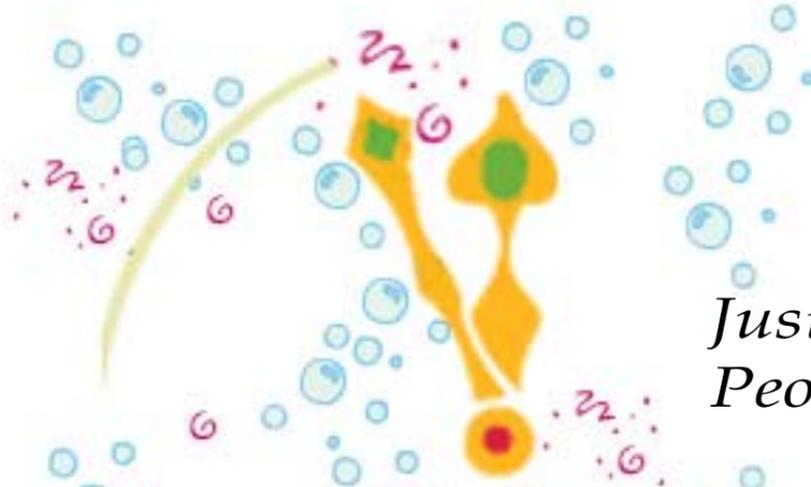




Party Pac-net<sup>sm</sup>  
Instant Party Kits

Inside  
This Package



*Just Add  
People*

New Year's Eve  
Party Kit



## Inside This Package



## Game Menu

Midnight is a few hours away. So begin your evening with some games that make you laugh and make you think.



- [Question Game:](#) Fun, fast paced game for people who need to laugh.
- [Guess Me:](#) Excellent for parties where others need to introduce themselves to others.
- [Famous Quotes:](#) Test the knowledge of your guests on who said what from years gone by.
- [Make It A Costume Party:](#) Start your party by dressing up.
- [Print File:](#) Print ranges for the above games.

## Question Game

Need a laugh? Try this fast-paced game to stump the other players. You will need at least 4 or more players (best with at least 8 or more). The larger the group, the better.

- Begin play by forming a circle.
- One person starts by looking at someone in the circle and asking them a question. That person must then ask someone else, and so on.
- Each player must immediately ask the next person a question. They **CANNOT**:
  - a. answer
  - b. stare in confusion
  - c. break out laughing
- Any player who breaks the rules is out of the game. Game continues. The two people left ask back and forth. Eventually one of the players will break a rule and the other player wins the game.
- The winner starts the next round.
- Objective: Go fast and ask creative questions like, “why are your bald?” The idea is to have fun.
- Game variations:
  - a: questions must relate to each other
  - b: limit the question to five maximum words
  - c: questions must relate to the millennium
  - d: age 21+: one drink instead of out.



## Guess Me?

Here is a great game to introduce your guests to each other. You will need at least 4 or more players. The larger the group, the better. Designate someone as the game leader, who will lead and participate in the game.

- Begin play by giving each person a pencil and paper. Have them write the numbers by rows 1-10 on the paper. Instruct them not to write their name on the paper.
- Questions will be asked by the game leader. Each player must write the best answer for each corresponding question. Answers must be truthful.
- After answering the tenth question, each player folds their answer sheet and hands it to the game leader.
- The game leader shuffles the papers so that each submission remains anonymous.
- The game leader takes at random each sheet and reads the answers to each question. The game objective is to guess who among the players answered each set of questions.
- This game is a great ice breaker. You may even learn something new about a person.



### Game Questions:

[next page](#)

- 1: Which non-religious figure do you admire most?
- 2: What is your favorite movie?
- 3: What type of music do you listen to?
- 4: How many states have you lived in (places where you had a mail address)?
- 5: What would be your last meal?
- 6: What is your favorite sport to play?
- 7: What part of the country were you born in (or state)?
- 8: List your least favorite household chore.
- 9: What is your dream vehicle?
- 10: Who was the first person you kissed (person who is not related to you)? How old were you?



## Famous Quotes

Perhaps a little trivia to get your party going. Have your guests guess the person who made each quote. Players can play against each other or players may group together by couples, pairings, or however.

- Begin play by giving each person or team a pencil and paper. Have them write by rows the numbers 1-20.
- Designate someone to be the game leader. The game leader will read the quote and give the names of three individuals most likely to have made the quote.
- Each team (or person) will write person's name they think who made the quote. Complete this exercise for all 20 quotes.
- At the end of the final quote, the game leader returns to the first quote and reads again the quote and the three names. The game leader then gives the correct answer (noted in ***bold, italic*** — [see next page for quotes](#)).
- Each team (or person) notes each correct answer given. The team (or person) with the most correct answers wins the game. The team (or person) with the least correct answers loses the game.
- Consider prizes for both winners and losers (champagne for the winners; soda for the losers). Check out these gift web sites for ideas.

Note: at time of publication, the following web sites were in operation.

### Gift Baskets:

The Gourmet and Gift Network

<http://www.gourmetgift.com/>

The Gift Tree

<http://www.gifttree.com/>

# Famous Quotes

- 1: Who made this quote: (correct answer in bold)  
*"The difference between sex and death is that with death you can do it alone and no one is going to make fun of you."*

A: Lucille Ball  
**B: Woody Allen**  
C: Errol Flynn

- 2: Who made this quote: (correct answer in bold)  
*"It is well that war is so terrible, or we should get too fond of it"*

**A: Robert E. Lee**  
B: General Omar Bradley  
C: Henry Kissinger

- 3: Who made this quote: (correct answer in bold)  
*"And so, my fellow Americans, ask not what your country can do for you; ask what you can do for your country."*

**A: John F. Kennedy**  
B: Robert F. Kennedy  
C: Barry Goldwater



- 4: Who made this quote: (correct answer in bold)  
*"It's the good girls who keep diaries; the bad girls never have the time."*

A: Brendan Behan  
**B: Tallulah Bankhead**  
C: Lily Tomlin

- 5: Who made this quote: (correct answer in bold)  
*"That's one small step for man, one giant leap for mankind."*

A: Anonymous  
B: Charles Lindburgh  
**C: Neil Armstrong**

## Famous Quotes

6: Who made this quote: (correct answer in bold)

*"Sometimes a cigar is just a cigar."*

A: Bill Cosby

**B: Sigmund Freud**

C: William Jefferson Clinton

7: Who made this quote: (correct answer in bold)

*"You can get much farther with a kind word and a gun than you can with a kind word alone."*

A: "Bugsy" Segall

B: Marlin Brandow in the movie; "The Godfather"

**C: Al Capone**

8: Who made this quote: (correct answer in bold)

*"A diplomat is a man who always remembers a woman's birthday but never remembers her age."*

