

# Party Planner



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

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*Pasta, Passion & Pisto*

## PARTY INSTRUCTIONS

Welcome to PASTA, PASSION & PISTOLS, 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

MAMA ROSA	Pepi's wife
ANGEL RONI	Pepi's daughter
MARCO RONI	Pepi's son
ROCCO SCARFAZZI	Pepi's brother from Italy
TARA MISU	Rocco's fiancée
BO JALAIS	Angel's fiancé
CLAIR VOYANT	Rosa's astrology advisor (Extra Guest)
FATHER AL FREDO	The Italian priest (Extra Guest)

### 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 be simple, and 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, 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 disc, side one, to learn what crime has been committed and to set the scene.

### The Game Schedule & Rules

1. COMPACT DISC. Play the CD, featuring Antonio Telastori. The narrator will advise you when to pause the CD.
2. FIRST DIALOGUE. All characters now act out their parts.
3. ROUND ONE. Suspects first review their individual bits of information, then begin asking questions and revealing facts.
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.
7. CD. Continue the CD to wrap up Round Two. The narrator will advise you when to pause the disc.
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.
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 Antonio Telastori reveal the solution to PASTA, PASSION & PISTOLS.

Once you have listened to the first section of the disc, 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, Antonio Telastori will be on the CD to help you by summing up what you should have learned.

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 Antonio Telastori.

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

New York's Little Italy is lively and bustling. Restaurants abound full of people raucously engaged in conversation. Take a turn off the main concourse and you'll find yourself on a quiet street, home of La Sperenza, a family run operation and one of Little Italy's most famous. Tonight, as usual, it is packed both because of the food and the engaging natures of Pepi and Rosa, the owners. The restaurant has a family atmosphere, warm and inviting, cozy and welcoming. Diners tip their glasses and savor red and white wine while waiting for their scrumptious food to arrive. Tonight however, Pepi seems tense, as he has for the last few days and the air is thick with emotion. The food arrives, the tension eases slightly and the contented murmurs of happy customers can be heard throughout the restaurant.

### Setting the Scene

The dining room table is set with a checkered or brightly colored tablecloth. Oversized napkins in matching colors are placed beside dinner plates and wine glasses are set next to the plates. Gaily colored peonies fill several vases. Bottles of wine, both red and white, baskets of bread and crisp breadsticks are set on the table. The room is softly lit, aglow with candlelight and the melodic tones of violin music can be heard in the background. The guests enter the room and are warmly greeted by Pepi. The evening begins on a happy note with no indication of what's to come.

### Music Suggestions

Tarantellas  
Stephane Grappelli and Joe Venuti-Jazz Violin  
Frank Sinatra or Tony Bennett

### Dinner Menu

Roast Garlic and White Bean Dip  
Onion Topped Boboli  
Baked Ziti  
Roasted Red Peppers

Sautéed Mushroom Salad  
Orange Arugula Salad  
Minestrone Salad  
Mocha Cake

### Instant Menu

Takeout Pizza  
Frozen Baked Ziti  
Jarred Red Peppers Tossed with Bottled Italian Dressing  
Jarred Three Bean Salad  
Jarred Mushrooms Tossed with Bottled Italian Dressing  
Tossed Green Salad  
Bakery Tiramisu or Cannoli

### Snack Menu

Takeout Pizza  
Olives  
Italian Bread  
Sliced Mozzarella Cheese  
Cannoli

### Beverages

Wine  
Beer

### Dinner Menu Shopping List

#### Dairy

1 container (15 oz.)	whole milk ricotta cheese
2/3 cup	grated Parmesan cheese
6 tbsp.	unsalted butter
2	large eggs
3-1/2 cups	milk

#### Canned Goods

1 can (28 oz.)	crushed tomatoes
1 can (16 oz.)	chickpeas
1 can (19 oz.)	white beans
2 tbsp.	tomato paste

#### Produce

1	large red onion
6	navel oranges
6	large red bell peppers
8 oz.	green beans
2	large carrots



2	medium-size ripe tomatoes
4 cups	arugula leaves
1-1/4 lb.	button mushrooms
1	endive
5 tbsp.	chopped fresh basil
2 tbsp.	chopped fresh parsley
1	lemon
2 bulbs plus 8 cloves	garlic
1/3 cup	orange juice

