



FRIDAY, JUNE 8

Name Your Own Poison Day



It's Friday night. What a perfect excuse to have an *Arsenic and Old Lace* Painting Party! You remember the Brewster sisters—killing off the male inhabitants of Brooklyn? All the while, dreamy Cary Grant tries to save his beloved aunts and crazy cousin Teddy. This classic movie from the 40s is perfect for craft night.

So, grab your friends for a craft party unlike any you have held before – lots of fun, laughs, and painting.

You can make the menu a potluck or a cook-along. Paint and play Teddy/Teddy Trivia, and watch the movie while you eat.

PARTY PLAN

Arsenic and Old Lace is available through Netflix or you can buy the DVD online through a number of sources including Amazon.

The Teddy/Teddy Trivia is included in these pages.

MENU FOR OUR FEAST
 YELLOW FEVER CHICKEN
 PANAMA FRUIT SALAD
 (make ahead of time)
 DEATH BY CHOCOLATE BROWNIES

Drinks include
 BROOKLYN ICED TEA
 ELDERBERRY WINE or WINE PUNCH
 PEACH TEA (nonalcoholic)

(Recipes included in these pages)

PAINT PROJECTS

Let's make our own brooches—a tribute to the Brewster Sisters. You can paint anything you want on your brooch, but to get you started, we have provided two different patterns. You can use the colors or make up your own.



by Pat Hitchcox



by Chris Thornton-Deason

PROJECT #1

Party Pin by Pat Hitchcox

SURFACE

- 2.25" wood dome and pin back – available through Bear With Us at www.bearwithusinc.com or call Katie and Bob Van Horn at 407-347-5939. But any paintable round surface will do.
- Pin backs are available at craft and hobby stores or online.

SUGGESTED PAINT

Paints are available at your favorite art supply dealer or through decoart.com.

DECOART AMERICAN ACRYLICS

- Baby Blue
- Hauser Medium Green
- Lamp Black
- Light Buttermilk
- Pineapple
- Primary Red

DECOART AMERICANA NEON ACRYLICS

- Fiery Red
- Scorching Yellow
- Thermal Green

NOTE: if you like other colors, feel free to experiment.

BRUSHES

Brushes are available at your favorite art supply dealer.

LOEW-CORNELL

- American Painter #2 Round 4000
- Comfort Script Liner 3050
- #14 Sader, Series 3300

PAINT SUPPLIES

Chalk pencil, paper towel, tracing paper, transfer paper, sandpaper, water basin, paper cup, contact cement, multi-purpose sealer, gloss or satin varnish.

LET'S PAINT

Preparation: Lightly sand the surface of the wood dome to produce a smooth surface. Seal the wooden dome with multi-purpose sealer. Allow to dry completely. Apply *Lamp Black* basecoat to the entire piece. Let dry completely. Pieces might need to be lightly sanded before you apply a second coat of basecoat *Lamp Black*.



Transfer the design (pattern) either with a chalk pencil or use graphite paper. For further instructions on how to transfer designs, to go www.decorativepaintingstore.com and click on Tips & Techniques at the bottom of the page.

Paint Leaves: Using *Hauser Medium Green*, paint the leaves with a round brush and a basic stroke near the red flowers. Leave some of the background (black) visible to suggest the shadow of the vein area.

Paint Red Flowers: *Primary Red* petals are stroked on, using a round brush angled toward the center; flowers should have four to five petals. There should be a slight opening in the center to let some of the background show through. Paint the centers with a brush-mixture of *Hauser Medium Green*, *Pineapple*, and *Primary Red*. This same mixture of colors is used for the filler grasses and the yellow centers. A dot of *Light Buttermilk* is the highlight. Using the *Fiery Red*, over-stroke some of the petals. The remaining petals are dry-brushed on, using a round brush with *Pineapple*, *Primary Red* and *Fiery Red* dots randomly placed as fillers toward the end of the project.

Paint More Leaves: Green leaves are stroked on near the yellow flowers using the directions from above. At this time, some of the leaves can be outlined using a thinned *Hauser Medium Green*. *Thermal Green* is used to pop the leaves, on the bottom side with a long stroke.

Paint Yellow & Blue Flowers: Yellow flowers are painted like daisy strokes, using *Pineapple*. Pull toward the center; they should not be the same length. These have either seven or eight petals to fit the space. Petals are then over-stroked using a mixture of equal parts *Pineapple* and *Light Buttermilk*. Again, they should not meet in the center. The small buds are painted using the same method as the yellow flowers. *Scorching Yellow* is used on some of the yellow petals to pop them, along with the bud tops. Paint small blue flowers with *Baby Blue*, using the round brush; these are filler. If you want more, please use your creative license to add them. Petals can be over-stroked using a brush-mixture of equal parts *Baby Blue* and *Light Buttermilk*. Make center dots using *Light Buttermilk*.