**A: Robert Frost**

B: Edward R. Murrow

C: Rush Lumbaugh



9: Who made this quote: (correct answer in bold)

*"I would have made a good pope."*

A: George Allen

**B: Richard Nixon**

C: Pope John XXI

10: Who made this quote: (correct answer in bold)

*"Government is like a baby. An alimentary canal with a big appetite at one end and no sense of responsibility at the other"*

**A: Ronald Reagan**

B: Adlai Stevenson

C: Rush Lumbaugh

# Famous Quotes

11: Who made this quote: (correct answer in bold)  
*"If you wish to be a success in the world, promise everything, deliver nothing."*

A: George McGovern

**B: Napoleon**

C: King Louis XVI

12: Who made this quote: ((correct answer in bold)  
*"A single death is a tragedy, a million deaths is a statistic."*

A: Pol Pot

**B: Joseph Stalin**

C: Idi Amin Dada

13: Who made this quote: (correct answer in bold)  
*"If you can count your money you don't have a billion dollars."*

A: Bill Gates

B: J. P. Morgan

C: **J. Paul Getty**



14: Who made this quote: (correct answer in bold)  
*"A cat will look down to a man. A dog will look up to a man. But a pig will look you straight in the eye and see his equal."*

**A: Winston Churchill**

B: Gracho Marx

C: Mark Twain

15: Who made this quote: (correct answer in bold)  
*"The will to win is worthless if you don't get paid for it."*

A: P. T. Barnum

B: Michael Douglass from the movie, "Wall Street."

**C: Reggie Jackson**

## Famous Quotes

16: Who made this quote: (correct answer in bold)  
*"Getting divorced just because you don't love a man is almost as silly as getting married just because you do."*

A: **Zsa Zsa Gabor**

B: Elizabeth Taylor

C: Madonna

17: Who made this quote: (correct answer in bold)  
*"You can fool all the people some of the time, and some of the people all the time, but you cannot fool all the people all the time."*

A: **Abraham Lincoln**

B: Jefferson Davis

C: Ulysses S. Grant

18: Who made this quote: (correct answer in bold)  
*"People who know little are usually great talkers, while men who know much say little."*

A: Albert Einstein

B: **Jean Jacques Rausseau**

C: Henry Kissinger

19: Who made this quote: (correct answer in bold)  
*"In this world, nothing is certain but death and taxes."*

A: **Benjamin Franklin**

B: Karl Marx

C: Anonymous

20: Who made this quote: (correct answer in bold)  
*"You can't be a Real Country unless you have a BEER and an airline. It helps if you have some kind of football team, or some nuclear weapons, but at the very least you need a BEER."*

A: J. Danworth Quayle

B: **Frank Zappa**

C: Beaves from the television series, "Beavis and Butthead."



## Make It A Costume Party

Start your New Year's Eve party by inviting your guests to dress up in their favorite character from the past. Suggestions:

Chingis Kang  
Issac Newton  
Catherine the Great  
Martin Luther  
Wolfgang Amadeus Mozart  
Queen Elizabeth I  
King Arther  
Charlie Chaplan  
Bill Gates

Use five categories to judge best costume as:

- Most Good (meaning a character who did good)
- Most Evil (meaning a character who did evil)
- Most Creative
- Least Identifiable Character  
(meaning the costume that nobody can identify)
- Best Overall Costume

You can have prizes available for the winners of each category. Select prizes that the winners can share at the stroke of midnight. Check out these gift web sites for ideas.

Note: at time of publication, the following web sites were in operation.

### Gift Baskets:

The Gourmet and Gift Network  
<http://www.gourmetgift.com/>  
The Gift Tree  
<http://www.gifttree.com/>

### *Who's the Judge?*

Have your guests judge each other's costume by giving them the "Costume Judges Sheet" included with this package.

[View the "Judges Sheet"](#)

# New Year Eve Party

## *Costume Judging Sheet*

		Judging Categories				
Party Guest	Costume Character	Most Good	Most Evil	Most Creative	Don't Know	Best One
1		<input type="checkbox"/>				
2		<input type="checkbox"/>				
3		<input type="checkbox"/>				
4		<input type="checkbox"/>				
5		<input type="checkbox"/>				
6		<input type="checkbox"/>				
7		<input type="checkbox"/>				
8		<input type="checkbox"/>				
9		<input type="checkbox"/>				
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11		<input type="checkbox"/>				
12		<input type="checkbox"/>				
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26		<input type="checkbox"/>				
27		<input type="checkbox"/>				
28		<input type="checkbox"/>				
29		<input type="checkbox"/>				
30		<input type="checkbox"/>				

## Decorate

This package include time pieces that can be used along with your streamers, cavetti, and poppers to decorate your home for the New Year's event. Tape these time pieces to your wall or tables. They will make great conversation pieces.



- 1) [View Calendar of Events](#) *for the last 1000 years.*
- 2) [View Great Accomplishments](#) *for the last 1000 years.*
- 3) [View Picture Archives](#)

**Note:** The Decorate Section of this package can be downloaded from our server: [click here](#)

## Calendar of Events

The Calendar of Events list the greatest events for each century from Year 1000 to Year 1800. Since we have started a new Millennium and a new century, we have listed the greatest events for each decade from Year 1900 to Year 2000.

### View Century:

[1000s](#)      [1100s](#)      [1200s](#)      [1300s](#)      [1400s](#)  
[1500s](#)      [1600s](#)      [1700s](#)      [1800s\(a\)](#)      [1800s\(b\)](#)

### View Decade:

[1900s](#)      [1910s](#)      [1920s](#)      [1930s](#)      [1940s](#)  
[1950s](#)      [1960s](#)      [1970s](#)      [1980s](#)      [1990s](#)

### Note:

The Decorate Section of this package can be downloaded from our server:

[click here](#)

## Greatest Accomplishments

Can you name the greatest accomplishments during the last 1000 years in Business, Ideas, Leisure, Trade and Work? We have compiled a listing as published by the Wall Street Journal.

Please see important note below.

### View Greatest Accomplishments:

[Business / Economics](#)

[Ideas](#)

[Leisure](#)

[Trade / Commerce](#)

[Work](#)

### Note:

The Decorate Section of this package can be downloaded from our server:

[click here](#)

**Note:** The Greatest Accomplishments pages contained in this file are copyrighted material. The file is reprinted with permission from the Wall Street Journal for use in this package. All related content is copyrighted and any transfer, use, or publication of the material therein for commercial use without the expressed permission of The Wall Street Journal is prohibited by law.

## Picture Archives

A picture can speak a thousand words. We have assembled a collection of 20 pictures that tell a story from time gone by.

