



# Cheers!



Liquor-less libations to make your party swing

**SMART DRINKS** You're throwing a party. Maybe it's a lazy summer barbecue. Or a classy sit-down dinner. Or even a music-blaring, "the neighbors are gonna kill me" event. Whatever the occasion, you know drunk driving is an issue because, well, you haven't been living under a rock. And since you're a relatively thoughtful type, you'd like to help your guests refrain from things like vehicular manslaughter. Now your friends are probably equally well meaning. They're responsible folk. They've even offered to get everyone else home in one piece. But somewhere in the midst of all these good intentions, you end up with a bunch of designated drivers who obviously fell flat off the wagon. When did everything go wrong? Possibly when you brought out a frothy pitcher of margaritas for the drinkers and lukewarm cola for the drivers. Bad idea. Remember, the decision not to drink isn't supposed to be painful. That's where this book comes in. It's chock-full of liquor-less libations that will make the nondrinkers the envy of your party. We've even got garnishes, glassware and a few other surprises. So get out the blender and start zesting those lemons. It's going to be a **GREAT PARTY**

# Host with the Most



Other than inviting Jack Black to emcee your event, the surest guarantee for a successful bash is a wacky bunch of friends, some toe-tapping tunes and a little bit of old-fashioned planning. From the guest list to the grocery list, you, the host, should be ever-watchful for ways to make things more fun.



## Invites

As the old adage goes, you never get a second chance to make a good first impression. Invitations set the tone for your entire event, and while a quick email or phone call may serve its function for casual get-togethers, an actual handwritten invitation is sure to bring a ray of sunshine into mailboxes filled with credit card bills and Columbia House flyers. Be sure your invite includes the party location and directions, date, starting time, an RSVP request, and the excuse for partying (if you need one).



## Shopping

Once you have a rough stomach count, it's time to start stocking your larder. Decisions need to be made about what you'll feed the hungry hordes—be it Ho Hos or filet of sole—and a bar menu drawn up with both the drinkers and the drivers in mind. A list can do wonders for your sense of confidence in the grocery aisles, but don't let it stifle your sense of culinary adventure. If you stumble upon the perfect jar of gefilte fish, just get it.



## Cleaning

Most people can be divided into two categories: those whose home is spotless, and those who must wade through dirty clothes to reach the front door. The former can skip ahead to "Music." The latter can try to avoid the last-minute shoving of clutter into the closet by cleaning a day in advance. If that's impossible, at least make room in the closet ahead of time. Another tip: use candles to light the room—in their forgiving glow, your unwitting guests will never spot the sediment coating your furniture.

## TOP 10 REASONS WHY YOUR GUESTS DON'T WANT TO DRINK

10. Just saw *Leaving Las Vegas*.
9. Tired of waking up in the bathtub.
8. In training for *American Gladiators*.
7. Stomach lining has demanded better working conditions.
6. Homer Simpson comparisons no longer funny.
- 5 "Beer goggles" starts with "b" and that rhymes with "t" and that stands for trouble.
4. Swore off intimate relationships with toilet seats.
3. Pathological fear of swallowing the tequila worm.
2. Two words: love handles.
1. One out of 280 babies born today will die in a crash with an intoxicated driver. Hey wait, that wasn't funny at all.



## Music

The selection of sounds to accompany your event should be undertaken with the same care as the scoring of a Spielberg movie. Pacing, tension, audience recognition—these things are all to be considered. Mix CDs are a good way to avoid B-side clunkers and allow you to slip in the "Everybody Go Home Now" CD. when you've had enough of your guests. If you're about as musically savvy as a rutabaga, make a friend feel important by pronouncing him or her the evening's Official Mix Master.

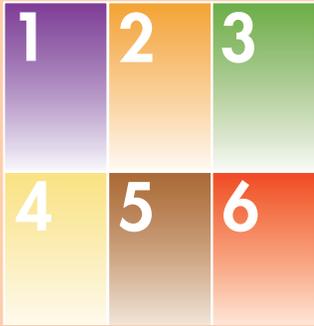


## Social Skills

The role of party host lies somewhere between circus ringmaster and air traffic controller, coordinating the intricate social dance between guests. If you do nothing else, at least introduce everyone properly, even those who may have met once before (unless you take wicked pleasure in watching someone sweat). Research has indicated that names are best remembered when associated with other facts, so try working in frequent comments like "Oh hi Kelly, how's the belly dancing?"

## COLOR AND COMPOSITION

Correct syrup color choice is essential to achieving a Martha Stewart-esque harmony in your dining decor. A basic guide:



1. blueberry, grape
2. passion fruit, peach, mango
3. kiwi, lime
4. pineapple, lemon
5. hazelnut, tamarind
6. cherry, strawberry, raspberry

## Do-it-yourself Italian Sodas

The perfect choice for a buffet-style brunch: you're free from drink duty and your guests can have fun playing alchemist, choosing their own flavors and mixing up just the right ratio of syrup to soda. Plus these bright little pitchers of color make a brilliant centerpiece.

