## Mickey's newest, wackiest adventure chugs toward its spring debut!

Mickey & Minnie's Runaway Railway opens March 4, 2020 at Disney's Hollywood Studios®

SPRING

# Here's your ticket

...to read about a crazy-exciting ride through Mickey and Minnie's new attraction, fresh festival fun at Epcot®, fiendish frolicking at Magic Kingdom® Park, plus plenty more Passholder fun in full bloom. Climb aboard\_ and see ya real soon!

# Your pals at Mickey Monitor

## Adventure Is All Around!

rom the epic thrills of Star Wars: Galaxy's Edge to the high-octane fun of Toy Story Land to amazing live shows, and now Mickey and Minnie's new attraction, there's something magical for everyone in the family at Disney's Hollywood Studios®. Best of all, each and every experience is absolutely unforgettable, because you're right in the middle of them all. So buckle up and let your adventure begin again and again and again!



The fun begins when you enter The Chinese Theatre for the exclusive premiere of Mickey's newest short, Perfect Picnic. And you know what makes Mickey's new feature even more magical? The brand-new theme song, "Nothing Can Stop Us Now," a catchy little ditty composed by Chris Willis, composer for the Disney Channel's current Mickey Mouse shorts!

Before you know it, Goofy pops into the scene (literally) and invites everyone to join him on board for a relaxing train trip around Runnamuck Park.

After all, he's the Runnamuck Railroad Employee of the Month—what could go wrong?



Well, get ready for plenty of kooky cartoon fun because you'll be traveling through worlds that feature both white light and black light scenes. In fact, special paint was engineered to ensure that Goofy's locomotive maintains its "flat" cartoon look throughout the entire journey and looks great in every lighting experience! Oh, and stay "tooned in" along the way for Chuuby, a new Character destined to become a fan favorite!

ickey and Minnie are

Swerviest, Picniciest, Tooniest **Adventure Ever!** 

# Surprisel

RUNAWAY RAILWAY

GRAND OPENING

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When you're part of Mickey's cartoon world, Mouse Rules apply! In case you didn't know, Mouse Rules allow all the wacky, kooky, physics-defying things to happen to and around Characters in the Mickey shorts. Eyes popping out of the head? Mouse Rules. Talking underwater? Mouse Rules. Flapping arms to stay aloft? Mouse Rules. In short, anything goes. And boy, does it – all throughout your crazy journey!

So pack your imagination for the oppor-toon-ity of a lifetime to take a ride on the crazy cartoon side like never before! Get ready to hop aboard Mickey & Minnie's Runaway Railway March 4 at Disney's Hollywood Studios®.

#### COUNT ME IN!

MOU

Mickey & Minnie's Runaway Railway will be home to the largest collection of hidden Mickeys anywhere in the world. See how many you can spot!



# The Magic of Spring Bursts to Life on March 4

V ou know that spring is here when the sweet sights, smells and sounds of the *Epcot*® International Flower & Garden Festival appear.

Throughout the Park, more than 70 world-famous Disney Characters will come to life in topiary form, including the new Remy creation, who's the centerpiece of a new Ratatouille Garden at the France Pavilion!

You'll also find plenty of family-friendly experiences throughout the festival, from themed gardens to interactive play areas and Spike's Pollen Nation Exploration Scavenger Hunt.

Ready for some creative cuisine? Explore fresh tastes at new and popular Outdoor Kitchens. Returning favorites this year include the Flavor Full Kitchen, sponsored by AdventHealth, as well as the Trowel & Trellis, where all of the dishes are plant-based creations. And bring the garden to your table with some fresh Outdoor Kitchen recipes found in this issue!

Plus, every night of the festival, catch new and classic music artists during the *Garden Rocks™* Concert Series. So whether you're craving nature's beauty or nature's delicious bounty, you're sure to discover something fresh with every visit to the *Epcot*® International Flower & Garden Festival.