Paint Fillers: Paint leaves as fillers, using a small basic stroke with a round brush and *Hauser Medium Green*. Make small dots, using both reds, as filler flowers; then add some *Light Buttermilk* dots as added fillers. I tend to add the fillers where I don't like something.

Finishing: Wait 24 hours for the paint to dry, then finish by applying varnish (gloss or satin – you choose) to the entire piece to seal it. Glue on a pin back and you are ready to go.



Pin Design is at 100% size

NOTE: If your surface is not exactly this size, simply readjust the pattern to fit your surface.



Flower Design Variations.

Leaves

Step 1



Step 2



Step 3



Red Flower

Step 1



Step 2



Yellow Flower

Step 1



Step 2



Blue Flower

Step 1



Step 2



Fillers



More Leaves



Tidy Flowers

by Chris Thornton-Deason

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SUGGESTED PAINT

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DECOART AMERICANA ACRYLICS

- Avocado Dip
- Bright Orange
- Burnt Umber
- Canyon Orange
- Hauser Medium Green
- Lemonade
- Marigold
- Moon Yellow
- Turquoise Blue
- Ultra Blue Deep
- Warm White

BRUSHES

Brushes are available at your favorite art supply dealer.

LOEW-CORNELL

LA CORNEILLE GOLDEN TAKLON

- Series 7050 no. 1 script liner
- Series 7300 nos. 6, 10 & 14 shaders
- Series 7550 ½" wash.

PAINT SUPPLIES

Chalk pencil, stylus, paper towel, tracing paper, transfer paper, sandpaper, water basin, paper cup, contact cement, gloss or satin varnish.

LET'S PAINT

Preparation: Seal the wooden dome with gloss or satin (choose your own finish) varnish. Allow to dry completely. Apply *Warm White* basecoat to the entire piece. Let dry completely. Pieces might need to be lightly sanded before you apply a second coat of basecoat *Warm White*.



Transfer the design (pattern) either with a chalk pencil or use graphite paper. For further instructions on how to transfer designs to go www.decorativepaintingstore.com and click on Tips & Techniques at the bottom of the page.

Paint Leaves: Basecoat the leaves in a mixture of *Lemonade* with a touch of *Avocado Dip* using the no. 10 shader. Float the shadows across the bottom of the leaves in *Avocado Dip* using the no. 10 shader. Float the highlights across the tops of the leaves in *Lemonade* using the no. 10 shader. Do the tole strokes in a mixture of *Warm White* with a touch of *Lemonade* using the no. 1 liner.

Paint Yellow Flower: Basecoat the bottom petal in *Marigold* using the no. 10 shader. Float the shadows with *Canyon Orange* using the same brush. Float the highlights at the tip of the scallop with *Moon Yellow* using the no. 10 shader. Basecoat the top petal in *Moon Yellow* using the no. 14 shader. Float the shadow across the top of the petal lightly in *Canyon Orange* using the no. 14 shader. Float the highlight across the tip of the scallops in a mixture of *Warm White* with a touch of *Moon Yellow*. Do the accent tole strokes and ovals in *Warm White* using the no. 1 liner. Basecoat the center in *Canyon Orange* using the no. 10 shader. Float the shadows across the bottom in *Burnt Umber* using the same brush. Float the highlight across the top in a mixture of *Moon Yellow* with a touch of *Bright Orange* using

the same brush. Using the stylus end of the Duo Tool, dot around the center with *Burnt Umber*.

Paint Orange Flower: Basecoat the flower in *Bright Orange* using the no. 10 shader. Float the shadow across the bottom in *Canyon Orange* using the same brush. Float the highlight in the center of the flower in a mixture of *Warm White* with a touch of *Bright Orange* using the no. 10 shader. Do accent tole strokes and ovals in a mixture of *Warm White* with a touch of *Moon Yellow* using the no. 1 liner. Basecoat the base in *Turquoise Blue* using the no. 10 shader. Float the shadow in *Ultra Blue Deep* and the highlight in a mixture of *Warm White* with a touch of *Turquoise Blue* using the no. 10 shader.