- 10-oz. bottles Italian syrup, different flavors
- 2 liters club soda
- cracked or cubed ice
- fruit garnish

1. Pour syrups into separate containers. (Ideally, these should be clear and easy to pour from.) For that mad scientist look, serve individual portions of syrup in test tubes.
2. Set out ice in a bowl with serving scoop. Set out chilled soda, or pour into tinted glass bottles for an elegant look.
3. Prepare fruit garnish for each syrup—mango wedges for mango, blackberries for blackberry, etc.
4. Handwrite labels for each syrup in loopy cursive. Serves 20.

## Chocolate Cappuccino Chill

The ancient Aztecs considered chocolate to be the nectar of the gods. To the Beatniks, espresso was, "like, way hep man." Now you can bring these two great cultures together in your own kitchen with this decadent treat. Just whip it up whenever the craving for caffeine and sugar strikes.

### Hi-fi

(espresso machine and blender required)

- cubed ice
- 4 oz. chocolate syrup
- 8 oz. half-and-half
- 6 oz. espresso

1. Fill blender 3/4 full with ice. Add remaining ingredients. Blend until frothy.
2. Pour into glass mugs. Garnish with whipped cream, chocolate shavings—whatever your sweet little tooth desires. Serves

### Lo-fi

(coffee and spoon required)

- cubed ice
- 10 oz. cold coffee
- 4 oz. chocolate syrup
- 8 oz. whole milk

1. Fill glasses 3/4 full with ice.
2. Distribute chocolate, milk and coffee equally among glasses.
3. Stir vigorously with spoon. Serves 4.

*Lo-fi Chills are a good choice for engagement parties, holiday dinners—any event preceding a period of gift giving. While serving, sigh deeply; bemoan the fact that you possess neither the blender nor the espresso machine necessary to make the hi-fi drink. Garnish performance with well-timed tears.*



*In order for backyard tea to turn out just right, it is imperative that you lie next to it during the brewing period, tanning and reading your favorite magazine. This will give the tea a sense of companionship, and thus a brighter, less bitter flavor.*

## Backyard Berry Sun Tea

The mercury rises, the raspberries ripen, and your feet boycott any kind of shoes but flip-flops. It's time to move the party outdoors. Sun tea is the perfect incarnation of this lazy summer season, requiring plenty of sunshine and eight luxurious hours to brew. While you're waiting, round up some fun friends and slip a few shrimp on the barbie.

- 3 qts. cold water
- 8 bags raspberry tea
- 1 qt. sparkling raspberry juice
- granulated sugar
- 2 limes, sliced
- 1 carton fresh raspberries

1. Pour water into 1-gallon jug (available at most supermarkets and dime stores). Add tea bags. Place in direct sunlight for about 8 hours.
2. Remove tea bags. Add raspberry juice. Sugar to taste.
3. Pour over ice into pint glasses. Garnish with a lime wheel and raspberries. Serves 12.



Got a pool in that backyard? Well what are you waiting for? Grab a glass of sun tea and take the Nestea Plunge! Come on, we triple dog dare you.

## The Beach Bum

If you've always wished your life were more like a Juicy Fruit commercial, the Beach Bum may be the answer to your prayers. In the spirit of good-looking, all-American group fun, it's a potluck drink, mixed up in a big metal tub: just gather up the gang and assign each person a different fruit to contribute. It's communal drinking at its best.

- 1 large block ice
- 2 liters tonic water
- 2 liters lemon-lime soda
- 6 limes
- 6 lemons
- 10 oranges
- 1 whole pineapple (or 30 oz. canned)
- 1 qt. fresh strawberries

1. Place ice block in tub. (Unless your diet is aluminum deficient, choose a tub that won't react with the citrus acids.) Pour in tonic water and soda.
2. Collect fruit tithing from each guest. Juice half the oranges, limes and lemons into tub. Slice remainder and stir in.
3. Add small wedges of pineapple and whole strawberries.
4. Scoop into cups, or bring long straws and slurp directly from the tub. Serves 25.



## SANDCASTLES 101

**Location** Build too close to water and you'll be battling the tide. Build too far away and you'll soon grow weary of hauling aqua to your site.

**Hydration** Supersaturated sand is the key to adhesion. Acquire it by either digging down to the wet stuff or hauling water in that big metal tub you just happen to have handy.

**Construction** True maestros eschew the old bucket technique, preferring to jiggle sand into place by hand. They also bring kitchen implements for precision shaping.

**Decoration** After hours of painstaking work, all you have is an amorphous mound. But whip out the sunglasses and feather boa, and voila! It's Sandy, lumpy goddess of the beach.

## How to Hula

1. Place heels together and turn toes out at a 45-degree angle.



2. Bend right knee. Straighten right knee and bend left knee. Straighten left knee and bend right knee. Repeat ad nauseam.



3. Improvise meaningful hand gestures.



## Coco Loco

Ah, Hawaii. Land of plastic flower leis, seashell ashtrays and tiki doll keychains. A place where kitsch is king and a drink ain't a drink unless it's topped with at least two paper umbrellas and a fruit kebab. Now you can bring a slice of this tropical paradise to your own party with this cool and fruity little number, served in a real coconut.

