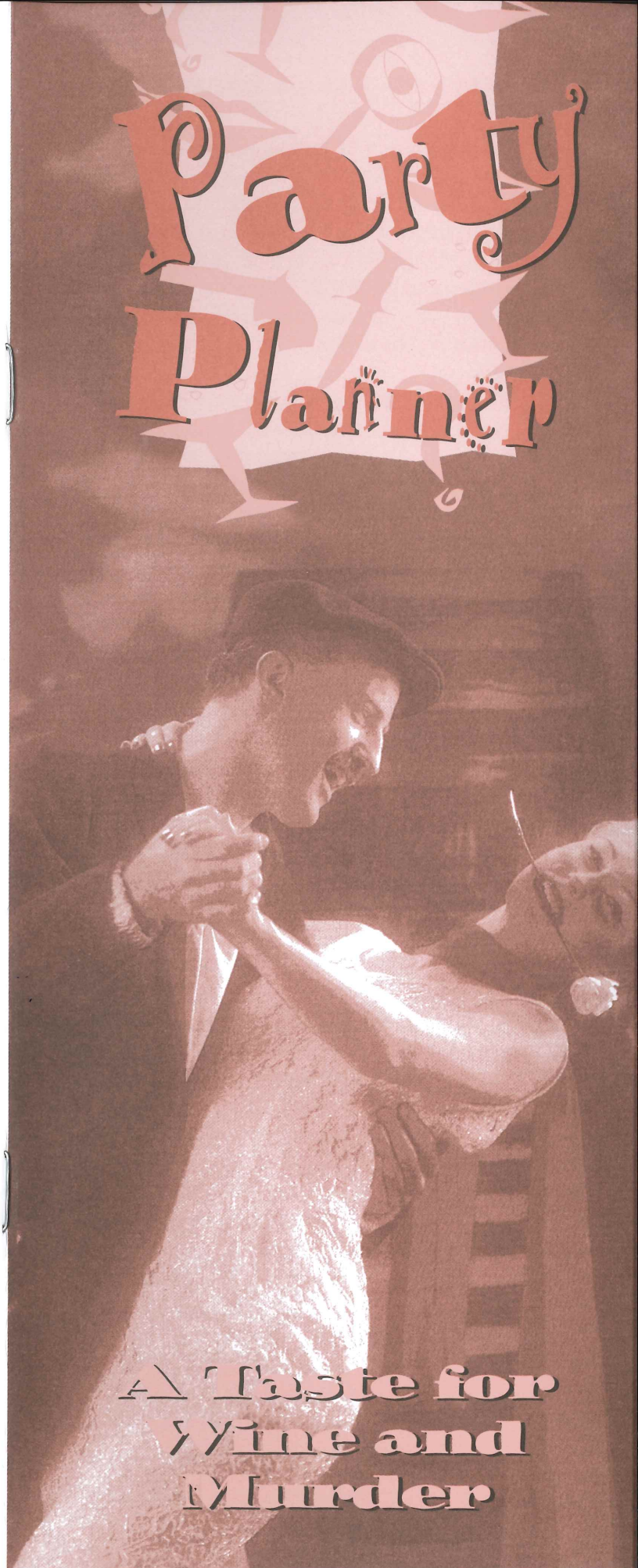


# Party Planner



A Taste for  
Wine and  
Murder

*Murder*  
**MYSTERY**  
DINNER PARTY GAME  
FOR 6 TO 8 PLAYERS *Party*

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## PARTY INSTRUCTIONS

Welcome to A TASTE FOR WINE AND MURDER, one mystery in the Murder Mystery Party® game series from BEPUZZLED®. This is an interactive murder mystery party game in which your guests for the evening become characters suspected of the crime in question. The crime must be solved before the evening is out. It is in each guest's best interest to prove their innocence by interrogating their fellow suspects until the murderer is exposed.

It is your duty as a party organizer to see that the rules are observed and to keep the players in order. It may be helpful for you to provide each guest with a pad and pen for notes. **However, on no account should you read any of the Character Booklets or listen to the Compact Disc in advance.** Cast your guests according to the character profiles printed on the invitations, keeping a character for yourself, but remember that no one will prove to be quite what they seem. There are eight characters in all—six suspects and two extra guests (four men and four women). The six suspects must be present at your mystery party for it to play properly. It is not essential for the Extra Guests to be present. These two roles should be filled only if you are inviting more than six people to your party.

