

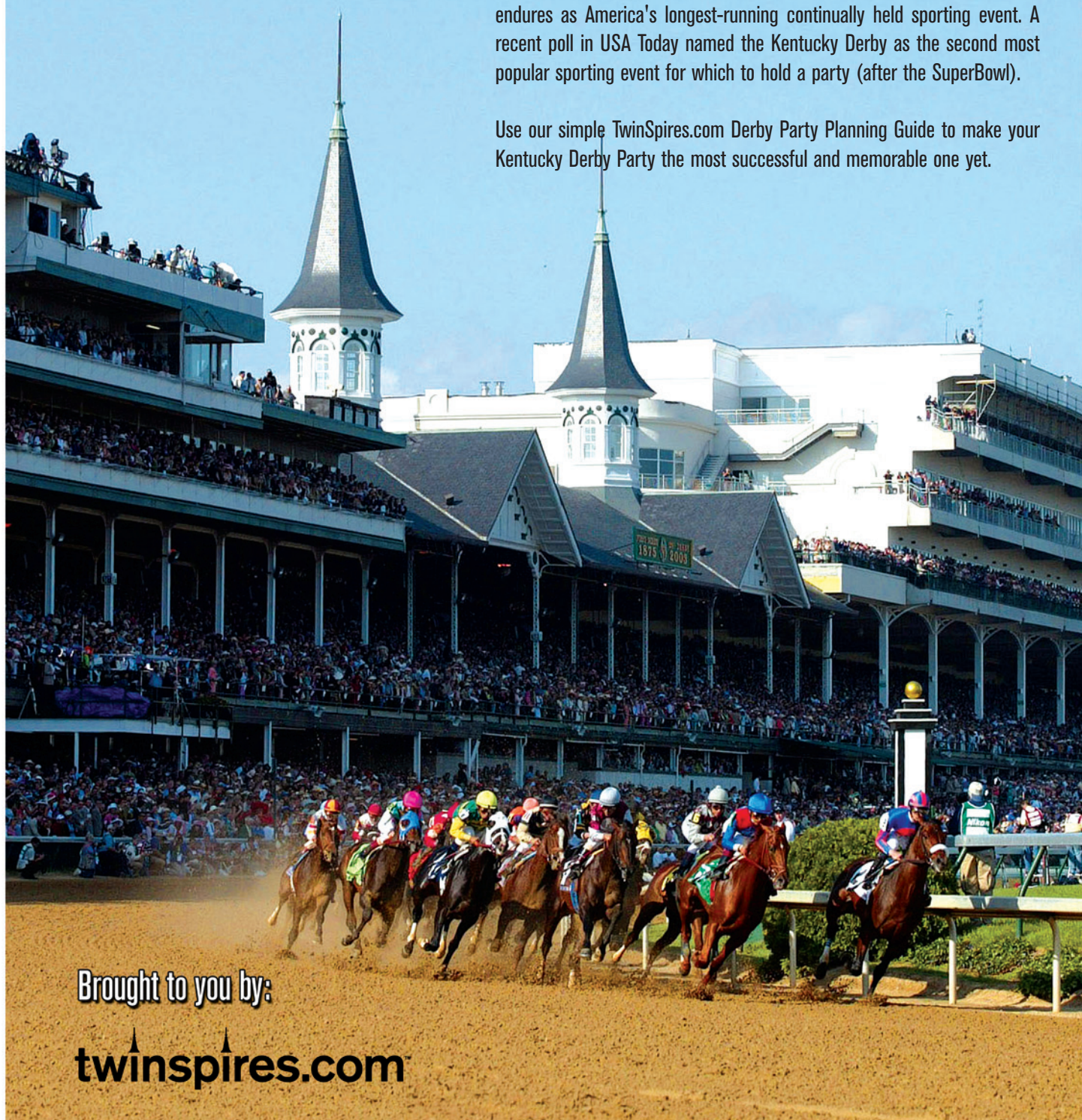
Plan your own Kentucky Derby *Party!*

They call it the most exciting two minutes in sports. But the Kentucky Derby is about far more than just a two-minute horse race. The first Derby was run in 1875, and the race, held every year on the first Saturday in May, endures as America's longest-running continually held sporting event. A recent poll in USA Today named the Kentucky Derby as the second most popular sporting event for which to hold a party (after the SuperBowl).

Use our simple TwinSpires.com Derby Party Planning Guide to make your Kentucky Derby Party the most successful and memorable one yet.

