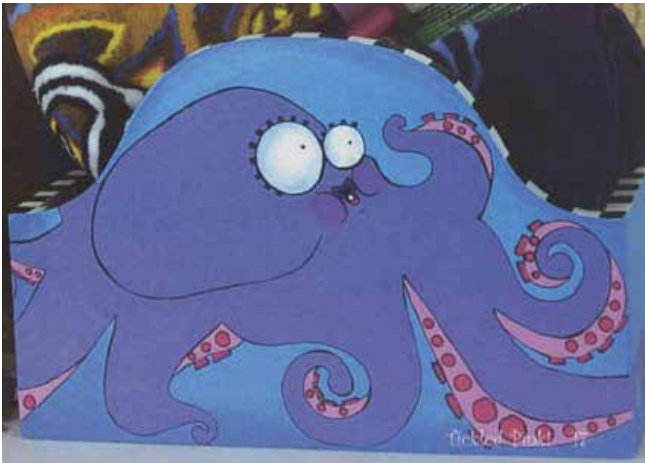




**AUGUST 2012**

## *Octopus's Garden Tea Party*



It's August, the unofficial Celebrate the Beatles month. So being all things British, let's have a tea party. And celebrate the fun and wacky world of an Octopus's Garden.

It was 1968, four years before twenty-two women met in Tulsa, Okla., to form the Society of Decorative Painters. The unsubstantiated story goes Ringo Starr, famed drummer for the Beatles, was on a boat trip with his family off the coast of Sardinia, Italy. The captain of the boat offered him an Octopus lunch, which Ringo turned down. But then the captain began telling the Beatle all the things he knew about Octopus. It seems Octopuses love to decorate—they like to gather bits of shiny things and stones to create their own gardens. Ringo liked the information so much, he wrote *Octo-*

*pus's Garden*, with a little help from his friend, George Harrison. This was the second song written by Ringo Starr to appear on a Beatles album. The song came out in August 1969, on the album *Abbey Road*. Only Ringo Starr knows if that is the real story behind the song, but he is yet to “friend” SDP on Facebook.

### **PARTY PLAN**

Let's have ourselves a nice afternoon low-tea, with all the trimmings. This is not to be confused with high-tea (meat tea). We will begin with our food and drinks:

#### **MENU FOR OUR TEA**

##### **TRADITIONAL TEA SANDWICHES**

Cucumber Sandwich

Walnut Tea Sandwich

Caviar Egg Tea Salad Sandwich

##### **LAVENDER SCONES**

with Devonshire Cream and Lavender Jelly

##### **FRESH FRUIT**

##### **BANBURY TEA TARTS**

Drinks include

BLACK TEAS

ICED FRUIT TEA

GREEN TEA MARTINI

(Recipes included in these pages.)

## TEA CUSTOMS

Afternoon teas are a tradition in many parts of the world. For our purposes, we will be having a “low”, which means a small gathering late in the afternoon, with a small meal to tide us over until dinner. Traditionally, “low” tea is a meatless meal where nothing is served that cannot be eaten by finger or a tea spoon.

### DECORATIONS

Small, short tables on the patio or sun room will do nicely. Place near garden furniture and pull up a few occasional chairs. This is a great opportunity to pull out those thrift store “shabby chic” finds. Use old tea cups and saucers.

Invite your guest by phone, post, or email. Invite them to bring their favorite shiny “found objects” to help decorate the tables, or to use as adornment to the paint projects (beads, old jewelry, etc.).

If children will be attending, put up a plastic outdoor pool so they can frolic like fishes.

### ATTIRE

Instead of traditional afternoon tea dresses and hats, ask your guest to dress like their favorite character from a Beatles song, or sea creature. Don't forget to have them bring their painting aprons. The last thing we want is a beautiful sequined mermaid to end up with unsightly paint splashes.

## PAINT PROJECTS

Let's have some fun with our tea. We have two great projects for you.

### PROJECT #1

#### NEED A HAND?

#### PEG PLAQUE & TOTE

ALLISON MUSHALCO & JANE ALLEN

This is a wonderful project from *Tickled Pink*, a fabulous book published by Prudy's Studio, Inc. It is re-printed here with permission from the authors and the publisher.

