



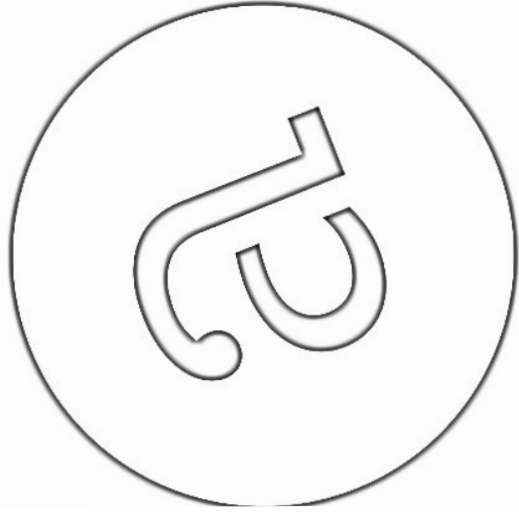
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ARTS AWARDS

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WHERE  
CREATIVITY  
THRIVES





# WORD SEARCH

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## *C. Newton Schenck III Award for Lifetime Achievement in and Contribution to the Arts*

Marcia Stevens (98), Elizabeth Kubler (99), Vincent Scully (00), Newton Schenck (01), Cheever Tyler (02), Anne Calabresi (03), Ann Lehman (04), Ruth Lapidés (05), Roslyn Meyer (06), Jerome Meyer (06), Herbert Newman (07), Ruth Lord (08), Jean Handley (09), Bitsie Clark (10), Baba Coleman (11), Carol Ross (12), William Curran (13), Cesar Pelli (14), Willie Ruff (15), Charles Kingsley (16), Jock Reynolds (17), Rosa DeLauro (18), Rafael Ramos (19)

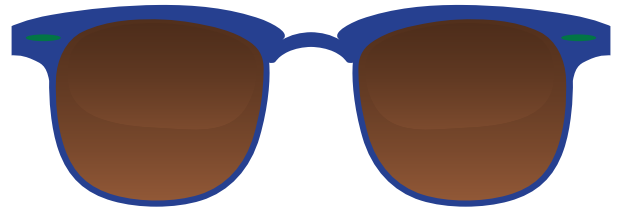
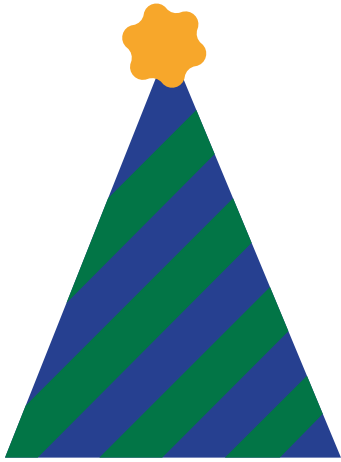
# BING



SINGING	SOMEONE SAYS SOMETHING POLITICAL	WINNER DEDICATES THEIR AWARD	SOMEONE THANKS GOD	SOMEONE THANKS PARENTS
HOST MAKES A BAD JOKE	SEQUINS	SOMEONE TAKES US TO CHURCH	HAND SANITIZER	SUNGLASSES
HOST MAKES YOU LAUGH	DRINKING WATER	<i>Free!</i>	WINNER MENTIONS KIDS	SOMEONE IS WEARING A HAT
WINNER USES FAMOUS QUOTE	HAND SANITIZER	WINNER THANKS THEIR SPOUSE	CRYING	WRITTEN SPEECH
WINNER ACKNOWLEDGES OTHER WINNERS	DANCING	WINNER SAYS "THIS IS SO UNEXPECTED"	WEARING A MASK	SOMEONE REFERENCES 2020



# PAPER DOLLS

























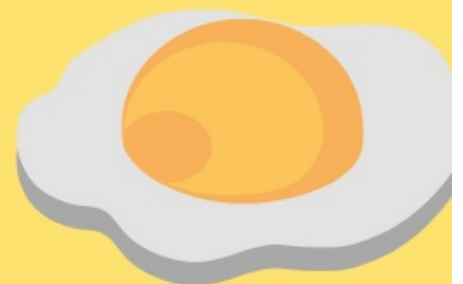
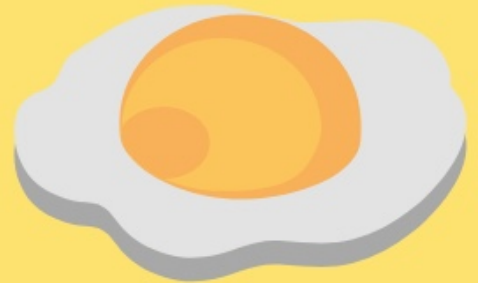
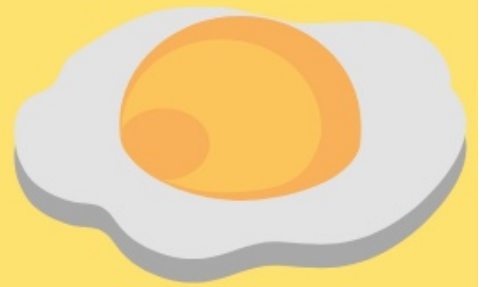
# BIRD'S NEST

