

MURDER MYSTERY

PARTY®

*Murder on
Misty Island*

Party Planner



PARTY INSTRUCTIONS

Are you ready to solve a murder? A murder which you or one of your guests committed? NO. You are not ready yet. Murder Mystery Parties are designed to provide an evening of entertainment, but some preparations must be made before the guests arrive.

What are Murder Mystery Parties?

Murder Mystery Parties remove people from the toils and troubles of everyday life and immerse them in a new world of suspense and intrigue. Each player is a suspect in a fictitious murder, and each player is a detective trying to solve the murder. As host, you must make the murder and the subsequent investigation as lifelike as possible. This booklet will help you plan a party your friends won't forget!

By the end of the evening, one of your guests will be exposed as a MURDERER!



PLANNING THE PARTY

Invitations

Each game includes invitations for each participant. Call your guests and confirm that they will be attending. Assign a role to each participant, including yourself. Then mail or deliver the invitations so the participants have a few days before the party to "get into" their character. The invitation lists potential costume options. Costumes can help encourage people to improvise and develop their roles.

Extra Guests

Don't worry if extra guests drop by the party. Although they will not have a secret clue or a defined role, they can still be included and help the group solve the murder by questioning the suspects throughout the evening.

Game Contents

Each party includes the following materials:

- Invitations and Envelopes
- Name Tags for each player
- Character Booklets for each player
- Police Report
- Compact Disc (optional)
- Authors' Solution

Party Preparation

The character booklets provide all of the basic information for your guests to play their characters and solve the murder. It is your job as host or hostess to create an atmosphere of spontaneity. Costumes can help encourage people to improvise and develop their roles. A good Australian Ale, a fine European wine or a bottle of Henry Weinhard's Private Reserve may help guests relax and enrich the 'party' atmosphere.

Name Tags

Present name tags to guests when they arrive. Name tags should be worn throughout the evening.

Beginning the Party

The party begins by handing a character booklet to each guest. Be sure to hand each guest the booklet with the appropriate character name. Instruct the guests to keep their booklets closed until they are instructed to open them. Complete the following steps:

Police Report: Read the **Police Report** to all guests. This should then be placed in a central location where everyone can refer to it as needed.

Play the enclosed **Recording** (track 1 on the CD). The recording is intended as a means of setting the scene for the murder. It is optional as it does not include any additional clues or facts. Murder Mystery Parties are designed to be played with or without a recording. If you do not have a CD player available, simply proceed to the next step. The CD also includes a free game—Murder at Tall Oaks. Print the game from your computer. The scene-setting recording is Track 2 on the CD.

Instruct each guest to read the inside cover marked **Background**. (This is the **only** part of the booklet that should be read at this time.)

Rules: At this time, read the rules to everyone.

Introductions: Starting with yourself, have each guest introduce him/herself to the group. Remind everyone that their background sheets include public and private information. They should only reveal the information that they are required to at this time.

Chapter One: The party is divided into several different chapters. Each chapter has information about other guests that must be revealed to the group during that chapter round. Instruct guests to read Chapter One from their clue packets following the introductions. Then it's time to kick off the discussion!

Chapter Two and Subsequent Chapters: Once everyone has revealed their information from Chapter One, instruct guests to return to their character booklets and read Chapter Two. Chapter Two information should be read and revealed in the same manner as Chapter One. If some guests are getting squeamish as the evidence mounts against them, you may want to have a short break for nose powdering and drink refreshing. As host or hostess, you must use your judgment.

Evidence: During Chapter 3, two pieces of additional evidence will come to light. These evidence sheets should be made available to the entire group for reference.

Solving the Murder: Following the final chapter, all evidence and clues will have been revealed. Each guest then makes an accusation. Accusations should include who committed the murder, why they committed the murder and how they committed the murder.

Authors' Solution: The authors' solution can now be read aloud. The Party's Over!

RULES OF PLAY

General: Murder Mystery Parties date back to the parlour games of medieval Europe. Guests assume their roles and stay in character throughout the party in an attempt to solve the murder. All guests have motives and all guests have hidden pasts. Work with those in this room to solve the murder. Protect each other if necessary, but remember at all times that one of you is a murderer. It may even be your host.

Players are to maintain their roles throughout the evening.

