



APATHY IS BORING
PARTY KIT



APATHY IS BORING PARTY KIT

YOUR GUIDE TO REVOLUTIONIZING DEMOCRACY...
IN THE COMFORT OF YOUR HOME!

So you've heard about Apathy is Boring and you want to get involved, but you're not about to sacrifice your social life! Never fear – with our customizable apathy fighting party kit, you can literally be the cause, support the organization, and have fun doing it.

The deal: download our Party Kit and let us know if you need additional reinforcements: gear, order forms, discussion topics, promotional materials, etc.

Mix up a batch of Apathinis, throw together some munchies, and invite all your un-engaged friends over for a night of food, drink, music, and information...oh yeah, and maybe even some fundraising thrown in for good measure. Then, send us the dough and revel in your success! Of course, no good deed goes unrewarded. While

every amount raised does help, if you happen to hit any of these benchmarks, check out what's in store for you:

Up to \$99 raised – shout out in our monthly e-card and thank you on the website

\$100 - \$299 raised – CD from an Apathy is Boring artist and online thank you

\$300 - \$499 raised – 1 Apathy is Boring gear item, 1 A is B artist CD, and online thank you

\$500 - \$999 raised – featured Community profile on www.apathyisboring.com, 1 A is B gear item, 1 A is B artist CD, and online thank you

\$1000 + – personalized thank you letter from an A is B artist, featured community profile on www.apathyisboring.com, 1 A is B gear

Read on to get started!



TABLE OF CONTENTS

1. Message from Apathy is Boring

Introduction

Contact Information

2. Planning Your Party

Date

Theme

Guest List

Logistics

Handouts

During

After

3. Invitations

Sample

4. House Party Information Form

For the Host

5. Accepting Contributions

Guidelines

6. Appendix

Guest email sign-in sheet

Handouts (UPON REQUEST)

Recipes

Apathy Artists' Playlist



INTRODUCTION

Dear Apathy is Boring Supporter,

First of all, thank you for taking the time to download our party kit (even if it was only to access our kick-ass drink recipes!). Hopefully you'll be able to use this guide to throw a fun "Apathy is Boring" shindig, spread some awareness among your un-engaged friends, and kick a few bucks our way.

As you might know, Apathy is Boring was founded by three young artists who were tired of watching their generation disengage from the democratic process. Armed with their crafts, some handy volunteers, and a penchant for inciting change on very little sleep, these founders launched a campaign promoting the 2004 federal election and ultimately reached over 500 000 youth across the country. Since that initial project, the organization has grown to not only having (somewhat) regular hours, but a website visited by hundreds of youth daily, concert series, workshops, and a clothing line all encouraging activism through art and community engagement.

And this is where you come in. We've already roped in our friends, parents, and significant others – and now it's your turn! Even if you only get all of your friends to sign up for a user profile or donate a dollar, each contribution is crucial to continuing our work. Without further ado, crank up the music, mix up some drinks, and slip into A is B gear – you're all set to throw your very own Apathy is Boring par-tay!

Sincerely,
The Apathy is Boring Team

3831 St. Denis
Montreal (QC) H2W 2M4

514.844.2472 / 1.877.744.2472

www.apathyisboring.com/www.lapathiecestplate.com
info@apathyisboring.com



PLANNING YOUR PARTY

THE ULTIMATE CHECKLIST

Choose a date: Ideally, you should avoid dates that for obvious reasons most people won't be able to make it (the Superbowl, Thanksgiving, and the Summer Solstice...whoops, that's just me – don't make good A is B party days).

Choose a theme: Yes, they're kitschy and really only acceptable for Halloween / Mardi Gras, but this will help narrow your focus and engage your friends. While "Apathy is Boring" may already seem like a theme enough, you might want to consider choosing a topic based on your and your friends' interests. We suggest:

Canadian Political Parties: Not only is this the perfect opportunity to break out your Jack Layton mustache, it's also a great way to get people talking about the issues. Using the fact sheets on each party found on apathyisboring.com, have your guests divide into groups and then discuss / debate major issues (hello, Marijuana Party?). Or, let people speak for themselves – you may be surprised at your friends' political leanings and understandings.

Music & Democracy: Sure, we've all seen U2's Bono running around talking about Africa and stuff...but how much of a difference do celebrity figures such as him make? Check out some Apathy is Boring artists (for example, Raine Maida is a huge supporter of War Child) and make up your own mind. Is there a connection between art and democracy? If so, what is it?

Youth Engagement: Even if the furthest you've ever "engaged" is to have thrown this party, there are tons of other opportunities out there. Do a go-around and find out what causes are close to your guests' hearts, where they've volunteered in the past or would like to in the future, and how they envision our generation's role in shaping the world. Be as broad or as specific as you like.

Media Party: What else is the Internet good for, if not downloading your favourite clips of political satires? Load up your laptop with classic Mercer Reports, This Hour Has 22 Minutes, and of course some Apathy is Boring media clips (our CBC "Make Some Noise" feature is a good one)...you can even throw in some Daily Show and Colbert

PLANNING YOUR PARTY

THE ULTIMATE CHECKLIST Cont.

