTRUCTIONS

1. What examples of helping did you see in the film? Remember as many as you can.
2. Who are the helpers in your own neighborhood? Some ideas to get you started:
  - Librarian
  - Crossing Guard
  - Postal Worker
  - Teacher
  - Coach
  - Pastor / Rabbi
3. Now, pick one helper from your neighborhood to highlight, using the accompanying activity sheet. The person may be representative of a particular job or way of helping (i.e. firefighter) or a specific person (i.e. Mrs. Smith who mows lawns for the elderly neighbors).
4. Draw that person and their help in action and write about who the person is and how they are a helper.
5. Share your picture with a friend or family member.

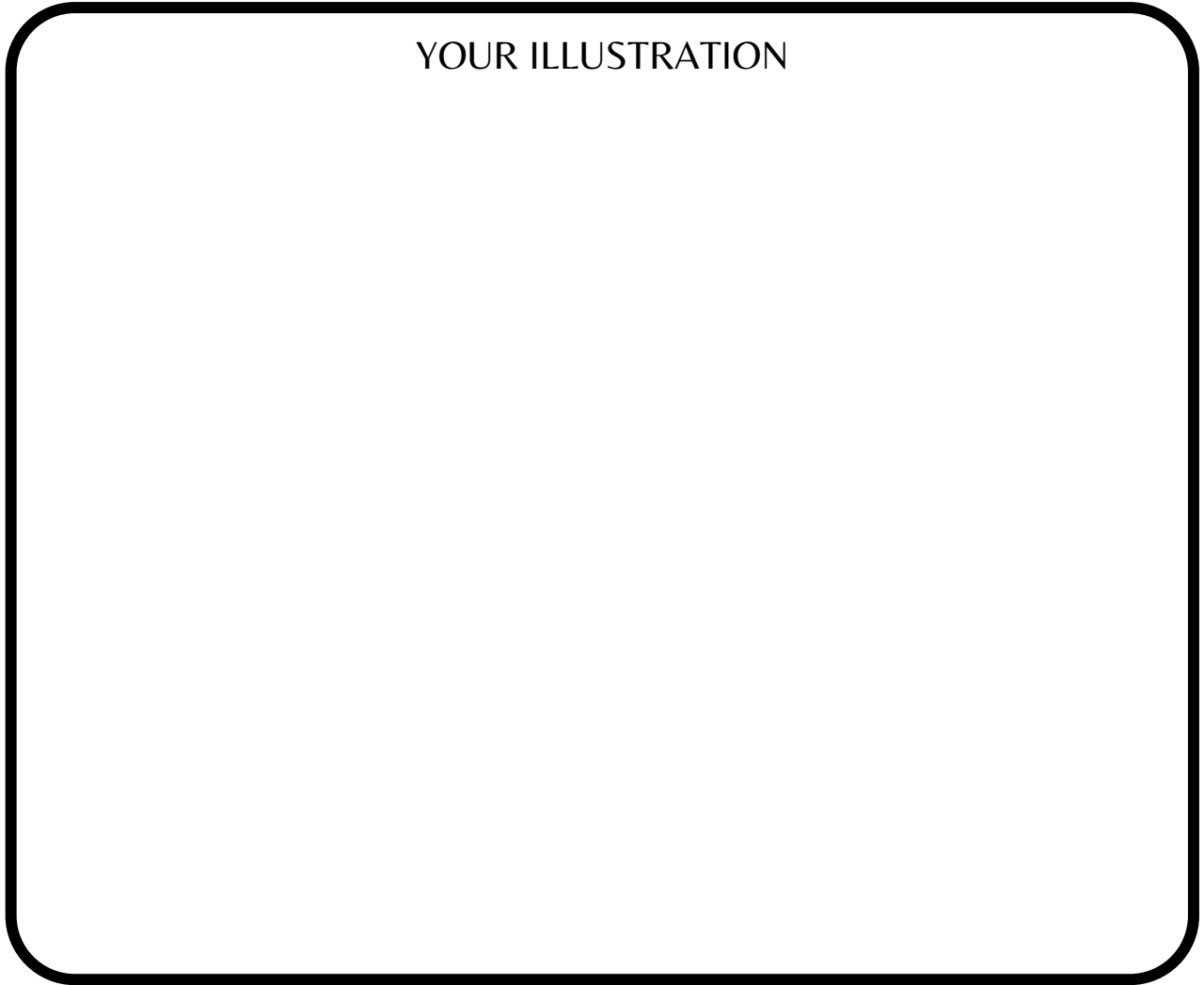
## REFLECT

Neighbors can connect positively with other neighbors through simple helping kindnesses.



# PEOPLE IN OUR NEIGHBOURHOODS: LOOK FOR THE HELPERS

YOUR ILLUSTRATION



WHO IS A HELPER IN YOUR NEIGHBORHOOD?

