

Party Planning Tips

Make Your Next Game Night A Real Winner

(NAPSA)—Any time of year can be the right time to bring friends together for fun and food. One of the best ways to stir up the crowd is with a game night.

An evening of friendly competition can be an excellent way to maximize the laughter and get everyone to interact.

Here are some tips:

- **Let the games begin:** Select games to match the interest of your guests. For example, you might want to go “old school” with board games such as Monopoly, Clue, Battleship or Candy Land.

Another option is going high-tech, with a gaming system that lets players become rock stars or tennis pros or anything in between.

A third approach is to go “no-tech” with parlor games such as 20 Questions or Charades. Or maybe shake things up with a little bit of all three.

- **Seating:** Comfort is key. Make sure that everyone has a comfortable place to sit. Think of using card tables for board games and keeping an open space for more interactive games such as Charades.

- **Beverages:** Set up an area where guests can help themselves with ease. Include an ice bucket, pitchers and shatter-resistant glassware for convenience and to avoid any potential problems. Make sure you offer nonalcoholic options.

- **Food:** Mix and match simple recipes and no-cook dishes that can be enjoyed without interrupt-



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ing the action. Remember, according to legend, the sandwich was invented at a gaming table.

The good news is that serving foods that feature convenience doesn't mean you have to sacrifice taste or quality.

For instance, Tostitos Artisan Recipes tortilla chips can be an excellent option if you want to take your everyday entertaining to the next level.

Available in two flavors—Roasted Garlic & Black Bean and Fire-Roasted Chipotle—the chips are made with a blend of nine flavorful grains and 100 percent natural ingredients, including real black beans, garlic and chipotle peppers added right into the chips before cooking. That means that unlike many chips, they don't need a dip to add flavor. In fact, some hosts and hostesses have been known to serve them straight from the bag.

For more information, visit www.facebook.com/tostitos.