Free for All: GO CRAZY!

Organize your guest list and send out invitations. If you're feeling old-school, mail our included invitations to your lucky guests (sorry, postage is not included); otherwise, get mass-emailing, make a Facebook or MySpace event, and list all the relevant details.

Determine logistics for the party: As the host, it's up to you what to provide. From a potluck, appetizer party, or five course meal, it's generally a good idea to have some food on hand. We've included a few recipes to whet your appetite, along with instructions to mix our custom "Apathini" martini. Oh, and it would help if you had a locale, some music (Apathy is Boring artists mix, anyone?), and whatever else you need to get your party on.

Handouts: If you'd like to provide your guests with materials about Apathy is Boring, let us know in advance what you need and we'd be happy to get

it to you. From fact sheets to gear, we can help you create a kick-ass party. Otherwise, be sure to browse apathyisboring.com for any information you might need.

During the party: Make sure to have an email sign up sheet handy, with plenty of pens and flyers / business cards for your guests to peruse. Let everyone know at least the basics about Apathy is Boring, and suggest donations, whether through our online store or by simply placing a bowl for donations in a prominent location. If you'd like, have a computer nearby so your guests can sign up for profiles on our site and start checking out all its interactive features.

After the party: Let us know how it went; email (info@apathyisboring.com) or give us a call (514.844.2472 / 1.877.744.2472). Of course, direct any funds raised our way by mailing us a cheque, or making a donation online through our

SAMPLE INVITATIONS

WHAT: Apathy is Boring house party!!!

THEME:

WHERE:

WHEN:

RSVP to _____ by (date) _____

The Apathy is Boring project is a youth-run non-partisan initiative that uses art, music, and technology to encourage young people to engage in the democratic process and in their communities...kinda like what I'm doing with this party! Donations will of course be accepted – every little bit helps! This house party is a chance to share different views, get informed on important issues, and learn how you can take action and support a worthy cause.



HOUSE PARTY INFORMATION FORM: FOR THE HOST

Host Information

First & Last name:

Address:

City / Province:

Postal Code:

Daytime Phone:

Evening Phone:

Email:

Party Location:

Please take a moment to read the guidelines in this packet. By agreeing to host a house party, you agree to the following rules: As a host, I acknowledge that I am volunteering my time and efforts; Any expenses incurred in planning and having my house party are my responsibility; I have not been authorized to act as an agent or representative of Apathy is Boring.

Party Information

How many people do you plan to invite?

When (date & time) will it be held?

Will you need any additional materials from A is B? (Flyers, Posters, Cards):

Would you like an A is B representative to speak at your party? Y N

What is your fundraising goal for A is B?

ACCEPTING CONTRIBUTIONS ON BEHALF OF APATHY IS BORING

The goals of hosting an A is B House Party are to increase awareness in the community about the importance of youth engagement and to encourage participants to get involved.

Please follow the guidelines below if your guests express interest in donating to Apathy is Boring.

We welcome contributions of all sizes and all forms – cash, checks and credit card gifts.

Please make sure all checks are made out to Apathy is Boring and mailed to:

Apathy is Boring
3831 St. Denis
Montreal (QC) H2W 2M4

To make a donation by credit card, visit our online store, sign in, click on “Donation” and specify the amount. (www.apathyisboring.com/store)

Contact A is B at 514-844-2472 if you have any questions.



RECIPES

Beverages:

Apathini Cocktail (Alcoholic or virgin)

Ingredients:

1.25 oz. vodka
0.25 oz. limejuice
0.25 oz. triple sec
0.25 oz. cranberry juice

The mix:

Pour all ingredients into the shaker over ice cubes. Shake vigorously, strain, and enjoy!

Political Scandal

Ingredients:

2 oz. Gin
1 oz. Campari
1 oz. Grapefruit juice
1 oz. Champagne

The mix:

Pour first 3 ingredients into the shaker over ice cubes. Shake vigorously, strain, and top up with champagne.

Raspberry Election Landslide

Ingredients:

4 oz. of vodka
1 oz. fruit-flavoured liqueur (well chilled)
2 tablespoons raspberry puree (we prefer fresh, but frozen works)
1/2 tsp. fresh lemon juice
2 frozen raspberries (for garnish)

The mix:

Pour all ingredients into the blender and pulse until blended. Pour and top each with a raspberry.

Democratic Hors d'oeuvres:

Senate Sushi with Smoked Salmon

Ingredients:

For the sushi:

1 cup sushi rice
2 fl. oz. mirin (Japanese cooking rice wine)
12 oz. sashimi quality salmon, cut into long thin strips
5 sheets nori sushi sheets
1 cucumber cut into 5 long pieces
5 spring onions

To serve:

Soy sauce
Japanese pickled ginger
Wasabi paste

Equipment:

Bamboo sushi mat
Rice cooker (optional)

Directions:

Cook rice according to package directions. Once cooled, tip the rice onto a large flat clean tray. Dress the rice with the mirin, turning frequently. Fan until the rice is room temperature.