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# LIFE IN OUR COMMUNITIES: THIS IS HOW WE DO IT

In PADDINGTON 2, you saw community members (human and animal) interacting with one another. They may have been having fun, working together, or solving a problem. Show how your own community interacts with one another in this activity!

(You can do this activity solo, or with a friend or family member.)

## WHAT YOU'LL NEED

- Drawing Materials
- This Is How We Do It Activity Sheet (Next Page)

## INSTRUCTIONS

As you can see, there are many different ways community members interact with each other. How do you interact with members of your community (classroom, neighborhood, etc.)? Show your responses to these questions in relation to your own community, using the activity sheet on the next page:

1. How do you greet members of your community? (handshake, high five, wave)
2. How do you cooperate with members of your community?
3. How do you play with members of your community?
4. How do you celebrate with members of your community?

## REFLECT

Interacting with others in your neighborhood or classroom is one way to grow a sense of community and to get to know them! Share your pictures and ideas with others and talk about the many different ways community members interact with each other.



LIFE IN OUR COMMUNITIES:  
THIS IS HOW WE DO IT

IN MY COMMUNITY...

this is how we greet one another.

this is how we cooperate.

this is how we play.

this is how we celebrate.

# WELCOMING NEW NEIGHBORS: FILLING BELLIES & HEARTS, ONE BITE AT A TIME

Paddington's experience reflects many people who know what it is like to be uprooted from home as an immigrant or as a refugee fleeing war or climate crisis. Paddington had to leave his home after an earthquake destroyed Paddington's home in the Peruvian rainforest.

You, too, may be able to relate to Paddington's feelings of being in a new place: maybe you moved to a city, maybe you're the new kid in school this year. In this activity, reflect on the power you have to make others feel welcome.

## WHAT YOU'LL NEED

- Drawing Materials
- Welcoming New Neighbors Activity Sheet (Next Page)

## INSTRUCTIONS

### REFLECT:

Why did Paddington leave his home to join a new family? How did others make Paddington feel welcome in his new home? How did Paddington make others feel welcome and create a feeling of home? Sometimes new people move into our neighborhood, or we may be the people who move to a new neighborhood. Think of people who have left their homes, purposely or not.

### SHARE:

What did it feel like to be new? How did new neighbors start feeling like part of the neighborhood? Did other neighbors welcome them?

### BRAINSTORM:

One way people welcome others to a community is by sharing food: making cookies, pouring a glass of lemonade, or in Paddington's case, sharing marmalade sandwiches are fun and carefree activities to share with others.

What are some ways we can welcome new neighbors to our neighborhood? Make a list below or on a separate sheet of paper.





