

It's 1948. Tonight we have gathered together at the Culinary Institute of America to honor the Institute's Great Chef Alan Davies who is receiving the highest award in the culinary world – The Edmond World Class Culinary Award.

Unfortunately we have just received news that he has been murdered this afternoon. Some of the people who are gathered have been invited; the others have forced their way in.

Mary Homebud (Alan's long-term fiancée) — I grew up in Iowa. My parents' own a chain of shoe stores around America. I enrolled in secretarial school in New York. My parents arranged for me to stay at my aunt's. I met Alan. He was handsome and suave, and he'd trained in France. He'd say, "Excuse moi garcon" when we were at a restaurant. He said he liked my naiveté — whatever that meant! After we were engaged, he didn't bother taking me to restaurants anymore. Dress suggestions: Dainty clothes with touches of lace. Nothing revealing at all. Smell of muffins (carry a few hot ones).

Paula Tortula (Alan's second fiancée) – I grew up in New York. We didn't have much money. My mother was always singing to herself. The whole family gathered around the piano and we all sang along. My mother entered me in a singing competition, and I won. I was so thrilled. I used the money I won to pay for my singing lessons. I learned tricks like using honey to make my voice sound smoother. One of the big-name music scouts asked me if I'd like to sing in a jazz band. He said I'd be the next Billie Holiday. Dress suggestions: A glittering outfit — sequins or glitter — dazzling and glamorous. Add high heels.

Yves Larousse (French chef) – I grew up in Paris. My father was an aromatherapist. My mother loved to cook. I made honeycomb at the age of four. By the age of 10, I was making soufflés. I invented recipes like Spatch-cock and Spinach Swirl and Camembert Cream Croissants. I wrote them all down in a special book with my name in it. I mastered the skills even before I went to culinary school. I knew I'd have to go overseas to obtain real fame and fortune. *Dress suggestions:* A beret, neck scarf, and chef's check trousers. White shirt. Carry your notebook.

Cath Scarlet (bag lady) – Mom was a dancer at a nightclub. When I turned 16, mom had thrown out her back doing the can-can. So she had no choice but to send me to work as a dancer. I was always toppling over in my stilettos at first like a newborn giraffe. During the war, I got lots of tips entertaining the troops. I threw out my back doing the jitterbug and ended up as a bag lady. *Dress suggestions:* Bring the bag or trolley, which contains your possessions. Wear a rag torn outfit and a dirty face. Add an odor of the sewer (don't overdo it).

Joe "Slasher" Tessarario (gangster) — I started loaning money to people. If they used it to make more money, we both got rich. Sure, I charged a lot of interest — why do you think they call us loan sharks? — but I lent to people the banks considered risky. If they couldn't repay, you told them you'd stand them in something sticky and heavy, and I'm not talking about toffee. Generally, they wised up. Soon, I had a strong network of people who owed me favors. *Dress suggestions:* Clinging nylon shirt, gold chains, hat, black leather coat or double-breasted jacket.

Katie Pitman (Chef's secretary) – I grew up in DC. I don't smoke, but I chew too much gum. At secretarial school, I topped my class. I can type a hundred words a minute. My ancestors invented shorthand. Maybe that's why I was so good at it. My husband William is a bit older than me and he went to WWI. He's an engineer. His work took him to New York. I love it here. I can buy clothes that you just can't get in DC. *Dress suggestions:* Business dress, nothing revealing, just smart and stylish. Low heels. Just a touch of makeup. Carry a work diary.

George Creuset (pot-washer) – My mother died having me. My father raised me. We were as poor as caged hamsters, but my dad could really make his mouth-organ sing. I think dad's attitude has rubbed off on me. I love singing. I wish I could sing like Paula. I wash pots at the Institute. I didn't go to the war because I have flat feet. I've got big plans. I dabble in electronics and I've invented a machine. I call it Creuset's Cleaning Contraption — well, that's the working title. It's actually a "dishwasher" without arms or legs. *Dress suggestions:* Check flannel shirt. Carry a pot and a scrubbing brush. Whistle a merry tune.

Fred Cleaver (butcher) – I'd always loved all those gory war stories and the sight of blood had never worried me, so I decided to be a butcher. Meat has always been my favorite food. Vegetables are a waste of time, except for French fries. When I got back from the war, an uncle of mine died and left me some money, so I set up my own shop near the Institute and pretty soon I had them as a customer. My parsley and pork sausages are the best in town. Bessie's a great wife and our kids are good kids. Dress suggestions: An apron with a few ketchup stains (pretend they're blood). Carry one of your favorite large (blunt) knives.

Décor and Food (optional)

Décor suggestions

These are suggestions you might like to follow to make your place look 1940s:

- Drape lots of glitter everywhere.
- Gather some potted palms to give an air of wealth.
- Play big band music (e.g., Glen Miller), the Andrews Sisters etc.

Menu suggestions

You can serve any dish. Generally forties food was more conservative and traditional. For example, you might serve soup, a baked roast and apple pie and cream.

Search for recipes on the Internet (e.g., search for "American recipes" on www.google.com).

Mary Homebud Paula Tortula

Yves Larousse Cath Scarlet

Joe "Slasher" Tessarario Katie Pitman

George Creuset Fred Cleaver

Notes (optional)

Facts which could be important			
Suspect	Motive	Why they could have done it	Why they couldn't have done it
Mary Homebud			
Paula Tortula			
Yves Larousse			
Cath Scarlet			
Joe "Slasher" Tessarario			
Katie Pitman			
George Creuset			
Fred Cleaver			