Brought to you by:

twinspires.com





Once you've decided to have a Derby Party you are "Off and Running" with party plans and ideas galore for a winning Derby day. You may choose to personalize your own invitations by using blank cards and following a simple race track theme:

Example:



You're Invited to our Kentucky Derby Party

Post Time of Party: 3:30 p.m.

Program Includes: Mint Julep, Mimosas,
Churchill Downs Benedictine Spread,
Stuffed Cherry Tomatoes, Kentucky Hot Brown,
Kentucky Burgoo, Kentucky Derby Pie, Bourbon Balls

Track Location: 123 Maple St.

Wagering: Sign up for a TwinSpires.com wagering account prior to the party and take advantage of the current \$100 new sign up promotion!* You can then place your Derby bets online or by phone on the day of the party! Visit www.twinspires.com for promotional details and to sign up today!

Silks: casual, formal, costume

Trainers: Bob & Judy Smith

Please don't "Scratch" RSVP 877-SPIRES-1 * limited time offer

Derby Menu



People will be eating everything from caviar to peanut butter sandwiches on the big day, but there are a few born-and-bred-in-Kentucky dishes that you'll see on Derby party menus everywhere. Enjoy these examples of some traditional Southern and Kentucky Derby specialties:

Appetizers:

Churchill Downs Benedictine Spread

Adapted from a recipe by Jill Hanekamp Zier.

- 4 ounces cream cheese
- 4 ounces goat cheese
- 4 tablespoons diced cucumbers
- 4 tablespoons chopped fresh scallions
- 2 tablespoons chopped fresh dill
- Thinly sliced baguette rounds



Combine first 4 ingredients in processor. Blend until just smooth, occasionally scraping down sides of work bowl. Add dill. Using on/off turns, combine until just blended. Season spread with salt and pepper. Transfer to small bowl. Serve with baguette rounds, endive or sliced cucumbers. Makes about 2 cups.

As the story goes, the simple cream cheese-based spread was created by Louisville caterer, Jennie Benedict, in the early 1900s and her name stuck. Easy-to-make and serve, Benedictine is designed for Derby parties and other warm-weather entertaining.

Stuffed Cherry Tomatoes

- 1/2 cup freshly cooked crab meat, shredded
- 1 cup fresh shrimp, steamed and chopped
- 3 scallions, chopped
- 1/4 tsp. Tabasco sauce
- 1 tsp. Worcestershire sauce
- 1 tbsp. lemon juice
- 1/4 cup mayonnaise
- 30 large cherry tomatoes
- Sprigs of fresh parsley



Combine seafood, scallions, Tabasco, Worcestershire, lemon juice and mayonnaise in a blender or food processor. Blend until smooth. Cut an X in the bottom of each tomato, cutting to within 1/2" of the stem end. Carefully hollow out the tomatoes, draining well and discarding pulp. Spoon or pipe crab mixture into each tomato. Top each with a sprig of fresh parsley. Chill and serve.

Derby Menu



Main Course:

Kentucky Hot Brown

Created by Chef Fred K. Schmidt at the Brown Hotel in Louisville, Kentucky.

For each Hot Brown

- 6 tablespoons butter
- 6 tablespoons all-purpose flour
- 3 cups milk
- 1/2 cup freshly grated Parmesan cheese
- 1 egg, room temperature and beaten
- Salt and black pepper to taste
- 1/2 cup prepared whipped cream
- 8 slices toasted white bread, crust trimmed off
- 1 pound cooked turkey breast, thinly sliced
- Grated Parmesan cheese for topping
- 1 (2-ounce) jar diced pimientos, drained
- 8 bacon slices, fried crisp



In a large saucepan over medium heat, melt butter. Gradually add flour, stirring constantly, until smooth and free from lumps. Gradually stir in milk until sauce comes to a gentle boil, stirring constantly; remove from heat. Add Parmesan cheese and stir until melted and well blended.

In a small bowl, beat egg. Gradually add 1 cup of hot sauce, 1/3 cup at a time, to the egg, stirring constantly. Gradually add egg mixture to remaining sauce, stirring constantly until well blended; add salt and pepper to taste. Fold in whipped cream.

For each Hot Brown sandwich, place two slices of toasted bread on a metal (or flameproof) dish. Cover the toast with a liberal amount of turkey. Pour a generous amount of sauce over the turkey. Sprinkle with additional Parmesan cheese. Place entire dish under a broiler until the sauce is speckled brown and bubbly. Remove from broiler, sprinkle with diced pimientos, cross two pieces of bacon over the top, and serve immediately.