Stay tuned for all the great Passholder offerings during the festival at DisneyWorld. com/PassholderExclusives

# **Butterfly House: Flights of Festival Fancy**

A mid the bursts of color and fabulous flora is one of the festival's best-kept secrets – the Butterfly House. This year, you'll find it neatly tucked between the Imagination! Pavilion and *Soarin'* Around the World. While it can be easy to miss with all the fresh goings-on all around it, the Butterfly House actually contains 3,500 square feet of lush gardens and is home to hundreds of butterflies.

According to Eric Darden, Festival Horticulture Manager, there are between 10 to 20 species of butterflies featured every year. More importantly, these are butterfly species that are native



only to Central Florida, so that on the occasion some escape (and they do), they can assimilate into the local environment without damage to themselves or to other native species.

After house assembly, Darden and his team of experts bring in shelves with butterfly chrysalises (a butterfly life stage made of a hardened protein). These chrysalises continually transform until they emerge as butterflies during the course of the festival. So that Guests can observe fully developed butterflies right away, there is also a live release of between 300 and 500 butterflies into the Butterfly House prior to festival open.

#### The Best Butterfly Viewing Times

Butterflies prefer warm, sunny weather which makes most days of the festival good for butterfly viewing. However, during times of rain, excessive cloudiness or brisk weather, butterflies seek refuge underneath plant leaves and tightly fold up their wings, making them harder to spot.

The Butterfly House is just one aspect of Disney's commitment to butterflies and their environment. To help increase their numbers, our horticulturists have made gardens dedicated to Florida butterfly species at a number of *Disney Resort* hotels. In fact, *Walt Disney World*® Resort is home to more than 70 butterfly species.



## Grilled Street Corn with Savory Garlic Spread

— Serves 4 —
Epcot<sub>®</sub> International Flower & Garden Festival

**Grilled Street Corn** - 2 cups vegan cojita cheese, crumbled chili lime seasoning, to taste

#### **CORN BRINE:**

- 1 gallon water
- 1 cup granulated sugar
- <sup>1</sup>/<sub>2</sub> cup coarse salt
- 8 corn cobs

#### **VEGAN GARLIC SPREAD:**

- 1 cup vegan margarine
- 1 tablespoon chopped shallots
- 1 tablespoon lemon juice
- 1/8 teaspoon tamari sauce
- <sup>1</sup>/<sub>4</sub> teaspoon chopped garlic
- 1/2 teaspoon fresh chopped parsley
- $\frac{1}{2}$  teaspoon chopped fresh chives
- $\frac{1}{2}$  teaspoon coarse salt

#### FOR THE CORN BRINE

1. Place water, salt, and sugar in a large bucket.

2. Gently peel the corn husks back, but do not remove. Remove silks and pull leaves back over corn kernels. Place corn cobs in brine and soak for 24 hours.

#### FOR THE VEGAN GARLIC SPREAD

- Combine margarine, shallot, lemon juice, tamari, garlic, parsley, chives, and salt in sauté pan.
- Place in sauté pan and cook over medium-low heat until margarine is melted.
- 3. Keep warm until ready to serve.

#### FOR THE GRILLED STREET CORN PLATING

- 1. Preheat grill to 350° F. Place wrapped corn on grill and cook, turning every 5 minutes, for 15-20 minutes, until corn is at desired texture.
- 2. Peel corn leaves back and wrap foil on the bottom of each corn cob to use as a handle.
- Dip corn in margarine spread, coating on all sides.
   Sprinkle crumbled vegan cojita cheese and dust with chili lime seasoning.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. All recipes are the property of Walt Disney Parks and Resorts U.S., Inc., and may not be reproduced without express permission.