## SURFACE

- Plaque: We used a traditional arched coat rack pegged board. It measures approximately 17" x 7.5" (at its highest point).
- Box: We used a tote box, measuring 8" x 9<sup>3</sup>/<sub>4</sub>" x 6<sup>1</sup>/<sub>2</sub>"
- Use any you would like. Simply adjust the size of the octopus and fish to meet your personal needs.

## SUGGESTED PAINT

Paints are available at your favorite art supply dealer, or through [DECOART.COM](http://DECOART.COM).

### DECOART AMERICAN ACRYLICS

- Baby Blue
- Calypso Blue
- Country Blue
- Grape Juice
- Indian Turquoise
- Lamp Black
- Lavender
- Orchard
- Royal Fuchsia
- Snow White

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

## BRUSHES

Brushes are available at your favorite art supply dealer.

### LOEW-CORNELL

### LA CORNEILLE GOLDEN TAKLON

- Series 7300 Shader 20
- Series 7550 Wash/Glaze <sup>3</sup>/<sub>4</sub>"
- Series 7400 Angular Shader <sup>1</sup>/<sub>2</sub>"

## PAINT SUPPLIES

Chalk pencil, paper towel, tracing paper, transfer paper, sandpaper, water basin, paper cup, Black Sharpie Ultra Fine Point permanent marker or Pigma Micron 08 marker, multi-purpose sealer, gloss or satin varnish.

## LET'S PAINT

### PEG BOARD

**Preparation:** Lightly sand the surface of the wood to produce a smooth surface. If your surface has been painted or varnished in the past, make sure to sand it down and seal the wood with a multi-purpose sealer before beginning the project. Allow to dry completely. Apply *Indian Turquoise* basecoat to the entire piece. While the top is still wet, pick up *Calypso Blue* in brush and stroke back and forth, blending in *Indian Turquoise*.



Pick up more *Indian Turquoise* and continue blending, if needed. You are trying to create a two-tone, watery looking surface. If you are painting a coat peg board, paint the two middle pegs the same way.

### Transfer the pattern.

#### Basecoat as follows:

Country Blue: octopus body, right peg  
Grape Juice: inside of mouth  
Orchid: underside of tentacles, left peg  
Snow White: eyes and tooth. Basecoat the edges.

#### Details:

1. Paint suction cups and lower lip *Royal Fuchsia*. Paint a *Royal Fuchsia* dot on the end of the *Orchid* peg.
2. Float *Baby Blue* around outside edge of eye.
3. Using thinned *Royal Fuchsia*, paint cheeks.
4. Using a #20 flat brush and *Lamp Black*, paint a checkerboard pattern over the white edges.

#### Outline:

Outline with Sharpie Ultra Fine Point permanent marker or Pigma Micron 08 marker.

#### Finish:

Brush or spray with varnish to seal.

### TOTE BOX

**Preparation:** Lightly sand the surface of the wood to produce a smooth surface. If your surface has been painted or varnished in the past, make sure to sand it down and seal the wood with a multi-purpose sealer before beginning the project. Allow to dry completely.

**OUTSIDE:** Apply *Indian Turquoise* basecoat to the entire piece. While the top is still wet, pick up *Calypso Blue* in brush and stroke back and forth, blending in *Indian Turquoise*.

**INSIDE:** Paint the inside *Orchid*, the handle *Royal Fuchsia*, and the ends of tote *Snow White*. Using a #20 flat brush and *Lamp Black*, paint a checkerboard pattern along the *Snow White* edges.

**Transfer the pattern.** Reduce the octopus pattern to fit your space. The small back tentacle should wrap over the black and white-checked edge of the tote. Use the three fish pattern to add interest.

#### Basecoat as follows:

Lavender: one of the fish  
Country Blue: octopus body, right peg  
Grape Juice: inside of mouth  
Orchid: underside of tentacles, another fish  
Snow White: eyes and tooth. Basecoat the edges.

#### Details:

1. Paint suction cups and lower lip *Royal Fuchsia*. Paint a *Royal Fuchsia* dot on the end of the *Orchid* peg.
2. Float *Baby Blue* around outside edge of eye.
3. Using thinned *Royal Fuchsia*, paint cheeks.
4. Using a #20 flat brush and *Lamp Black*, paint a checkerboard pattern over the white edges.

#### Outline:

Outline with Sharpie Ultra Fine Point permanent marker or Pigma Micron 08 marker.