- 26 oz. unsweetened canned coconut milk
- 24 oz. pineapple juice
- 2 large, ripe bananas, peeled
- 16 oz. cubed ice
- assorted tropical fruits for garnish
- 8 coconuts

1. Combine juice, bananas, ice and coconut milk in a blender. Blend until slushy.

2. Carefully—watch it!—puncture coconut eyes. Drain milk into a container and set aside to drink later. Saw off punctured 1/3 of coconut with care.

3. If Step 2 proves impossible, get into car. Drive to nearest garage sale. Purchase tacky tiki glasses.

4. Pour mixture into coconuts or glasses. Garnish with two paper umbrellas and a fruit kebab. Serves 8.

Thanks, Harry • The venerable tradition of putting parasols in fruity cocktails was started in the 1950s by Hawaii bartender Harry Yee.



## Salty Dog

Like Coach always said: "It's not who wins or loses. It's whether you run out of beer nuts before the fourth quarter." Hosting a big game get-together calls for a vast supply of munchies, chairs heavy on the comfort and the duct tape, and a drink with plenty of bark and some mouth-puckering bite.

- 4 oz. grapefruit juice
- 4 oz. tonic water
- 1/8 tsp. sea salt
- cubed ice

1. Salt rim of highball glass (see page 21 for the how-to).
2. Pour juice, tonic water, and salt into a cocktail shaker. Shake vigorously.
3. Serve over ice in salted old fashioned glass. Serves one mean doggie.



## GREAT MOMENTS IN SPORTS HISTORY

**1457** King James II of Scotland outlaws golf.

**1884** Thomas Anza Edison invents The Wave.

**1975** First La-Z-Boy Recliner store opens in Detroit.

**1979** Mean Joe Green downs 18 bottles of Coke while filming his famous commercial. Uncontrollable belching ensues.

**1980** Rosie Ruiz becomes first woman to win the Boston Marathon without running the first 25 miles.

**1986** New York Giants perform the first post-victory "Gatorade dunk."

**1989** Excitement at the A's-Giants World Series triggers Loma Prieta earthquake.

**1998** Curling becomes an official Olympic sport.

## DERBY DAY

Looking for a worthy excuse to mix up a julep? How about throwing a Kentucky Derby party? After all, the minty beverage has been sating horse-crazed fans at Churchill Downs in Louisville since 1939. Beyond being one of the few American sporting events to possess an official drink (no, the Super Bowl and Budweiser don't count), the Derby is the oldest continually held sporting event in the country, running uninterrupted since 1875. Even if you're not a racing fan, it's worth watching just for the horse names: past winners have included Spend A Buck, Bubbling Over, Forward Pass, Behave Yourself, Go For Gin, Burgoo King and Elwood.

## Front Porch Julep

There are some parties that you don't send out invitations for. A few friends stop by. Someone tunes up the guitar. And before you know it, you're out on the porch singing old Van Morrison songs, watching the sun sink behind the apartment building next door. At times like this, you'll want a drink to fit the mood—smooth sippin' and sweetened with nostalgia.

- 1 qt. ginger ale
- 1 pint cold water
- 2 bunches fresh mint

- 1/4 cup sugar
- 6 lemons, whole; 2 lemons, sliced
- crushed ice

1. In a large container, combine ginger ale, water and sugar. Juice 6 lemons into mixture. Stir well.

2. Pack tall tumblers 1/2 full with mint sprigs. Using a wooden muddler, crush mint until stems are broken.

3. Pour in liquid over crushed ice. Garnish with fresh mint sprigs, lemon slices and a straw. Serves 8.

## Strawberry Melon Cooler

Yep, it's time for the Fedelburn family picnic again. That annual event when your relatives gather for the sole purpose of asking why you aren't married and an accountant like Cousin Jim. But this year's going to be different: this time, you'll show up bearing a beautiful green watermelon filled with cool strawberry delights. And Cousin Jimmy won't stand a chance.

- 1 medium, ripe watermelon
- 2 pints fresh strawberries
- 1 liter lemon-lime soda

- 12 oz. strawberry daiquiri mix
- cubed ice

1. Lay watermelon on its side. Administer local anesthetic. Cut off the top 1/3 by making artfully scalloped incisions all the way around the melon. Gingerly remove top.

2. Scoop out watermelon pulp and remove seeds. Puree pulp in blender. Set aside.

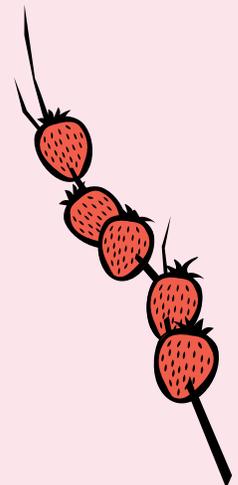
3. Wash berries. Set a few aside for garnish. Decap the rest and puree in blender.

4. In watermelon, combine melon and strawberry purees, soda, and daiquiri mix. Stir.

5. Ladle over ice into punch cups. Garnish with a strawberry. Serves 18.

## THE LAST STRAW

*The naming of the strawberry is generally attributed to children in medieval England, who would pick the red fruits, string them on straws of hay, and sell them to passersby as "straws of berries."*



Is your little fiesta feeling not so festive? Get your guests in a lively Latin mood with a toast en Español.