## Citrus Chicken with Miso Orange Aioli

— Serves 4 —

**Epcot® International Flower & Garden Festival** 

#### CITRUS MARINATED CHICKEN

- 2 cups buttermilk
- 1 tablespoon puréed lemongrass
- 1 tablespoon puréed ginger
- <sup>1</sup>⁄<sub>4</sub> cup kaffir lime leaves, cut in half
- 1/2 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 4 boneless, skinless chicken thighs

#### MISO-ORANGE AIOLI

- 1/2 teaspoon red miso paste
- 1/2 cup mayonnaise
- 1 each orange zest & juice

#### CORN FLOUR MIX

- 1<sup>1</sup>/<sub>2</sub> cup corn flour
- ½ cup corn starch
- <sup>1</sup>/<sub>2</sub> teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 small pinch of cayenne

#### **CITRUS SALAD**

- 1 each celery stalk shaved
- 1 each lime zest & juice
- 1 cup watercress
- 1 teaspoon extra virgin olive oil
- salt & pepper to taste

**MICRO FLOWERS** 

FOR GARNISH

#### 1. Mix buttermilk, lemongrass, 2

- ginger, kaffir lime leaves, ground coriander, salt and pepper in a container that can be covered.
- 2. Submerge chicken in marinade, cover and refrigerate overnight.

#### FOR THE CORN FLOUR MIX

1. Combine all ingredients in shallow pan to bread the chicken; set aside until needed

FOR THE CITRUS MARINATED CHICKEN

#### FOR THE MISO-ORANGE AIOLI

- 1.Zest and juice the orange into a small bowl.
- 2. Add mayonnaise and red miso paste; whisk to fully incorporate.

#### FOR THE CITRUS SALAD

- 1.Zest and juice the lime into a small bowl.
- 2. Add olive oil, salt and pepper; mix to combine.

#### FOR CITRUS CHICKEN

- 1. Remove chicken from refrigerator, drain and set aside.
- 2. Heat oil in a large frying pan to medium heat.
- 3. Dredge chicken in corn flour mixture and pan fry until 165° F internal temperature is reached; turning halfway through, approximately 5 to 7 minutes for each side.

3. Refrigerate at least 1 hour or as long as overnight.

- 3. Shave celery with a peeler into thin, 1-inch strips.
- 4. Toss celery and watercress in the lime vinaigrette.
- 5. Set aside.
- 4. Remove chicken from pan and drain excess oil.
- 5. Remove miso orange aioli from refrigerator; microwave on high for 20-30 seconds until just warm.
- 6. Place pan fried chicken in center of each plate, top with miso orange aioli.
- 7. Add citrus salad on top or to the side, garnish with micro flowers if desired.

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## Spicy Blackened Shrimp And Stone Ground Cheddar Grits With Brown Gravy And Local Sweet Corn Relish

— Serves 4 —

**Epcot® International Flower & Garden Festival** 

#### **BROWN GRAVY**

- 2 tablespoons whole unsalted butter
- 2 tablespoons all-purpose flour
- 1 teaspoon canola oil
- $\frac{1}{2}$  cup finely diced yellow onion
- $\frac{1}{2}$  cup finely diced green peppers
- $\frac{1}{2}$  cup finely diced celery
- 1 teaspoon cajun seasoning
- 4 cups chicken broth
- 4 tablespoons tomato paste

#### GRITS

- 4 cups chicken broth
- 1 cup stone ground grits
- 1 teaspoon coarse salt
- 2 dashes (1/8 teaspoon) tabasco sauce
- 1/2 cup (1 stick) unsalted butter, room temperature, cut into pieces
- 1/2 cup shredded white cheddar cheese

#### SHRIMP

- <sup>1</sup>/<sub>2</sub> pound cleaned and deveined jumbo shrimp (about 12 each)
- 1 tablespoon brown sugar
- 1 tablespoon kosher salt
- $1\frac{1}{2}$  teaspoons cajun seasoning
- <sup>1</sup>/<sub>2</sub> teaspoon ground paprika
- <sup>1</sup>/<sub>2</sub> teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon black pepper
- ¼ teaspoon ground coriander
- 1⁄4 teaspoon ground cumin
- 1⁄8 teaspoon dried oregano

#### CORN SALSA

2 ears fresh local corn
1/8 cup diced green peppers
1/8 cup diced red onions
1/8 cup diced serrano peppers
1/2 teaspoons fresh lime juice
1/8 teaspoon kosher salt

#### FOR GRAVY

- In a small skillet over medium heat, melt the butter and whisk in the flour a little at a time to make a roux. Lower the heat and allow the roux to cook until it is dark brown and has a nutty aroma, about 10 minutes. Stir the roux frequently to avoid burned spots or uneven coloring. Set aside when finished for later use.
- In a heavy bottomed sauce pot, sauté the onions, celery and peppers in oil until slightly caramelized. Season with the cajun seasoning. Add the tomato paste and continue to cook for a further 5 minutes, stirring often to avoid burning.