## WELCOMING NEW NEIGHBORS: FILLING BELLIES & HEARTS, ONE BITE AT A TIME

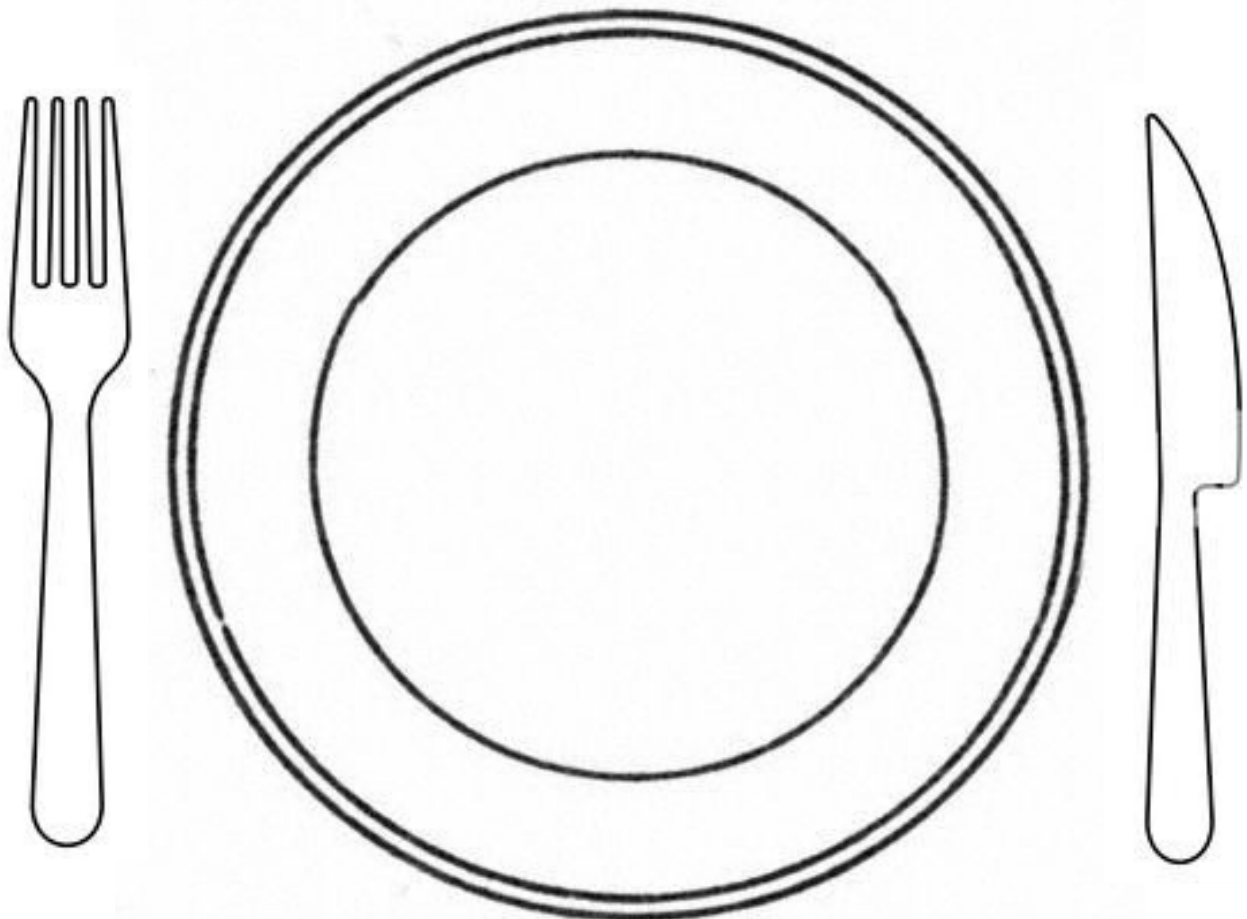
One way people welcome others to a community is by sharing food: making cookies, pouring a glass of lemonade, or in Paddington's case, sharing marmalade sandwiches. Imagine someone has just moved into your neighborhood and you can welcome them with a special meal. What would you make and serve to your guests to welcome them?

Think about foods you hold in a special place with these examples:

- Special Occasion Foods: birthday cake, movie popcorn, Thanksgiving turkey
- Cultural Dishes: jambalaya, kimchi, jerk chicken, tamales
- Religion-Tied Foods: matzo, Friday fish fry
- Family Traditions: Grandma's chicken soup, Dad's BBQ ribs

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What would you serve at this welcoming meal? Draw it on the plate below and label your foods!



## TRY OUT PADDINGTON’S FAVORITE FOOD!

One key moment in the film is when Paddington and the prison chef Knuckles put aside their differences and come together to make marmalade for all of the prison's inmates. This also leads to a huge makeover of the once drab prison into a cozy villa-like café and home for Paddington's new friends. Follow these recipes to make your own marmalade sandwiches from scratch! But first, a brief history of marmalade and Paddington’s England:



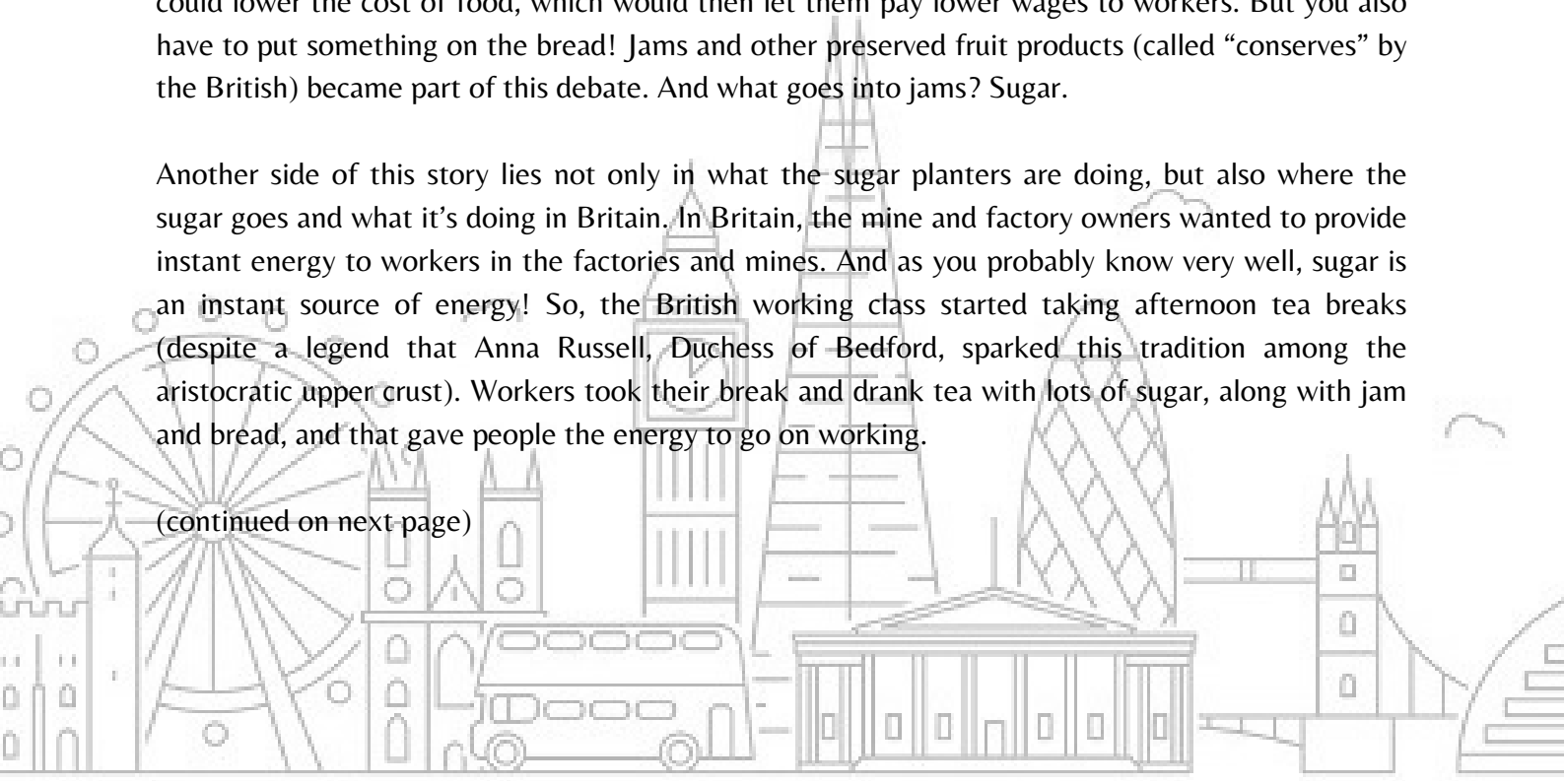
### THE HISTORY OF MARMALADE IN ENGLAND

In 19th century Mid Kent, there were two main crops: hops and fruit. If you looked at newspapers in Mid Kent from the 1840s, you’d find reports about meetings of local agricultural societies. These reports started to get longer and more lively, covering huge debates that soon included West Indian sugar plantation owners. An alliance was building between two Mid Kent cultural interests, the independent farmers and plantation owners in the West Indies, over the shared desire to get rid of taxes on importing sugar (also called sugar duties). They were also in contact with factory owners in nearby Manchester, who wanted to repeal laws on imported wheat.

Meanwhile, these factory owners were pushing for free trade on agricultural produce so that they could lower the cost of food, which would then let them pay lower wages to workers. But you also have to put something on the bread! Jams and other preserved fruit products (called “conserves” by the British) became part of this debate. And what goes into jams? Sugar.

Another side of this story lies not only in what the sugar planters are doing, but also where the sugar goes and what it’s doing in Britain. In Britain, the mine and factory owners wanted to provide instant energy to workers in the factories and mines. And as you probably know very well, sugar is an instant source of energy! So, the British working class started taking afternoon tea breaks (despite a legend that Anna Russell, Duchess of Bedford, sparked this tradition among the aristocratic upper crust). Workers took their break and drank tea with lots of sugar, along with jam and bread, and that gave people the energy to go on working.

(continued on next page)



## TRY OUT PADDINGTON'S FAVORITE FOOD!

A lot of sugar goes into jams and conserves, and the fruit has Vitamin C, so the whole diet of the British working class was around eating a lot of sugar and staying fueled to work. But the jam makers had a problem: The fruits they put in jams were harvested in the summer. But by the time winter came around, the jam factories had plenty of sugar but no fruit!

One day, an Englishman went down to Spain and saw hundreds of orange trees, with thousands of oranges lying on the ground, and no one eating them! These oranges, brought to Spain by the Moors in medieval times, were horribly bitter. The Spanish grew the orange trees because they liked the fragrant orange blossom, but no one was eager to eat the actual fruit. So, the English traveler had the idea to send all of these oranges back to England and have the factories turn the oranges into jam. From December to June, the same factories making the raspberry and strawberry jams one half of the year were making bitter marmalade during the other half. The taste of bitter marmalade was introduced to working-class diets. And after a while, come January, working class families started making their own jams. Making homemade marmalade became a tradition passed down over generations. People would even have tasting sessions to see who made the best marmalade!

-Adapted from a story told by Professor David Harvey,  
Union Theological Seminary, Spring 2011

In honor of Paddington (and the laborers, agriculture, and trading systems that brought it into existence) try making your own homemade marmalade following the recipes on the following pages!