Makes 4 servings of two open-faced sandwiches each.

1926 - Chef Fred K. Schmidt at the Brown Hotel in Louisville, Kentucky, created The Hot Brown sandwich in 1926. In the 1920s, the Brown Hotel drew over 1,200 guests each evening for its dinner dance. The band would play until late, and when the band took a break around midnight, people would retire to the restaurant for a bite to eat. Bored with the traditional ham and eggs, Chef Schmidt delighted his guests by creating the Hot Brown.

Derby Menu



Kentucky Burgoo

A great dish to feed the frenzied party goers!

- 3 lb Ready to Cook Broiler Chicken
- 12 cups Water
- 1/4 tsp Pepper
- 56 oz (2 cans) Tomatoes
- 1 cup Cubed Peeled Potatoes
- 2 cups Coarsely Chopped Carrots
- 1 cup Chopped Onion
- 1 cup Chopped Celery
- 2 Tbsp Packed Dark Brown Sugar
- 4 Whole Cloves
- 1 Bay Leaf
- 32 oz (2 cans) Butter Beans
- 2 lb Beef Shank Cross-cuts
- 1 Tbsp Salt
- 6 Slices Bacon
- 1 cup Chopped Green Pepper
- 1/4 tsp Crushed Dried Red Pepper
- 1 Clove Garlic, Minced
- 4 Ears Of Fresh Corn
- 10 oz Frozen Cut Okra
- 2/3 cup Unbleached All-purpose Flour



In 10-quart Dutch oven or stock pot combine chicken, beef cross cuts, water, salt and pepper. Cover; cook until meat is tender, about 1 hour. Remove chicken and beef from broth, reserving broth. Remove chicken and beef from bones; discard skin and bones. Cube beef and chicken. Set aside. Cook bacon until crisp; drain, reserving drippings. Crumble bacon, set aside. To reserved broth in Dutch oven, add cubed beef, undrained tomatoes, potatoes, carrots, onion, celery, green pepper, sugar, red pepper, cloves, garlic, and bay leaf. Cover; simmer 1 hour, stirring often. Remove cloves and bay leaf. With knife, make cuts down center of each row of corn kernels and scrape off of cobs. Add corn, cubed chicken, undrained beans, and okra to Dutch oven; simmer 20 minutes. Blend flour and reserved bacon drippings; stir into stew. Cook until stew thickens. Salt to taste. Garnish with parsley and serve hot with baking powder biscuits.

BURGOO was prepared in open kettles. The men would use large wooden paddles to stir the soup all day. Usually the women cooked the meats the day before in the kettles and gathered all the vegetables needed for the making. The church picnic was an even bigger event. All the women and men from the parish would work for days preparing for the big event. The men would build temporary tables used to stand around to eat the feast, and for the games such as Bingo, Paddle Wheel ... The women were busy gathering vegetables and making salads for the dinner. The ladies also baked cakes and pies for the money making day of the year. The day of the picnic started early. Large barbecue pits were filled with mutton and chicken. The men basted the meat with a special sauce they had made from scratch. Keep in mind there were hundreds of chickens and as many pounds of mutton. The famous BURGOO began to cook as early as daylight. The men were busy stirring constantly with their large paddles. This was too precious to let burn. The fires were watched with the same attention.

Derby Menu



Desserts:

Kentucky Derby Pie

For dessert, come down the stretch with this rich traditional treat!

- 2 eggs, slightly beaten
- 1/4 cup all-purpose flour
- 1 cup sugar
- 1/2 cup butter or margarine, melted and cooled
- 1 cup chopped English walnuts or pecans
- 6-oz package chocolate chips
- 1 tablespoon 100 proof Bourbon
- 1 teaspoon vanilla
- 1 unbaked 9" pie shell



Preheat oven to 350 degrees. Cream together butter and sugar. Add beaten eggs, flour, Kentucky Bourbon, and vanilla. Add chocolate chips and nuts. Stir well. Pour into partially baked pie shell and bake for 45 minutes, or until center is set. Cool 30 minutes before serving. Serve with whipped cream or vanilla ice cream (and maybe a sipping shot of fine Kentucky Bourbon).

Fifty years ago, Alan Rupp's grandparents and uncle (no relation to the legendary basketball coach, Adolph) created the pie at their little restaurant near Louisville and drew the name for it out of a hat. In 1968, they trademarked "Derby Pie."

Bourbon Balls

A traditional Kentucky favorite.