## INGREDIENTS

- 1 egg
- 1 slice of bread
- Butter
- Seasonings (to taste)

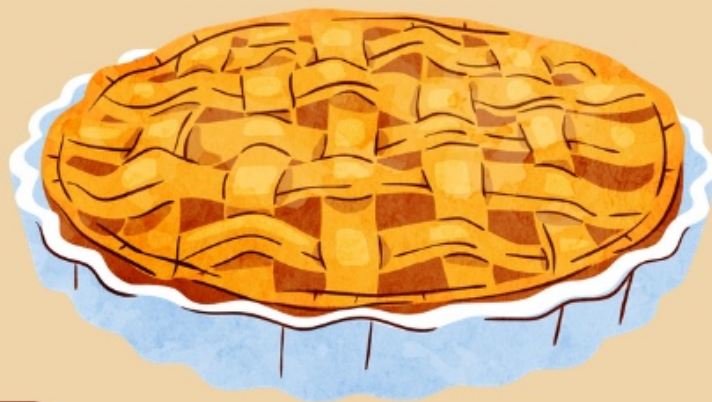
## DIRECTIONS

1. Preheat skillet on medium heat and add butter to the pan so it doesn't stick--also, because butter is awesome.
2. Get your slice of bread and remove the bread from the center to make an egg-sized hole
3. Place bread in the skillet
4. Crack the egg into the center of the bread opening, pierce the yolk, and make sure the egg is spreading both under and on top of the bread. You can do this by using your spatula to slightly lift the bread and allowing the yolk to spread.
5. Cook to your desired taste and add seasoning throughout the process. (I prefer mine well done, but it's whatever you like)
6. Enjoy!





# Fisher's Pecan Pie



## INGREDIENTS

- Pastry for a one-crust pie\*
- 3 eggs
- 2/3 cup sugar
- 1/2 teaspoon salt
- 1/3 cup melted butter
- 1 cup dark corn syrup
- 1 cup pecan halves

**\*If you don't have a favorite pastry recipe, this one works pretty well:**

- 1/3 cup + 1 tablespoon of shortening (or lard, if you're feeling it)
- 1 cup of all-purpose flour
- 1/2 teaspoon salt
- 2-3 tablespoons of ice water

Mix the flour and salt in a bowl, then cut the shortening in with a pastry cutter. Sprinkle in the ice water a tablespoon at a time, mixing with a fork, just until it starts looking like dough, and the sides of the bowl start coming clean. Flour the surface you're going to roll it out on. I use wax paper under mine, or I can never get it unstuck from the counter. Gather the pastry into a ball, and pat it into a circle, then roll it out until it's big enough to line your pie plate, with an inch over, all the way round. Lay it in the pie plate, trim the edges to about an inch, and turn them under, then crimp or flute, and fill.

## PROCEDURE

- 1 Heat oven to 375°  
Prepare pastry, and use it to line a pie plate
- 2 Beat the eggs, sugar, salt, corn syrup, and melted butter together with a whisk (they just need to be well mixed, not frothy)  
Stir in the pecans
- 3 Pour into the pie crust, and bake until set - about 40 minutes. You might need to cover it gently with tin foil towards the end, to keep the edge of the crust and the pecans from getting too brown - especially if your oven runs hot. The pecans will float to the top as it bakes.
- 4 Best served slightly warm, with whipped cream. We have it every Thanksgiving, and it makes an amazing Friday morning breakfast, too!



# PAUL BRYANT HUDSON'S "...BUT MAKE IT FASHION"

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## INGREDIENTS

Bourbon  
Ginger Tea  
Bitters  
1 Orange Wedge  
1 teaspoon Agave  
Nectar



## DIRECTIONS

**Step 1:** Two parts bourbon (to your heart's desire, of course)  
**Step 2:** One part reduced Ginger tea (boil it down to taste, children. Be sure to leave the pot simmering on low. You'll need it later)  
**Step 3:** 2 dashes of bitters  
**Step 4:** One muddled orange wedge  
**Step 5:** 1 teaspoon of agave nectar  
**Step 6:** Shake that thang up (like so like that)  
**Step 7:** Pour it over whatever shaped ice cube brings you joy and honors your ancestors  
**Step 8:** (Very Important) Consume entire beverage  
**Step 9:** Return to step one.



# Shaunda's



## Poppin' Popcorn

### YOU'LL NEED

- 1 bag of popcorn from Edge of the Woods
- Your choice of high heat oil
- 3 tablespoons of dried parsley
- Olive oil (instead of butter)
- Adobo for delicious flavor

### ALL YOU HAVE TO DO

1. Pop your popcorn on the stove
2. Sprinkle parsley and evenly season with Adobo
3. Drizzle with olive oil
4. Enjoy!





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