**Spices**

cinnamon	salt
ground nutmeg	pepper
rosemary	crushed red pepper flakes

**Dry Goods**

1 lb. box	ziti
2 packages (4 oz. ea.)	breadsticks or grisini
1 cup plus 3 tbsp.	all-purpose flour
1 cup	granulated sugar
1/4 cup	light brown sugar
3 oz.	semisweet chocolate
2 tbsp.	unsweetened cocoa powder
1 tsp.	baking powder
3/4 tsp.	instant espresso powder
1/2 tsp.	vanilla
1 tbsp.	rum
1 cup	olive oil
3 tbsp.	balsamic vinegar
3 tbsp. plus 1-1/2 tsp.	Dijon mustard
1 (16 oz.)	boboli (prepared Italian bread shell)
2/3 cup	oil cured olives (i.e. Calamata)
1/3 cup	pecan halves

**Meat**

6 oz.	Canadian bacon
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**Frozen**

1 bag	ice
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**Beverages:**

Wine Suggestions:  
Chianti Classico, Barolo, Valpolicella  
Pinot Grigio, Pinot Bianco or Soave  
Vin Santo for dessert  
Beer

**Instant Menu Shopping List****Restaurant**

Pizza for 6  
Frozen Baked Ziti for 6

**Supermarket**

2 jars (14 oz. ea.)	roasted red peppers
2 bottles	Italian dressing
2 large jars	three bean salad
2 large jars	mushrooms
Salad Bar	
9 cups	assorted greens

**Bakery**

1	8 inch Tiramisu or
6	Cannoli

**Frozen**

1 bag	ice
-------	-----

**Beverages**

Wine  
Beer

**Dinner Menu Preparation Timetable****The Day Before:**

- |      |  |
|------|--|
| A.M. | • Do the shopping.                               |
| P.M. | • Prepare the Roasted Peppers.                   |
|      | • Prepare the Minestrone Salad.                  |
|      | • Prepare the Sautéed Mushroom Salad.            |
|      | • Slice the red onion for the Boboli.            |
|      | • Pit the olives for the Orange Arugula Salad.   |
|      | • Toast the pecans for the Orange Arugula Salad. |

**The Day of the Party:**

- |      |  |
|------|--|
| A.M. | • Bake the cake.   |
|      | • Assemble Mocha Cake.   |
|      | • Prepare and assemble the Ziti.   |
|      | • Assemble the boboli.   |
|      | • Combine all ingredients except the greens in the Orange Arugula Salad. |
| P.M. | • Arrange drinks service area.   |
|      | • Preheat the oven to 425°F  |
|      | • Bake the boboli.   |
|      | • Bake the ziti.   |
|      | • Toss Orange Arugula Salad.   |

- Set 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. • Shop for restaurant food.
- Arrange food on platters.
- P.M. • As guests mingle, heat pizza and ziti.
- Begin the game and serve dinner.

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

## RECIPES

### Roast Garlic and White Bean Dip

- |                        |                                 |
|------------------------|---------------------------------|
| 2 bulbs (3 oz.)        | garlic                          |
| 1 can (19 oz.)         | white beans, rinsed and drained |
| 2 tbsp.                | tomato paste                    |
| 2 tbsp.                | olive oil                       |
| 1/2 tsp.               | salt & pepper (or to taste)     |
| 1/2 tsp.               | dried rosemary leaves           |
| 2 packages (4 oz. ea.) | breadsticks or grisini          |

Preheat the oven to 400° F. Wrap the garlic in aluminum foil, place on a sheet pan and bake until the garlic package gives when pressed. When cool enough to handle, cut off the stem end of the garlic bulbs and squeeze the garlic pulp out of their skins, into a small bowl (you should have about 2 generous tablespoons).

In a food processor, combine the garlic, beans, tomato paste, olive oil, salt, rosemary and pepper to taste and whirl until smooth. Transfer to a bowl, cover with plastic wrap and refrigerate until ready to serve. Dip may be made up to 3 days in advance. Makes about 1-1/2 cups puree.