### The Characters

OTTO VON SCHNAPPS	A wine merchant
TINY BUBBLES	Wife of vineyard manager
RALPH ROTTINGRAPE	Vineyard manager
MARILYN MERLOT	Actress
PAPA VITO	Vineyard worker
HEDY SHABLEE	Vineyard owner
BONNY LASS	Mystery novelist (Extra Guest, Non-Suspect)
BUD WIZER	FBI agent (Extra Guest, Non-Suspect)

### The Invitations & Costume Suggestions

Try to send out your invitations early. Encourage your guests to enter into the spirit of the evening by dressing in appropriate costumes, as suggested in the invitations. They can choose to arrive elaborately dressed or simply just bring along a single prop. Improvisation is the key to the success

of the evening. If extra guests turn up, they can join in and question the suspects too.

### The Game Contents

- 1 Party Planner
- 8 Party Invitations & Envelopes
- 8 Place Cards
- 8 Character Booklets
- 6 Secret Clues
- 1 Compact Disc with Clues and the Solution

### Pregame Instructions

When your guests have all assembled, give each one their proper Character Booklet, and ask them to spend a few minutes reading the RULES OF THE GAME and the INTRODUCTION pages. You must explain to your guests that they should not read beyond the STOP notices at the bottom of the pages until they are instructed. When you are sure the guests have had time to absorb the information, and after the CD introduction, let each one introduce themselves as the character they play, using the facts in the paragraph titled WHAT THE WORLD SEES.

The paragraph labeled THE TRUTH is for the guests' personal information only, and should not be revealed at this point. Then play the CD to learn what crime has been committed and to set the scene.

### The Game Schedule & Rules

1. CD. Start the CD featuring Bridget Bordeaux. The narrator will advise you when to pause the CD.
2. FIRST DIALOGUE. All characters now act out their parts.
3. ROUND ONE. Have suspects take a few minutes to review their individual bits of information, then begin asking questions and revealing facts in any order. (*Make sure all the facts are revealed before continuing to step 4.*)

4. CD. Continue the CD to wrap up Round One. The narrator will advise you when to pause the CD.
5. SECOND DIALOGUE. All characters now act out their parts.
6. ROUND TWO. Suspects first review their individual bits of information, then begin asking questions and revealing facts in any order.
7. CD. Continue the CD to wrap up Round Two. The narrator will advise you when to pause the CD.
8. THIRD DIALOGUE. All characters now act out their parts.
9. ROUND THREE. Suspects first review their individual bits of information, then begin asking questions and revealing facts in any order.
10. OPTIONAL. Each character may choose to read their final statement as written in their booklets.
11. ACCUSATIONS. Each guest now reveals their opinion as to the identity of the murderer.
12. CD. Continue the CD to hear Bridget Bordeaux reveal the solution to A TASTE FOR WINE AND MURDER.

Once you have listened to the first section of the CD, everyone should turn to the FIRST DIALOGUE. This is a prelude to ROUND ONE, which follows immediately.

You will find that each page in the numbered rounds is divided into FACTS YOU WILL REVEAL and FACTS YOU WILL REVEAL ONLY AFTER CHALLENGED. Between each round, ensure that your guests have a few minutes to absorb the material before proceeding. The object of each round is for every guest to use the information

from FACTS YOU WILL REVEAL as prompts for questioning the other guests, while only revealing their own secrets from FACTS YOU WILL REVEAL ONLY AFTER CHALLENGED when directly asked.

*NOTE: When questioned, the player cannot lie, though he or she may be evasive. If challenged directly, however, they must tell the whole truth. At some point in the game, the murderer will be informed in their Character Booklet that he or she has committed the crime, and given information to help them avoid detection.*

At the end of ROUNDS ONE and TWO, Bridget Bordeaux will be on the tape to help you by summing up what you should have discovered.

It is your duty as the party organizer to bring each round to an end by asking if your guests have revealed all the necessary information. This is an appropriate moment to move on to the next course of your meal, or to refresh the snacks and drinks.

Remind your guests that they should not read beyond the STOP notices until you instruct them to do so and that the Booklet they have been given is for their eyes only.

