

GAME NIGHT KIT

HOST A GAME NIGHT IN YOUR STORE, LIBRARY, OR AT A LOCAL RESTAURANT OR BAR WITH THESE PARTY IDEAS AND PROMOTIONAL MATERIALS FOR OUR LATEST GAME, *DONNER DINNER PARTY!*



Who's safe when there are cannibals hiding among you? That's the question at the heart of this fastpaced game of social deduction in which cannibals and pioneers face off in a fight for survival. Set in the winter of 1846, players are members of the ill-fated Donner Party wagon train, stranded atop a mountain with no food. Who will avoid becoming tonight's dinner and make it off the mountain alive? And who are the suspicious scoundrels hungry for human flesh? Rowdy, outrageous, and full of playful deception, this party game by Forrest-Pruzan Creative packs a delightfully wicked twist!



CHRONICLE BOOKS

GAMES.CHRONICLEBOOKS.COM #DONNERDINNERPARTY

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HOW TO HOST A GAME NIGHT

1 IF YOU DON'T HAVE SPACE IN-STORE, FIND A PARTNER IN THE COMMUNITY

Consider working with a local bar or restaurant with a space that can accommodate your attendees and co-promote.

2 NAIL DOWN THE LOGISTICS

- Think about charging attendees \$10-15, which might cover a drink, snacks, and a raffle ticket for a game prize pack (To request, email promo@chroniclebooks.com with your store name and address, and “Donner Dinner Party Game Night” in the subject line).
- Set a date! Pick a night that is typically slow for you or your partner so that it brings business in and gets them excited to promote.

3 PROMOTE YOUR EVENT

- Add it to your calendar, send it to local calendar listings, and post about it on social media.
- Use the images provided, or make your own.
- Customize provided signage and display it prominently at your store. Have the hosting venue do the same, if applicable.

4 GATHER MATERIALS

- Plan your inventory for the event—bring enough games to sell and consider using Square to take payments with a mobile device.
- Consider making themed food or providing snacks (see recipes and ideas provided).

5 ENJOY THE PARTY!

- Encourage attendees to tag photos of game play with [#DonnerDinnerParty](https://twitter.com/DonnerDinnerParty) on social media. We'll share our favorites.



◆ DONNER DINNER PARTY ◆



JOIN US FOR GAME NIGHT!

DATE:

TIME:

PLACE:



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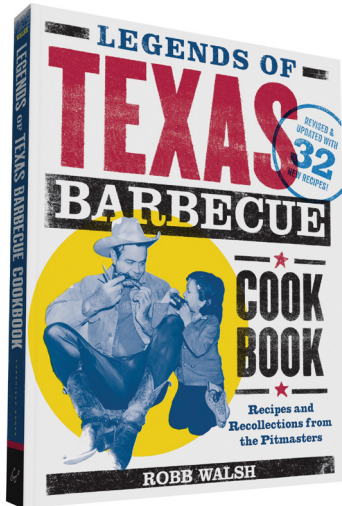


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GAME NIGHT KIT

CONSIDER CATERING YOUR GAME NIGHT WITH THESE RECIPES AND IDEAS INSPIRED BY THE *DONNER DINNER PARTY*.



JOHNNY TRIGG'S SPARERIBS

Get in the spirit with this barbecue recipe from *Legends of Texas Barbecue Cookbook: Recipes and Recollections from the Pitmasters, Revised and Updated with 32 New Recipes* by Robb Walsh.

INGREDIENTS

- 1 RACK 4 AND UP PORK SPARERIBS (5 TO 6 POUNDS)
- 1 CUP DRY RUB OF YOUR CHOICE
- ¼ TO ½ CUP SQUEEZABLE MARGARINE OR SOFTENED BUTTER
- ¼ TO ½ CUP FIRMLY PACKED BROWN SUGAR
- 1 TEASPOON HOT-PEPPER SAUCE, OR TO TASTE
- ¼ TO ½ CUP HONEY
- ABOUT 1½ CUPS BARBECUE SAUCE OR GLAZE OF YOUR CHOICE

Trim the rib rack St. Louis style and remove the membrane. Sprinkle the meat side of the ribs with the dry rub, pressing it into the meat, and let the rack sit at room temperature for around 45 minutes.