¡Arriba!  
(Up!)



¡Abajo!  
(Down!)



¡Al centro!  
(In the middle!)



¡Adentro!  
(Inside!)



## Cantaloupe Agua Fresca

*Agua Fresca.* Harken back to those foggy days of conversational Spanish and you can almost manage the translation: “refreshing water.” Serve it during Cinco de Mayo, Día de los Muertos, or any dinner where the main course will be wrapped in a tortilla. Because after your guests consume your specialty “this ain’t from New York City” salsa, they’ll need cooling off.

- 1 large, ripe cantaloupe
- 2 qts. cold water
- 3 whole limes, 1 sliced lime
- granulated sugar
- cubed ice

1. Remove cantaloupe skin and seeds. Cut a couple slices of the flesh for garnish. Puree remainder in blender.
2. In a large container, combine puree and water. Juice in 3 limes. Sugar to taste. Stir vigorously.
3. Pour over ice into Collins glasses. Garnish with cantaloupe and lime slices. Serves 8.



## Winter Wassail

It is the best of times. It is the worst of times. The air is crisp and the spirit jovial, but you know you’ll end up in a department store at midnight searching frantically for the perfect wide-stripe tie for Uncle Ed. At times like these, there’s only one thing to do: throw open your doors, invite your merriest friends, simmer up a pot of fragrant wassail and raise a glass to your holiday sanity.

- 1 qt. apple juice
- 1 qt. apple cider
- 8 oranges
- 4 lemons
- 16 cinnamon sticks (10 for garnish)
- 8 whole cloves
- 6 whole allspice berries
- ¼ tsp. mace

1. In a large pot, combine apple juice and cider. Wash and slice oranges and lemons. Throw ‘em in.
2. Create a spice bouquet by wrapping 6 cinnamon sticks, cloves, allspice and mace in a piece of cheesecloth or muslin. Add to juice. Simmer for at least 30 minutes.
3. Ladle into mugs. Garnish with a cinnamon stick. Serves 10.



*Wassail is more than just a drink. It’s a fine tradition of carousing and revelry dating back to the Old English custom of going door-to-door in wintertime, singing carols and requesting a lil’ nip in return—kind of like an adult version of trick-or-treating. In this fine spirit, serve your friends a glass, strike up the tuning fork and take your show on the road, singing for the neighbors and demanding valuable goods and services in return.*

## HOW TO FROST A GLASS

Wet rim with H<sub>2</sub>O or by running a lemon or lime slice around the edge. Turn glass upside down and dip gently in a saucer of superfine sugar (or salt or Fun Dip—whatever will stick). To frost with ice, wet glass with water and place in freezer half an hour before serving.

## Black Cherry Champagne

Not all memorable events take place in a crowded room: in some cases, one guest is all you'll want to have on your invite list. And once you've lured that special someone into your lair, set the mood with a little Barry White in the background and two glasses of this blushing champagne cocktail.

- 1 bottle alcohol-free champagne
- black cherry juice
- black or maraschino cherries, with stems
- lemon zest
- superfine sugar

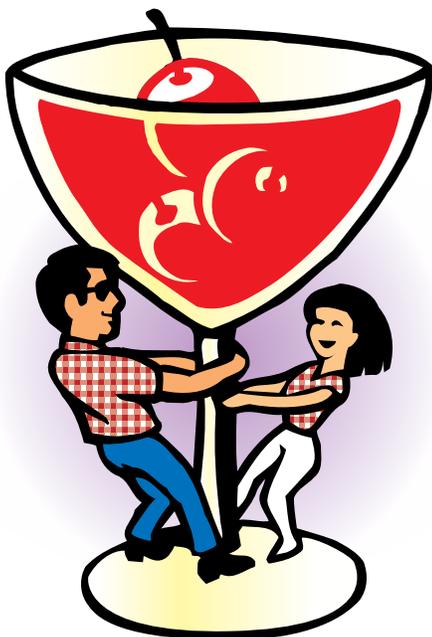
1. Sugar-frost two tall champagne glasses.
2. Fill glasses with 2/3 chilled champagne and 1/3 chilled cherry juice.
3. Garnish with a cherry caressed by a piece of lemon zest. Serves more than two, but why would you want to?



Bonus points: You can tie the cherry stem in a knot with your tongue.  Major bonus points: Your date can tie the cherry stem in a knot with her or his tongue.

## Swinger's Sling

If you're gonna be jumpin' and jivin' on the dance floor in a couple hours, you don't want a drink that'll drag you down. This svelte little lime number is the perfect solution: light, refreshing and oh-so-sleek looking when served in a martini glass. Just make it, shake it and go. You're money, baby.



- 8 oz. seltzer water
- 2 oz. Rose's Lime Water
- 4 tsp. whiskey sour mix
- lime zest
- maraschino cherries

1. Combine seltzer, lime water and sour mix in a cocktail shaker with ice. Shake it, daddy-o.
2. Strain liquid into martini glass.
3. Garnish with lime zest and a cherry. Serves two dance partners.