#### FOR GRITS

 Bring broth, salt and tabasco to a boil; whisk in grits. Reduce heat to medium and cook until soft and creamy, about 45 minutes.

#### FOR SHRIMP

- Make the shrimp rub and place in an airtight container until needed to season shrimp
- 2. Heat a skillet to medium high with a little bit of oil until the oil begins to simmer

#### FOR CORN SALSA

- On a grill or grill pan, char the serrano peppers and the corn until all sides have color on them
- 2. Cool down until they can be easily handled. Remove the skins from the peppers and cut the corn from the husks. Chop the serranos and mix in a bowl with the corn.

#### **TO SERVE**

Divide grits among 4 serving bowls. Place the shrimp on top of the grits and ladle on about 1-2 ounces of gravy. Top with 1 tablespoon of corn relish. Garnish with chopped green onions if you like.

- 3. Add the chicken stock to the vegetables and bring to a simmer
- 4. Incorporate a few tablespoons of the hot liquid to the roux to make a paste
- 5. Add the paste to the vegetables and broth and mix well to avoid any lumps
- Continue to cook at a mediumlow temperature at a simmer until thick enough to coat the back of the spoon
- 2. Whisk in butter and cheddar cheese to taste. Serve immediately.
- 3. In a bowl, season the shrimp liberally with the shrimp rub. Place into the skillet and cook until just pink and starting to curl, about 2–3 minutes per side.
- Dice the rest of the vegetables to the same size of the corn nuggets and mix in the bowl well. Add lime juice and salt, mix together and allow to sit at room temperature for 10 minutes. Flavors will develop as it sits.

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#### FESTIVAL MERCHANDISE

#### PASSHOLDER EXCLUSIVES

# atering Can Mugs

Mickey & Minnie Watering Can Mugs Starting March 4, Passholders can purchase these brand-new watering can mugs designed just for them! Passholders can also purchase two additional designs featuring Spike the Bee and Figment, debuting on April 20.

#### ORANGE BIRD COLLECTION



#### WORLD IN BLOOM COLLECTION

Dream Green Figment Adult Tee & Limited-Release Pin

Passholders can purchase exclusive Figment merchandise, like this T-shirt and pin, throughout the festival and remind Guests to dream green!

Limited Release



World In Bloom Spirit Jersey Minnie Mouse has brought blooming fashion to the festival this year! Inspired by the array of floras found on a flower cart, this Spirit Jersey is a breath of fresh spring air.



#### GARDEN ROCKS™ CONCERT SERIES

Get ready to rock to these popular bands and performers this spring! Concerts take place at the America Gardens Theatre in the American Adventure Pavilion.

Peabo Bryson NEW! Mar 4 – 5

The Orchestra starring former members of ELO Mar 6 – 9

The Guess Who Mar 10 – 12

Simple Plan Mar 13 – 16

**STARSHIP** ft. Mickey Thomas Mar 17 – 19

Mark Wills NEW! Mar 20 – 23

**The Spinners** Mar 24 – 26

Sister Hazel Mar 27 – 28

**The Pointer Sisters** Mar 29 – 30

Steve Augeri - Former Lead Vocalist of Journey Mar 31 – Apr 2

Blood, Sweat & Tears Apr 3 – 4

Ambrosia with Peter Beckett NEW!