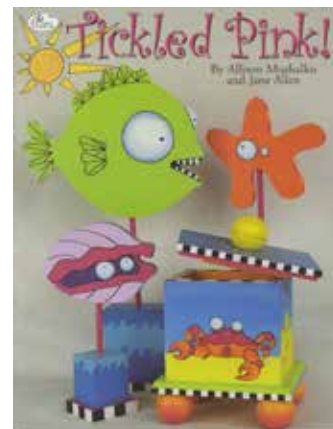
#### Finish:

Brush or spray with varnish to seal.

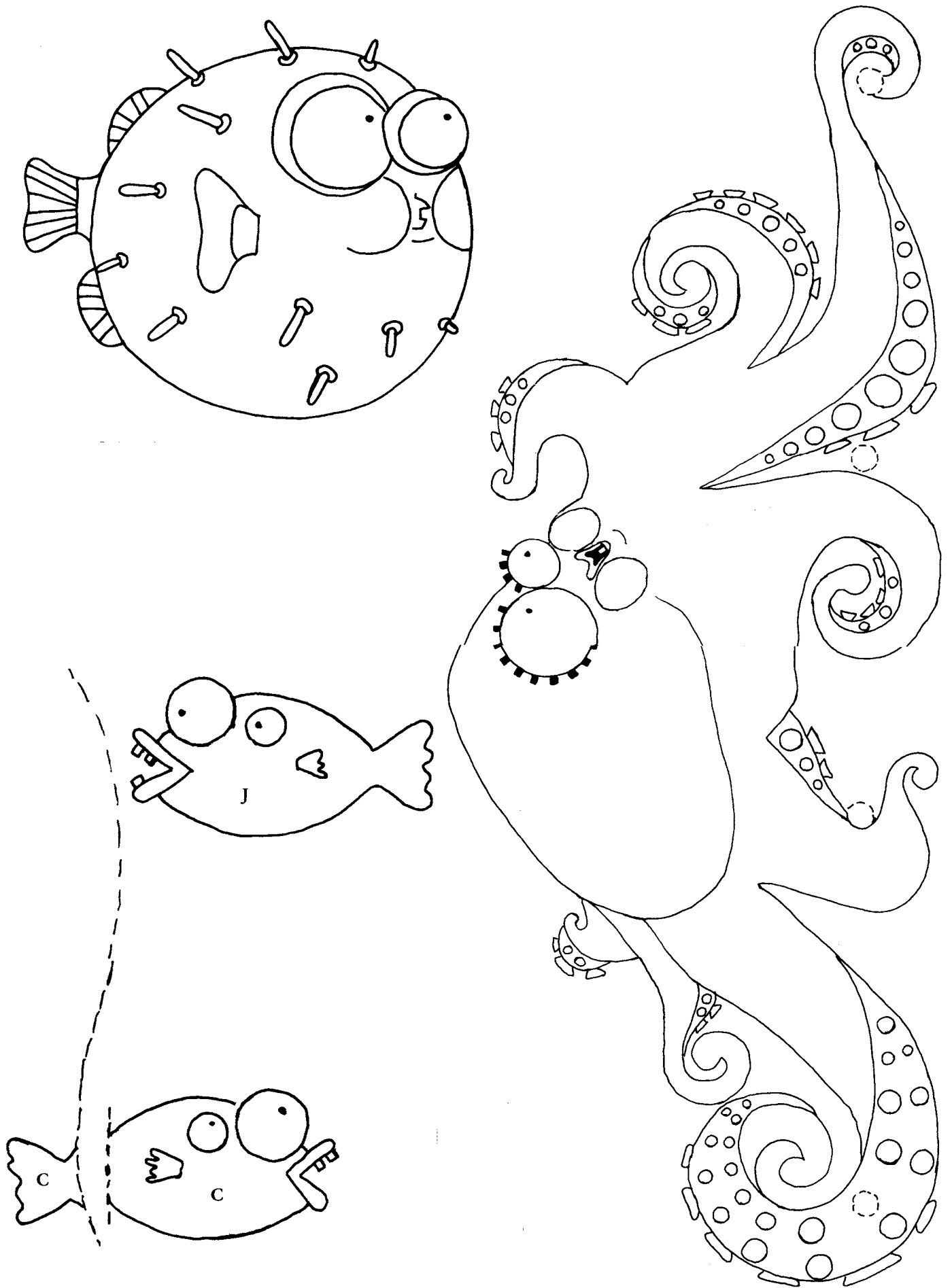
#### IF YOU LIKE THIS ...

