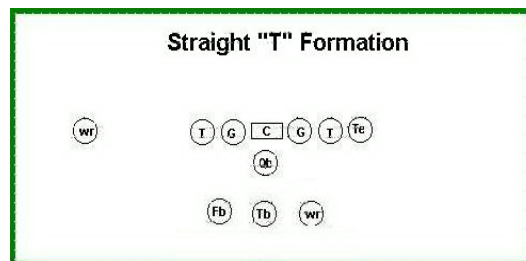


# A FOOTBALL PARTY PLANNING GUIDE



**ANY TIME IS SUPER TO PLAN A SPORTS THEME PARTY!**

What better way to enjoy the camaraderie of friends and family than with a Sports Theme Party? You can have your own tailgate party without the asphalt, bugs and in controlled comfort! Whether it is a current College Game you want to share or the Super Bowl these ideas will keep everyone grinning from ear to ear.



## **INVITATION IDEAS**

Here are a few ideas for invitations.....

- Using a permanent marker, write your invitations on small, plastic footballs. They can be mailed in padded envelopes or small boxes.
- Or you can cutout the invitations in a shape of a football using brown construction paper. Use embroidery thread to sew the seam on the ball.
- Feeling more creative? Write your own invitations like a play from a playbook. An example play is printed above. Use green construction paper or surf over to <http://www.football-plays.com/> and make up your own computer invites on green paper!
- If you are in a hurry stop by your local Party Store and they are sure to have prepared invitations to your liking.



## DECORATIONS AND MOOD MAKERS

Give a Cheer for football/sports theme napkins, paper plates and cups or choose the team colors for your tableware theme. Look for football theme platters and bowls too and don't forget matching cutlery.

Try this for your buffet table covering. Purchase a piece of Astroturf from your local home improvement store and use as a tablecloth. Make a centerpiece by placing an old football in a kicking tee and surrounding it with pom poms. Scatter football theme confetti on table.

Crepe Steamers in your favorite team colors always add to the festive mood. Place them around post along with ceiling treatments. Pennant Flags are always a great way to decorate. Find them in the multi color and add balloons to focus on school/team color.

Helium Balloons in team colors or Sports related Mylar Balloons would be welcomed by everyone! Order them arranged in bunches for floor or table.

If you have Team Logo tee shirts consider placing them over the backs of chairs. Team Logo throws can be draped over couches. And what about those Team Logo stadium cushions? Throw them on the floor for a comfy spot to sit.

For the purist only kegs will do but Foam Coolers will add to the overall look of your tailgate event. Have plenty on hand and use them creatively. Although they will keep all your beverages cool, smaller ones can be used to hold chips and popcorn too!

And last but not least, let your guests be part of the decorations! Make sure you invite them all to wear their favorite team apparel. Have them bring helmets or anything that will add to the overall excitement of this, not soon to be forgotten, football/sport party.



## ENTERTAINMENT

Other than viewing the game itself there are many things you and your guests can do to pass the time and have some fun.

Provide real footballs for your visitors to go out and toss the ball around during half time. While you're waiting for the game to start get ready for some football with John Maddens NFL video or computer games. Your friends may also enjoy Football Theme Party Games available at party stores or make up your own Football Bingo Game or how about Football Charades allowing football lovers to guess team names and players.

Offer prizes for the person who can make up the best Cheer. To make it more challenging place pieces of paper with an assortment of random words written on them in a bowl or hat. Have the guests draw a specified amount of words and create the cheer using their drawn words. "Awesome"!

You can find some cool printable Football Party Games at this website.....

<http://partysupplieshut.com/football/football-party-games.htm>



## FUN FOOD IDEAS

Here is a super party food menu you can use for this or any casual party you may be planning:

- Purchased tortilla chips and pre-cut vegetables served with purchased or fresh salsa or ranch dip.
- Purchased corn nuts, peanuts in the shell, mixed nuts, pretzel sticks and popcorn.
- Cheese cubes, honey ham cubes and sliced fruit served on a tray with purchased fruit dip.
- Mile-High Sub made with a variety of deli meats, cheeses, shredded lettuce, thin sliced tomatoes, onions and peppers. Pile on a whole loaf of French bread and slice for individual servings. Use fringed sandwich picks to hold the pieces together. Use Dijon type mustard and mayo or serve on the side.
- Cole slaw made from purchased pre-shredded Slaw Mix and Best Foods Slaw dressing (two bags mix to one bottle dressing) easy and yummy too!
- Buffalo Chicken Drumsticks: Easier to eat than chicken wings and just as delicious. Recipe follows.
- Onion Roasted Potatoes: Put 1 envelope Onion Soup Mix, 1/3 cup oil & 2 pounds scrubbed, wedge cut potatoes in a zip lock bag. Toss until well coated and place on baking pan. Bake at 450 Degrees for 40 minutes stirring occasionally. Makes 8 servings.
- Ice Cream Brownie Sundae Bar: Serve assorted flavors of ice cream over purchased bakery brownies. Drizzle with flavored ice cream sauces. Sprinkle with chopped candy bars, candy sprinkles and chopped nuts. Top with lots of whipped cream and, of course, a maraschino cherry.



## Buffalo Chicken Drumsticks

- **8 medium chicken drumsticks (2 pounds)**
  - **2 tablespoons all-purpose flour**
  - **1/2 teaspoon paprika**
  - **2 tablespoons cooking oil**
  - **1/2 cup chopped onion**
  - **1 clove garlic, minced**
  - **1/2 cup chicken broth**
  - **2 to 4 tablespoons hot pepper sauce**
  - **Celery sticks**
  - **1/2 cup blue cheese salad dressing**
1. Skin chicken, if desired. In plastic or paper bag combine flour and paprika. Add chicken, a few pieces at a time, shaking to coat well. In a 10-inch skillet cook chicken in hot oil over medium heat about 10 minutes or until chicken is lightly browned, turning to brown evenly. Remove chicken; set aside.
  2. In drippings in skillet cook onion and garlic about 5 minutes or until golden brown and tender. Combine chicken broth and hot pepper sauce; stir into skillet. (Avoid inhaling fumes caused by cooking the sauce) Return chicken to skillet. Bring to boiling; reduce heat. Cover and simmer about 15 minutes or until chicken is tender and no longer pink.
  3. Transfer chicken to platter. Skim fat from sauce, if necessary. To serve, spoon some of the sauce over chicken; pass remaining sauce. Serve with celery sticks and blue cheese dressing. Makes 4 servings.