# TRY OUT PADDINGTON'S FAVORITE FOOD!

## MARMALADE RECIPE

Quick and Easy Small-Batch Orange Marmalade from Seasons and Suppers

<https://www.seasonsandsuppers.ca/easy-orange-marmalade/>

A quick and easy orange marmalade, with no added pectin and no canning required. Makes a small batch of just 1 1/2 cups of marmalade.

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Yield: 24 servings

## INGREDIENTS

10 1/2 oz (300 g) mandarin oranges, such as Halo or Satsuma

1 cup (240 ml) water

1/2 medium lemon

7 oz (200 g) white sugar, about 1 cup

1/4 cup chopped cherries or dried cranberries (optional)



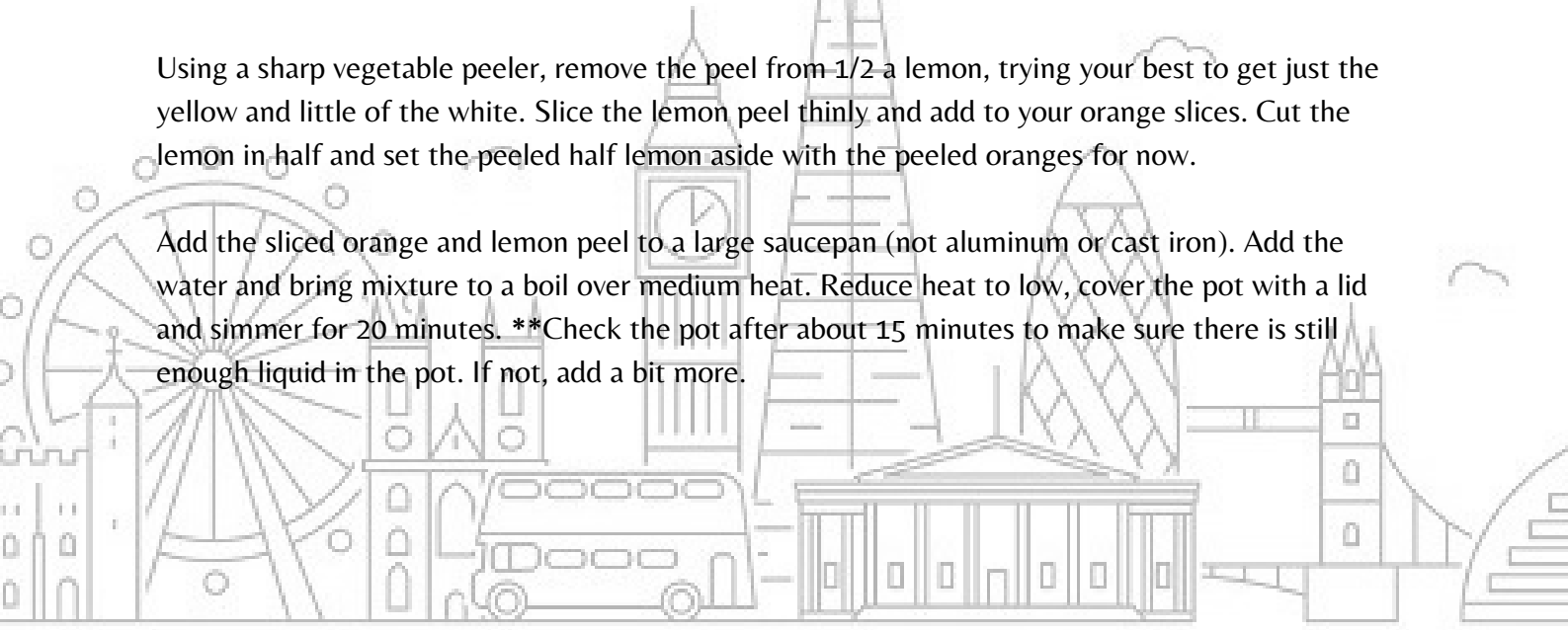
## INSTRUCTIONS

Before you start, take a small plate and pop it in your freezer. We will use it later to test our marmalade.

Peel the orange and set the peel on a cutting board. Set the orange pieces aside for now. Get your sharpest knife and cut the peel into small slices. You can make them smaller, for a less chunky marmalade or larger for a chunky marmalade. Do try to make them all the same size, whichever way you go. I like a thin slice about 3/4-1-inch long.

Using a sharp vegetable peeler, remove the peel from 1/2 a lemon, trying your best to get just the yellow and little of the white. Slice the lemon peel thinly and add to your orange slices. Cut the lemon in half and set the peeled half lemon aside with the peeled oranges for now.