## SHAKEN? OR STIRRED?

**Shake** Drinks made with pulpy fruit juice, cream, sugar—anything difficult to mix. Pour ingredients into cocktail shaker with ice; shake, shake, shake; strain into glass. Warning: if a drink is shaken too long, it may get bruised—super cloudy and diluted with melted ice.

**Stir** Drinks made with clear liquids like 7-Up or ginger ale. (Yes, in theory the martini should be stirred. That Bond fellow always did want to be different.) Pour ingredients into a mixing glass with ice; stir with a muddler (or a finger); strain.

## HOW TO GET SANGRIA OUT OF YOUR NEW WHITE COUCH

Any one of these remedies should do the trick. Better hustle though—you don't want to give that stain time to get comfortable.

1. Douse stain with club soda. Blot. Repeat. Wash.
2. Sponge stain with mixture of 1/3 cup white vinegar and 2/3 cup lukewarm water. Wash.
3. Cover stain with salt. Once liquid is absorbed, vacuum. Soak in cold water. Wash.
4. Grasp couch cushion in both hands. Rotate side over side 180 degrees. Replace.



## Sinful Sangria

Outside of the Macarena, this drink may be the greatest import ever to arrive from the Spanish-speaking world. Since you make everything up the night before, sangria is ideal for a large party: just pull it out of the fridge when the guests arrive and serve. Goes great with tapas, paella or any movie starring Antonio Banderas. Rrrrrrrrrr.

- 2 liters alcohol-free red wine
  - 1 liter Concord grape juice
  - 10 fresh oranges
  - 2 Golden Delicious apples
  - 2 red apples
  - 2 lbs. seedless grapes
1. Spread grapes in a single layer on a baking sheet. Freeze overnight.
  2. Wash oranges with slightly soapy water (removes pesticides). Rinse. Cut into small wedges. Dice apples into large chunks.
  3. Combine oranges, apples, wine and grape juice in a large serving bowl. Chill overnight.
  4. Add frozen grapes immediately before serving. Serves 20.

*A pint of the red stuff?*

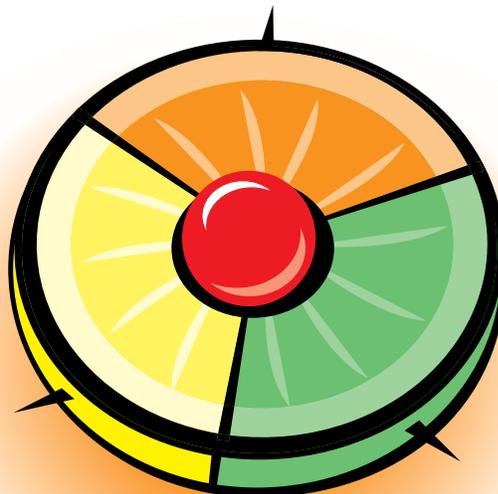
The name "sangria" comes from the Spanish word *sangre* . . . meaning blood.

## The Wheel

Anyone who's enjoyed a tasty wheatgrass and bee pollen smoothie should know not to judge a drink by its appearance. But if you can, why not serve a beverage that instantly beautifies its consumer? With its delicate color, elegant glass, and no-holds-barred garnish, The Wheel is the drink that everyone who's anyone will be holding this season.

- 2 oz. cranberry juice
- 2 oz. lemonade
- 1 tbsp. orange juice
- 1 tbsp. Coco Lopez
- lime wedge
- lemon wedge
- orange wedge
- maraschino cherry

1. In a cocktail shaker, combine lemonade, cranberry juice, orange juice, Coco Lopez and ice. Shake and strain into a wine glass.
2. Use toothpicks to attach lime, lemon, and orange wedges around the outside of the cherry. By golly, George, it looks like a wheel! Serves 1.



## FAR-OUT GARNISHES

In Dawson City, Alaska, there's a bar famous for its Sour Toe Cocktail, a stiff drink garnished with a real human toe. Not all beverages require such decorative extremes, but why not get a little creative?

### A few to try:

- jalapeño peppers • coffee beans • cinnamon sticks
- sliced blood orange
- edible flowers • shredded coconut • sliced kiwi • garlic-stuffed olives • candy canes
- chocolate cocktail straws
- pearl onions • Hershey's Kisses • honeycomb • gummy critters • juniper berries
- plastic monkeys • kumquats
- raw oysters • vanilla beans
- carrot curls • gumdrops
- ground pepper • crazy straws

## ICE, ICE, BABY

As any rocket scientist can tell you, ice is water in solid form. Armed with this knowledge, you too can create objets d'art in your freezer:

1. Fill an ice tray or ring mold 1/3 full with water. Freeze.
2. Place edible flowers, fresh berries, party favors—whatever you can think up—on top of the ice (just make sure nothing harmful will be swallowed after things melt). Barely cover with water. Freeze.
3. Fill remaining space with water. Freeze.
4. Remove. Run under warm water for 60 seconds. Dislodge ice.

## Big Party Punch

When your guest count soars into the double digits, simplicity is essential to maintaining your cool. (A little sorbet doesn't hurt either.) You especially don't want to be stuck mixing drinks while everyone else is forming a conga line. Instead, whip up a bowl of this fruity punch and let your guests serve themselves. You'll be busy shakin' it on the dance floor.