- 1 box powdered sugar
- 1/4 lb. butter, melted (or a teenie bit less)
- 1/3 cup Bourbon Whiskey
- 1 cup pecans (whole)
- 4-5 squares chocolate
- 2 teaspoons paraffin

Mix sugar, butter and Bourbon together and make into balls. Chill overnight. Dip balls into melted chocolate and paraffin, adding whole pecan to the top of each candy before chocolate sets, or roll in powdered sugar.



In 1919 two girlfriends, Rebecca and Ruth, failed as teachers and decided to make candy for a living. During Prohibition, a ritzy hotel owner let them use his empty bar to make their candies. Smells of chocolate wafting into the hotel lobby brought dry guests into the bar for a different kind of treat. The young women used all kinds of kookie publicity to get their candy noticed. Twice, marriage broke up the partnership, until Ruth took over the company for good just months before the Depression. This amazing woman constantly hung on through the tough times of the Depression and the sugar rationing of WWII. An offhand comment overheard at the Kentucky Derby led her to create her famous "Bourbon Balls."



Derby Drinks:

Mint Julep

The traditional drink of the Kentucky Derby

Early Times Mint Julep

- 2 cups sugar
- 2 cups water
- Sprigs of fresh mint
- Crushed ice
- Early Times Kentucky Whiskey
- Silver Julep Cups

Make a simple syrup by boiling sugar and water together for five minutes. Cool and place in a covered container with six or eight sprigs of fresh mint, then refrigerate overnight. Make one julep at a time by filling a julep cup with crushed ice, adding one tablespoon mint syrup and two ounces of Early Times Kentucky Whiskey. Stir rapidly with a spoon to frost the outside of the cup. Garnish with a sprig of fresh mint.



The celebrated mint julep came from the Kentuckians' taste for distilled spirits. The origin is unknown, but one legend is that a nineteenth century Kentucky boatman on the Mississippi River went ashore in search of spring water to mix with his bourbon. On a whim, he is said to have added some mint growing by the spring. Nineteenth century juleps frequently contained wine or brandy, but Southerners turned to bourbon whiskey, which is still the ingredient of choice in Kentucky. It has remained much in favor with genteel Kentucky society and is a tradition associated primarily with the Kentucky Derby.

Mimosas Garnished with Strawberries

A refreshing twist on the traditional Derby drink

- 1 quart freshly squeezed orange juice
- 1 fifth of champagne
- A pint of fresh strawberries

Wet rim of champagne glasses and dip in sugar, freeze glasses. Wash strawberries, but do not hull. Pour orange juice into a punch bowl set in ice. Pour champagne over and stir once or twice. Ladle into glasses and garnish each with a split strawberry on the rim.

This drink is traditionally served during brunch. But with it's refreshing taste you can enjoy it anytime, especially the Derby. For a little variety you can substitute your favorite juice. For example, use red grape juice and champagne for a Derby Wine.



Decorations



- Greet your guests with traditional mint juleps served in silver julep cups or an Official Kentucky Derby glass.
- This is a perfect occasion for displaying sterling silver for an elegant dinner or buffet.
- Fill a silver wine cooler with long stemmed red roses as a centerpiece encircled by silver julep cups filled with fresh mint.
- Fill large vases or unusual containers with red roses or colorful spring flowers; azaleas, dogwood, or any flowering greenery from your yard. The aroma and color will enhance your home and add a touch of 'Derby Fever'.
- Buffet tables can be accented by wrapping red napkins around silver flatware and tying with narrow white satin ribbon. Red or jockey silk colors make colorful runners for tables.
- Make your food table festive by using horseshoe-shaped molds for aspics and pates. Garnish trays with tomato roses, piped cream cheese roses, rinsed and dried flower petals; scatter them on the table around the centerpiece.
- Cake molds of horseshoe and hot air balloon shapes are available. There are also candy molds of roses, horses and other decorative molds. Kentucky candies, such as Bourbon Balls, are impressive to pass at the end of the dinner or to give as gifts.
- Place a large, handsome horse sculpture in the center of a table and surround with greenery and a garland of roses for the horse's neck.
- If entertaining informally, use signs to decorate your home. Tape a sign on the closet door marked 'Paddock', on the bar marked 'Watering Hole', on the kitchen door marked 'Infield', to the dining area as the 'Clubhouse' and the television room as the 'Grandstand'. Restroom doors might be marked as 'Studs' and 'Mares'. A "Derby Parking Only" sign is perfect for the driveway or out by the street for your guests.