Add the sliced orange and lemon peel to a large saucepan (not aluminum or cast iron). Add the water and bring mixture to a boil over medium heat. Reduce heat to low, cover the pot with a lid and simmer for 20 minutes. \*\*Check the pot after about 15 minutes to make sure there is still enough liquid in the pot. If not, add a bit more.



# TRY OUT PADDINGTON'S FAVORITE FOOD!

## MARMALADE RECIPE INSTRUCTIONS CONTINUED

Meanwhile, chop the orange by cutting across the equator of the oranges and breaking into smaller pieces, checking for and discarding any pits you might find. Place the orange pieces into a bowl (to keep the juices contained). Chop the half lemon, removing and discarding any pits. Add to the bowl with the orange pieces.

Remove lid when peel has simmered. Add the white sugar and the chopped orange and lemon flesh to the pot. Increase heat to High and stir until mixture comes to a boil and sugar is dissolved. Allow mixture to boil, stirring only once or twice, for 8 minutes. At this point, use a few pulses with an immersion blender in the pot (or a potato masher), to break up the orange flesh a bit more, for a smoother marmalade. Just a couple of pulses are needed, as you don't want to break down the peel slices. Continue boiling for about 2-4 minutes more, then start testing the liquid on the cold plate from your freezer. \*Total boiling time should be about 10-12 minutes in most cases.

To test the marmalade: Drop a bit of the liquid from the marmalade on the cold plate and run your pinky finger through it. If the liquid runs back together and fills in the line you just made with your finger, you need to cook longer. If the line remains and the edges of the line look "set" or a bit wrinkled, your marmalade is ready!

Remove pot from heat. Stir in any add-ins at this point. If you notice any chunks of the white pith from the lemon still visible, you can spoon out and discard. Let marmalade stand in the pot while you get your jar ready. Clean a 2-cup/16oz jar and dry. If you have a wide-mouth funnel, that would be handy here, too. Spoon marmalade into a clean jar and let stand, uncovered, for 15 minutes, then place lid on jar (not too tight) and refrigerate.

Marmalade will keep well refrigerated for up to 3 months or can also be frozen for up to one year.



# TRY OUT PADDINGTON'S FAVORITE FOOD!

## HOMEMADE BREAD RECIPE

We borrowed this homemade bread recipe from Lauren Allen at [Tastesbetterfromscratch.com](https://tastesbetterfromscratch.com).

<https://tastesbetterfromscratch.com/bread-recipe/>

Look no further for the BEST and simplest homemade Bread recipe made with just six simple pantry ingredients! It's the perfect white bread for sandwiches and it freezes well too!

Prep Time: 15 minutes

Cook Time: 30 minutes

Rise time: 3 hours

Total Time: 3 hours 45 minutes

## INGREDIENTS

2 cups warm water (105-115 degrees)