### Secret Clues

There are six documents labeled CLUE #1-#6 with the name of the character who is to read each one. These should be given to the correct suspect at the start of the game. They should not be opened or read until they are instructed to in their Character Booklets.

After ROUND THREE, guests have the option of reading their version of the events out loud, as written on the last page of their Booklet, or they may choose to dive in and make accusations immediately. If the statements are read, *beware*, because one of them is untrue – the murderer's. Play the CD for the final time to hear the SOLUTION, as discovered by Bridget Bordeaux.

Allow approximately 3 hours to play the game. A series of menu suggestions, from a full meal to simple snacks follow, along with preparation guidelines, decorating and music tips, recipes and shopping lists. All to make your mystery evening carefree, yet mysteriously memorable!

Be as inventive as you would like with your choice of foods, beverages, music and decor. All suggestions are optional, but will help to create the ambiance appropriate to the game scenario. Enjoy and have fun!

### Setting the Mood

The Underwood mansion, brightly lit and richly decorated is the scene of a congenial gathering of family and friends. Meeting and greeting at the door were Ralph Rottingrape and his wife, Tiny Bubbles. As the guests lifted their glasses to toast their hosts and the new vintage of Pinot Noir, a small tremor shook the building. Used to such things in California, the guests were generally unmoved until the old wooden floor buckled, revealing the well preserved body of former vineyard owner, Barry Underwood. Much shaken, the guests cast their eyes about watching each others expressions, and wondering who was responsible for this vintage murder mystery.

### Setting the Scene

The dining room table is elegantly set with a wine colored tablecloth adorned with small clusters of grapes. Dinner napkins in matching colors are set alongside simple oversized plates. Crystal wine glasses, for both red and white wine shine at each place setting. Bowls filled with clusters of red and green grapes, arrangements of avocados, tomatoes, and colorful seasonal vegetables are scattered throughout the room. Gaily colored flowers fill several vases. Bottles of wine, both red and white with handwritten Underwood labels and baskets of bread and crisp breadsticks are set on the table. The room is softly lit, aglow with candlelight and the soft tones of California Dreamin' can be heard in the background. Guests mingle, toasting each other and their host and exclaiming that this will be the best year yet for Underwood wines. The room shakes and the mystery unfolds.

### Music Suggestions

George Winston  
Otmar Leiber  
Sadé  
Mozart String Quartet  
Willie and Lobo

### Dinner Menu

Monterey Jack and Parmesan Cheese Crackers  
California Avocado Salad  
Grilled Cornish Game Hens with Sun-Dried  
Tomato Pesto  
Sugar Snap Peas and Carrots Vinaigrette  
Fresh Herbed Orzo  
Pears Poached in Red Wine  
Chocolate Biscotti  
Cappuccino

### Instant Menu

Assorted Cheese and Crackers  
Guacamole and Tomato Salad  
Barbecued Chicken  
Pasta Salad  
Green Salad with Red Wine Vinaigrette  
Fresh Fruit  
Biscotti  
Coffee

### Snack Menu

Assorted Cheese and Crackers  
Guacamole and chips  
Pasta Salad  
Fresh Fruit  
Cookies  
Coffee

### Beverages

Red and white wine  
Beer

### Dinner Menu Shopping List

#### Dairy

1 cup . . . . . unsalted butter  
1 qt . . . . . milk  
3 . . . . . large eggs  
8 oz . . . . . Monterey Jack cheese  
1 cup . . . . . grated Parmesan cheese

#### Produce

2 tbsp + 2 tsp . . . . . lime juice (2 limes)  
1 lb . . . . . ripe tomatoes  
2 . . . . . avocados  
1 . . . . . medium-size red onion  
2 . . . . . heads Bibb lettuce  
7 . . . . . cloves garlic

- 1 bunch . . . . . snipped chives
- 1 bunch . . . . . parsley
- 1 bunch . . . . . basil
- 1 1/2 lbs. . . . . sugar snap peas
- 1 1/2 lbs. . . . . carrots
- 1 . . . . . lemon
- 1 . . . . . orange
- 6 . . . . . pears

**Spices**

- 1 vanilla bean
- ground cinnamon
- dried rosemary
- pepper
- 6 peppercorns
- cayenne
- salt