All players must answer questions truthfully. However, in answering, you are not required to provide any more information than asked.

The murderer is also a liar and is not required to give truthful answers.

You are not required to reveal the 'secrets' in your background information unless asked by another player.

Chapters end when all guests have revealed the information from their character booklet for that chapter.

Accusations are made at the conclusion of the final chapter.

Pens and paper may be provided by the host if needed.

PARTY SUGGESTIONS

Costume Suggestions

Gertrud Hesseldorf: former housemother for the group at the university. Now retired on Misty Island. Gray or white wig, cotton print house dress with an apron over it, slippers, glasses on a string.

Dave Bagshaw: 5'2" computer genius. General "geek" look – messy hair, wrinkled clothes, thick glasses, calculator in the pocket.

Melinda Lehman: TV actress. Very "glitzy" – tight dress, lots of big jewelry, boa, sunglasses, high heels, etc.

Ken Muller: runs a chartered fishing boat. Sailor look – wide striped shirt (red or blue and white), white rolled-up pants, fishing hat, deck shoes.

John Allured: mystery/Hollywood script writer. Very "Hollywood" – dressed ready to hit the clubs – jeans, button down shirt, dark jacket, sunglasses, ink stains on the fingers.

Kristen Potter: class valedictorian, now a housewife. Soccer mom look – jogging suit and tennis shoes plus apron, oven mitts and knitting bag.

Rick Tuttle: Midwest businessman. Biz wiz on vacation – Hawaiian shirt, baggy shorts, camera, briefcase (to get some work in).

Monica Gestetner: neurosurgeon. Doctor's coat or scrubs, stethoscope, gloves, surgical mask, little black bag.

Props and Decorating Ideas

Misty Island is one of our most exciting games because you can have so much fun with decorating ideas. You can make your decorations "misty and mysterious" with

buckets of dry ice in your entry hall. Or go nautical by placing boating or fishing gear around your home. Or go Hawaiian with lots of tropical accents – plastic leis, grass skirts, etc. It's up to you. Be creative and have fun!

Menu Suggestions

Gertrud Hesseldorf ended up hosting more than just a class reunion on Misty Island. To help you recreate that deadly night up north, we are pleased to offer you menu ideas from Kathy Casey, an accomplished food writer and chef. Casey has authored *Pacific Northwest: The Beautiful Cookbook*, a Julia Child Cookbook Awards nominee, and co-authored *Best Places Seattle Cookbook*. She pens the monthly column, "Dishing," for *The Seattle Times*. As always, we recommend a menu that you can prepare ahead of time so that you can enjoy the party and help solve the murder!

Suggested Dinner Menu

Appetizer

Spinach Salad with Apples & Warm Bacon Vinaigrette

Washington is known for its tasty apples. I like to use a tart, sweet and firm apple with this recipe such as Fuji, Gala or Pink Lady.

Serves 4-6 as a starter salad

1 bunch fresh spinach, stemmed, washed well & dried (about 4 packed cups)

1 large apple, cored and thinly sliced

Warm Bacon Vinaigrette:

1/4 cup finely diced raw bacon

1/4 cup finely diced red onion

1/4 cup thinly sliced shitake mushrooms, stemmed (optional)

1 tsp. minced garlic

2 tsp. Dijon mustard

1/4 cup white distilled vinegar

2 Tbsp. sugar

1/8 tsp. red chili flakes

1/2 tsp. black pepper

1/4 tsp. salt

2 Tbsp. extra virgin olive oil

Place spinach and apples in a large bowl and refrigerate until ready to dress.

In a small non-stick pan, cook the bacon over medium-high heat until half done - about 2-3 minutes. Add onion, mushrooms and garlic and cook until onion is barely tender, about 1 minute.

In a small bowl, whisk together remaining dressing ingredients and then stir into pan. Immediately remove from heat and pour over spinach and apples. Toss until salad is well coated with dressing. Serve immediately.

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Main Course

Northwest Chardonnay Braised Chicken

Rich, and perfumed with Chardonnay, this preparation is finished with a little cream, fresh parsley and chives to create an elegant dish of "white wine and chicken." But if you are feeling a little rebellious, do it the second time with a Petit Sirah or Côte du Rhone. Serve with steamed basmati rice, roasted or whipped garlic potatoes.