Berlin featuring Terri Nunn Apr 7 – 9

A Flock Of Seagulls Apr 10 – 11

TBD Apr 12 - 13

Exposé

Apr 5 – 6

**Tony Orlando** Apr 14 – 16

High Valley NEW! Apr 17 – 18

**Rick Springfield** Apr 19 - 20

**Christopher Cross** Apr 21 – 23

Plain White T's Apr 24 – 27

Don Felder, Formerly of The Eagles Apr 28 – 30

Don McLean NEW! May 1 – 2

Casting Crowns NEW May 3 – 4

May 5 – 7 Thelma Houston NEW!

The Allman Betts Band NEW! May 10 – 11

Air Supply May 12 – 14

May 8 – 9

Herman's Hermits starring Peter Noone May 15 – 18

Mike DelGuidice & Big Shot NEW! May 19 – 21

TBD May 22 – 23

Daughtry NEW! May 24 – 25

Marshall Tucker Band May 26 – 28

Crowder NEW! May 29 – 30

Survivor May 31 – June 1 Mar 4 – June 1, 2020

# *Epcot*<sub>®</sub> International Flower & Garden Festival

From garden-inspired cuisines to new unforgettable Character topiaries to the Garden Rocks<sup>™</sup> Concert Series, spring is alive at Walt Disney World® Resort!

EPCOT®

#### March 27, 2020

## Mulan

woman who masquerades as a man in order to fight northern invaders attacking China. The eldest daughter of an honored warrior, Hua feet. When the Emperor issues a decree that China's greatest warriors ever.

IN THEATERS NATIONWIDE

Mar 29, 2020

## Disney's Typhoon Lagoon Water Park Reopens

Bask in a tropical paradise that's been transformed by a legendary storm into a 56-acre oasis of pure excitement for everyone in the family!

#### **DISNEY WATER PARKS**

Mar 6, 2020

### Onward

Set in a suburban fantasy world, Disney and Pixar's Onward introduces two teenage elf brothers who embark on an extraordinary quest to discover if there is still a little magic left out there. Pixar Animation Studios' all-new original feature film is directed by Dan the team behind Monsters University.

#### IN THEATERS NATIONWIDE



Apr 16 - 19, 2020

## Star Wars **Rival Run Weekend**

Get set for galactic adventures during a weekend of out-of-this-world races, epic entertainment and Star Wars<sup>™</sup>inspired finisher medals!

**EPCOT**®





# Join the Earth Day Celebrations at *Disney's Animal Kingdom* Theme Park!

arth Day is always a special time of year at *Disney's Animal Kingdom* Theme Park. And this year promises to be extra magical because it's the 50th year of Earth Day and it's the 25th anniversary of the Disney Conservation Fund! Since 1995, the Disney Conservation Fund has directed more than \$86 million to save wildlife and protect the planet and has inspired millions of people to take action for nature in their communities.

From April 18–22, Guests can celebrate with behind-the-scenes tours, *Disney PhotoPass*® props and Magic Shots, special Disney Conservation Fund celebration buttons, book signings, and limited-edition lithographs. Plus you'll see unique and sometimes surprise Character Greetings throughout the Park.

The Animation Experience at Conservation Station® will also showcase new Characters that Guests can learn to draw celebrating Disney's commitment to saving wildlife.





And this year, Guests can get a unique look at this year's Disneynature films debuting in April, *Dolphin Reef* and *Elephant*. Have an opportunity to hear from Disney Imagineer Joe Rohde, plus special appearances by conservation heroes showcasing their latest adventures.

Additional happenings will be announced in the coming weeks.

Entertainment and offerings are subject to change.

#### **GOING GREEN FOR SUMMER**

To celebrate the 25th anniversary of the Disney Conservation Fund and the 50th year of Earth Day, *Mickey Monitor* will be going all digital for its summer issue! You'll still get all your important Passholder information and fun behindthe-scenes info, but we'll have a few special *Mickey Monitor* surprises as well.