**Dry Goods**

- 1 1/2 lbs . . . . . orzo
- 2 1/2 cups . . . . . all-purpose flour
- 1 1/2 cups + 4 tsp . . . . granulated sugar
- 1/3 cup. . . . . firmly packed light brown sugar
- 1/4 cup + 4 tsp. . . . . unsweetened cocoa powder
- 1 cup . . . . . whole almonds
- 3 tbsp. . . . . pine nuts
- 2/3 cup. . . . . sun-dried tomatoes
- 1 cup + 11 tbsp + 1 tsp . olive oil
- 2 tbsp + 2 tsp. . . . . Tomato-based chili sauce
- 1 tsp. . . . . vanilla
- 1/4 cup + 1 tsp. . . . . red wine vinegar
- 2 tsp. . . . . Dijon mustard
- 1 1/2 tsp. . . . . baking powder
- 1/2 tsp . . . . . baking soda
- 4 oz . . . . . semisweet chocolate, optional

**Bakery**

- Bread
- Breadsticks

**Meat**

- 6 . . . . . Cornish Game Hens

**Beverages**

- 3 cups plus 2 tablespoons red wine
- 4 cups fresh brewed espresso
- Red and White Wine
- Beer

**Frozen**

- 1 cup . . . . . frozen corn kernels
- 1 bag ice

**Instant Menu Shopping List**

**Deli**

- Barbecued Chicken
- Pasta Salad
- Cheese and Cracker Platter
- Chips

**Dry Goods**

- Bottled Red Wine Vinaigrette
- Jarred Guacamole

**Produce**

- Fresh Fruit
- Mixed salad greens

**Bakery**

- Biscotti
- Bread
- Breadsticks

**Frozen**

- 1 bag ice

**Beverages**

- Wine
- Beer
- Coffee
- Milk for Coffee

**Dinner Menu Preparation Timetable**

**The Day Before:**

- A.M.
  - Do the shopping.
  - Make the Monterey Jack and Parmesan Cheese Crackers
  - Defrost Cornish Game Hens if frozen
  - Make the Poached Pears
  - Make the Biscotti
- P.M.
  - Prepare Sun-Dried Tomato Pesto
  - Marinate the Hens
  - Peel and Cut Carrots
  - Trim Sugar Snap Peas

**The Day of the Party:**

- A.M. • Prepare the California Avocado Salad without lettuce
- Prepare Sugar Snap Peas and Carrots
- Chop herbs for Orzo
- Cook the Cornish Game Hens
- P.M. • Arrange drinks service area
- Cook Orzo
- Toss California Avocado Salad with lettuce and arrange on platter
- Arrange food on platters
- Prepare Espresso
- Heat milk
- Prepare Cappuccino
- Begin the game and serve dinner

**Instant Menu Preparation Timetable**

**The Day Before:**

- A.M. • Do the grocery shopping.
- P.M. • Plan and set out serving dishes you will need

**The Day of the Party:**

- A.M. • Shop for deli food
- Arrange food on platters
- P.M. • As guests mingle, prepare Coffee
- Begin the game and serve dinner

**For Snack Menu:** Follow the appropriate steps outlined above when preparing the Snack Menu.

**RECIPES**

**Monterey Jack and Parmesan Crackers**

- 1 1/2 cups . . . . . all-purpose flour
- 1/2 tsp . . . . . baking powder
- 1/4 tsp . . . . . baking soda
- 1/4 tsp . . . . . cayenne pepper
- 1/2 cup (1 stick) . . . . . unsalted butter, at room temperature
- 2 tbsp . . . . . red wine
- 1/2 lb . . . . . Monterey Jack cheese, shredded ( 2 cups)
- 1 cup . . . . . grated Parmesan cheese

**On a sheet of wax paper,** stir together the flour, baking powder, baking soda, salt, and cayenne. In an electric mixer, beat together the butter, and wine until well combined. Beat in the Monterey Jack, and

Parmesan until well blended. With the mixer on, gradually add the flour mixture until just combined. Do not overmix.

**Shape the dough into 2 cylinders,** about 1 1/2-inch inches thick, wrap each in wax paper and smooth the cylinders. Refrigerate for one hour or up to several days. The dough may also be prepared up to 3 months in advance, wrapped, labeled, dated and frozen. For frozen dough proceed as for refrigerated dough.