1 Tablespoons active dry yeast

1/4 cup honey or sugar

2 teaspoons salt

2 Tablespoons oil (canola or vegetable)

4 - 5 1/2 cups all-purpose or bread flour



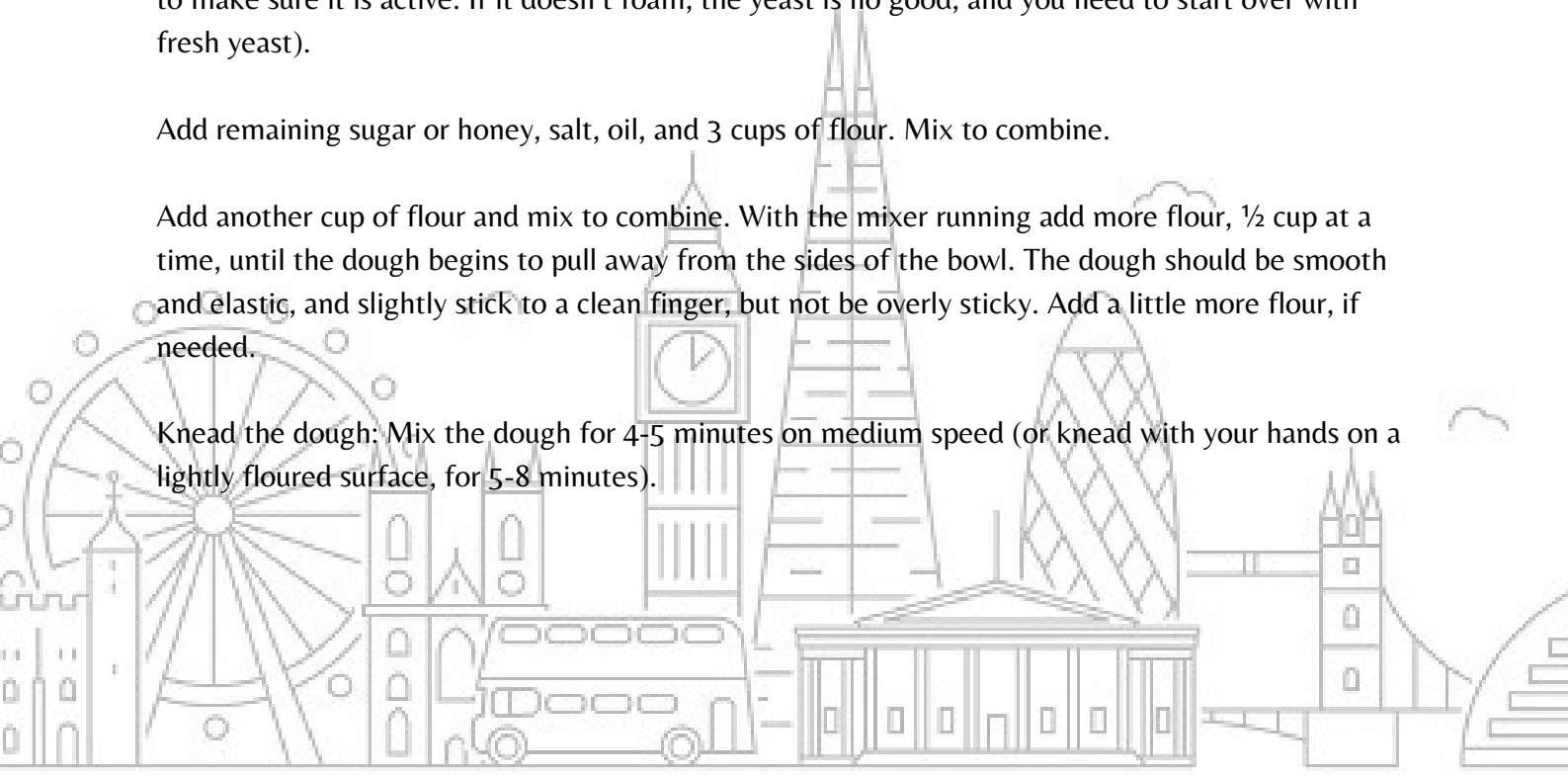
## INSTRUCTIONS

Prepare the dough: In a large bowl or stand mixer add the yeast, water and a pinch of the sugar or honey. Allow to rest for 5-10 minutes until foaming and bubbly. (This is called "proofing" the yeast, to make sure it is active. If it doesn't foam, the yeast is no good, and you need to start over with fresh yeast).

Add remaining sugar or honey, salt, oil, and 3 cups of flour. Mix to combine.

Add another cup of flour and mix to combine. With the mixer running add more flour, 1/2 cup at a time, until the dough begins to pull away from the sides of the bowl. The dough should be smooth and elastic, and slightly stick to a clean finger, but not be overly sticky. Add a little more flour, if needed.

Knead the dough: Mix the dough for 4-5 minutes on medium speed (or knead with your hands on a lightly floured surface, for 5-8 minutes).



# TRY OUT PADDINGTON'S FAVORITE FOOD!

## HOMEMADE BREAD RECIPE INSTRUCTIONS CONTINUED

First Rise: Grease a large bowl with oil or cooking spray and place the dough inside, turning to coat. Cover with a dish towel or plastic wrap and allow to rise in a warm place\* until doubled in size, about 1 1/2 hours.

Spray two 9x5" bread pans generously with cooking spray on all sides. (I also like to line the bottom of the pans with a small piece of parchment or wax paper, but this is optional.)

Punch the dough down well to remove air bubbles. Divide into two equal portions. Shape each ball into long logs and place into greased loaf pans.

Second rise: Spray two pieces of plastic wrap with cooking spray and lay them gently over the pans. Allow dough to rise again for about 45 minutes to one hour, or until risen about 1 inch above the loaf pans. Gently remove the covering.

Bake: Preheat oven to 350 F. Bake bread for about 30-33 minutes, or until golden brown on top. Give the top of a loaf a gentle tap; it should sound hollow.

Invert the loaves onto a wire cooling rack. Brush the tops with butter and allow to cool for at least 10 minutes before slicing.

Once cool, store in an airtight container or bag for 2-3 days at room temperature, or up to 5 days in the refrigerator.

Show us what you cooked up! Tag a photo of you making Paddington's favorite food @mkefilm. Who knows, maybe he'll join you for a tea break!

Either way we'd be delighted that you shared with us.



## OPEN YOUR GIFTS: A GIFT BRAINSTORM ACTIVITY

Paddington's main goal in the film is to find the perfect gift for his Aunt Lucy. In the space below, brainstorm the perfect gifts for your loved ones. Is a perfect gift an object? A kind gesture, like doing chores for a family member? Or is it a wonderful experience, like taking a friend to your favorite tree? Maybe the gift is time spent together. Think outside the box!