Order *Tickled Pink* and/or *Tickled Pink II*. These great patterns are perfect for the young and young-at-heart. Simply contact:

Prudy's Studio  
123 East Main Street (in Northville Gallery)  
Northville, MI 48167  
phone: (248) 380-0220; fax: (248) 465-9631  
PRUDY@PRUDYSSTUDIO.COM



COPYRIGHT: All Rights Reserved. The patterns and drawings are for the personal use of the decorative painter. By permission of the author and publisher, the pattern may be either hand-traced or printed (or photocopied) to make single copies, but under no circumstances may they be resold or republished. They may not be reproduced in any form or by any electronic or mechanical means, including information storage and retrieval systems, without the written permission of the publisher.



PROJECT #2

## TEDDY BEAR PICNIC BOX

ELY BRAVO

Paint this wonderful Teddy Bear Picnic Box Purse. For full instructions, go to [WWW.DECORATIVEPAINTER.ORG](http://WWW.DECORATIVEPAINTER.ORG), and log-in as an SDP member.

This project is an exclusive to members of the Society of Decorative Painters. SDP offers free patterns each month to members on our website.

# Join Now!

at [WWW.DECORATIVEPAINTERS.ORG](http://WWW.DECORATIVEPAINTERS.ORG)  
click on the Join or Renew button

As an SDP Member you will receive:

- Four great issues of *The Decorative Painter* each year.
- Amazing discounts for all your decorative painting supplies.
- Exclusive access to the “members-only” section of the SDP website, including more projects, digital access to publications, Society news, surveys and contests and so much more.
- Access to over 270 Chapters around the world.
- Discounts to the SDP 41st International Conference and Expo to be held May 13-18, 2013 at Pheasant Run Resort, outside Chicago, Ill. With over 100 classes in various mediums, taught by top instructors, there is no better place to learn.
- Improve your painting skills through the SDP Certification Program.
- Or become an SDP TDA through the Teachers Development Program.



SDP is the only organization of its kind dedicated to decorative painters around the world. It is your organization, owned by you, operated by you the member!

Join SDP Today! [WWW.DECORATIVEPAINTER.ORG](http://WWW.DECORATIVEPAINTER.ORG)



## MENU

# *Octopus's Garden Tea Party*

### HOW TO BREW A PROPER TEA

#### Here's How:

1. Clean your tea pot, making sure to remove any residue from a previous brewing.
2. Fill the tea pot with hot tap water to warm the pot up prior to adding tea leaves and boiling water.
3. Fill the kettle with cold, non-distilled water.
4. Place kettle on the stove and bring to a boil.
5. Just before the kettle begins to boil, empty your tea pot of the hot tap water, and add one teaspoon tea leaves per cup to pot, plus an additional teaspoon "for the pot."
6. Pour boiling water from the kettle into the tea pot.
7. Let tea steep 3 to 7 minutes, depending on the desired strength.
8. While the tea steeps, ask one of the party attendees to "do the honors" by serving your other guests.
9. Add cold, whole milk, or lemon to cups, depending on the preference of your guests.
10. Pour the tea into china cups, using a strainer to catch the loose tea leaves.
11. Enjoy a "nice cup" with friends .

### SUGGESTED TEAS

Earl Gray Black Tea  
Assam Black Tea  
Ceylon Black Tea from Sri Lanka  
Darjeeling Black Tea  
Rose Congue Tea (Black tea with Rose petals)

### WALNUT TEA SANDWICH

Yields: 8 whole sandwiches • Prep time: 15 minutes

#### Ingredients:

- 12 ounces cream cheese, room temperature
- $\frac{3}{4}$  cup toasted walnuts
- 2 Tbs. finely-minced fresh parsley
- $\frac{1}{2}$  cup unsalted butter, room temperature
- 1 Tbs. finely-minced onion or shallots
- 2 Tbs. finely-minced bell pepper (multi-colors)
- 1 tsp. freshly-squeezed lemon juice
- $\frac{1}{2}$  tsp. freshly-grated nutmeg (or to taste)
- Salt and white pepper (to taste)
- 24 slices best-quality white bread\*

\*Pick the best quality white or wheat bread possible. Never serve end slices. Hint: Freeze the bread before cutting, making spreading easier to handle.