**View Picture Archive:**



[1948](#)

[1880s](#)

[1954](#)

[1890s](#)

[1975](#)

[1944](#)

[1895](#)



[1890](#)

[1865](#)

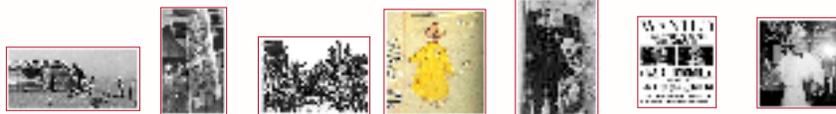
[1904](#)

[1946](#)

[1929](#)

[1933](#)

[1903](#)



[1936](#)

[1908](#)

[1869](#)

[1896](#)

[1921](#)

[1932](#)

[1939](#)

### Note:

The Decorate Section of this package can be downloaded from our server:

[click here](#)

## 5 Snack Bars

Your New Year Eve's party is going to be a hit when you serve up a snack tray that everyone will remember.



Inside are five easy-to-prepare snack bars that will delight everyone's palate. Mix and match them however you like to make the perfect New Year Eve's party.

[Deli Meats and Fish Bar](#)

[Fruit Bar](#)

[Vegetable Bar](#)

[Cheese, Crackers, and Chips Bar](#)

[Drink Bar](#)

[Print Menu](#)

## Deli Meat and Fish Bar

Let's start with some suggestions for your deli meat and fish bar. Click each item on our platter for more details, recipes and online ordering.



## Smoked Salmon

Smoked salmon adds a nice touch to any meat/fish bar. You can pick up different types of salmon from the local market or order directly from the Internet. Serve sliced portions on a wheat cracker with a dab of sour cream on top; or serve solo.

Note: at time of publication, the following web sites were in operation.

**Express Order Online:**

<http://www.blackbear.net/>

**Scottish Smoked Salmon:**

<http://www.mackenzieltd.com/shopping/htmlpgs/categories/salmon.htm>

**Other Smoked Seafood from Alaska:**

<http://www.great-alaska-seafood.com/>



## Shrimp

This will be your favorite spot of the evening. Make sure you have plenty on hand. Serve shelled and de-veined medium or large shrimp, cooked and chilled. Serve on ice with any one of the suggested cocktail shrimp recipes. You will love it.

Note: at time of publication, the following web sites were in operation.

### Express Order Online:

best site for cocktail shrimp

<http://www.shrimp.com>

from charlestown sc

<http://www.charlestonseafood.com/mall/shrimp.asp>

### Shrimp Sauces:

[next page](#)

## Shrimp Cocktail Sauces

Okay! There is traditional cocktail sauce and something else. Try the “something else” and enjoy the compliments.

### Cajun Dip:

Mix together and serve as dipping sauce:

1/2 pound pre-cooked and chopped shrimp or scallops

12-20 oz. of medium or hot salsa

4 tablespoons sour cream

Pinch of garlic and black cracked pepper

2 tablespoons cilantro

### Lemon Butter Dip:

1/2 cup butter

2 teaspoons lemon juice

salt and pepper to taste

Melt butter in small saucepan. Stir in remaining ingredients. Serve warm as dipping sauce.

Recipes courtesy of: <http://www.shrimp.com>

**Shrimp Sauce:**

1 cup chili sauce  
1/4 cup pickle relish  
1/2 teaspoon mustard, prepared  
1 tablespoon lemon juice  
1 cup mayonnaise  
1 egg, hard-cooked, chopped  
1/2 teaspoon onion, grated

Combine all ingredients, chill.

**Cocktail Sauce:**

Fresh lime juice - from 1/2 lime  
1 tablespoon Srirachi chile sauce  
1 tablespoon worcestorshire sauce  
1/2 cup ketchup  
2+ teaspoons horseradish (or 1-1/2 tsp wasabi)  
1-2 teaspoons fresh minced onions

Combine all ingredients, chill.

**Spicy Seafood Sauce:**

1/4 cup ketchup  
1/3 cup chili sauce  
1/4 cup green onions (chopped fine)  
1 tablespoon white wine vinegar  
1/2 teaspoon paprika  
2 teaspoon horseradish  
1/2 teaspoon hot pepper sauce

Combine all ingredients, chill.

Recipes courtesy of: <http://www.shrimp.com>



## Ham Rolls

“Ham I am” comes with many different varieties you can find at your local deli. Select about 3-4 varieties. Have it sliced thin at the deli or serve it sliced from a ham roll.

Honey Ham	Smoked Ham
Canadian Maple Ham	Virginia Baked Ham
Black Forest	Hot Spiced Ham
Cappicola	Pineapple Ham
Prosciutto	

Note: at time of publication, the following web sites were in operation.

### Express Order Online:

Virginia Country Hams

<http://www.smithfield-companies.com/collection/page1/>

Italian “Prosciutto” Ham

<http://www.volpifoods.com/prosciutti.htm>

### Everything About Pork and Hams:

<http://www.porktimes.org>

[view our meat dips](#)

## Turkey Rolls

Turkey has come a long way since the Thanksgiving table. It ranks as one of the favorites of deli meats because of its taste and nutrition. Slice it thin, rolled or folded.

Mesquite Smoked	Honey Turkey
Cajun	Oven Roasted
Hot Pepper	Maple Pepper

Note: at time of publication, the following web sites were in operation.

### Express Order Online:

Smoked Turkey

<http://www.farmpac.com/>

### Turkey Trivia, History and Nutrition:

<http://www.turkeyfed.org/consumer/main.html>

### Turkey Recipes:

<http://www.butterball.com>

[view our meat dips](#)

## Roast Beef Rolls

There is ham, turkey and of course, don't forget the roast beef. The trio that makes the perfect meat bar. Serve a couple of different beef varieties. Slice it thin so it can roll easily.

Italian Style  
Deli Style

Cajun Roast Beef  
Sweet Lebanon

Note: at time of publication, the following web sites were in operation.

### Express Order Online:

Italian / Deli Beef

<http://www.volpifoods.com>

### All About Beef:

<http://www.beef.org>

### Beef Recipes:

<http://www.beefnutrition.org>

[view our meat dips](#)



## Meat Dips

Check out these dips and spreads for your meat platter. They compliment ham, turkey and beef.

### **Dijon Herb Dip (yield 1-3/4 cups)**

8 oz. softened cream cheese  
1/4 cup dijon cracked mustard  
1 tablespoon chopped green onions  
1 teaspoon minced garlic  
2 teaspoons dried basil  
1/4 cup sour cream  
1/4 cup milk

Combine all ingredients in a bowl. Cover and refrigerate at least 2 hours. Also makes a great vegetable dip.

