

READY TO PARTY¹?

Let's say you're going to throw a casual party for some American friends, and you want to serve refreshments that will really make them feel at home. How are you going to manage that? If you're not sure, try out some of the following suggestions. And don't worry about cooking a gourmet meal – the idea is to offer a simple variety of snack foods and drinks.



First of all, make sure you have plenty of plastic or paper cups and plates. After all, who feels like dealing with dirty dishes after a party?



In the way of snacks, offer simple foods that people can eat with their hands. For example, Mexican salsa² is delicious with fresh tortilla chips³, and onion or garlic dip⁴ served with potato chips is everyone's favorite. For fun, try some different



flavors of chips, such as barbecue⁵ flavor. Pretzels, crackers, nuts or even sliced raw vegetables are also great finger foods. Just have some napkins on hand in case someone has an accident with the dips!



¹to party – (informal) to go to parties, to enjoy oneself completely.

²salsa – a sauce made mostly of tomatoes and hot peppers.

³tortilla chips – Mexican-style chips made from corn flour.

⁴dip – here, a creamy mixture of foods used for scooping with potato chips, etc.

⁵barbecue – here, a method of cooking meats by roasting them over an open fire, sometimes with a special sauce.

FYI

Taking care of drinks is even easier. Buy a few different types of regular colas and diet colas. Ice-cold regular or nonalcoholic* beer is also a common drink served when people get together. For those who don't like colas or beer, it's nice to have a few kinds of fruit juices or iced tea available. With a good variety of drinks, you can be sure that everyone will be happy. Just don't forget the ice cubes!



*nonalcoholic — not containing alcohol. You can't get drunk by drinking nonalcoholic drinks.