#### Directions:

1. In a large bowl combine all ingredients, except bread and butter. Stir until well blended.
2. Spread one side of each piece of bread with butter (lightly).
3. Spread the cream cheese mixture on the buttered side of 12 slices of bread.
4. Top the sandwiches with the remaining 12 bread slices, butter side down.
5. Carefully cut away the crusts from each sandwich. Cut half diagonally, and then cut in half again.
6. Serve on platter.

## CUCUMBER SANDWICH

Yields: 8 whole sandwiches • Prep time: 15 minutes

### Ingredients:

- 8 ounces cream cheese, room temperature
- 2 English, seedless cucumbers
- 2 Tbs. unsalted butter, room temperature
- 2 Tbs. finely-minced chives
- 1 tsp. chopped fresh dill
- 1 sprig fresh parsley,
- 1 tsp. white wine vinegar
- Salt and white pepper (to taste)
- 16 slices best-quality white bread\*

\*Pick the best quality white or wheat bread possible. Never serve end slices. Hint: Freeze the bread before cutting, making spreading easier to handle.

### Directions:

1. Wash and peel cucumbers. Thinly sliced. The British would say that "newspaper-column heading should be legible through them."
2. Place the cucumber slices in a bowl. Salt and pepper. Pour cold water over the slices and let stand for 10 minutes.
3. Drain, then dry the cucumber slices with paper towel. Try to get as dry as possible.
4. Mix cream cheese with chives and dill in a bowl.
5. Place cucumber slices in clean, dry bowl. Add white wine vinegar and lightly toss the slices, being careful not to bruise them.
6. Spread one side of each piece of bread with butter (lightly).
7. Spread the cream cheese mixture on the buttered side of 8 slices of bread.
8. Add cucumber slices.
9. Top the sandwiches with the remaining 12 bread slices, butter side down.
10. Carefully cut away the crusts from each sandwich. Cut half diagonally, and then cut in half again.
11. Add a very small sprig of parsley to each.
12. Serve on platter.

## CAVIAR EGG SALAD SANDWICH

Yields: 8 whole sandwiches • Prep time: 20 minutes

### Ingredients:

- 12 large free-range chicken eggs
- <sup>3</sup>/<sub>4</sub> cup good-quality mayonnaise
- 2 Tbs. prepared whole grain mustard
- 4 ounces caviar
- 1 sprig of fresh parsley
- Salt (to taste)
- 16 slices best-quality white bread\*

\*Pick the best quality white or wheat bread possible. Never serve end slices. Hint: Freeze the bread before cutting, making spreading easier to handle.

### Directions:

1. Hard boil eggs. Let cool, then peel the shell under cold water.
2. In a large bowl finely grate the eggs; stir in mayonnaise, mustard, and salt to taste. Cover and refrigerate until ready to serve. (Can be made up to 36 hours in advance.)
3. Just before serving, gently fold caviar into egg mixture. Be careful not to break fish eggs.
4. Spread one side of each piece of bread gently with mixture.
5. Carefully cut away the crusts from each sandwich. Cut in half diagonally, and then cut in half again.
6. Add a very small sprig of parsley to each.
7. Serve on platter.



## BANBURY TEA TARTS

Prep Time: 15 minutes • Bake Time: 20 minutes

Preheat oven to: 375°F / 190°C

### Ingredients:

½ cup butter, room temperature  
1½ cup granulated sugar  
3 eggs (free-range), beaten  
1 cup dried currants  
Zest of 1 lemon  
Juice of 1 lemon  
Pastry for 9-inch one crust pie

### Directions:

1. In a large bowl, cream the butter and sugar together, thoroughly. Fold eggs, currants, lemon zest, and lemon juice into the mixture. Stir gently until mix well. Do not use an electric beater.
2. Prepare pie pastry: roll out the pastry dough 1/8" thick. You can make your tarts any size you wish. Use a round cookie cutter to cut out circles (a cleaned tuna can works nicely, too).
3. Place pastry in the bottom of muffin pans, smoothing the dough so it has no bumps, and is up the sides of the pan (to cradle the filling).
4. Spoon in filling mixture, filling the tarts approximately 2/3 full.
5. Bake for approximately 15 to 20 minutes, or until the pastry is a light brown.
6. Remove from oven. Remove from the muffin pans and let cool on a cooling rack.
7. Serve.

