

Welcome to the Celebration!



Party Agenda



- ◇ 2:00 Welcome
- ◇ 2:05 Guest Introductions
- ◇ 2:15 Watch Video Retrospective
- ◇ 2:30 Break Out Groups
- ◇ 2:45 Museum Founder, Keith Johnson
- ◇ 2:50 Museum News
- ◇ 3:00 Virtual Toast & Cheers to 50 Years!



Party Fun!



We invite guests to participate in some, none or all of this fun!

What to Wear ~ Pattern Theme

From plaid to polka dots to Hawaiian, have some fun raiding your closet for this causal celebration!

Decorate Your Zoom Space

Decorate your space or find a photo of your favorite museum and use it for your Zoom virtual background!



Party Snacks & Prep

Make an Apple Cider Champagne Cocktail with Pumpkin Spice and a batch of warm Spiced Nuts (recipes on page two) or create your own snack spread!

Get into a 1970s Groove

The first exhibit opened in 1970. Before the party, listen to the music of the era! Dust off your albums or CDs, or listen to: The top twenty songs of the year 1970 on this [Spotify Playlist](#) or [Music of the 1970s on YouTube](#)

Here's How to Attend:

Your event registration email will contain a Zoom Meeting Link for the event. Click on the Zoom meeting link and follow the prompts to join the meeting. If you have never used Zoom you will be prompted to download the application which takes 1-2 minutes. For more information about how to use Zoom [visit our museum webpage](#) for Zoom resources.

Apple Cider Champagne Cocktail



INGREDIENTS:

- 1/2 cup Apple Cider
- 1/4 cup Champagne OR Sparkling Water (plain or lemon flavored)
- Mixture of equal parts cinnamon and sugar for rim of glass
- Apple slices for garnish optional
- Squeeze of lemon optional

INSTRUCTIONS:

1. Dip the top of each champagne glass into water and then dip in the cinnamon sugar mix to coat.
2. Pour 1/2 cup apple cider into a glass and top with 1/4 cup champagne or sparkling water.
3. Add optional squeeze of lemon and apple garnish.
4. Enjoy!



Roasted Sweet & Spicy Nuts



INGREDIENTS:

- 2 1/2 cups of mixed nuts
 - 1 tablespoon of butter*
 - 1/4 cup of water
 - 1/4 cup of white sugar
 - 1/4 cup of brown sugar
 - 1 tsp cumin
 - 1 tsp salt
 - 1/2 tsp cinnamon
 - 1.2 tsp black pepper
 - 1/4 tsp cayenne
- *Can substitute vegan butter or a neutral flavored oil.*

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
 2. Line a baking sheet with aluminum foil and lightly coat with cooking spray.*
 3. Heat spices, sugar, water, and butter in a small saucepan over medium heat until the butter is melted. Cook for 1 minute and remove from heat. Slowly pour butter mixture over the bowl of nuts and stir to coat.
 4. Transfer nuts to the prepared baking sheet and spread into a single layer.
 5. Bake nuts in the preheated oven for 10—12 minutes.
 6. Allow to cool before serving.
- *Roasted nuts are sticky when they come out of the oven!*

