

Tue., Sept. 27th, 2011 7pm – 9pm @ Denny's - Nugget Ave - Sparks, NV
Call Marty Brenner @ 775-830-1588 for more info!



DOUG ANDERSON

“Shoot From the Hip” Lecture

Doug Anderson has made his living for the past 35 years as a professional magician. His experience working full-time includes 10 years performing theme park shows for Paul Osborne and 25 years working on cruise ships. He complemented that work with restaurant gigs, corporate awards banquets, trade shows, hospitality suites, churches and yes, even the occasional birthday party show.

Anderson is a published author of *Straight Talk About Theme Park Magic* and over the years he has contributed articles for Tops, Genii, The Linking Ring, MAGIC Magazine, Magic Manuscript, Magic Arts Journal, and Doug was the featured entertainer in the July, 2009 issue of the Fellowship of Christian Magicians magazine.

Finding Your Target (What's in it for Me?)

If you work (or want to work) hospitality suites, trade shows or restaurants, you will...

- Learn how to sell your services to corporations for their hospitality suites and tradeshow
- Learn how to sell your services to local restaurants
- Learn how to get free publicity for you and the restaurant
- Learn powerful, practical effects that instantly reset
- Learn how and why they combine into a great close-up routine, show or mini-show
- Learn how to earn more money

Pull the Trigger (Effects)

See the entertaining effects; then learn 'em. The effects taught are...

- Thimble routine (close-up)
- Color-Changing Knife routine (close-up)
- 4-selected cards routine (close-up and stage!)
- 2 in my hand, 1 in my pocket (close-up)
- Chop Cup (close-up)
- Sponges in Bowl (close-up)
- 4-Coins Across including *Silver Lining*
- Torn and Restored Bill
- No Hot Roddin (mentalism)
- Killin' Time (mentalism)
- CoinGONE (close-up)
- Vanishing Water (stage) *time permitting!*



Perfecting Your Aim (Tying It All Together)

You can't perform it if you can't book it. So...

- Understanding the business behind hospitality suites, trade shows, restaurants and getting the gigs.
- Working with the booth staff, suite personnel, wait staff and keeping them *all* on “your side.”
- How to handle “NO”
- Psychology behind the show order and Pocket Management (placement of props and why it's important)
- Shilling for tips and how to handle tips (at restaurants)
- Good patrons vs. difficult patrons & handling the “let me buy you a drink” dilemma

Come and learn from Doug Anderson's time-tested “Real World” experience!