- 3 pints lemon sorbet
- 2 pints raspberry sorbet
- 2 liters ginger ale
- 1 cup raspberries
- 3 lemons
- 1 bunch fresh mint

1. Combine sorbet and ginger ale in one big ol' punch bowl. Stir with gusto.
2. Using the top-secret technique outlined at right, decorate an ice ring with sliced lemons, raspberries and mint sprigs. Launch into punch. Serves 25.



## Last Call

Your feet hurt from dancing, the potato chips are ground into the carpet and someone's in the corner singing an off-key version of "Margaritaville." It's time for everyone's favorite logic problem: how to get the guests home safely. This is serious business; if you're doing it right, it should look like a scene from *ER*. A few tips:

### ▪ Tag-team 'em

Locate your sober friends and enlist their help. Suggest they lure The Inebriated One into their cars with the words "I've always wanted to see your toaster oven. May I drive you home?"

### ▪ Bribery

Convince any hapless guests that they should stay overnight. Promise Saturday cartoons and a bowl of Lucky Charms in the morning.



### ▪ Taxi!

As soon as the party looks like it's breaking up, call a cab and have it waiting at the front door. Hustle all the sloshy folk into it before they know what's happening.

### ▪ Do it yourself

If worst comes to worst, stop what you're doing and drive the darn fools home yourself. Good karma will be yours for at least a couple lifetimes.

## THE PRICE AIN'T RIGHT

Ever wonder what a DUI would cost you in fines, fees and insurance increases? The answer is enough to make you spit your drink out all over the table: \$12,000 plus insurance and DUI classes. Just imagine what you could buy with that much money:

- two Friday-night movie tickets and a large popcorn every week for the next five years

or

- a one-month trip to the Caribbean, including plane ticket, meals, hotel and tips for the cute server who brings your pineapple drink

or

- 206 gallons of Häagen-Dazs Chocolate Chocolate Chip ice cream

# SMART DRINKS

From the days of the Holy Grail to the recent martini glass craze, one truth has remained constant: it's not what's in the drink that matters, but what the drink is in. In some circles, using the wrong glass is nearly as atrocious as—heaven forbid—eating with the wrong fork. Luckily you don't travel in those circles. But you can still win friends and influence people by selecting the perfect vessel to contain your concoctions.

*snifter* .....

*highball glass* .....

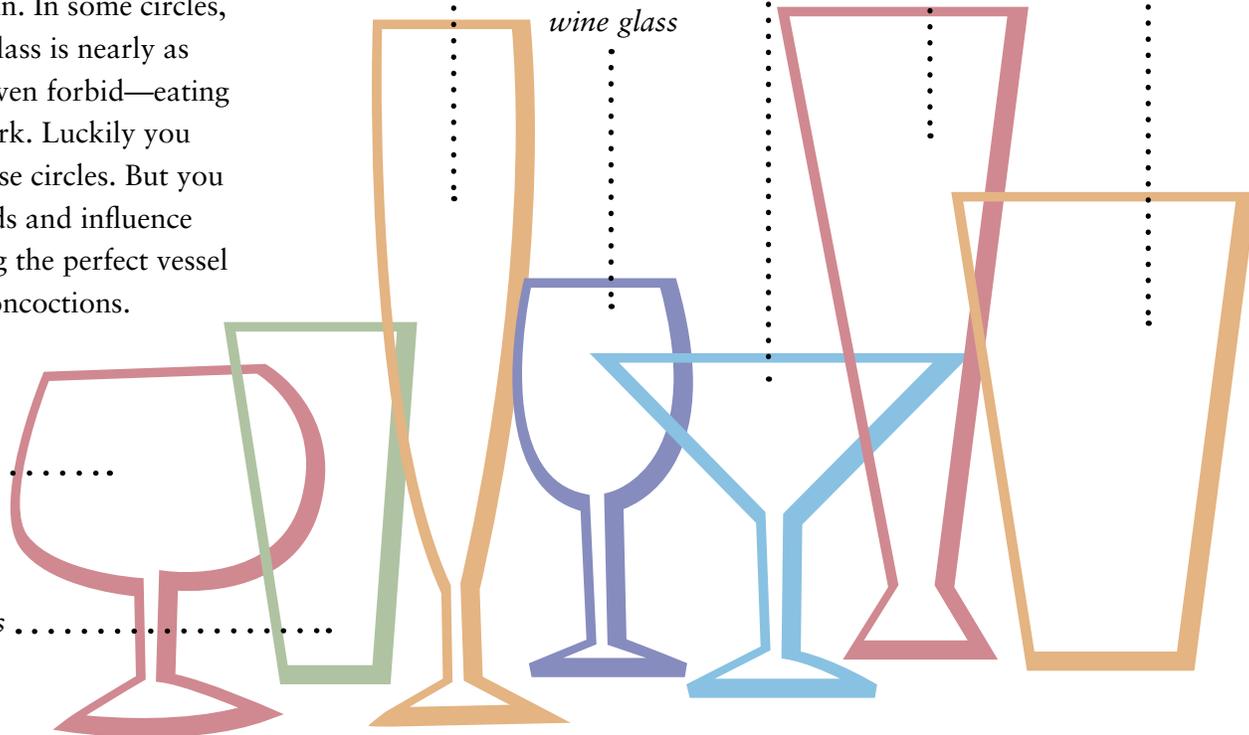
*champagne flute* .....

