

To: Rumpelstiltskin, Librarian of Ever After School

From: Sarah Thumb, Deputy of the Canon

Date: April 2, 2014



Re: Report on Fey Fudge Tutorial with Lady Aspenwind (for Reference Room)

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Lady Ayalla Aspenwind reached out to us last week. She had learned that the Snow Queen had tampered with the Fey fudge pies we had served at our disastrous Feast this spring. Citing her desire to overcome any negative associations we might now have with this dessert, she offered to visit EAS and share her family's centuries-old recipe for Fey fudge to make amends.

The Director accepted this gracious gesture from one of the few Fey who actually likes us, but as she personally finds Lady Aspenwind a little annoying, she asked the Canon's most accomplished cooks, Gretel and Ellie, to meet with the Unseelie noblewoman. I, Sarah Thumb, was assigned the role of scribe.

The four of us met in the EAS kitchens on the afternoon of March 31st. Ellie immediately thanked Lady Aspenwind for teaching them how to make Fey fudge, and the noblewoman quickly responded, "It is called *Tethanill*. My great-grandmother, who invented this recipe, would never have named it something as ridiculous as Fey fudge." She then launched into a long explanation about the history of Fey fudge/*Tethanill* (recorded in attached files).

By the time Lady Aspenwind finished her history lesson, Gretel's arms were crossed, and her metal foot tapped noisily against the floor. Her irritation only grew when Lady Aspenwind started demonstrating the actual recipe. It turns out that the secret ingredient of Fey fudge / *Tethanill* is Fey magic, which no human magician or can duplicate.

Before Gretel could say anything that might damage Character-Fey relations

forever, Ellie stepped in and started suggesting ingredients humans could substitute into the fudge instead of magic. I was slightly concerned that Lady Aspenwind would be offended that the recipe would be adapted in such a mundane manner, but she was fascinated. She irritated Gretel further by tasting all the human ingredients before we added them. She started to show more restraint after trying a spoonful of vanilla extract. (Her exact words were: "It tastes so much less pleasant than it smells! Is this a human prank? I have been warned of those.")

For approximately five minutes, while Ellie and Gretel finished measuring the ingredients, it seemed like the rest of the recipe adaptation would go smoothly. Unfortunately, although they agreed on what should go in the fudge, they couldn't come to a consensus on how to prepare it. Ellie favored using the microwave, which—you might remember—she insisted on installing in the kitchen last winter. However, Gretel announced, "I've never used that contraption in my life, and I would rather go ask the gingerbread witch if I could borrow her oven than put my food in a microwave." Then Ellie and Gretel decided to make the fudge recipe both ways, and when both batches were ready, they asked Lady Aspenwind to pick a winner.

The Fey noblewoman proclaimed that she wouldn't be a fair judge, so she volunteered to select a random student to taste them instead. She disappeared for a few minutes and returned dragging a very reluctant Chase Turnleaf behind her. When Lady Aspenwind, Gretel, and Ellie explained what they wanted, he replied, "You don't want me to judge. I'm off Fey fudge for life." The three women insisted. He continued to refuse. This cycle continued for roughly fifteen minutes, so in the interest of getting it all over with, I volunteered to judge myself.

For the record, Ellie's version is smoother and creamier, making it more like the Fey-made version in texture, but Gretel's batch was closest as far as taste goes.