

9 Party Tips

AAA Urges You To Be First a Friend, Then a Host

- 1 Encourage carpooling, and give a small gift to all designated drivers as a token of your appreciation for getting your family and friends home safely.
- 2 Don't force alcoholic drinks on your guests. Respect the wishes of those who say, "No thanks," or "Make it coffee." Serve a variety of non-alcoholic beverages—like the drinks in this brochure—at your celebrations.
- 3 Underage drinking is illegal. So even if your under-21 guests' parents are there and approve of their child drinking, it's YOUR party and you have a legal responsibility to not serve alcohol to underage guests.
- 4 Serve protein-rich, starchy foods throughout the evening.
- 5 Watch for over-indulgers. Put away the alcohol when the hour gets late, and bring out the coffee and dessert.
- 6 Have a designated driver or limo service available at all times to drive your guests home.
- 7 Have your guests "turn in" their keys at the door when they arrive. If someone has had too much to drink and insists on driving, there will be less of a scene if you already have his or her keys in your possession.
- 8 Call a cab or insist that a guest who has had too much to drink sleep overnight at your home.
- 9 If all else fails and a guest who has had too much to drink won't listen to reason, drive the guest home yourself. You'll feel better and sleep better knowing that your friend or family member made it safely home.



Drinking and Driving: A Threat to Everyone

“**Buzzed driving is drunk driving.**”

U.S. adults drink too much and get behind the wheel more than 110 million times each year. Though episodes of driving after drinking too much—"drinking and driving"—have decreased by 30% in recent years, it remains a serious problem nationwide.*

Your best defense against a drunk driver is to buckle up every time. Every person in every seat should be buckled up on every trip. Seat belts reduce serious injuries and deaths from crashes by about 50%.

**Statistics provided by Centers For Disease Control and Prevention.*

What can be done?

Everyone can:

- ✓ Resolve never to drink and drive, and help others to do the same.
- ✓ Before going out with a group, designate who will be the non-drinking driver.
- ✓ If out drinking, get a ride home with a sober friend or family member, or call a taxi.
- ✓ Don't let friends drink and drive.
- ✓ Choose not to binge-drink, and help others not to do it.
- ✓ Talk with a doctor or nurse about drinking and driving, and request counseling if drinking is causing health, work or social problems.
- ✓ Buckle your seat belt every time you get in the car, no matter how short the trip. When you're driving, require that each passenger in the car—even those in the back seat—buckle up before putting the car in motion.



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FIRST a Friend, THEN a Host...

Party Tips, Non-Alcoholic Beverage and Snack Recipes



Throwing a party for friends or family?

New Year's Eve • Christmas • Thanksgiving • Independence Day • Cinco de Mayo • St. Patrick's Day • Showers • Wedding Birthday • Halloween • Super Bowl • Memorial Day • Graduation • Quinceañera • Bar/Bat Mitzvah • Anniversary

Your guests will rave about these delicious nonalcoholic drinks and recipes. But remember, no matter what the occasion, even the greatest party can end in disaster if a guest drinks and drives. AAA asks that you use the tips in this brochure to ensure that your guests have a great time at your party—and get home safely afterward.

Non-Alcoholic Beverages

LUSCIOUS LIBATIONS

Bloody Shame

3 ozs. V8 vegetable juice
2-3 drops Tabasco sauce
1 pinch salt
1 pinch peppers
1 celery stick

Pour V8 into an old fashioned glass, add Tabasco sauce, and stir with a celery stalk. Sprinkle with salt and pepper, and serve.

Canadian Pride

2/3 oz. maple syrup
3 ozs. grapefruit juice
3 ozs. dry ginger ale

Shake and strain into a collins glass three-quarters filled with broken ice. Add the dry ginger ale, and garnish with a slice of grapefruit.

Honey Lemonade

2 cups soda water
1/2 cup lemon juice
2 tbsps. honey

Place all ingredients in a blender jar. Cover and whiz on medium speed until well blended. Pour into a collins glass and serve.

Shirley Temple

7 ozs. lemon-lime soda (such as 7-Up or Sprite)
1 oz. grenadine syrup

Pour soda into a glass of ice and drizzle grenadine syrup over it. Garnish with a lemon slice and a cherry.

Mosstrooper

1 glass root beer
1 splash lemon-lime soda
1/2 cup ice

Pour root beer into a glass half-filled with ice. Add a little lemon-lime soda, and stir with a straw.

The Funky Monkey

2 scoops ice
1 banana (halved)
2 oz. Island Oasis vanilla ice cream
1 oz. Island Oasis banana flavor
1/2 oz. chocolate syrup

Blend all ingredients and serve in a hand-carved coconut, if available. Top with whipped cream and a cherry.

Parade Pleaser

6 ozs. lemonade
splash of lemon-lime soda
Pour lemonade in a chilled glass; fill to top with soda. Top with a fresh strawberry and serve.

Slow Down Gin Fizz

1 qt. ginger ale
1 qt. apple juice
1 qt. grape juice

Mix ingredients together in a decanter. Pour into ice-filled glasses and garnish with an orange slice and long-stemmed cherry.



Snack Recipes

DELIGHTFUL DELICACIES

Easy to prepare, high in protein and/or starch

Easy Stuffed Mushrooms

Prep. time: 15 mins. — Bake time: 12 mins. — Servings: 12
24 medium-size mushrooms
8 ozs. feta cheese, crumbled
7 ozs. prepared pesto

Preheat oven to 375°. Clean and remove stems from mushrooms. Place the open end face-up on a cookie sheet. Fill each mushroom cap with feta cheese and top with pesto. Bake 10 minutes, or until feta is hot and mushrooms are tender. Serve immediately.

Spicy Cheese Balls

Prep. time: 20 mins. — Servings: 12
2 cups shredded Colby cheese
2 cups shredded cheddar cheese
2 tsps. cayenne pepper
1 tsp. paprika

In a food processor, combine Colby cheese, cheddar cheese and cayenne pepper. Process until smooth. Remove from processor and form into shape of a ball. Sprinkle with paprika. Cover and refrigerate until served. Serve with cracker of choice.

Sausage Link Bites

Prep. time: 15 mins. — Bake time: 10 mins. — Servings: 10
2 (8-oz.) packages crescent rolls
1 tbsp. sesame seed
4 ozs. Monterey Jack cheese, thinly sliced
1 lb. sausage links
barbecue sauce for dipping

Preheat oven to 350°. Separate and roll out crescent rolls on a cookie sheet. Sprinkle lightly with sesame seeds. Place a slice of cheese on top of sesame seeds. Place 1-2 sausage links onto crescent dough and roll up sausage, sesame seeds and cheese inside. Bake for 10 minutes.

One reason I don't drink is that I want to know when I am having a good time.

—Lady Astor