**Preheat the oven to 350°F.** Slice the dough 1/4-inch thick and place the slices onto ungreased cookie sheets, spacing them 1-inch apart. Bake until the crackers are set around the edges and slightly golden, about 15 minutes. Cool 2 minutes on the cookie sheets, then transfer to a wire rack to cool completely. When cool, store airtight for up to 3 days.

**California Avocado Salad**

- 3 tbsp + 1 tsp . . . . . olive oil
- 2 tbsp + 2 tsp . . . . . tomato-based chili sauce
- 2 tbsp + 2 tsp . . . . . lime juice
- 1 tsp . . . . . salt
- 1 lb . . . . . ripe tomatoes, cored
- 1 medium-size . . . . . red onion, cut in 1/4-inch dice (1 cup)
- 1 cup . . . . . frozen corn kernels, thawed
- 2 . . . . . ripe avocados, peeled, pitted and cut in 1/2-inch dice (2 cups)
- 8 cups . . . . . washed and torn greens such as Bibb, or Boston lettuce

**In a medium bowl,** whisk together the oil, chili sauce, lime juice, and salt. In a medium pot of boiling water, cook the tomatoes, 10 seconds to blanch. Peel, and cut the tomato into 1/4-inch dice. Add to the bowl, along with the onion, corn, and avocado. Gently fold together until well coated. Place the pit of the avocado into the bowl, cover and refrigerate until ready to use. At serving time, line a platter with the lettuce leaves, remove and discard the pit, and spoon the avocado mixture over.

### Cornish Game Hens with Sun-Dried Tomato Pesto

Hens:

1/2 cup . . . . . olive oil  
 4 cloves . . . . . garlic, crushed  
 1 tsp . . . . . salt  
 1 tsp . . . . . dried rosemary, crumbled  
 1/2 tsp . . . . . freshly ground black pepper  
 6 . . . . . Cornish Game Hens, about 1  
 1/4 pound each

#### Sun-Dried Tomato Pesto:

3 cloves . . . . . garlic, peeled  
 2/3 cup . . . . . sun-dried tomatoes in  
 oil, drained  
 1/4 cup . . . . . olive oil  
 3 tbsp . . . . . pine nuts  
 1/3 cup . . . . . chopped fresh basil

**For the Game Hens:** In a medium bowl, whisk together the oil, garlic, rosemary, salt, and pepper. With a chef's knife or kitchen shears, cut the hens in half lengthwise. Place in 2 large plastic or zip lock bags and pour half the marinade into each bag. Seal, refrigerate and marinate several hours or overnight, turning the bags over occasionally.

**Preheat the broiler with the rack 6-inches from the heat,** or preheat the grill to medium. Lift the hens from their marinade, and broil, or grill until golden brown and cooked through, 8 to 10 minutes per side.

**For the Sun-Dried Tomato Pesto:** In a small pot of boiling water, cook the garlic 2 minutes to blanch. In a food processor, combine the sun-dried tomatoes, olive oil, pine nuts, basil, and garlic. Whirl until smooth, adding water to thin the mixture to a thin, spooning consistency.

**To serve:** Spoon the sun-dried tomato pesto over the hens and serve. Makes 6 to 8 servings.

### Sugar Snap Peas and Carrots in Red Wine Vinaigrette

6 tbsp . . . . . olive oil  
 1/3 cup . . . . . red wine vinegar  
 2 tsp . . . . . Dijon mustard  
 1/2 tsp . . . . . salt  
 1 1/2 lbs . . . . . carrots, peeled, halved  
 lengthwise and thinly sliced  
 1 1/2 lbs . . . . . sugar snap peas, trimmed

**In a large bowl,** whisk together the oil, vinegar, mustard, and salt; set aside.

**In a large pot of boiling salted water,** cook the carrots 2 minutes. Add the sugar snap peas and cook 1 minute longer or until the carrots and peas are crisp tender. Drain well. Add to the bowl of dressing and toss to combine.

### Fresh Herbed Orzo

1 1/2 lbs. . . . . orzo  
 6 tbsp . . . . . olive oil  
 1/2 cup . . . . . chopped basil  
 1/3 cup . . . . . snipped fresh chives  
 1/4 cup . . . . . chopped parsley  
 1 tsp . . . . . grated lemon zest  
 3/4 tsp. . . . . salt

**In a large pot of boiling water,** cook the orzo until "al dente". Drain.

**In a large bowl,** whisk together the oil, basil, chives, parsley, lemon zest, and salt. Add the orzo, toss to combine. Cover until serving time. Serve at room temperature.