To serve: spoon the puree into a small serving bowl and arrange the breadsticks around.

### Onion Topped Boboli

- |            |   |
|------------|---|
| 1 (16 oz.) | boboli (prepared Italian bread shell)           |
| 1          | large red onion very thinly sliced (1-1/4 cups) |
| 1/2 tsp.   | dried rosemary                                  |
| 1/4 tsp.   | salt  |
| 2 tbsp.    | olive oil                                       |
| 1/3 cup    | grated Parmesan cheese                          |

Preheat the oven to 450°F. Place the boboli on a large baking sheet and sprinkle with the onion, rosemary, salt and olive oil. Bake 15 minutes, sprinkle with Parmesan and bake 3 minutes longer or until piping hot and crisp. Serve.

### Baked Ziti

#### Tomato Sauce

- |                |                             |
|----------------|-----------------------------|
| 1 tbsp.        | olive oil                   |
| 6 oz.          | Canadian bacon, diced       |
| 4 cloves       | garlic, minced              |
| 1 can (28 oz.) | crushed tomatoes (3 cups)   |
| 1 tsp.         | grated orange rind          |
| 1/3 cup        | fresh orange juice          |
| 3 tbsp.        | chopped fresh basil or mint |
| 1/2 tsp.       | salt                        |
| 1/2 tsp.       | sugar                       |
| 1/4 tsp.       | crushed red pepper flakes   |

#### White Sauce:

- |          |  |
|----------|--|
| 3 cups   | milk   |
| 3 tbsp.  | all-purpose flour                            |
| 1/2 tsp. | salt   |
| 1/4 tsp. | pepper                                       |
| 1/8 tsp. | ground nutmeg                                |
| 1 lb.    | ziti, cooked according to package directions |
| 1/3 cup  | grated Parmesan cheese                       |

In a large skillet over moderate heat, heat the oil until hot but not smoking. Add the bacon and cook until lightly crisped, about 4 minutes. Stir in the garlic, cook 1 minute longer.

Add the tomatoes, orange rind, orange juice, basil, salt, sugar and crushed red pepper flakes and



bring to a boil. Reduce to a simmer, cover and cook until the flavors have come together and the sauce is lightly thickened, about 7 minutes.

Meanwhile, in a large saucepan over moderate heat, whisk the milk into the flour until smooth and well combined. Stir in the salt, pepper and nutmeg and cook, stirring frequently until the sauce is lightly thickened, about 5 minutes.

Preheat the oven to 375°F. Spoon a cup of the tomato sauce into the bottom of a 10 cup shallow baking dish. Spoon half the ziti on top, cover with half the remaining tomato sauce and half of the white sauce. Spoon the remaining ziti on top, cover with the remaining tomato sauce and the remaining white sauce. Sprinkle with the Parmesan and bake until golden brown and bubbly, about 25 minutes.

\*The dish may be prepared ahead without baking, refrigerated and brought to room temperature just before baking.

#### Roasted Red Peppers

6	large red bell peppers, tops trimmed, halved and seeded
3 tbsp.	olive oil
1 tbsp.	balsamic or red wine vinegar
1/2 tsp.	salt
1 clove	garlic, peeled and lightly crushed
2 tbsp.	chopped fresh basil

Preheat the broiler with the rack 6 inches from the heat. Lay the peppers, cut side down on the broiler pan and broil until the peppers are charred, about 8 minutes. Remove the peppers to a plastic bag and when cool enough to handle, peel and halve each piece.

In a large serving bowl, whisk together the oil, vinegar and salt. Add the garlic and basil and mix well. Add the peppers and stir to coat. Cover with plastic wrap and refrigerate at least one hour or overnight. Remove the garlic just before serving. Serve at room temperature.

#### Sautéed Mushroom Salad

2 tbsp.	olive oil
3 cloves	garlic, minced

1-1/4 lb.	button mushrooms, ends trimmed, quartered
1/2 tsp.	salt
3 tbsp.	fresh lemon juice
2 tbsp.	chopped fresh parsley

In a large skillet over moderate heat, heat 1 tbsp. of the oil until hot but not smoking. Add half the garlic and cook 30 seconds. Add half the mushrooms and cook, stirring frequently until the mushrooms are lightly browned and tender, about 5 minutes.