*wine glass* .....

*martini glass* .....

*pilsner glass* .....

*pint glass* .....



*Collins glass* .....

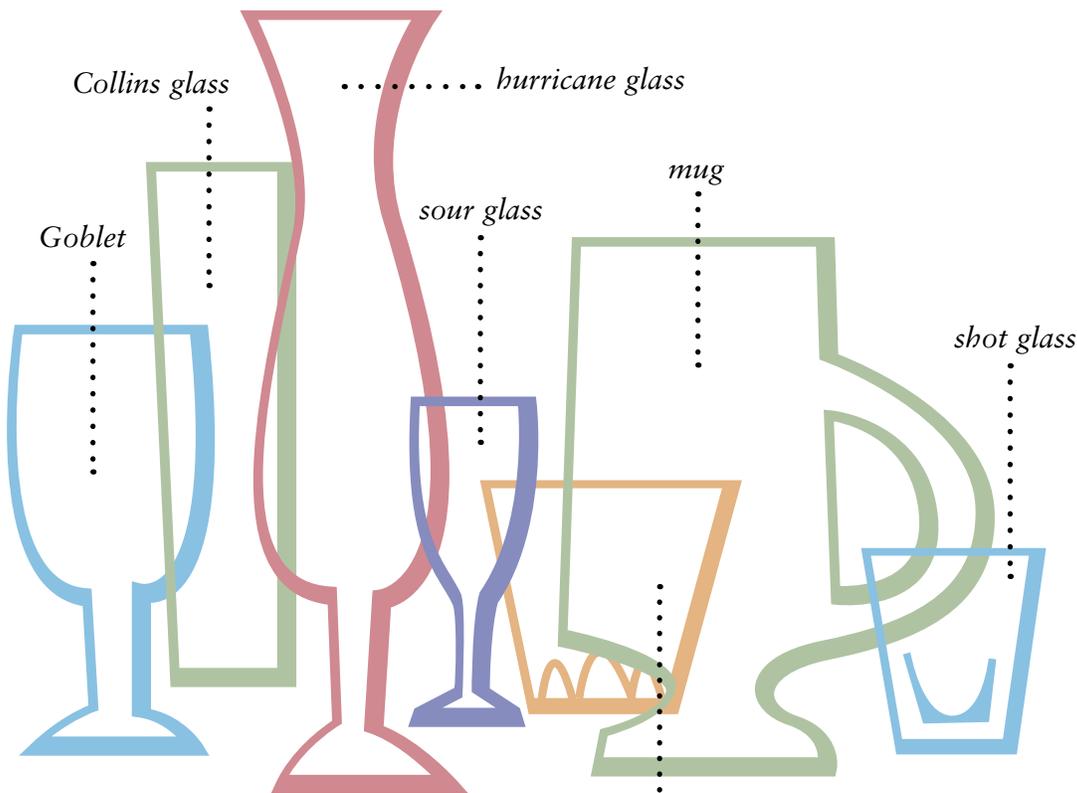
..... *hurricane glass*

*Goblet* .....

*sour glass* .....

*mug* .....

*shot glass* .....



*old fashioned glass* .....

## TRUST THY NEIGHBOR

Ever wonder why you clink glasses together before drinking? The tradition dates back to a time when poison was the preferred means of offing politicians, tax collectors and in-laws. To protect themselves from a hearty gulp of hemlock, drinkers would require everyone in the group to pour a little of their wine into each glass, creating an "all or none" death policy. If two people simply clinked glasses rather than exchanging fluids, this indicated their trust in each other's good intentions.

## PICK A THEME

**Surprise Party** This time, choose your victim at random.

**Office Party** Endure awkward conversation. Eat cake.

**John Cusak Film Festival**  
*Sixteen Candles, The Sure Thing, Better Off Dead, Say Anything*—need we say more?

**Zombie Party** Wrap guests head to toe in toilet paper. Cannibalize costumes as trips to the bathroom require.

**Story Party** D.H. Lawrence meets Winnie the Pooh. Everyone brings a story.

**Raffle Party** Raise drink funds by raffling off your most abhorrent possessions.

**Dance Fever Party** Deney Terrio, eat your heart out!

**Communist Party** Everyone wears red.

## HOLIDAY HOUSEWARMING HINTS

If your new pad still smells like disinfectant, packing materials, and the former owner's pet schnauzer, try burning scented candles before and during your housewarming fest. Homey scents like vanilla, cinnamon and nutmeg can work wonders in creating a sense of, well, home.