### Pears Poached in Red Wine

3 cups . . . . . red wine such as California  
 Cabernet, Zinfandel, or  
 Pinot Noir  
 3/4 cup . . . . . sugar  
 1 . . . . . Vanilla bean, split lengthwise  
 3 strips . . . . . orange zest (3 x 1/2-inch  
 each)  
 6 . . . . . Peppercorns  
 6 . . . . . firm, ripe pears with stems,  
 such as Bartlett or Bosc  
 Peeled and cored from  
 the bottom

**In a non corrosive saucepan large enough to hold the pears in a single layer,** combine the wine, sugar, vanilla, orange zest, and peppercorns over medium heat. Bring to a boil, reduce to a simmer, slip in the pears and place a sheet of wax paper on top of the pears (this prevents discoloration). Simmer until the pears are tender, about 30 minutes. Timing will vary depending upon the firmness of the pears. When

cooked, remove the pears from their poaching liquid with a slotted spoon or spatula, cool to room temperature and halve lengthwise. Transfer to a serving dish with a lip. Return the liquid to a boil and cook until slightly reduced and syrupy, about 7 minutes. Strain the syrup over the pears, cool to room temperature, cover and refrigerate until serving time.

### Chocolate Biscotti

1 cup.....all-purpose flour  
 1/4 cup .....unsweetened cocoa powder  
 1 tsp.....baking powder  
 1/4 tsp .....baking soda  
 1 1/4 tsp .....ground cinnamon  
 1/4 tsp.....salt  
 1/2 cup (1 stick) .....unsalted butter, at room temperature  
 3/4 cup .....granulated sugar  
 1/3 cup .....firmly packed light brown sugar  
 2 .....large eggs  
 1 tsp.....vanilla extract  
 1 cup.....coarsely chopped almonds  
 1 .....egg yolk blended with 1 teaspoon water  
 4 oz.....semi sweet chocolate, coarsely chopped, optional

**Preheat the oven to 375°F.** Grease and flour a large baking sheet.

**On a sheet of wax paper,** stir together the flour, cocoa powder, baking powder, baking soda, cinnamon, and salt.

**In an electric mixer,** beat the butter, all but 2 tablespoons of the granulated sugar, and the brown sugar until light and fluffy. Add the eggs, one at a time, beating after each addition. Beat in the vanilla. Remove from the mixer and fold in the flour mixture. Fold in the nuts.

**Transfer the dough to the prepared baking sheet.**

Cover the dough with plastic wrap and with your hands, smooth into a 14 x 5-inch rectangle about 1-inch thick. Remove the plastic wrap. Brush the dough with the beaten yolk and sprinkle the remaining 2 tablespoons of granulated sugar over. Bake 15 to 17 minutes or until set and not quite firm. Cool on the baking sheet to room temperature.

**Reduce the oven to 325°F.** Transfer the dough to a cutting board. With a serrated knife, cut the dough in half lengthwise, then slice each half on a slight diagonal into 18 cookies. Place on a baking sheet, cut side down and bake turning the cookies over midway, until crisp about 10 minutes. Cool 5 minutes on the baking sheet, then transfer to a wire rack to cool completely. Store airtight at room temperature for up to 2 weeks. Makes 36 biscotti.

**\*If you like,** you may dip the biscotti in melted chocolate several hours before serving: In a small bowl, set over a pan of simmering water, heat the chocolate until melted (this may also be done in a microwave). Dip one end of each biscotti in the chocolate and place on a wire rack, with the dipped ends hanging over the edge to set.

### Cappuccino

4 tsp. .... sugar  
 4 tsp. .... unsweetened cocoa powder  
 4 cups ..... milk  
 4 cups ..... freshly brewed espresso

**In a small bowl,** stir together the sugar, and cocoa powder until well blended and no lumps remain.

**In a medium saucepan,** heat the milk over low heat until hot but not boiling (small bubbles appear on the surface). Transfer half the milk to a blender and whirl until foamy.

**Pour the espresso into 8 coffee cups,** and pour any of the milk that has not foamed over. Top with the foamy milk, and sprinkle the cocoa mixture over. Makes 8 servings.

**\*If you have an espresso machine,** foam the milk as per the manufacturer's instructions.