## LAVENDER SCONES

Yields: 12 scones

Prep Time: 15 minutes • Bake Time: 12 minutes

Preheat oven to: 425°F / 218°C

### Ingredients:

2 cups all-purpose flour  
1 Tbs. baking powder  
4 Tbs. sweet, unsalted butter  
¼ cup granulated sugar  
2 tsp. fresh lavender (or 1 tsp. dried culinary lavender), chopped. Cut extra to garnish scones.  
⅔ cup milk, plus 2 Tbs. for glaze.

### Directions:

1. Lightly spray a large baking sheet with vegetable oil or non-stick spray (do not use olive oil).
2. In a large bowl, sift together flour and baking powder. Cut in butter until mixture resembles fine bread crumbs.
3. In a small bowl, combine sugar and lavender. Stir into flour mixture. Add enough milk to make a soft, sticky dough.
4. Turn dough out onto a well-floured surface. Cut dough into 1-inch thick rounds with cookie cutter.
5. Place scones on to the prepared baking sheet. Brush the top of each scone with a dash of milk. Sprinkle the top with lavender and sugar.
6. Bake for approximately 10 to 12 minutes or until golden brown. Remove from oven and cool on a cooling rack.
7. Serve with Lavender Jelly (or other favorite preserves) and Devonshire cream.

## LAVENDER JELLY

Yields: 5.5 pints

Prep Time: 20 minutes • Cook Time: 30 minutes

Make your jelly at least one day before party.

### Ingredients:

3½ cups cold water

½ cup dried lavender flowers

1 box powdered Pectin (or 1 pouch liquid pectin)

4 cups granulated sugar

Juice of 1 lemon (approximately ¼ cup)

### Directions:

1. In a large saucepan over high heat bring water to a boil. Remove from heat and stir in dried lavender flowers. Let the mixture steep for 20 minutes.
2. Strain steeped water into a deep kettle or pot. Discard lavender flowers.
3. Stir in lemon juice and pectin. Continue to stir until the pectin is completely dissolved.
4. Bring the mixture to a boil once again; add sugar. When the jelly solution returns to a hard boil, stir occasionally. Continue to boil for 4 minutes for a medium gel.
5. Remove kettle from heat. Transfer the jelly to hot sterilized jars, filling the jars within ¼" of top.
6. Clean any spilled jam off the top. Set the lid and tighten the ring around them.
7. Serve with your scones in a pretty jelly bowl.

## HOW TO MAKE FRUITED ICED TEA

1. Brew as much tea as you would like, using the cold brew method. Black tea is the best, but many people like green tea. Allow the loose tea leaves or tea bags to soak in cold water for 6 to 8 hours.
2. Juice selected fruit. Consider peaches, apples, oranges, raspberries, or pineapple.
3. Add approximately 1 part fruit juice to every 3 parts tea.
4. Add sugar or other sweetener to taste. Avoid honey, as it does not blend well.
5. Chill and serve over ice cubes in tall glass.

## GREEN TEA MARTINI

### Infusion Ingredients:

750 ml bottle of favorite Vodka

6 to 8 tea bags of favorite organic green tea

Infuse the tea into the Vodka by pouring the entire bottle into a jar, steeping tea bags in the jar of Vodka for 6 to 8 hours. Stir the jar occasionally, Remove tea bags. You may wish to make a smaller amount. Use 2 teabags for every 250 ml of Vodka.

### Cocktail Ingredients:

2 ounces infused Vodka

1½ ounces fresh-squeezed lime juice

1 ounce agave nectar

¼ ounce Cointreau

Lime zest and peel for garnish

### Directions:

1. Mix all ingredients, except zest and garnish into cocktail shaker with ice. Shake for 15 seconds.
2. Strain and pour mixture into martini glass.
3. Zest the glass and garnish with peel.

*Eat, Paint & Enjoy!*



## ACTIVITIES

# *Beatles Jeopardy*

Let's play Jeopardy. The rules are the same as the famed television version. There will be 6 categories, with 5 answers. It is the contestant's job to ask the right question to fit the answer.

To make a Jeopardy board:

YOU WILL NEED:

- Poster board 22" x 28" (56 x 71cm)
- Black marker
- 36 index cards
- paper for answer key

1. Make 6 vertical columns on the poster board — each approximately 4.5" wide.
2. Make 6 horizontal columns on the poster board — each approximately 3.5" deep.
3. Take 6 index cards and write the name of each category on one side. Categories are:
  - Moves and Grooves
  - My Fair Lady
  - Sing Me a Song
  - Places
  - Hoax and Hacks
  - After Life
4. Take 30 Index cards, and on one side mark: 100, 200, 300, 400, 500.
5. On the other side of the card, write the "answer". Remember to put two Daily Doubles somewhere on the board.