## Nighttime At *Magic Kingdom* Park Is Getting A Little Darker

#### DISNEY VILLAINS AFTER HOURS, SELECT NIGHTS FEBRUARY 7–JULY 10

hey're baaaack - and badder than ever! Starting February 7 on select nights, you can join in the frightful fun of Disney Villains After Hours. Catch the hottest nighttime show of the season as Hades and Meg from *Hercules* set the castle stage ablaze while Jafar, The Queen, Dr. Facilier and Maleficent all join in the fiendish fun of Villains Unite the Night. And new this year will be the Villains' Cursed Caravan, featuring Gaston, Cruella de Vil, the Queen of Hearts with 12 marching cards, Lady Tremaine with Anastasia and Drizella, Ursula and, of course, Maleficent the Dragon in all her steampunk, fire-breathing glory!

Things really heat up as a party DJ transforms the entire central Plaza of the Park into a killer dance club. Of course, this sinister soirée also includes wickedly good food and beverage selections, special event merchandise and short wait times at more than 25 attractions and experiences across the Park. And with your spooktacular Passholder savings of \$30 per ticket, it all adds up to a party like no other!

For complete details, go to DisneyVillainsParty.com.

#### SINISTER SWAG JUST FOR PASSHOLDERS

We've scared up something special just for Passholders a Disney Villains After Hours T-shirt available for purchase!



# Rock the Night Like a True Villain with Character Couture!

B efore you head out to Disney Villains After Hours, get glammed up with a Disney-inspired hairstyle and makeup with Character Couture. Our professional Disney stylists skillfully work their magic to transform you into your favorite crafty villain. And the best part? Passholders can save up to 15% on Character Couture (experiences start at \$50).

For complete details, go to DisneyCharacterCouture.com

#### PARTICIPATING CHARACTER COUTURE LOCATIONS:

The Salon at Disney's Grand Floridian Resort & Spa

Salon by the Springs at Disney's Wilderness Lodge

La Vida Salon at Disney's Coronado Springs Resort

Ship Shape Salon at *Disney's* Yacht & Beach Club Resorts

In-room services offered for an additional fee at participating *Walt Disney World*® Resort hotels



## Cirque du Soleil + Disney Animation = Spectacle Magnifique!

or the first time ever, Walt Disney Imagineering and Walt Disney Animation Studios have joined forces with Cirque du Soleil to create Drawn to Life, a live show that blends Disney storytelling and heart with unique artistry and theatrical sensibility. The show will transport audiences of all ages into the world of Disney animation with new original acrobatic sequences, dazzling choreography, musical masterpieces and whimsical characters.

"This show is a love letter to the art of animation. And it's just a pure joy for us to explore the richness and the authenticity and the audacity of Disney animation," says Michel Laprise, writer & show director.

Drawn to Life is a story where Disney Characters are central in the life of a young girl and her father, who was a Disney animator. He raised her with those Characters and with their help, finds a way to send her on a magical journey of self-discovery into the world of animation. The show is a result of years of research and extraordinary collaboration that included extensive visits to the Disney Parks and Archives, the Walt Disney Family Museum, as well as hands-on work between Disney animators and Cirque du Soleil writers. In fact, the Cirque du Soleil team sat with a Disney animator for hours and watched how he creates.



"What fascinates us is that moment when life appears in drawings. Just like in an acrobat's body, the visceral physicality of animation,"

says Laprise. "The way they perform, the way they create the illusion of life... and sometimes they act like clowns!"

Drawn to Life opens at *Disney Springs*® on April 18, 2020 so plan now for a transformational experience that unlocks the secrets of Disney Animation Studios before your eyes. For tickets and more details, go to **DisneyWorld.com/cirquedusoleil.** 





# Lady and the Tramp: Catch the New Magic of a *Classic Tail*

The exciting launch of the new Disney+ streaming service also marked the exclusive debut of *Lady* and the Tramp, a live-action retelling of the 1955 Disney classic. Like the heartfelt original, the new movie follows the story of Lady, a pampered house dog, and Tramp, a tough but lovable stray, and the unexpected adventures that bring them closer together.