### **Roasted Red Pepper Dip**

1 red sweet onion, unpeeled, halved  
2 lbs sweet red bell pepper  
3 cloves garlic  
1/4 cup walnuts  
3/4 teaspoon salt  
3 tablespoon parmesan cheese, grated  
2 teaspoon red-wine vinegar

Heat oven to 500 degrees.  
Place onions and peppers on foil lined baking pan.  
Roast for 10 minutes. Turn peppers and add garlic.  
Continue roasting 10 more minutes until peppers are dark and wrinkled (20 minutes total).  
Remove vegetables from oven.  
Wrap in foil sealing edges by crimping.  
Let stand 10 minutes.

Peel onion and garlic and peppers.  
Place remaining ingredients and vegetables in food processor or blender until smooth.  
Chill and serve.



### **Roast Beef Spread**

1 pkg cream cheese (softened)  
1 teaspoon black pepper  
1/4 lb deli roast beef chopped (try cajun flavor)  
1-1/2 teaspoon worcestershire sauce or to taste  
3 green tail onions, chopped  
1/2 teaspoon crushed red pepper

Combine all ingredients  
Allow flavors to blend for at least 2 hours.

### **Creamy Mustard Sauce (yield 1 cup)**

2 tablespoons dry mustard  
1/2 teaspoon salt  
1 tablespoon cornstarch or 2 T flour  
2 tablespoons vegetable oil  
1 cup milk

Combine all ingredients, except milk, in a small saucepan.  
Stir over medium heat one minute.  
Add milk stirring constantly until dip is bubbly and thick.  
Serve warm or chilled.



## Swedish Meat Balls

Here is a great idea to compliment any meat bar. Serve the meatballs in gravy with a toothpick for spearing. They will be just as popular as your shrimp cocktail.

### **Swedish Meatballs**

3/4 lb. lean ground beef  
1/2 lb. ground veal  
1/4 lb. ground pork  
1 1/2 cup soft bread crumbs  
1 cup light cream  
1/2 cup chopped onion  
1 tablespoon butter  
1 egg  
1/4 cup finely snipped fresh parsley  
1 teaspoon salt  
Dash pepper  
Dash ground ginger  
2 tablespoons butter

Mix ground meats together.  
Soak bread in cream about 5 minutes.  
Cook onion in 1 tablespoon butter until tender.

Mix meats, crumb mixture, onion, egg, parsley, salt, pepper, ginger and nutmeg.  
Beat 5 minutes at medium speed on mixer, or mix by hand until well combined.  
Chill mixture for approx. 1 hour.  
Shape into 1 inch balls — wet hands first for easier shaping.

Brown meatballs in 2 tablespoons butter.  
Remove from skillet. Save drippings.

### **Gravy Mix:**

Melt 2 tablespoons butter in skillet with meatball drippings.  
Stir in 2 tablespoons all-purpose flour.  
Add 1 beef bouillon cube (or 1 teaspoon beef bouillon granules), dissolved in 1 1/4 cup boiling water and 1/2 tsp. instant coffee granules [use espresso for better flavor].  
Cook and stir until gravy thickens and bubbles.

Add meatballs.  
Cover; cook slowly, about 30 minutes; baste occasionally.

Makes 30 meatballs.

Serve meatballs with toothpicks. ■

## Salami and Pepperoni Slices

Hard salami, Genoa salami and cooked salami. Several different varieties to choose from. Check the online order web sites for suggestions. Slice the salami / pepperoni thick (1/8 inch). Arrange in a round circle with one slice atop another.

Note: at time of publication, the following web sites were in operation.

### Express Order Online:

from New York

<http://www.salami.com>

Italian Meat Salami and Pepperoni

<http://www.volpifoods.com/>

<http://www.ditalia.com/>

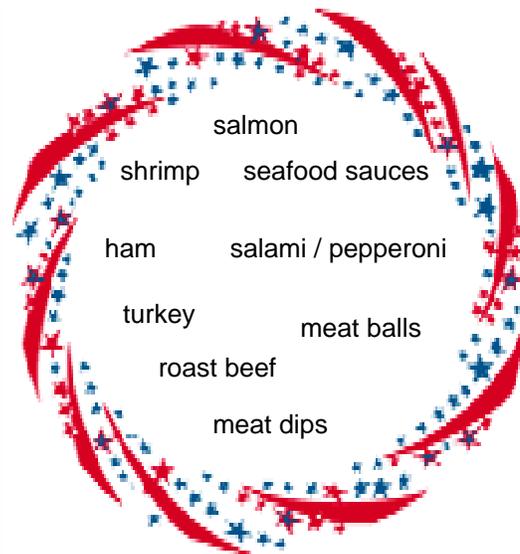
Beef Jerky and Sticks

<http://www.tcfarm.com/store.htm>



## Arranging Your Meat Bar

Arrange green leaf lettuce on your platter, stems toward the center. Extend leaves over platter edges to make a “frame” for your meats. Deli meats thinly sliced and folded in quarters or rolled make an attractive and tasty presentation. Alternate meat slices on the lettuce “frame”. Place dips in center of platter or table.



## Fruit Bar

Here is another decorative platter with fruits, fondues and dips. It will be a hit. Try all or any of these fruit treats.



## All About Fruit

Can you name the world's favorite fruit? Perhaps you should add a few varieties to surprise your guests.

Link to the Dole Company web site for description of the many different fruits and nutritional facts.

Note: at time of publication, the following web sites were in operation.

### Fruit Description and Nutrition:

Dole Fresh Fruits

<http://www.dole.com/>

## Online Order

Nothing like the convenience of home delivery. And no one does it better than the Indian River Gift Fruit Company. They have a lot to choose from. Check it out!

Note: at time of publication, the following web sites were in operation.

### Express Online Order:

Indian River Fruit Company

<http://www.giftfruit.com>



## Fondues (and Dips)

Here are two popular fruit dips (or fondues) that compliment any fruit. Have plenty of fondue skewers. They will go fast.

### **Chocolate Fondue (Yield 1-1/2 Cups)**

8 ounces semi-sweet baking chocolate  
1/2 cup whipping cream  
2/3 cup corn syrup

Heat corn syrup and cream to boiling in heavy saucepan.  
Remove from heat and stir in chocolate.  
Serve in a fondue pot.

### **Cool Fruit Dip (Yield 1 cup)**

1/4 cup sour cream  
3 tablespoon lemon juice  
1/2 cup mayonnaise  
1 teaspoon vanilla  
1 teaspoon honey  
1/2 cup shredded coconut

Combine all ingredients, mix well  
Chill at least 1 hour.