Transfer to a large serving bowl. Repeat with the remaining oil, garlic and mushrooms. Sprinkle with the salt and lemon juice, add the parsley; toss well to combine. Serve at room temperature.

#### Orange Arugula Salad

6	navel oranges
3 tbsp.	olive oil
1 tbsp.	balsamic or red wine vinegar
1-1/2 tsp.	Dijon mustard
1/2 tsp.	salt
1/4 tsp.	pepper
2/3 cup	oil cured olives (i.e. Calamata or Gaeta), halved and pitted
1/3 cup	toasted pecan halves
4 cups	well washed and dried arugula leaves
1 endive (4 oz.)	trimmed and sliced in 1/2-inch rounds

With a small paring knife, over a bowl, remove the rind and white pith from the oranges. Cut the oranges into sections, reserving the juice.

In a large bowl, whisk together 1/4 cup of the reserved orange juice, the oil, vinegar, mustard, salt and pepper. Add the olives, pecans and orange sections. Just before serving, add the arugula and endive and toss well to combine.

#### Minestrone Salad

3 tbsp.	olive oil
1 tbsp.	balsamic or red wine vinegar
2 tsp.	Dijon mustard
1/4 tsp.	salt
1/8 tsp.	pepper

8 oz.	fresh green beans, trimmed and halved lengthwise (2 cups)
2	large carrots, peeled, quar- tered lengthwise and thinly sliced (1 cup)
1-1/2 cups	diced fresh ripe tomato
1 can (16 oz.)	chickpeas, rinsed and drained

In a large mixing bowl, stir together the oil, vinegar, mustard, salt and pepper.

In a large pot of boiling water, blanch the green beans for 1 minute. Add the carrots and cook 1 minute longer. Drain, rinse under cold water and drain again. Add the green beans and carrots to the oil mixture along with the tomatoes and chickpeas and toss well to coat. Refrigerate at least one hour or up to overnight before serving. Serve at room temperature.

#### Mocha Cake with Ricotta Cream

##### Cake:

1 cup	all-purpose flour
2 tbsp.	unsweetened cocoa powder
1 tsp.	baking powder
3/4 tsp.	instant espresso powder
1/2 tsp.	ground cinnamon
1/8 tsp.	salt
6 tbsp.	unsalted butter, at room temperature
1/2 cup	granulated sugar
1/4 cup	firmly packed light brown sugar
1	whole large egg
1	large egg yolk
1/2 tsp.	vanilla
1/2 cup	milk

##### Rum Syrup:

3 tbsp.	granulated sugar
1/4 cup	water
1 tbsp.	rum

##### Ricotta Cream:

1 container (15 oz.)	whole milk ricotta
1/4 cup	granulated sugar
3 oz.	grated semisweet chocolate

**Cake:** Preheat the oven to 350°F. Grease an 8 inch round baking pan. Line the bottom of the pan with wax paper, grease and flour the paper and sides of the pan; set aside.

On a sheet of wax paper, sift together the flour, cocoa, baking powder, espresso powder, cinnamon and salt.

In the large bowl of an electric mixer, beat the butter until creamy. Gradually add the granulated sugar and the brown sugar until the mixture is light and fluffy. Beat in the egg and egg yolk, one at a time, beating well after each addition. Beat in the vanilla.

With a rubber spatula, alternately fold in the flour mixture and the milk, beginning and ending with the flour mixture. Spoon the mixture into the prepared baking pan and smooth the top. Bake until the cake springs back when lightly pressed and a cake tester inserted in the center comes out clean, about 30 minutes. Transfer to a wire rack and cool. When cool invert onto a serving plate.

**Rum Syrup:** In a small saucepan over low heat, stir together the sugar and water until the sugar has dissolved. Bring to a boil, remove from the heat and stir in the rum. Cool to room temperature and brush the cake with the syrup.

**Ricotta Cream:** In a food processor, combine the ricotta and sugar and whirl until smooth and creamy, about 1 minute. Transfer to a bowl and fold in half of the chocolate. Spread the ricotta over the cooled cake and sprinkle the remaining chocolate over. The cake may be chilled before serving or served at room temperature.