

# Entertaining Ideas

## Have A Ball At Home This Super Bowl

(NAPSA)—Football fans crushed at not being able to make it to New Orleans for the Super Bowl this year are using good ol' American ingenuity to at least *feel* like they're there.

They're throwing virtual Super Bowl parties at home—with those having the biggest “thirst” for all that implies (food, friends and lots of liquid refreshments) really getting into the spirit of things.

So obsessed are some of these fans with hosting the perfect bash that the only surprise may be that—so far, at least—no one's been reported to have channeled the spirit of Howard Cosell to provide their own, personalized color commentary.

Aside from using your driveway for tailgating, what helpful tips can you adapt for your own Super Bowl party?

- Arrange furniture in a semi-circle to simulate stadium seating.

- Make friendly wagers on game-day action, ranging from who'll win the coin toss to which player will have his mouth guard knocked out first.

- Install an extra television in the bathroom so no one misses any of those flying mouth guards—or the commercials, for that matter, which have a well-deserved reputation for being among the most inspired Madison Avenue produces all year.

- Place beverage coolers, adorned with team pennants, as close to the couch and chairs as possible so guests don't miss any touchdowns in the 10 seconds it takes to hit the fridge for a cold beer like Sam Adams.

- Designate drivers or arrange for taxis to ferry everyone home safely.

- To really get into things, offer



**Consider placing coolers next to chairs and couches during a Super Bowl party so guests don't miss a minute of the game.**

guests bodypaint and spell out the name of your favorite team, letter by letter, on everyone. When the team scores a touchdown, perform a wave in letter order.

As for food, the makers of Sam Adams beer have come up with a special Super Bowl, beer-based recipe for livening up your snacks:

Sam Adams Lager

Half-Time Marinated Shrimp

1½ cups Samuel Adams Lager

½ teaspoon dry mustard

2 stalks celery

½ teaspoon white pepper

1 cup chopped onions

2 lbs. shrimp, peeled and deveined

Combine all ingredients except shrimp in a saucepan and bring to a boil. Add shrimp to pot and cook for 3-5 minutes, or until they turn pink. Place shrimp in a bowl; pour cooking liquid over them; refrigerate over night or for at least 3 hours.

This recipe and more are also available at [www.samadams.com](http://www.samadams.com).