



Party Planner

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

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**A Murder
on the Grill**

A MURDER ON THE GRILL

PARTY INSTRUCTIONS

Welcome to A MURDER ON THE GRILL, 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 Disk 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

JOHNNY ANGEL	A mechanic who can fix anything on wheels
BOBBY SOX	Tom's sweet little sister
CHUBBY CHEDDAR	A Rock 'n' Roll musician
BARBY Q	A dazzling blonde divorcee
IVAN SPUDNIK	A Russian rocket scientist
TIARA DIAMOND	Tom's pretty fiancée
DAN DRAGNET	A TV actor (Extra Guest Non-suspect)
PEGGY SUE	A newspaper gossip columnist (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 bring along a single

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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 Disk 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, 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 compact disk to learn what crime has been committed and to set the scene.

The Game Schedule & Rules

1. INTRODUCTION. Let each one introduce themselves as the character they play, using the facts in the paragraph titled WHAT THE WORLD SEES.
2. CD. Start the CD featuring Dazzling Dan. The narrator will advise you when to pause the CD.
3. FIRST DIALOGUE. All characters now act out their parts.
4. 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 5.)*

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

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

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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, Dazzling Dan will be on the CD 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 Dazzling Dan. 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

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are optional, but will help to create the ambiance appropriate to the game scenario. Enjoy and have fun!

Setting the Mood

It's 1959 and the top songs of the year are: *Smoke Gets In Your Eyes* (Platters), *Stagger Lee* (Lloyd Price), *Venus* (Frankie Avalon), *Kansas City* (Wilbert Harrison), *The Battle of New Orleans* (Johnny Horton), *Lonely Boy* (Paul Anka), *A Big Hunk of Love* (Elvis Presley), *Mack the Knife* (Bobby Darin), and *Heartaches By the Number* (Guy Mitchell). Have some fun with the music of this early Rock 'n' Roll era. Get your guests dancing or singing along with the music. You may want to challenge them to hold a limbo contest, a demonstration of the Twist, or a hula hoop competition. Another idea is to have a rerun of the *Lucy Show* or the *Honeymooners* playing on your TV when your guests arrive.

Setting the Scene

The patio table or backyard picnic table is set for a cookout. Disposable plates are okay, if desired. Have a large apron and barbecue tools ready for your cookout chef—backyard barbecuing was an *event* in its early days. Any 50's – 60's nostalgia you can round up for the party will enhance the scene. Ideas include old record albums, popular toys of the era (e.g. hula hoops, Barbie dolls, frisbees), movie posters, cherry cokes, and a guitar. A visit to a local vintage clothing store or flea market may turn up some interesting finds from that era. Old hot rods are optional.

Music Suggestions

Buddy Holly
Roy Orbison
Elvis Presley
Bill Haley and the Comets
Frankie Avalon
Frank Sinatra
Perry Como

Dinner Menu

Barbecued Chicken
Barbecued Leg of Lamb
German Potato Salad
Carrot Salad
Corn Relish
Creamy Cucumber Salad
Baked Beans

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Orange Sunburst Fruit Mold
Chunky No-Bake Chocolate Pecan Cookies

Beverages

Beer
Soda

Instant Menu

Barbecued Chicken
Corn on the Cob
Potato Salad
Cole Slaw
Canned Baked Beans
Pickles
Bakery Cookies
Watermelon
Jello

Snack Menu

Barbecued Chicken
Potato Salad
Pickles
Cookies
Jello

Beverages

Beer
Soda

Dinner Menu Shopping List

Dairy

1/2 cup sour cream

Produce

1 quart orange juice
2 pounds carrots
4 large cucumbers
2 large yellow onions
1 red bell pepper
3 scallions
1 bunch dill
1 bunch parsley
8 ears corn
3 pounds small all-purpose potatoes
8 cloves garlic
1 lemon
1 pound bing cherries
1/2 pound seedless green grapes

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Spices

ground ginger
dried rosemary
dried sage
sweet Hungarian paprika
salt
pepper

Dry Goods

3 cans (15 ounces each) pinto beans
1 can (15 ounces) tomato sauce
1 package (12 ounces) semi sweet chocolate chips
1 package (5 ounces) caramels
1 can (3 ounces) thin chow mein noodles
2 3/4 cups distilled white vinegar
1 cup raisins
1 cup shelled pecans
4 teaspoons red wine vinegar
2 teaspoons vanilla extract
1 cup ketchup
2/3 cup apricot jam
1 1/2 cups mini marshmallows
2 tablespoons vegetable oil
4 envelopes unflavored gelatin
1/2 cup mayonnaise
3 tablespoons yellow mustard
2 tablespoons all-purpose flour
1 1/2 cups granulated sugar
5 tablespoons light molasses
2 tablespoons dark brown sugar

Meat

8 ounces sliced bacon
6 whole chicken legs (about 4 1/2 pounds)
3 pound boneless, butterflied leg of lamb

Frozen

2 bags ice

Beverages

Beer
Soda

Misc.