The Song: My Old Kentucky Home

In the world of sports, there is not a more moving moment than the one when the horses step onto the track for the Kentucky Derby post parade and the band strikes up "My Old Kentucky Home". Print off copies of the lyrics below, so your guests can sing along!

MY OLD KENTUCKY HOME

By Stephen Foster

The sun shines bright in the old Kentucky home,
Tis summer, the people are gay;
The corn-top's ripe and the meadow's in the bloom
While the birds make music all the day.

The young folks roll on the little cabin floor
All merry, all happy and bright;
By'n by hard times comes a knocking at the door
Then my old Kentucky home, Good-night!

Weep no more my lady. Oh! Weep no more today!
We will sing one song for my old Kentucky home
For the old Kentucky home, far away.



Stephen Foster, was Inspired by his 1852 visit to his cousin John Rowan Jr. at this plantation home named Federal Hill. "My Old Kentucky Home" has since become the state song of Kentucky.



Don't forget your Derby Hat:

Just as longstanding and important a tradition as the Kentucky Derby itself is that of the Derby hat. Almost everyone in attendance at the race, or at any Derby party, will be wearing a spectacular hat, whether that hat was custom-designed by a milliner and cost hundreds of dollars, or whether it was decorated at home with a glue gun and some imagination. Ask all your guests to come wearing Derby hats and inform them there will be prizes for the most ornate, the most stylish, the most creative and the most bizarre.

From the fantastic to the sublime, there are no rules or limits. In the Clubhouse and Paddock, women of grace and taste sport classy, fashionable styles.

In the infield, the headwear has a zanier character. Does a Derby hat improve one's luck at picking winners? Some say, "yes, it certainly helps."



Watch the Derby Live on NBC:

NBC's Kentucky Derby coverage will be led by hosts Tom Hammond and Bob Costas. The broadcast team also will include race-caller Tom Durkin; contributing analysts Mike Battaglia and Bob Neumeier; and on-track reporter Donna Barton Brothers.

HDTV broadcasts – beginning with Saturday's Kentucky Derby – to be seen on NBC's DTV affiliates & HDNet's Ch. 199 on DIRECTV May 3 at 4 p.m. ET. The HDTV broadcasts will be available on NBC's DTV affiliate stations and on HDNet's channel 199 on DIRECTV.

The HDTV broadcasts will be produced in 1080i HD format using HDNet's mobile production units, cameras, and crew, and will feature the audio and announcers from NBC's standard production.



The following schedule lists the live broadcasts of the three Thoroughbred races that make up the Visa Triple Crown. All times are Eastern.

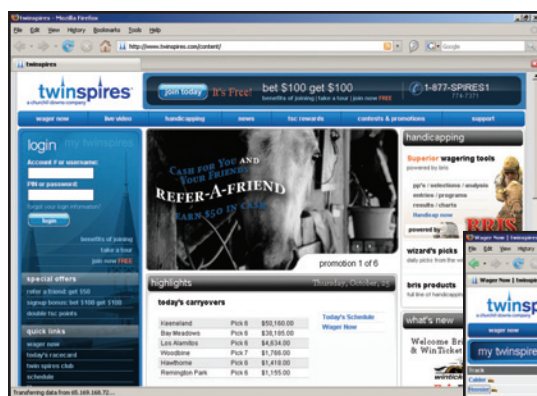
- Kentucky Derby - May 2nd, 4:00-6:30 p.m. (NBC)
- Preakness Stakes - May 16th, 4:00-6:30 p.m. (NBC)
- Belmont Stakes - June 6th, 4:00-6:30 p.m. (ESPN)

**times subject to change*



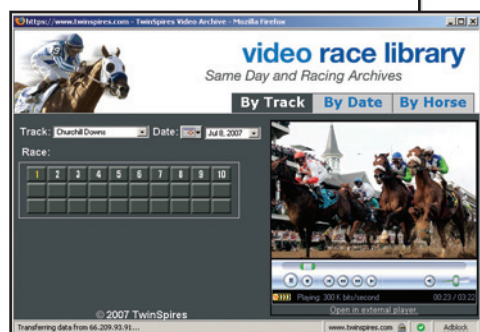
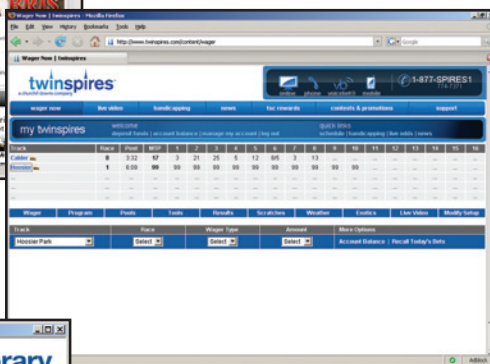
Have your guests **sign up for a TwinSpires.com wagering account prior to the party** and take advantage of the **current Bet \$100 Get \$100 new sign up promotion!*** Your guests can then place actual Derby wagers online or by phone on the day of the party!