"We felt like this was the perfect story to bring to life because dogs are pets we all can relate to – and they're phenomenal performers," said Brigham Taylor, executive producer. So, it should be no surprise that the new movie makes extensive use of real animal actors. The film's setting is also vibrant and striking, perfectly capturing the look and feel of the early 1900s.

"While we considered setting our movie in contemporary times, we ultimately decided to keep the story at the turn of the century, especially since that was an era that inspired Walt," said Taylor. Seeking authentic locales led Taylor and his team to Savannah, Georgia, which boasts well-preserved buildings, historic sites and beautiful backdrops reminiscent of the era.

The new movie features a number of recognizable voice and live-action talents, from Tessa Thompson and





Justin Theroux as the title character voices, to Yvette Nicole Brown, Kiersey Clemons and F. Murray Abraham in live-action roles.

However, the stars that everyone is falling in love with are the four-legged leads, Rose as Lady and Monte as Tramp. While Rose was handpicked for her starring role, Monte was actually a rescue animal. In fact, out of the more than 25 animals featured in the movie (including dogs, cats and horses), most of the dogs were rescues. And as happy endings go, the new movie actually one-ups its animated original with multiple happy endings... because at the conclusion of filming, every rescue animal in the movie was adopted and taken home by members of the production crew. A real-life happily-ever-after, indeed.

> From classics to new releases to exclusive originals, get access to stories you can't stream anywhere else. Get the best of Disney for just \$6.99/mo. Start your free trial at **DisneyPlus.com**.



## New Pixie Dust Around The Corner

HERE'S A QUICK PEEK AT SOME OF THE ENCHANTMENT COMING YOUR WAY IN THE VERY NEAR FUTURE!

#### *Star Wars*: Galactic Starcruiser

Begins transporting Guests to a galaxy far, far away in 2021

This new type of immersive vacation is one that only Disney could create—a two-night, cruise-style itinerary where you'll be surrounded 24/7 in *Star Wars*<sup>™</sup> storytelling.

Starting at the Starcruiser Terminal, you'll enter an exclusive launch pod for travel up to the Halcyon, your starcruiser. A "spaceport of call" to *Star Wars*: Galaxy's Edge is also included in your itinerary, where special passenger transports take you to the planet Batuu. From exclusive amenities to one-of-a-kind experiences, *Star Wars*: Galactic Starcruiser will be the place to live your very own *Star Wars* story.

Stay tuned for booking announcements later this year.

#### Remy's *Ratatouille* Adventure

Opening summer 2020 at the France Pavilion in Epcot®

Join Chef Remy in this family-friendly attraction, as you dash, dive, dodge and scurry through a supersized world of Gusteau's restaurant in Remy's Ratatouille Adventure!

More juicy morsels of information to come!

# Save up to **35**<sup>%\*</sup>

on rooms at select Disney Resort hotels!

For stays most nights now-April 25, 2020 Book now-April 25, 2020

Plus, as a Guest of a *Disney Resort* hotel, you can take advantage of benefits like early access to *Disney FastPass+* planning\*\*, complimentary transportation via motor coach, ferryboat and monorail, and more time in the Theme Park each day to enjoy select attractions with the *Extra Magic Hours* benefit (valid Theme Park admission and Resort ID required).

> For reservations, visit DisneyWorld.com/PassholderSpring or call 407-560-PASS (7277).

\*The number of rooms allocated for this offer is limited. Savings based on the non-discounted price for the same room. Length-of-stay requirements may apply. Additional per-adult charges may apply if more than 2 adults per room at Disney Value, Moderate and Deluxe Resorts and Studios at Disney Deluxe Villa Resorts. Cannot be combined with any other discount or promotion. Advance reservations required. Offer excludes the following room types: 3-bedroom villas, campsites, Cabins at Copper Creek Villas & Cabins at Disney's Wilderness Lodge and Bungalows at Disney's Polynesian Villas & Bungalows. Passholder must present a valid Walt Disney World annual pass at check-in.

\*\*Valid Theme Park admission and online registration required. Disney FastPass+ attractions and entertainment experiences, the number of selections you can make and arrival windows are limited.