Paint Green Handles: To stripe the green part of all handles, first apply the main stripe by double-loading the no. 6 shader in *Turquoise Blue* and *Warm White*; blend it on the palette to mix the two colors in the center of the brush. Keep space between each stripe. Using the no. 1 liner, band each side of the blue stripe in *Warm White*, and then add stripes of *Bright Orange*, *Avocado Dip* and *Marigold* using the no. 1 liner for all.

Finishing: Allow to dry completely. Apply as many coats of satin or gloss varnish as desired. Glue on pin back.



Pin Pattern is at 100% size

ORANGE FLOWER



STEP 1



STEP 2



STEP 3

LEAVES



STEP 1



STEP 2



STEP 3

YELLOW FLOWER



STEP 1



STEP 2



STEP 3



MENU

Name Your Own Poison Day

YELLOW FEVER CHICKEN

Serves 4 / Ready in 30 Minutes

Ingredients:

- 1 tablespoon Cajun seasoning
- 4 boned, skinned chicken breasts (4 ounce size)
- 1¾ cups fat-free chicken broth
- 1 cup thinly sliced carrot
- ½ teaspoon lemon zest
- 3 tablespoons lemon juice
- 1 tablespoon julienne habanero peppers
(or substitute 2 tablespoons jalapeno peppers)
- 20 green peppercorns
- 1 tablespoon cornstarch
- 4 teaspoons sugar (or substitute 2 packets of Equal)

To be served over rice of your choice.

Directions:

1. Preheat 8" skillet over high heat for 4 minutes. Sprinkle Cajun seasoning on both sides of chicken breasts. Sear the chicken for approximately 4 to 5 minutes in the skillet, turning once or twice. Remove chicken from skillet and set aside.
2. Quickly pour ½ cup of fat-free chicken broth into skillet and deglaze it, then add lemon zest and lemon juice, pepper, and peppercorns. Cook and reduce liquid for about 2 minutes. Add 1 cup of chicken broth and cook 3 to 4 minutes.
3. In a separate bowl, add cornstarch and remaining chicken broth together. Stir until cornstarch has dissolved. Add this mixture to the skillet and whisk it thoroughly into a sauce. Bring to a boil, reduce heat, whisk in sugar. Add chicken and carrots. Simmer for approximately 4-5 minutes, turning once.
4. Remove skillet from heat, let stand for 2 to 3 minutes. Serve over rice.

PANAMA FRUIT SALAD

Serves 4 / Ready in 2 to 5 hours

Ingredients:

- 1½ cups diced fresh pineapple
- 1 medium papaya
- 1 mango or peach
- 2 kiwi fruit
- 2 bananas
- *Honey-Rum Dressing
 - ¼ cup honey
 - 2 tablespoons rum (coconut rum works well)
 - 1 tablespoon lime juice
 - 1/8 teaspoon ground ginger

Directions:

1. Pour honey into a small bowl, gradually add rum and lime juice, then ginger. Mix until well blended. Set aside.
2. Peel, seed and dice papaya and mango (or peach). Cut kiwi fruit in ¼-inch rounds.
3. Lightly mix pineapple, papaya, mango (or peach), kiwi and their juices with Honey-Rum Dressing in large bowl. Cover and refrigerate 2 to 3 hours.
4. Right before serving, peel banana and slice diagonally in ½-inch slices. Mix bananas into the bowl.
5. Serve in glass bowl, to enjoy the colors.

DEATH BY CHOCOLATE BROWNIES

Serves 16 / Ready in approximately 1 hour

Ingredients:

- 4 tablespoons + 1 teaspoon unsalted butter
- ¼ cup + 1 teaspoon flour
- 2½ tablespoons unsweetened cocoa
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 ounces unsweetened chocolate, broken into ½-ounce pieces
- 2 ounces of semisweet chocolate, broken into ½-ounce pieces
- 3 eggs
- 1 cup sugar (organic raw sugar is best)
- 1 teaspoon pure vanilla extract
- ¼ cup sour cream
- 4 ounces chocolate chunks
- 4 ounces white chocolate chunks
- 1 cup chopped pecans (or walnuts)—optional

Directions:

1. Preheat oven to 325° F.
2. Prepare a 9" x 1½" round cake pan with 1 teaspoon of butter. Flour the pan with 1 teaspoon flour, shaking out the excess.
3. In a bowl, sift together ¼ cup flour, 2 tablespoons cocoa, 1 teaspoon baking powder, and ½ teaspoon salt. Set aside.
4. Heat 1" of water in the bottom half of a double boiler over medium heat. Place 3 ounces unsweetened chocolate, 4 tablespoons butter, and 2 ounces of semisweet chocolate in the top half of the double boiler tightly cover and heat for 4.5 to 5 minutes. Remove from heat and stir until smooth.
5. In a separate bowl, place 3 eggs, 1 cup sugar, and 1 teaspoon vanilla. Whisk on high speed until slightly thickened. Add the melted chocolate mixture into the egg mixture and whisk on medium speed for 30 seconds. Add the sifted ingredients, whisk on low for 10 seconds, then on medium for 10 seconds. Add the sour cream and whisk on medium for 5 seconds.
6. Use a rubber spatula to thoroughly combine ingredients. Add chocolate chunks, white chocolate chunks and ½ cup pecans.
7. Pour the brownie batter into the prepared cake pan, spreading evenly.
8. Bake the brownie for 30 minutes, until toothpick inserted in the center comes out clean.
9. Allow to cool in the pan at room temperature for 5 minutes.
10. Turn out onto a cake circle. Garnish with ½ cup pecans.
11. Refrigerate for 15 to 20 minutes.
12. Cut as desired. Keep brownies at room temperature until served.

BROOKLYN ICED TEA

(Not for the Faint of Heart)

Ingredients:

- 6 ounces limoncello (Toschi Italian Lemon Liqueur)
- 3 ounces dark rum
- 3 ounces tequila
- 1 (24-ounce) bottle sweetened ice tea
- Ice
- Lemon slices, to garnish

Directions:

Pour the limoncello, rum, tequila and tea into a pitcher filled with ice and stir vigorously. Serve in ice-filled highball glasses with a straw. Garnish with a lemon slice on the rim.

ELDERBERRY WINE PUNCH

Ready in 15 minutes

Ingredients:

- ½ cup sugar
- ⅔ cup water
- 3 strips lemon peel
- 3 sticks of cinnamon
- 1 cup pineapple juice
- ½ cup lemon juice
- 2 cups orange juice
- 1 bottle (one-fifth gallon) Elderberry Wine

Directions:

1. Boil together sugar, water, lemon peel, cinnamon for 10 minutes.
2. Strain and cool.
3. Add pineapple, lemon and orange juices.
4. Add wine.
5. Serve in punch bowl.
6. Optional: add ice.

PEACH TEA (nonalcoholic)

Ready in 45 minutes

Ingredients:

- 12 ounces brewed Tazo Passion herbal tea
- 6 ounces fresh orange juice
- 3 ounces peach nectar
- 1 ounce syrup infused with fresh ginger
- Orange slices, as garnish

Directions:

1. Syrup: Boil ½ cup sugar and ½ cup water to dissolve, add 1" piece peeled, sliced, fresh ginger and steep for 30 minutes. Remove ginger. You will have syrup left over.
2. Shake ingredients with ice in a shaker tin. Pour into wine glasses and garnish with thin orange wheel.

Eat, Paint, Enjoy!



MENU

Teddy/Teddy Trivia Game

RULES ARE SIMPLE: Answer the question correctly and receive 5 points.

QUESTIONS:

1. Teddy Roosevelt was the ____ President of the United States.
 21st 23rd 26th 30th

2. Teddy Roosevelt had a pet snake named _____.
 Sasha Cohen Emily Spinach Emily Dickenson Ralph

3. Teddy Roosevelt had a pet guinea pig named _____.
 Boo Boo Lincoln Father G. Grady Johnson-Johnson Pope John

4. Teddy Roosevelt founded the _____ Party.
 Republican Democratic Progressive Green

5. Teddy Roosevelt was a _____.
 Naturist Hunter Explorer Author

6. Who or what killed Teddy Roosevelt in 1912?
 Cancer Assassin Heart Attack Choking

7. Teddy Roosevelt is credited with building the _____.
 Panama Canal Empire State Bldg. Brooklyn Bridge Pentagon

8. Teddy Roosevelt's famous statement:
 A. Keep your friends close and your enemies closer.
 B. Walk like a man.
 C. Speak softly and carry a big stick.
 D. Whisky for my men, and beer for my horses
9. Teddy's first wife was named _____.
 Alice Nancy Agnes Myra
10. Teddy's second wife was named _____.
 Gertie Edith Myra Josephine
11. Both Teddy Roosevelt's mother and first wife died on the same day.
 True False
12. Teddy Roosevelt led the Rough Riders in _____.
 Cuba Argentina Panama Mexico
13. Teddy Roosevelt was vice president under _____.
 Taft Lincoln Johnson McKinley
14. Teddy Roosevelt ran on the _____ platform.
 A. Chicken in Every Pot
 B. Square Deal
 C. The White House is no place for sissies
 D. Where the buffalo roam free
15. Teddy Roosevelt was awarded the _____ prize.
 Pulitzer Academy Award Nobel Peace John Burroughs
16. Teddy Roosevelt was known for _____ in the winter.
 A. Drinking only Jack Daniels.
 B. Smoking cigars on the White House balcony.
 C. Dog sledding on the White House lawn.
 D. Skinny-dipping in the Potomac River
17. Teddy Roosevelt was _____ by a salon-keeper, but gave his 90-minute speech anyway.
 Knifed Strangled Punched out Shot
18. Teddy Roosevelt was known as the _____.
 Bull Moose Bear Man Wrangler Big Mouth
19. Teddy Roosevelt was born under the sign of _____.
 Aries Pisces Taurus Scorpio
20. Teddy Roosevelt was the first president to _____.
 Flight in a plane Have a phone Drive a car Dive in a submarine

21. Teddy Roosevelt was a _____.
- Lawyer Doctor Chemist Dentist
22. Teddy Roosevelt was a member of the _____.
- Elks Moose Masons Glee Club
23. What was the symbol used to brand cattle belonging to Teddy Roosevelt at his ranch in the Dakota Badlands?
- TR Snake Eyes Maltese Cross Big Dipper
24. The Teddy bear was named for Teddy Roosevelt.
- True False
25. Teddy bears were first created by _____.
- Morris Michtom Steiff Teddy Roosevelt Hasbro
26. The Steiff Company created the first _____ Teddy bear.
- Sitting Jointed Talking Stuffed
27. The Steiff Company created the limited-edition 125 Caret Teddy Bear with _____.
- A. The fur was made with raw silk, mohair and real gold threads.
 B. The eyes were made with 18kt gold imbedded with 20 small diamonds.
 C. The pupils were made of sapphires.
 D. The mouth was made of gold.
28. Total Teddy bear sales have topped _____ billion.
- 1 3 4 5
29. The first Teddy bear museum opened in _____.
- England US Germany Japan
30. Who wrote the “Teddy Bear Two-Step?”
- John Lennon John W. Bratton John Winston Elton John
31. Who has recorded the “Teddy Bear Picnic?”
- Bing Crosby Henry Hall Jerry Garcia Ian Gillan
32. What is Teddy bear collecting called?
- Arctophily Bearphobia Bearophily Cleptursia
33. What kind of fur was used to create the first Teddy bear?
- Rabbit Mink Bear Horse
34. Teddy bears are entitled to a free check-up at hospitals.
- True False
35. On Sesame Street what is Big Bird’s Teddy bear named?
- Ralphie Rover Radar Romy

36. On the old TV show “Gilligan’s Island”, which character had a Teddy bear?
 Gilligan The Professor Mr. Howell Ginger
37. What is a group of Teddy bears called?
 Gaggle Herd Hug Flock
38. The Steiff sold a Louis Vuitton Teddy bear at auction in 2000 for _____.
 \$101,000 \$182,550 \$202,222 \$500,000
39. The smallest Teddy bear ever stitched was made by Cheryl Moss of South Africa and measured _____.
 1 inch 9 mm 9 cm ½ inch
40. Largest stitched Teddybear was constructed by Dana Warren in 2008 and displayed in Wichita, KS
 36 feet 40 feet 55 feet 60 feet
41. Who is Winnie-the-Pooh copied after?
 Teddy Roosevelt Teddy Bear

ANSWERS:

- | | |
|----------------------|---------------------|
| 1. 26 | 21. Lawyer |
| 2. Emily Spinach | 22. Masons |
| 3. Father G. Grady | 23. Maltese Cross |
| 4. Progressive Party | 24. True |
| 5. All the Above | 25. Morris Michtom |
| 6. Heart Attack | 26. Jointed |
| 7. Panama Canal | 27. All the Above |
| 8. C | 28. 1 |
| 9. Alice | 29. England |
| 10. Edith | 30. John W. Bratton |
| 11. True | 31. All the Above |
| 12. Cuba | 32. Arctophily |
| 13. McKinley | 33. Bear |
| 14. B | 34. True |
| 15. Nobel | 35. Radar |
| 16. D | 36. Mr. Howell |
| 17. Shot | 37. Hug |
| 18. Bull Moose | 38. \$182,550 |
| 19. Scorpio | 39. 9 mm |
| 20. All the Above | 40. 55 feet |
| | 41. Teddy Bear |

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