## KNOW YOUR 'CUE

**Blackened** Cajun for "oops"

**Dip** BBQ sauce applied after cooking

**Grill** to cook quickly over open flame. Don't call this barbecuing within 100 yards of a purist.

**Lighter fluid** the elixir of life

**Mop** BBQ marinade applied before cooking

**Pig Pickin'** large outdoor Southern BBQ

**Pulled pork** slow-cooked and shredded by hand

**Rack** rib portion à la Fred Flintstone

**Rub** mix of salt, sugar and raw spices applied before cooking

**Slaw** that's coleslaw to you Yankees

## CROWD CONTROL

The best defense against an end-of-the-party fiasco is a good offense:

- As soon as your guests arrive, find out who the designated drivers are. These people will be powerful allies later on.
- Greet people with the words "I am the keymaster." (A good Rick Moranis impression is the secret to success here.)
- Collect money at the door for a tipsy taxi fund.
- If things appear to be getting out of hand, cut back on the amount of alcohol in the mixed drinks. In dire situations, stash the Stoli under the sink and claim you've run out completely.

## DON'T FORGET

Certain specialty items, like glow-in-the-dark body paint, can turn your humdrum party into the stuff that legends are made of. Of course, the lack of certain items, like a readily accessible toilet plunger, can also ensure that your party will go down in history. Be sure to pick up one of each on the way home:

- bottle opener
- Pop Rocks
- kazoo
- Stick-ups
- Mad Libs
- guitar tuner
- Calgon
- Otter Pops
- Schoolhouse Rock* songbook
- disposable camera
- inflatable Barney punching bag
- super-size aspirin bottle
- sock monkey
- candy necklaces
- Bill Clinton mask
- Barry Manilow's Greatest Hits, volumes I-III
- cocktail napkins
- bubble wrap
- flamethrower
- local cab number
- straight jacket
- Silly String
- toenail polish
- Tickle Me Elmo doll
- bag o' ice
- smoke machine
- extra TP
- maracas
- Ben & Jerry's Chocolate Chip Cookie Dough ice cream
- Groucho Marx glasses
- smelling salts
- Kiss the Cook apron
- colored toothpicks
- Love My Carpet
- Slip 'n Slide
- Super Soaker
- toilet plunger
- pogo stick
- Soap-on-a-Rope
- trampoline
- X-ray goggles
- Magic Shell



*As if the music and the memories aren't enough reason to visit, anyone who flashes their AAA Membership Card at a Hard Rock Cafe gets a 10% AAA discount on all food, drinks and merchandise.*

**LOVE ALL, SERVE ALL**

Its logo is one of the most instantly recognizable symbols on the planet. Its influence on popular culture reaches as far away as Cairo and Kuala Lumpur. It's even been called "The Smithsonian of Rock 'n' Roll." Don't even dream of calling it "just a restaurant." The Hard Rock Cafe is the official headquarters for the global tribe of rockers.

It all started with two young Americans, Isaac Tigrett and Peter Morton, and a fruitless search for a good hamburger in London. In a blinding epiphany, they realized that what Europe really needed was not more fine art or dry history but an oasis of down-home American culture and cuisine, based on the diner tradition of huge portions, friendly service and good tunes in the jukebox. Thus the first Hard Rock opened its doors in London on June 14, 1971, in what was previously a Rolls-Royce showroom. In no time the restaurant became a mecca for ex-pats and music lovers across the Continent.

Guitar god Eric Clapton kicked off the Hard Rock's tradition of collecting music memorabilia when he sent his instrument to the London restaurant, where it was reverently hung on the wall. Soon afterward, Pete Townshend sent in his guitar, with an attached note: "Mine's as good as his! Love, Pete." Some 25 years later, 40,000 music-related items—including Kurt Cobain's guitar, Jimi Hendrix's brocade vest, and Madonna's sharp and shapely bustier—jostle for space on the Hard Rock's walls.

But for all their hard rockin', fun-loving ways, the folks at the Hard Rock are deeply committed to keeping drinkers out of the driver's seat. You might say it's just a natural extension of one of their favorite mottos: "Take Time to Be Kind." That's why the Hard Rock bartenders took a little time out of their busy schedules to help make sure this Cheers! book had the best drinks ever. Thanks, guys.

**HIP TO BE SQUARE**

Remember when you were a kid, running out the door to ride Big Wheels or shave your Barbie's head in the neighbor's backyard? And your mom would always, always, yell "Be careful crossing the street!" Most kids grimaced and obeyed. But some of us thought "Why, mother is right. All children should observe traffic signals and check for oncoming vehicles." Back then we were the few, the proud, the square—the future members of the AAA Traffic Safety division.

We can't help ourselves. We were just born with an aversion to seeing people injured and killed in automobile crashes. So we went to work in Traffic Safety, a department designed to protect the safety of AAA members and the public in general. The programs we've created address safety issues at several levels: teaching kids the importance of seat belts and bike helmets; organizing AAA Safety Patrols in schools; talking to teens about responsible driving; and making safety recommendations on a national level. We've helped make the roads safer for both drivers and pedestrians. And our moms sure are proud of us.

Of course, Cheers! is one of our favorite programs to orchestrate. Long before drunk driving had really entered the national consciousness, AAA recognized the terrible cost to life, property, and personal happiness caused by alcohol-induced crashes. Cheers! gives us the chance to change these patterns where they often begin—at a regular party like yours. Plus it's the perfect excuse to throw a huge bash ourselves. (Hey, someone needs to sample all these drinks.) So thanks for reading and serving in style—we'll sleep a little easier tonight.

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