

WELCOME TO THE ANCIENT FAR NORTH . . . AND THE WORLD OF THE MICEKINGS!

WHERE THEY LIVE: Miceking Island

CAPITAL: Mouseborg, home of the Stiltonord family

OTHER VILLAGES: Oofadale, village of the Oofa Oofas, and Feargard, village of the vilekings

CLIMATE: Cold, cold, cold, especially when the icy north wind blows!

TYPICAL FOOD: Gloog, a superstinky but fabumouse stew. The secret recipe is closely guarded by the wife of the miceking chief.

NATIONAL DRINK: Finnbrew, made of equal parts codfish juice and herring juice, with a splash of squid ink

MEANS OF TRANSPORTATION: The drekar, a light but very fast ship

GREATEST HONOR: The miceking helmet. It is only earned when a mouse performs an act of courage or wins a Miceking Challenge.

UNIT OF MEASUREMENT: A mouseking tail (full tail, half tail, third tail, quarter tail)

ENEMIES: The terrible dragons who live in Beastgard



MEET THE STILTONORD FAMILY . . .



GERONIMO
Advisor to the
miceking chief



THEA
A horse trainer who
works well with all kinds
of animals



TRAP
The most famous
inventor in Mouseborg



BUGSILDA
Benjamin's best
friend

BENJAMIN
Geronimo's nephew



... AND THE EVIL DRAGONS!

GOBBLER THE PUTRID

The fierce king of the dragons is a Devourer!

The dragons are divided into 5 clans, all of which are terrifying!

1. Devourers

They love to eat micekings raw — no cooking necessary.

2. Steamers

They grab micekings, then fly over volcanoes so the steam and smoke make them taste good.

3. Biters

Before eating micekings, they nibble them delicately to see if they like them or not.

4. Slurpers

They wrap their long tongues around micekings and slurp them up.

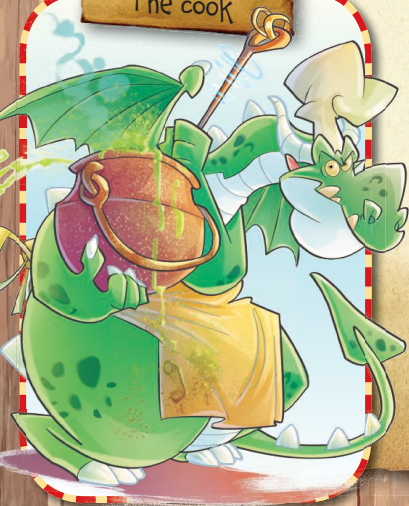
5. Rinsers

As soon as they catch micekings, they rinse them in a stream to wash them off.



SIZZLE

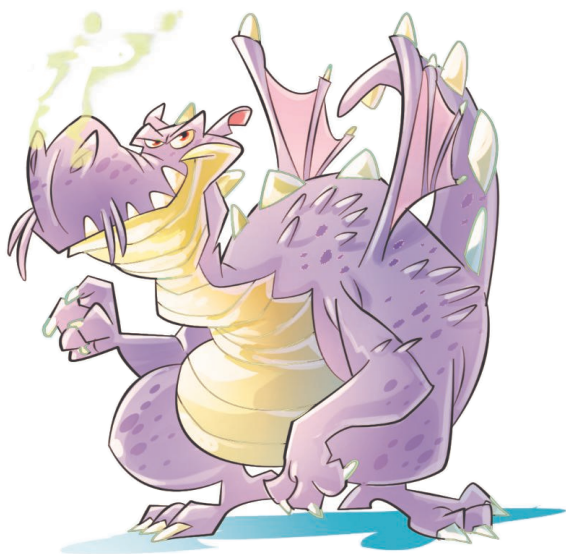
The cook



Geronimo Stilton

MICEKINGS

ATTACK OF THE DRAGONS



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AHH, MICEKING WINTER!



Excuse me — I haven't introduced myself yet. My name is **GERONIMO STILTONORD**, and I am a mouseking!

As I was saying, in **MOUSEBORG** the winter is very cold, but it's also the most peaceful time of year.

Why? The answer is simple: **DRAGONS** hate the winter! They are fiery beasts, and the cold and snow cools them down. So these enormous, **hungry** creatures leave us micekings alone for a few months.

Ah, winter! What a fabumouse season!

Back to that wintry morning. I was snoring under a wool blanket in my cozy bed when a tremendous noise suddenly awakened me.

GUUUUUUUURGLE!



“Huh? Who said that?” I yelled.
My whiskers **curled** in fear, but then
I heard the noise again.

GUUUUUUUURGLE!

The sound was coming from . . . my
STOMACH! It was complaining because
I hadn’t had breakfast yet.

Still in my pajamas, I **DROGGED** myself to the
window, yawning like a bear coming out of
hibernation. I **PEERED** outside.

AHH, MICEKING WINTER!



The bread was . . . gone! The goat butter was . . . gone! The eggs, the stinky Stenchberg cheese, the wild blueberries . . . **ALL GONE!**

My cupboard was as **EMPTY** as a groundhog's den in spring. There wasn't even a piece of pickled seaweed left!



THE SPECIALTIES OF MICEKING COOKING

We micekings have a true passion for the fish of the cold north seas. We also love **CHEESE**, of course!

What a smell!



An ancient miceking saying is: **CHEESE IS LIKE FISH — THE STINKIER THE BETTER!**

In fact, **STENCHBERG CHEESE** (1), one of the most prized miceking cheeses, has an odor that will make you collapse from a thousand tails away!

For dessert we love herring ice cream topped with melted goat cheese, and **PIE** made with fjordberry jam and seaweed (2). It's delicious!

Slurp!



Tasty!



3

During grand miceking feasts, we drink **FINNBREW** (3), made of equal parts codfish juice and herring juice, with a splash of squid ink.

But the greatest **MICEKING SPECIALTY** of all is a stew called **GLOOG** (4). Included in the ingredients are herring scales, crab claws, melted Stenchberg cheese, and seagull eggs. Mousehilde, the wife of our village chief, makes the best gloog anywhere — but her complete recipe is a secret!

4





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So cold!