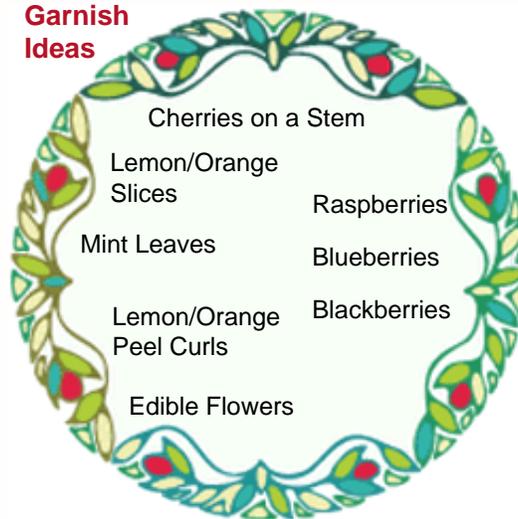


## Arranging Your Fruit Bar

Choose an attractive platter (table) that coordinates with the fruit you will be serving; or camouflage your platter with red cabbage or dark spinach leaves. Extend the leafy portion over the edge of the platter.

Keep in mind that a variety of colors and shapes make for visual appeal. Consider using a melon baller tool to create round canteloupe pieces. Group each variety of fruit working around the platter (table) in a circular pattern or in rows, alternating similar colors or shapes.

### Garnish Ideas



## Vegetable Bar

Vegetables of any kind are always popular with guests. Serve them with some special vegetable dips and you have a party.



## Arranging Your Vegetable Bar

Many vegetables can be bought prepared for dipping. This is a simple and fast way to put together your vegetable bar.

Use a festive, colorful platter (table), or use basic white and a “frame” of cherry tomatoes circled around the rim. If you want to camouflage the platter entirely, red or green leaf lettuce will work well. Arrange lettuce with leaves facing outward, covering the rim. Stems toward the center.

Arrange vegetables varying colors, shapes around a center dip bowl; or put dips off to the side of the platter and form veggies into a fan shape.

### Garnish Ideas



## Olives and Pickles

Yes, we know that olives are a fruit. But we are going to group them with our vegetables to complete the perfect vegetable bar. Usually we think of olives coming in a can, black and pitted, or stuffed green olives with pimento. But there are many other olives like green cracked olives or black kalamata. You will find them in the deli section of your local market. And don't forget the pickles.

Note: at time of publication, the following web sites were in operation.

### Olive Description and Nutrition:

Greek Olives

[http://www.cybercucina.com/ccdocs/aisles/Index\\_OliveProducts.htm](http://www.cybercucina.com/ccdocs/aisles/Index_OliveProducts.htm)

California Olives

<http://www.sbolive.com>

### Pickles Online:

Gourmet Pickles

<http://www.gourmetpickles.com>

## All About Vegetables

Not only do they look and taste great. Raw vegetables are healthy for you. Most vegetables can be bought cut and ready to serve, leaving you time to make your favorite vegetable dip. [See our vegetable dipping recipes.](#)

Link to the Dole Company web site to view vegetable varieties and nutrition facts.

Note: at time of publication, the following web sites were in operation.

### Vegetable Description and Nutrition:

Dole Fresh Vegetables

<http://www.dole.com>



## Vegetable Dips

Vegetable have come into vogue because of the tasty dips that can be served with them. Try these two popular dips.

### Yogurt Dill Dip

8 oz. plain low fat yogurt  
3 tablespoon cucumbers peeled seeded and chopped  
1 tablespoon olive oil  
1 clove garlic minced  
1 tablespoon lemon juice  
2 tablespoon green onion chopped  
2 teaspoon fresh or 1/2 teaspoon dried dill

Stir all ingredients together, cover and chill. Garnish with a sprig of dill weed if desired.

### French Onion Dip

2 cup sour cream  
1 pkg. (2 oz.) onion soup mix  
1/2 cup Miracle Whip(R)

Combine and refrigerate for 2-4 hours.

## Marinated Mushrooms

Try this simple recipe and place it along side your olives. You will have a tasty treat.

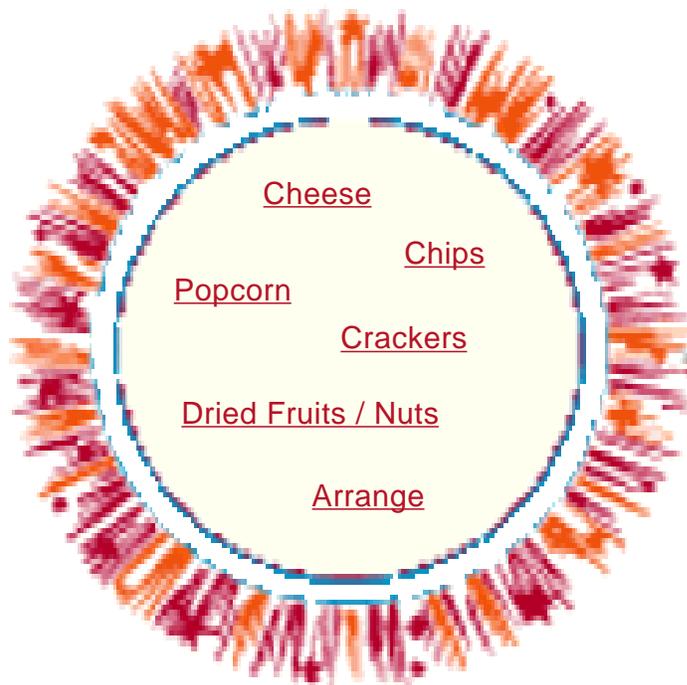
### Marinated Mushrooms (yield 4 cups)

2 lbs. fresh button mushrooms  
1/2 cup Italian dressing (try a spicy version for extra flavor)  
1-1/2 teaspoon lemon or lime juice

Combine mushrooms and dressing and cook over medium heat approximately 5 minutes. Add lemon juice. Cover and marinate in the refrigerator 4-hours or overnight.

## Cheese, Crackers and Chips Bar

Can you find your favorite snack to ring in the new year?



## Hey Cheese Lover

Nothing like cheese, but picking the right kind can be an art. Let see how we can help with an Introductory Guide to Cheese:

[Blue](#)

[Brick](#)

[Brie](#)

[Camembert](#)

[Cheddar](#)

[Colby](#)

[Feta](#)

[Gouda](#)

[Monterey Jack](#)

[Mozzarella](#)

[Muenster](#)

[Provolone](#)

[Swiss](#)

plus some great sites to visit:

Note: at time of publication, the following web sites were in operation.