*See www.twinspires.com for details



TwinSpires.com

TwinSpires.com has everything your guests need to wager on Derby Day! Provide your guests with access to a computer the day of your party so they can **log on to TwinSpires.com to make their wagers**. This gives them direct access to the Live Odds & Wagering Screen and Live Video for all the Derby Day undercard races at Churchill Downs. They can also place wagers by phone toll free by calling **1-877-SPIRES-1**. Your guests can enjoy an entire afternoon of horse racing from the comfort of your home!



Watch LIVE Races & Race Replays

At TwinSpires.com your guests can watch live video of all the Derby Day undercard races at Churchill Downs! In addition, through the Video Race Library you can access all the Derby prep races!

Race Programs & Selections Sheets:

For any type of Derby Party race enthusiasts are always thrilled to receive Past Performances and Selection Sheets. If your guest list includes experienced handicappers, print out several copies of **Ultimate Past Performances with comments** from the **Handicapping Info** section at TwinSpires.com. The BRIS Speed, Class, and Pace ratings are critical when trying to narrow down the derby field. For the novices, print out some **Insider Picks and Power Plays**. This easy-to-read selection sheet does all the work for the handicapper by identifying Power Play angles such as horses exiting a key race, runners that have been working well and much more!

brisnet.com
the handicapper's edge





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\$50 Bonus Promotion

Do you have friends who enjoy wagering on live racing? If so, then refer them to TwinSpires.com through our new Refer-A-Friend Program and you could both earn cash!

Tell your friends about TwinSpires.com and how convenient it is to watch and wager on America's best horse racing from the comfort of their own homes. You can also tell them about our limited time \$100 Sign Up promotion for all new TwinSpires.com members. When your friends sign up and wager \$100, they will receive \$100 deposited directly into their TwinSpires.com wagering account.*

Everytime one of your friends signs up to become a member, and uses your special promotion code provided to them, \$50** will be credited directly to your wagering account!

There is no limit to how much you can earn!



Here's how it works:

- Provide us with the names and email addresses of your friends by completing the Refer-A-Friend form at TwinSpires.com.
- We will send an email to your friends (containing your special referral code) and a personalized message from you telling them about the many benefits of TwinSpires.com, including how they can receive a **\$100 sign-up bonus!**
- We will deposit a \$50 cash bonus into your wagering account for each friend*** who signs up for TwinSpires.com using your special referral code provided to them, makes a minimum initial deposit of \$50 within 30 days of signing up, and **wagers a minimum of \$500 in the first 60 days.**

Act Now! This Refer-A-Friend \$50 Promotion is good for a limited time only!

To refer your friends today visit: www.twinspires.com/content/referafriend

* See site for details

** \$50 will be credited to your wagering account for each person you refer who opens a TwinSpires.com wagering account using your special referral code provided to them, makes a minimum initial deposit of \$50 within 30 days of signing up, and wagers a minimum of \$500 in the first 60 days.

*** Referral bonuses will only be paid for those friends which are new TwinSpires account holders and live in households which do not already have, (or previously had) a TwinSpires wagering account.



Refer-A-Friend



Example Referral Flier to Handout to Your Friends:

For that personal touch TwinSpires has another easy option to give referrals to your friends. Visit www.twinspires.com/content/referafriend online to print out some fliers with your personal referral code.

Refer-A-Friend
Referral Certificate
I was referred to TwinSpires.com by:

Name of Referring Customer

Join
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& Experience the Excitement of Horse Racing!
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Sign-up today for a new TwinSpires wagering account and take advantage of our \$100 offer! Were so sure that you'll love wagering at TwinSpires.com that we will give you \$100 after you wager your first \$500.*

Enter the Referral code located at the top of this certificate in the **promotion code box** on the sign-up page at www.twinspires.com. You can also call us at 1-877-SPIRES-1 and mention the person referring you along with their referral code. You will be on your way to **earning a \$100 bonus**. Plus your friend will receive a special bonus for referring you.

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Happy Derby Day!

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