Charcoal for grill
Lighter fluid
Matches
Propane for gas grill

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Instant Menu Shopping List

Deli Department of Supermarket

3 barbecued or rotisserie chickens, cut up
2 pounds potato salad
1 pound cole slaw

Supermarket

8 ears corn on the cob (fresh or frozen)
1 watermelon
2 boxes jello
1 jar pickles

Bakery

1 pound bakery cookies

Frozen

2 bags ice

Beverages

Beer
Soda

Snack Menu Shopping List

Deli Department of Supermarket

3 barbecued or rotisserie chickens, cut up
2 pounds potato salad

Supermarket

1 pound cookies
2 boxes jello
1 jar pickles

Frozen

2 bags ice

Beverages

Beer
Soda

Dinner Menu Preparation Timetable

The Day Before:

- A.M. • Do the shopping.
- P.M. • Prepare Orange Sunburst Fruit Mold
• Prepare Carrot Salad
• Prepare Barbecue Sauce

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- Prepare Baked Beans
- Prepare No-Bake Chocolate Pecan Cookies

The Day of the Party:

- A.M.
- Marinate Lamb and Chicken
 - Prepare German Potato Salad
 - Prepare Corn Relish
 - Prepare Cucumber Salad
- P.M.
- Preheat grill
 - Cook Chicken and Lamb
 - Bring Potato Salad to room temperature
 - Reheat Baked Beans
 - Unmold Orange Sunburst Fruit Mold onto serving platter
 - Arrange drinks service area
 - Arrange food on serving platters and plates on table
 - 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.
- Prepare Jello
 - Cut Watermelon and arrange on platter
 - Arrange salads and cookies on platters
- P.M.
- Arrange drinks service area
 - As guests mingle, heat the chicken and the baked beans and cook corn and arrange on platters
 - Begin the game and serve dinner

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

RECIPES

Baked Beans

- 1 tablespoon vegetable oil
- 4 ounces sliced bacon, coarsely chopped
- 1 large yellow onion, minced

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- 3 cloves garlic, minced
- 3 cans (15 ounces each) pinto beans, rinsed and drained
- 1 can (15 ounces) tomato sauce
- 3 tablespoons light molasses
- 2 tablespoons firmly packed dark brown sugar
- 1 tablespoon yellow mustard
- 1 1/2 teaspoons ground ginger
- 1/2 teaspoon salt

Preheat oven to 400° F. In a medium-size heavy bottomed saucepan, heat oil over medium heat. Add bacon and cook, stirring frequently until lightly crisped, about 5 minutes. Add onion and garlic, and cook, stirring frequently until onion is tender, about 7 minutes. Stir in beans, tomato sauce, molasses, sugar, mustard, ginger, and salt and bring to a boil.

Cover, transfer to the oven and bake 1 1/2 hours or until beans are richly flavored. Serve hot, or cool and reheat at serving time.

Barbecue Sauce

- 1 cup ketchup
- 2/3 cup apricot jam
- 2 tablespoons light molasses
- 4 teaspoons red wine vinegar
- 1 teaspoon ground ginger
- 1/2 teaspoon salt

In medium bowl, stir together ketchup, jam, molasses, vinegar, ginger, and salt. Divide in half and use half for lamb and half for chicken.

Barbecued Chicken

- 3 cloves garlic, minced
- 2 teaspoons salt
- 1 1/2 teaspoons dried rosemary, crumbled
- 1 1/2 teaspoons sweet Hungarian paprika
- 1/2 teaspoon dried sage
- 1/2 teaspoon black pepper
- 6 chicken legs (thighs and drumsticks), about 4 1/2 pounds
- half of the homemade barbecue sauce (scant 1 cup)

In large bowl, stir together garlic, salt, rosemary, paprika, sage, and pepper until well combined.

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Add the chicken and toss well to coat. Cover with plastic wrap and refrigerate at least 3 hours or up to overnight.

Prepare grill with rack 8-inches from heat and coals (or gas) at medium. Place chicken, alongside lamb on grill, cover and grill 10 minutes. Turn chicken over and grill 5 minutes longer. Brush with half of the barbecue sauce, close cover and grill 10 minutes longer. Turn chicken over, brush with remaining barbecue sauce and grill, uncovered, for 5 minutes longer or until a meat thermometer inserted into the meat, close to but not at the bone, registers 170°F.

Barbecued Leg of Lamb

3 pound trimmed butterflied boneless leg of lamb
2 cloves garlic, slivered
1 1/2 teaspoons salt
1 teaspoon dried rosemary, crumbled
1 teaspoon sweet Hungarian paprika
1/2 teaspoon black pepper

Half of the homemade barbecue sauce (a scant cup)

With a small paring knife, make several slits all over lamb. Push slivers of garlic into the slits. In a small bowl, stir together salt, rosemary, paprika, and pepper. Rub mixture all over lamb, massaging it into lamb. Place in a pan, cover with plastic wrap and refrigerate at least 3 hours or overnight.

Prepare grill with rack 8-inches from heat and coals (or gas) at medium. Place lamb on grill, cover and grill 10 minutes. Turn lamb over and grill 5 minutes longer. Brush with half of the barbecue sauce, close cover and grill 10 minutes longer. Turn lamb over, brush with remaining barbecue sauce and grill, uncovered, for 5 minutes longer or until a meat thermometer registers 140°F for medium. (Reduce cooking time for medium-rare to rare, and increase cooking time for well done).