### **Category #1: Moves and Grooves**

- 100 Answer: 1964: First US Television Appearance  
Question: What is the *Ed Sullivan Show*?
- 200 Answer: Beatles First Movie  
Question: What is *Hard Day's Night*?
- 300 Answer: Last Album released by Beatles  
Question: What is *Let It Be*?
- 400 Answer: Beatles first #1 U.S. hit in 1964.  
Question: What is "Please, Please Me"?
- 500 Answer: Movie in which actors were used for the Beatles.  
Question: What is *Yellow Submarine*.

### **Category #2: My Fair Lady**

- 100 Answer: Married George Harrison and then later Eric Clapton.  
Question: Who is Pattie Boyd?
- 200 Answer: John Lennon's first wife.  
Question: Who is Cynthia?
- 300 Answer: Member of Wings, died of cancer in 1998.  
Question: Who is Linda Eastman McCartney
- 400 Answer: Accused of breaking up the Beatles.  
Question: Who is Yoko Ono?
- 500 Answer: May Fung Yee Pang, known as the 18-month Lost Weekend.  
Question: Who was John Lennon's lover?

### Category #3: Sing Me a Song

- 100 Answer: Song Paul McCartney wrote for John's son, Julian Lennon.  
Question: What is "Hey Jude".
- 200 Answer: Wrote the lyrics "sky of blue, sea of green" for Octopus' Garden.  
Question: Who is Donovan?
- 300 Answer: Only album to contain exclusively Lennon-McCartney compositions.  
Question: What is *Hard Day's Night*?
- 400 Answer: In 1973, first album released by Paul McCartney & Wings.  
Question: What is *Band on the Run*?
- 500 Answer: The first single recorded by an ex-Beatle to reach #1 on the charts.  
Question: What is "My Sweet Lord" by George Harrison.

### Category #4: Places

- 100 Answer: Home town of the Beatles.  
Question: What is Liverpool, England?
- 200 Answer: Song inspired by Chuck Berry's "Back in the USA."  
Question: What is "Back in the USSR"?
- 300 Answer: Place of John Lennon's assassination  
Question: What is New York City?
- 400 Answer: The Beatles studied with Maharishi Mahesh Yogi in this country.  
Questions What is India?
- 500 Answer: Paul McCartney spent 9 days in jail in this city.  
Question: What is Toyko?

### Category #5: Hoax & Hacks

- 100 Answer: Pete Best  
Question: Who was the Beatles' first drummer?
- 200 Answer: Richard Starkey  
Question: What is Ringo Starr's given name?
- 300 Answer: On *Abbey Road*, he was The Walrus.  
Question: Who is Paul McCartney?
- 400 Answer: He was offered the Queen's knighthood in 1997, but turned it down.  
Question: Who is Ringo Starr?
- 500 Answer: John Lennon applied for citizenship in this country, but was denied because of a drug conviction.  
Question: What is the United States?

### Category #6: After Life

- 100 Answer: John Walsh and Ringo Starr play together in this band.  
Question: What is the All Starr Band?
- 200 Answer: Fashion designer to Catherine, Duchess of Cambridge.  
Question: Who is Stella McCartney?
- 300 Answer: Godson of Brian Epstein.  
Question: Who is Julian Lennon?
- 400 Answer: Paul McCartney divorced this women in 2006.  
Question: Who is Heather Mills?
- 500 Answer: Sean Lennon's band.  
Question: Who are The Ghost of the Saber Tooth Tiger?

Attach cards to poster board. As contestants call out their selections, turn over the card and play!



The advertisement features a background of vertical wood grain. On the left is an image of a Platinum Visa card with a decorative floral design. The card displays the number 4118 3242 3456 7890 and the name John C. Public. To the right of the card, the text reads "SDP Platinum Visa® and YOU!" in large, bold, white letters. Below this, it says "A valuable partnership" in white text on a blue background. On the far right is the Intrust Bank logo, which consists of a stylized 'I' icon and the text "INTRUST Bank".

**Visit our Sponsor at [intrustbank.com/SDP](http://intrustbank.com/SDP)**