**Everything About Cheese:**

Over 500 cheeses in the database

<http://www.cheese.com>

**Cheese Recipes and Ideas:**

International Gourmet's World of Cheese Club

<http://www.igourmet.com/recipes.htm>

**Online Express Order:**

The Cheese Shop

<http://www.igourmet.com/shoppe.htm>



## Blue Cheese

- **Deli Meats:** roast beef, smoked turkey breast
- **Breads and Crackers:** water biscuits, whole grain crackers, french bread, nut and fruit bread, whole grain breads
- **Fruit:** figs, grapes, pears, tart apples, plums
- **Wine:** full bodied reds such as Cabernet Sauvignon, Zinfandel and Port

## Brick Cheese

- **Deli Meats:** turkey breast, ham, roast beef, salami, summer sausage
- **Breads and Crackers:** plain, herbed, or seeded crackers, sourdough bread, multi-grain bread
- **Fruit:** apples, pears, grapes, melons, berries, peaches, pineapple, apricots
- **Wine:** crisp white wine such as Riesling, Gewurztraminer and Sauvignon Blanc, and medium bodied reds such as Merlot and Pinot Noir

## Brie

- **Deli Meats:** turkey breast, smoked turkey breast, roast beef, ham
- **Breads and Crackers:** water biscuits, sweet wheat crackers, french bread
- **Fruit:** apples, pears, grapes, sweet cherries, peaches
- **Wine:** slightly acidic fruity white wines such as Pinot Blanc and full-bodied reds such as Zinfandel and Cabernet Sauvignon and Zinfandel



## Camembert

- **Deli Meats:** turkey breast, smoked turkey breast, roast beef, ham
- **Breads and Crackers:** water biscuits, sweet wheat crackers, french bread
- **Fruit:** apples, pears, grapes, sweet cherries, apricots
- **Wine:** slightly acidic fruity white wines such as Pinot Blanc and full-bodied reds such as Zinfandel and Cabernet Sauvignon and Zinfandel

## Cheddar Cheese

- **Deli Meats:** roast beef, ham, turkey breast, smoked turkey breast, salami, summer sausage
- **Breads and Crackers:** wheat crackers, seeded crackers, whole wheat bread, sourdough bread, dark breads
- **Fruit:** apples, pears, grapes, pineapple
- **Wine:** pair mild cheddars with slightly fruity white or blush wines; sharper cheddars with full-bodied reds such as Zinfandel and Cabernet Sauvignon and Zinfandel

## Colby Cheese

- **Deli Meats:** roast beef, ham, turkey breast, salami, summer sausage
- **Breads and Crackers:** any breads or crackers
- **Fruit:** apples, pears, grapes, melons, berries, pineapple
- **Wine:** blush wines and light bodied reds and whites such as Gamay Beaujolais, Chenin Blanc and Chablis

## Feta Cheese

- **Deli Meats:** roast beef, turkey breast
- **Breads and Crackers:** french bread, whole grain crackers or breads
- **Fruit:** citrus fruits, apples, pears, grapes
- **Wine:** medium bodies reds and whites such as Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay and Fume Blanc

## Gouda

- **Deli Meats:** turkey breast, smoked turkey breast
- **Breads and Crackers:** wheat crackers, french bread, rye bread, pumpernickel bread
- **Fruit:** apples, pears, grapes, sweet cherries, melons, pineapple
- **Wine:** medium bodied reds and whites such as Chardonnay, Merlot and Pinot Noir



## Monterey Jack Cheese

- **Deli Meats:** turkey breast, ham, roast beef, corned beef, pastrami, salami, summer sausage
- **Breads and Crackers:** tortilla chips, any bread or crackers
- **Fruit:** avocados, apples, pears, peaches, sweet cherries, grapes
- **Wine:** blush wines and light bodied reds and whites such as Gamay Beaujolais, Chenin Blanc

## Mozzarella

- **Deli Meats:** smoked turkey breast, prosciutto, ham, roast beef, pastrami, salami
- **Breads and Crackers:** Italian bread, seeded bread sticks, whole grain breads and crackers, sweet wheat crackers
- **Fruit:** tomatoes, apples, pears, grapes, sweet cherries, peaches, plums, melons
- **Wine:** blush wines and light bodied reds and whites such as Gamay Beaujolais, Cablis and Chenin Blanc

## Muenster

- **Deli Meats:** pastrami, turkey breast, ham, roast beef, salami, liverwurst
- **Breads and Crackers:** pumpernickel bread, rye bread, whole grain crackers
- **Fruit:** apples, pears, grapes
- **Wine:** medium and full bodied red and white such as Zinfandel, Merlog, Chardonnay and Riesling

## Provolone Cheese

- **Deli Meats:** salami, summer sausage, pastrami, prosciutto
- **Breads and Crackers:** Italian bread, bread sticks, whole grain breads and crackers
- **Fruit:** tomatoes, apples, pears, grapes
- **Wine:** full bodied reds such as Zinfandel, Cabernet Sauvignon and Petit Sirah

## Swiss Cheese

- **Deli Meats:** ham, turkey breast, smoked turkey breast, corned beef, pastrami, salami, liverwurst
- **Breads and Crackers:** mold rye bread, french bread, sweet wheat crackers, water biscuits
- **Fruit:** apples, pears, grapes, sweet cherries, melons
- **Wine:** rose and blush wines as well as Rench Colmard, Chenin Blanc and Chablis



## Chips and Crackers

What can be said? Crackers and chips make the party. We suggest you [match your cracker with the cheese](#).

wheat crackers  
rye crackers  
sesame sticks  
bread sticks  
pita chips  
crispy wontons  
corn chips  
potato chips  
cheese cubes  
herb popovers  
cheddar cheese sticks  
sliced sourdough bread  
toasted garlic Italian bread  
crusty French bread

plus some great sites to visit:

Note: at time of publication, the following web sites were in operation.

### Nutrition and Recipes:

Nabisco Museum

<http://www.nabisco.com>

Doritos

<http://www.doritos.com>

Mr. Potato

<http://www.idahopotato.com>

### Cracker Dips and Recipes:

[next page](#)

## Chip and Cracker Dips and Spreads

Try these favorite spreads. They are easy to make.

### **Brie Bake**

- 1 round brie cheese (about 4-1/2 inches in diameter)
- 1 pkg ready made refrigerated pie crust
- 1 egg
- 1 teaspoon water

Preheat oven to 400 degrees.

Cut 8 inch diameter circle out of each crust.

Place one circle on a baking sheet and center the brie on it.

Cover with the other circle. Seal by pinching edges together.

Flute edges as you would a pie.

Cut decorative shapes or design out of remaining pie crust and place on top.

For example, you could use a maple leaf cookie cutter and add vein details with a knife. It would not be hard to roll miniature "grapes" to make a grape cluster and add a stem and leaves. Stars or balloons are easy too. Use your imagination.

Mix egg and water and brush over pastry.

Bake 15-20 minutes until golden brown.

Move to serving plate immediately and allow cheese to set for 30 minutes.