Place a sheet of nori on the sushi mat. Dip your fingers in water and spread rice over three quarters of the seaweed. Push rice to the edges, leaving a layer about 1/2 cm thick. Leave the quarter the furthest away from you plain.

RECIPES

CONTINUED

Place a sheet of nori on the sushi mat. Dip your fingers in water and spread rice over three quarters of the seaweed. Push rice to the edges, leaving a layer about 1/2 cm thick. Leave the quarter the furthest away from you plain.

Place a layer of tuna, a spring onion and a piece of cucumber on top of the rice in a line a little off centre nearest to your body. Roll up the bamboo mat slowly, tucking in the closer end to start a roll and press lightly with both hands. Remove the roll from the mat and leave to sit with the joining edges downwards. Wrap in cling film and keep in a cool place until you are ready to serve. Don't place in the fridge as this dries out the rice.

To serve, use a lightly moistened sharp knife to trim the ends of the roll, then cut into 6-8 pieces. Serve with the soy sauce, pickled ginger and wasabi paste.

Non-Partisan Pastry Puffs

Ingredients:

1 puff pastry sheet
3/4 lb. Brie cheese, well chilled and rind removed
1/3 cup walnuts, finely chopped
1 tbsp. packed brown sugar
1 tbsp. Dijon-style mustard

Directions:

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400°F.

Unfold the pastry sheet on a lightly floured surface. Roll the sheet into a 14-inch square. Cut into 36 (2 1/4-inch) squares. Gently press each square into each section of 3 (1 3/4-inch) mini muffin pans.

Cut the cheese into 36 pieces, about 1 x 1/2-inch thick. Stir the walnuts, brown sugar and mustard in a small cup. Spoon about 1/4 teaspoon of the sugar mixture on the bottom of each pastry square. Top each with a piece of cheese.

Bake the tartlets for 15 minutes or until golden. Let cool for 5 minutes on a wire rack. Serve warm.

Referendum Rolls

Ingredients:

1 puff pastry sheet
1 egg
1 tbsp. water
1/2 cup shredded Muenster cheese OR Monterey Jack cheese
1/4 cup grated Parmesan cheese
1 green onion, chopped
1/8 tsp. garlic powder
1 pkg. (about 10 oz.) frozen chopped spinach, thawed and well drained

Instructions:

Thaw pastry sheet at room temperature 40 min. Preheat oven to 400°F. Mix egg and water. Set aside. Mix Muenster cheese, Parmesan cheese, onion and garlic powder.

Unfold pastry on lightly floured surface. Brush with egg mixture. Top with cheese mixture and spinach. Starting at short side, roll up like a jelly roll. Cut into 20 (1 1/2") slices. Place on baking sheet. Brush with egg mixture.

Bake 15 min. or until golden. Serve warm or at room temperature. Makes 20 appetizers.

RECIPES

CONTINUED

House of Carrots and Democracy Dip

Ingredients:

4 cloves garlic
1 tsp. salt
3 tbsp. tahini paste
1/4 cup fresh lemon juice
2 (15.5 ounce) cans garbanzo beans, drained
1/2 cup olive oil
1/2 cup oil-packed sun-dried tomatoes, drained
1/4 cup finely shredded fresh basil
2 tbsp. olive oil
1/8 tsp. paprika (optional)

Directions:

Place garlic, salt, tahini, and lemon juice into a food processor; process until smooth.

Pour in the garbanzo beans and 1/2 cup olive oil; process until smooth again, scraping the sides of

the bowl occasionally. Once smooth, add the sun-dried tomatoes, and pulse until they have been chopped to very small pieces and are incorporated into the hummus. Finally, add the basil, and pulse a few times until mixed in.

Spread the hummus into a shallow serving dish. Refrigerate at least 1 hour, then drizzle with 2 tablespoons olive oil and sprinkle with paprika. Serve with baby carrots and other cut up veggies.

Question Period Quiche, Election Eggrolls, and other hors d'oeuvres

Democracy shouldn't be such hard work – head over to your local grocery store, find the frozen foods aisle, and pick up some ready made hors d'oeuvres. Bake according to package directions and transfer to one of your own dishes. Trust us, no one will be the wiser.

APATHY IS BORING

ARTISTS' PLAYLIST

Skratch Bastid "The Dirty Dirty"
Zaki Ibrahim "Grow"
Eternia "Do This Like Me"
Gavin Bradley "Satellite"
James Bryan "Higher"
DJ Nana "Up"
Tumi & The Volume "The Story Behind the Pain"
Brockway Biggs "So Many Purposes"
Panurge "Amazon Molly"
Joel Plaskett "Make A Little Noise"
The Carps "Trackademicks Remix"
DNA6 "All Up To Me"
Jamaica to Toronto "Right on" by The Cougars
Chris Velan "Shiver"
Dry Heeves "Oh Candahar"
Ben Mahony "Clean Mix"
Dan Goldman "Boulders"
Josh Martinez "Just a Dood"
Raine Maida "Rat Race"