Set up your smoker for indirect heat with a water pan. Use wood chips, chunks, or logs, and keep up a good level of smoke. Maintain a temperature between 225° and 275°F. Cut a piece of heavy-duty aluminum foil large enough to wrap the ribs completely. Spread the margarine over an area of the foil the size of the rib rack. Sprinkle the margarine with the brown sugar and pepper sauce, then drizzle the honey evenly over the top. Lay the rack, meat-side down, on the margarine mixture and wrap the foil around the rack, sealing the packet tightly closed.

Place the ribs in the smoker and cook between 225° and 275°F for 3 hours. Remove the packet from the cooker and discard the foil. Coat the meat side of the rack with the barbecue sauce, return the rack, unwrapped and meat-side up, to the smoker, and cook at 225°F for about 1 hour, or until the ribs are done. To test if the ribs are ready, using tongs, pick up one end of the rack, and if the rack is just about to break, the ribs are done. Be careful that they do not burn.

Remove the rack from the cooker and immediately apply more barbecue sauce. Carve between the bones into individual ribs (Trigg uses an electric knife), pile the ribs on a platter, and serve.

Serves 3 to 4

Variation: Home Version. Cook-off competitors have to do all their cooking on the barbecue pit, but home cooks have the freedom to employ modern conveniences. If you start Johnny Trigg's Spareribs in an oven set at 250°F for 3 hours, then put them on the smoker after you unwrap the aluminum foil and proceed as directed with the glazing, you will have exactly the same results. Be sure to put the foil-wrapped packages in a roasting pan before you put them in the oven—if you puncture the foil while handling, the juices will leak all over the oven.



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CUCUMBER GIMLET

Quench your thirst with this spiked lemonade from *Shake. Stir. Sip.* by Kara Newman.

INGREDIENTS

- 3 SLICES FRESH CUCUMBER, EACH ABOUT ¼ IN (6 MM) THICK
- 1 OZ (30 ML) VODKA
- 1 OZ (30 ML) LIME JUICE
- 1 OZ (30 ML) LEMONADE
- ICE CUBES
- BASIL LEAF FOR GARNISH

If you don't have lemonade on hand, make your own using equal parts lemon juice and simple syrup. Check your finished drink, and adjust with a touch more sweetener if it becomes too tart.

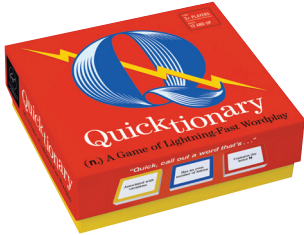
In a cocktail shaker, muddle two of the cucumber slices to crush them and release some of their juice. Add the vodka, lime juice, lemonade, and a handful of ice. Shake well, and strain through a mesh strainer into a rocks glass over fresh ice. Garnish with the remaining cucumber slice and the basil leaf before serving.

We've also found that jerky and fish-shaped candy and crackers are fun snacks to accompany *Donner Dinner Party*—and a little less messy when playing games!



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MORE GAMES FROM CHRONICLE BOOKS



QUICKTIONARY

978-1-4521-5921-8, \$14.95

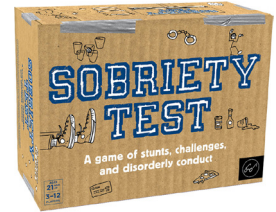
A fast-paced casual card game for word lovers and anyone who loves to think on their feet.



LISTOGRAPHY

978-1-4521-5177-9, \$19.95

The list-making party game—based on the bestselling Listography journal series.



SOBRIETY TEST

978-0-8118-6950-8, \$19.95

This game will challenge memory, speech, and composure, and that's with or without drinking!



GEEK BATTLE: THE GAME OF EXTREME GEEKDOM

978-1-4521-0549-9, \$19.95

The ultimate nerd trivia battle.



THE ANSWERS:

A CONVERSATION GAME

978-1-4521-3444-4, \$16.95

The cards provide the answers; players come up with the questions.



TRICK QUESTION: THE CLEVER GAME OF QUICK WIT—SERVED WITH A TWIST!

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400 trick questions will keep players guessing...and laughing!



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978-1-4521-5176-2, \$19.95

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978-1-4521-1532-0, \$24.95

Come up with creative connections between seemingly unrelated things.



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