Cut into small wedges and serve warm.



## Dried Fruits, Nuts and Popcorn

Here's something neat. Pick up several varieties and spread them on the table.

dried apples  
dried apricots  
banana chips  
dried pineapple  
dried figs  
cashews  
peanuts  
pistachios  
walnuts  
almonds  
pecans  
sunflower  
popcorn  
caramel popcorn

plus some great sites to visit:

Note: at time of publication, the following web sites were in operation.

### Online Order and Information:

Dried Fruits and Nuts

<http://www.zoria.com>

Popcorn

<http://www.popcorn.org/>

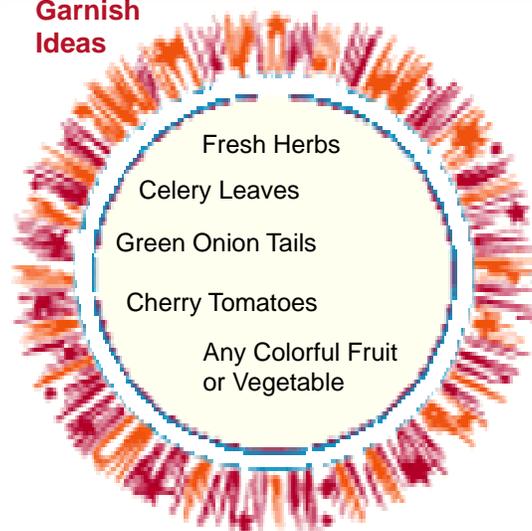


## Arranging Your Cheese, Chips and Cracker Bar

Crackers chips and breads look great served in baskets platters or other containers. Use napkins, tea towels or even tissue paper to line your container. Consider decorative tins as an alternative. Dips can be nestled into a small basket with tall bread sticks, celery and carrot sticks.

Cut soft dessert cheese into wedges when cold. Allow to reach room temperature before serving. Other cheese varieties such as Monterey Jack, Cheddar or Swiss can be cut into 1/2 inch cubes. Use our garnish ideas to add color.

### Garnish Ideas



## Drink Bar

This will be the hot spot of a New Year's evening. Make it the best.



## Champagnes

Your guests expect plenty of Champagne on hand to ring in the new year. Offer the best.

Note: at time of publication, the following web sites were in operation.

### Express Online Order:

Moet & Chandon

<http://www.moet.com/>

from Champagne, France

<http://www.bbr.com/>

## Wines

Save the champagne for the stroke of midnight. But earlier in the evening, how about some red and white wines to compliment the meat, fish, cheese, cracker, fruit, and everything else you serve on this end of year celebration.

Note: at time of publication, the following web sites were in operation.

### Express Online Order:

Virtual Vineyards

<http://www.virtualvineyard.com>

Wine Connection

<http://www.wineconn.com>

### All About Wines:

The Origin of Wine

<http://www.upenn.edu/museum/Wine/wineintro.html>

Mitchell Beazley's Web Site

<http://www.reedbooks.co.uk/docs/mitchell/wine/main.htm>

## non-Alcoholic Drinks

Not everyone drinks. So have on hand some mixers and sodas that will rival any champagne you serve.

### Lemon Raspberry Spritzer

- 1 can frozen lemonade (thawed)
- 2 cups fresh or frozen raspberries
- 1 bottle lemon lime soda
- 5 cups chilled pineapple juice
- 1 quart pineapple sherbert

Combine all ingredients except soda and sherbert in punch bowl. Add soda and sherbert just before serving.

All Kinds of Sodas

<http://www.nbcfiz.com/home.htm>

Customize Your Soda

<http://www.mysodas.com>

Online Shopping

<http://www.faygo.com>

The Big Names

<http://www.coca.colacom>

<http://www.pepsi.com>

<http://www.7up.com>

<http://www.schweppes.com>

<http://www.drpepper.com>

### Cranberry Cocktail

- 1 quart cranberry juice cocktail
- 5 cups pineapple juice
- 1 cup whole cranberries 1/4 C sugar
- 1 liter bottle clear soda

Chop cranberries and mix with remaining ingredients except soda. Add soda just before serving. \*\*\*

\*\*\*For a festive ice ring\*\*\*

Combine 3 cups clear soda with 1/2 cup lemon juice.

Pour 2 cups into gelatin or molding pan. Add fruits that accent the color of your punch. Consider green grapes, strawberries, cranberries, oranges or lemon slices or strips of their peels, mint or lemon leaves or fresh edible flowers.



### **3-Juice Cocktail**

- 1 can frozen lemonade
- 3-1/2 lemonade cans of water
- 2 (10 oz. pckgs) frozen strawberries in light syrup
- 3 cups pineapple or apricot nectar
- 1 (6 oz.) can frozen orange juice (thawed)
- 3 cans lemon-lime or clear soda

Puree strawberries in blender or food processor  
Combine with remaining ingredients except soda in a punch bowl or pitchers. Add soda just before serving.

### **Orange Raspberry Cooler**

- 3 cans frozen orange juice
- 2- 1 liter bottle raspberry lime or similar soda

Prepare ice ring if desired or float lemon slices and mint leaves in punch. Mix orange juice as package directs.  
Add soda just before serving.



## Mixing Bar

Need some suggestions on mixing the right drink? Turn to the net and school yourself. Remember, make sure your guests drink responsibly. And please do not drink and drive.

Note: at time of publication, the following web sites were in operation.

### How To Web Sites:

The Drink Mixing Web Site

<http://www.idrink.com>

The WebTender

<http://www.webtender.com/>

## Coffee and Teas

How about a brew of coffee or tea to end the perfect evening?

Note: at time of publication, the following web sites were in operation.

### Coffee Online Order:

Gourmet Coffee and Tea

<http://www.flyingsaucers.com/>

Coffee Suggestions

<http://www.starbucks.com>

### Teas Online Order:

The World of Tea

<http://www.stashtea.com>

Celestial Seasonings

<http://www.celestialseasonings.com/>



# Candy Bar

What's the right dessert to serve on the eve of a new year?  
Let's try candy – you know the kinds:  
chocolates, jelly beans, and some homemade specials.  
Arrange a table bar with all kinds of candies and select  
chewables.



[Candy Selection / Arrangement](#)

[Make Your Own Chocolates](#)

[Print Menu](#)

## Candy Selection / Arrangement

Visit your local candy store (or order from the net) and pick out several different kinds of crowd pleasing chewables.



## Order by the Net

Some of the world's favorite candies are just a click away. They can deliver your favorite picks to your door.

Note: at time of publication, the following web sites were in operation.