YOUR ILLUSTRATION





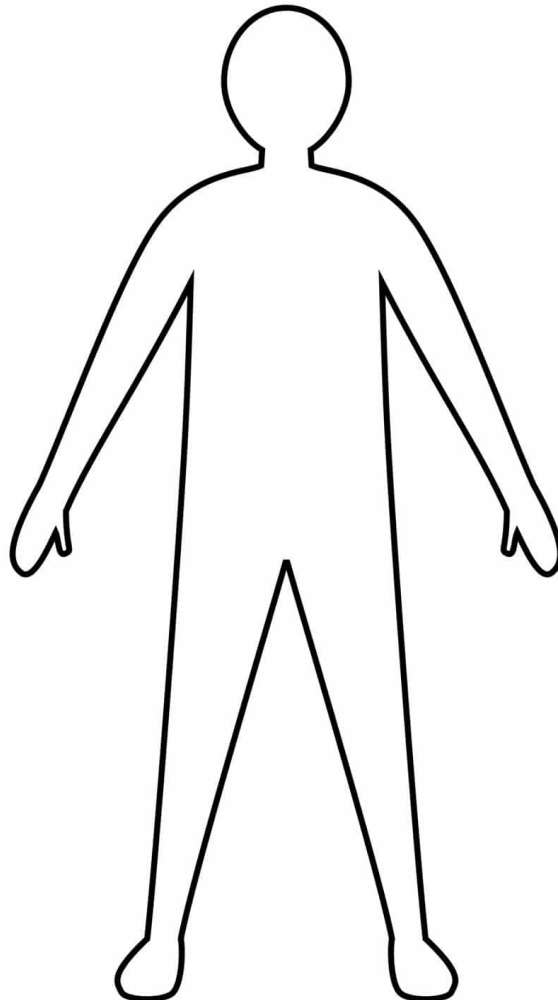
# MAKE A DISGUISE FOR PHOENIX BUCHANAN

Hugh Grant, the actor who plays Phoenix Buchanan, dresses in many disguises throughout the film. How many different disguises did you see? Which was your favorite?

These disguises and all the clothing worn in the film were designed by Academy Award-winning costume designer Lindy Hemming. Lindy studied stage management and design before working in London television and theater. Her costume design credits include *WONDER WOMAN*, *HARRY POTTER AND THE CHAMBER OF SECRETS*, *THE DARK KNIGHT*, and more!



Now let's pretend: Lindy Hemming needs you to help her design a disguise for Phoenix Buchanan! What should he wear? Draw your design in the space below!



## TO CONTINUE THE CONVERSATION TOGETHER...

### KID LIT RECOMMENDATIONS ABOUT INCARCERATION & PRISON REFORM

In PADDINGTON 2, Paddington is wrongfully convicted and imprisoned for theft. To further explore the emotions this may open up for young film-goers, Milwaukee Film asked our education consultant (also the curation consultant for Bookelicious), Aliza Werner, to share a list of book recommendations on these themes:

#### Picture Books:

- VISITING DAY by Jacqueline Woodson
- MAMA'S NIGHTINGALE: A STORY OF IMMIGRATION AND SEPARATION by Edwidge Danticat (immigration detention)
- MILO IMAGINES THE WORLD by Matt de la Pena
- MISSING DADDY by Mariame Kaba
- SEE YOU SOON by Mariame Kaba
- MY BROTHER IS AWAY by Sara Greenwood
- KNOCK KNOCK by Daniel Beaty
- FAR APART, CLOSE IN HEART by Becky Birtha
- HAZELNUT DAYS by Emmanuel Bourdier

#### Middle Grade Chapter Books:

- MONSTER by Walter Dean Myers (juvenile detention/trial)
- RUBY ON THE OUTSIDE by Nora Raleigh Baskin
- THE GIRL IN THE WELL IS ME by Karen Rivers
- FROM THE DESK OF ZOE WASHINGTON by Janae Marks (first in a series)
- ALL RISE FOR THE HONORABLE PERRY T. COOK by Leslie Connor
- HARBOR ME by Jacqueline Woodson
- FIGHTING WORDS by Kimberly Brubaker Bradley
- IT ALL COMES DOWN TO THIS by Karen English
- BRINGING ME BACK by Beth Vrabel
- LAND OF THE CRANES by Aida Salazar
- HOUSE ARREST by K. A. Holt

#### YA:

- JUST MERCY: A TRUE STORY OF THE FIGHT FOR JUSTICE (Adapted for Young Adults) by Bryan Stevenson
- THIS IS MY AMERICA by Kim Johnson
- WE STILL HERE: PANDEMIC, POLICING, PROTEST, and POSSIBILITY by Marc Lamont Hill
- UNINTERRUPTED VIEW OF THE SKY by Melanie Crowder (upper middle school/HS)