Makes 4 to 6 servings

2 Tbsp olive oil
1 large (about 4 pounds) chicken, cut in 8 pieces
(2 breasts, 2 legs, 2 thighs, 2 wings)
1/4 tsp black pepper
1 tsp fennel seed
3/4 cup large-diced onion
3/4 large-diced celery
3/4 large-diced carrot
3/4 sliced mushrooms
3/4 large-diced red bell peppers
1 Tbsp minced garlic
1 tsp minced fresh thyme
1 3/4 cups Northwest Chardonnay
1 Tbsp water
1 Tbsp cornstarch
1/4 cup cream
1 Tbsp minced fresh chives
1 Tbsp minced Italian parsley

Preheat the oven to 350° F.

In a braising pan, large Dutch oven, or wide soup pot, heat the olive oil over high heat.

Meanwhile, lay the chicken pieces out on a baking sheet and sprinkle both sides with the salt and pepper.

When the oil is hot, brown the chicken pieces well, about 4 minutes on each side, doing it in two batches if necessary. Remove the browned chicken to a plate.

Reduce the heat to medium-high, add the fennel seed and onion to the pan and cook for about 10 seconds. Add the remaining vegetables and cook, stirring often, for about 2 to 3 minutes or until lightly browned. Stir in the garlic and cook 30 seconds more.

Place the chicken back in the pan, tucking it between the vegetables.

Add the fresh thyme and the wine. Bring to a boil, then cover. Place in the oven and cook for 30 minutes. Remove the lid and cook for another 30 minutes, or until the chicken is very tender. Remove the chicken and vegetables to a platter and keep warm.

Measure the liquid; it should be about 2 cups. Place the pan, with the liquid, over medium-high heat. (If the liquid is more than 2 cups, boil for a minute or so to reduce.) In a small cup, mix together the water and cornstarch. Whisk the mixture into the liquid in pan and add cream.

Cook, whisking continuously, until the liquid comes to a boil. Boil for about 2 minutes or until saucy. Remove the pan from the heat, stir in the chives and parsley and spoon the sauce over the chicken and vegetables.

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Dessert

"Latte Land" Mocha Panna Cottas

Inspired by the premium coffee craze and named for my hometown of Seattle's beverage fame, this dessert plays on both the traditional Italian custard recipe of panna cotta and the Pacific Northwest's mocha madness!

Makes 8 servings



Panna Cotta:

3 tsp powdered gelatin
1/4 cup water
2 Tbsp instant espresso powder, or substitute
instant coffee powder
1 cup cream
3/4 cup sugar
3/4 cup sour cream
1 1/2 cups mascarpone
1 1/2 tsp vanilla extract
1/2 cup high-quality chocolate sauce

Espresso Chocolate Sauce:

1/4 cup high-quality chocolate sauce
1 tablespoon brewed espresso or strong coffee

Lightly sweetened whipped cream for garnish

In a small, microwave-safe bowl, sprinkle the gelatin over 2 tablespoons of the water. Soak until the gelatin is soft, then microwave on high power for only about 2 seconds, or until the gelatin is melted but not foaming up.

In a small bowl, combine the espresso powder with the remaining 2 tablespoons water. In a large mixing bowl, combine the cream, sugar, sour cream, mascarpone, vanilla and chocolate sauce. Add the espresso mixture and the gelatin and mix well.

Place the mixing bowl over a pan of simmering water. Cook the mixture, whisking constantly, until smooth and hot (approximately 150° to 160°F on an instant-read thermometer).

Remove from the heat and divide the panna cotta evenly among 8 coffee cups. Cover the cups with plastic wrap, making sure the plastic does not touch the custard. Refrigerate for a



minimum of 12 hours to set.

To make the chocolate sauce: mix chocolate sauce and brewed coffee well. Hold at room temperature. The sauce may be made the day before.

To serve: top each cup of Panna Cotta with some of the Espresso Chocolate Sauce, then dollop with lightly sweetened whipped cream. Serve each "coffee cup" on a saucer or larger plate, with some of your favorite cookies, if desired.

Chef's Tips: If you're having lots of guests for dinner, prepare this recipe in a tiny espresso or demitasse cups for a delicious "little something."

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