**Godiva Chocolates:**

<http://www.godiva.com/>

**See's Candies:**

<http://www.sees.com/>

**Here is a Fun Site for Jelly Bean Lovers:**

<http://www.jellybelly.com/>

**Read About the History of Candy:**

<http://www.candyusa.org/history.html>



## Home Made Chocolates

Start with melting chocolate that can be purchased from craft stores, departments or specialty candy stores. Follow these basic steps to make your personal chocolate candy:

1. Melt Chocolate in a microwave, double boiler or in a pastry bag. Be sure to stir frequently and heat only to melting point or chocolate will get thick and lumpy. If this happens, cool and remelt.
2. Spoon warm, not hot chocolate into molds. Do not overfill.
3. Tap molds to release air bubbles.
4. Place in refrigerator until hardened.
5. Invert and tap gently - candy will fall out when adequately chilled. Add peanuts or other fillings to make a chocolate covered candy.

### Easy Candy Recipes

[Peanut Butter Meltaway](#)

[Mallow](#)

[Clusters](#)

[Chocolate Shell](#)



### **Peanut Butter Meltaway**

Mix 3 heaping tablespoons peanut butter into 1-lb. melted chocolate, spoon into molds or candy cups and refrigerate.

### **Mallow**

Line 8x8" pan with waxed paper. Cover bottom of pan with large or small marshmallows. Spoon or pour melted chocolates over the top. Work chocolate between with fork until marshmallows are covered. Refrigerate and cut apart just before serving. Nuts may be added.

### **Clusters**

Add peanuts or other nuts to melted chocolate for nut clusters. Add about 3/4 lb. nuts to 1 lb. melted chocolate. Try raisins, rice krispies, coconut, chow mien noodles, pretzels or butter brickle. Blend together and spoon into candy cups, molds, or onto a waxed paper covered cookie sheet.

### **Chocolate Shell**

Spoon a small amount of chocolate into the bottom of candy cup or candy mold. To form a shell, spread the chocolate with your finger to coat the sides of the candy mold. Refrigerate.

The chocolate shell is then ready to be filled.

Add about 1/2 teaspoon filling such as the peanut butter centers (recipe below) or buy fondants for creme centers, cherry cordials, or caramels. Cover filling with chocolate to form bottom of chocolate shell. Refrigerate. Tap bottom of mold to release chocolate.

### **Peanut Butter Center (peanut butter cups)**

1-1/2 cups peanut butter

1 stick butter

1 teaspoon vanilla

3/4 box confectioners sugar

Melting chocolate can be used to cover pretzels, strawberries, marshmallows etc. Have some fun!

## Invitation Menu

The most important part of your party is your guests.

That's our slogan: *Just Add People.*



This package includes a creative invitation that you can customize. Print the invitation on 8x11 paper, fold it in two places, and send it just in time for a great New Year party.

Connect to our web site to download your FREE Invitation template:

[click here to download invitation template](#)

## Print Menu

You can print this package for your personal use.  
Note that the print function will not print the side bar  
or navigation buttons.



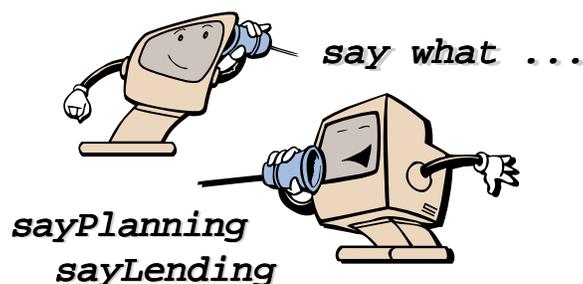
To print, simply click the page numbers to open the print panel on your PC. Input the page numbers to print.

Print the Entire Package:	<a href="#">pages 2-106</a>
Game Play:	<a href="#">pages 3-13</a>
Deli Meats:	<a href="#">pages 19-29</a>
Fruit Bar:	<a href="#">pages 30-33</a>
Vegetable Bar:	<a href="#">pages 34-37</a>
Cheese/Crackers:	<a href="#">pages 38-46</a>
Drink Bar:	<a href="#">pages 47-51</a>
Candy Bar:	<a href="#">pages 52-56</a>
Picture Archive:	<a href="#">pages 59-80</a>
Millennial Events (print 11x17):	<a href="#">pages 81-101</a>
Greatest Accomplishments (print 11x17):	<a href="#">pages 102-106</a>
Invitation:	<a href="#">see invitation menu</a>

## Print this 1-page Guide for Future Reference

### Planning and Financing Guides

Planning Guides	
<input type="checkbox"/>	Going to college? Complete step-by-step plan for first-time high school students? Site address: <a href="http://www.SayPlanning.com/OfftoCollege">http://www.SayPlanning.com/OfftoCollege</a>
<input type="checkbox"/>	Saving for college? Learn everything you need on State 529 Plans. Find the right plan. Site address: <a href="http://www.SayPlanning.com/MyNetInvest">http://www.SayPlanning.com/MyNetInvest</a>
<input type="checkbox"/>	Buying or selling your home? Step-plans on information you need for making informed decisions. Site address: <a href="http://www.SayPlanning.com/OwnMyHome">http://www.SayPlanning.com/OwnMyHome</a>
<input type="checkbox"/>	How about building your home. Find how-to manage steps, contractors, spec plans, more. Site address: <a href="http://www.SayBuild.com">http://www.SayBuild.com</a>
<input type="checkbox"/>	Maybe you are looking to remodel or improve your home. Need some ideas? site address: <a href="http://www.SayPlanning.com/LetsRenovate">http://www.SayPlanning.com/LetsRenovate</a>
Other Planning Guides	
<input type="checkbox"/>	Lower your monthly bills. Saving tips on housing, food, transportation and more: Site address: <a href="http://www.SayPlanning.com/bills">http://www.SayPlanning.com/bills</a>
<input type="checkbox"/>	Other planning guides for career, moving, debt management, ID theft and more: Site address: <a href="http://www.SayPlanning.com">http://www.SayPlanning.com</a>
Financing Guides	
<input type="checkbox"/>	Understand home mortgage lending: Site address: <a href="http://www.SayLending.com/PickMyMortgage">http://www.SayLending.com/PickMyMortgage</a>
<input type="checkbox"/>	How can your home equity help you? Site address: <a href="http://www.SayLending.com/YourEquity">http://www.SayLending.com/YourEquity</a>
<input type="checkbox"/>	Everything about Education Lending: Site address: <a href="http://www.SayLending.com/SayStudent">http://www.SayLending.com/SayStudent</a>
<input type="checkbox"/>	Finding the right loan and lender. Search our network of online or local lenders: Site address: <a href="http://www.SayLending.com">http://www.SayLending.com</a>



# Ready for your party?

## Now where in your house will you hold it?



Visit our Home Improvement / Renovation Center  
for great home ideas and improvement plans.