Transfer lamb to a cutting board, and let stand 10 minutes before slicing.

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Carrot Salad

1/2 cupmayonnaise
1/4 cupdistilled white vinegar
2 tablespoons.....lemon juice
1 tablespoonsugar
1/2 teaspoonground black pepper
1/2 teaspoonsalt
2 pounds.....carrots, peeled and shredded
1 cupraisins

In large bowl, whisk together mayonnaise, vinegar, lemon juice, sugar, pepper, and salt. Add carrots and raisins and toss well to combine. Cover and refrigerate at least 3 hours and up to 2 days before serving.

Corn Relish

8 earscorn, shucked
1/3 cupdistilled white vinegar
2 tablespoons.....sugar
3/4 teaspoonsalt
1 large.....red bell pepper, trimmed,
seeded and cut into 1/4-inch
dice
3scallions, thinly sliced

Place corn in a large pot of boiling water, remove from the heat, cover and let stand 10 minutes. Drain.

Meanwhile, in a large bowl, whisk together vinegar, sugar, and salt. With a large knife, scrape corn off cob and add to bowl along with bell pepper and scallions; toss to combine. Cover and refrigerate until serving time.

Creamy Cucumber Salad

4 large.....cucumbers, peeled and
halved lengthwise
1 1/2 teaspoons.....salt
1/2 cupsour cream
2 tablespoons.....distilled white vinegar
1 teaspoonsugar
1/4 teaspoonblack pepper
1/3 cupchopped fresh dill

With a small spoon, scoop the seeds out of the cucumbers and discard. In a large colander, toss the

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cucumbers with 1 teaspoon of the salt. Set the colander over a bowl and let stand 1 hour. Rinse cucumbers well and pat dry in paper towels.

In a large bowl, whisk together sour cream, vinegar, sugar, pepper, and remaining 1/2 teaspoon salt. Add cucumbers and dill and toss well. Cover and refrigerate until well chilled. Serve cold.

German Potato Salad

1 tablespoonvegetable oil
4 ouncessliced bacon
1 largeyellow onion, minced
2 tablespoons.....all-purpose flour
2 cupsdistilled white vinegar
1/2 cupsugar
2 tablespoons.....yellow mustard
1 teaspoonsalt
1/2 teaspoonground black pepper
3 pounds.....small all-purpose potatoes,
well scrubbed
1/2 cupchopped fresh parsley

In a Dutch oven or large saucepan, heat oil over medium heat. Add bacon and cook until bacon is crisp and fat has rendered, about 7 minutes. Remove bacon and drain on paper towels. When cool enough to handle, crumble bacon.

Add onion to pan and cook, stirring frequently until soft, tender and golden brown, about 15 minutes. Add flour and cook, stirring all the while, for 2 minutes. Add vinegar and sugar and cook, stirring frequently until mixture is thick and of a coating consistency, about 5 minutes.

Stir in mustard, salt, and pepper until well combined.

Meanwhile, in a large pot of boiling water, cook potatoes until tender, 20 to 30 minutes. Drain and when cool enough to handle, peel potatoes and cut into 1/2-inch chunks. Return mixture to boil, add potatoes and parsley and toss well to coat. Stir in bacon and serve hot or at room temperature.

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Orange Sunburst Fruit Mold

1 quartorange juice
4 envelopesunflavored gelatin
3/4 cupsugar
2 teaspoonsvanilla extract
1 poundbing cherries, halved and
pitted
8 ouncesseedless green grapes, halved
1 1/2 cupsmini marshmallows

In a small bowl, sprinkle gelatin over 1/2 cup orange juice mixed with 1/2 cup water. Let stand 3 to 4 minutes or until gelatin has softened. Meanwhile, in a small saucepan bring remaining orange juice to boiling over medium heat. Stir in softened gelatin and cook, stirring all the while for 2 minutes or until gelatin has dissolved. Remove from heat, stir in sugar and vanilla. Pour into a bowl.

Refrigerate, stirring occasionally, until mixture is consistency of unbeaten egg whites, 40 to 50 minutes. Fold in cherries, grapes, and marshmallows. Pour into prepared pan and chill 3 hours or until firm. (May be made ahead up to 2 days)

At serving time, unmold onto a serving platter.

Chunky No-Bake Chocolate Pecan Cookies

1 package (12 ounces) .semisweet chocolate chips
1 package(5 ounces) ..caramels, unwrapped
1 cupshelled pecans, coarsely
chopped
1 can (3 ounces)thin chow mein noodles

In a medium saucepan, set over a pan of simmering water, melt chocolate and caramels. Remove from heat, stir in pecans and chow mein noodles.

Line a cookie sheet with waxed paper. Using a measuring tablespoon, spoon 16 generous mounds onto prepared sheet. Refrigerate until set, about 1 hour. When set, they can be removed from the paper and transferred to a serving platter or a closed container. Makes 16.