

ROLL OVER FOR IMPORTANT SAFETY INFORMATION

AMITIZA is a registered trademark of Sucampo Pharmaceuticals, Inc. Copyright ©2007 Takeda Pharmaceuticals North America, Inc.



[CLICK HERE TO LEARN ABOUT AMITIZA](#)

FOOD & COOKING

- Main Page
- Milwaukee
- Waukesha
- Washington
- Ozaukee
- Racine
- Wisconsin
- Politics Plus**
 - » Campaign for President
 - » State, Local Elections
 - » Inside State Politics
- Watchdog Online**
 - » Watchdog Reports
 - » Public Investigator
 - » Citizen Watchdog
 - » Data on Demand
 - » No Quarter
- Editorials
- Crossroads
- Traffic
- Education
- Obituaries
- SPORTS**
 - Main Page
 - Packers/NFL
 - Packer Insider**
 - Bucks/NBA
 - Brewers/MLB
 - Badgers
 - » Football
 - » Basketball
 - Golden Eagles
 - Panthers
 - Preps
 - Golf
 - Outdoors
 - Wave/Soccer
 - Admirals/Hockey
 - Racing
- BUSINESS**
 - Main Page
 - News
 - Economy
 - Health care
 - Investing
 - Workplace
 - More...
- ENTERTAINMENT**

JS ONLINE: FOOD & COOKING:

[E-MAIL](#) | [PRINT THIS STORY](#)

A kid-friendly New Year's Eve

By **DAWN ALBRECHT**
Special to the Journal Sentinel

Posted: Dec. 29, 2007

For busy parents, New Year's Eve planning often doesn't start until after the Christmas madness has ended. By then, baby sitters are either booked or have other plans.

Advertisement

This year, why not spend the evening ringing in the new year with your kids?

Keeping kids active and fueled are two ways to ensure a fun and stress-free New Year's Eve. Before the evening starts, make sure you have the games you want to play with the kids, any videos you're planning to watch and all the food that you'll need to keep the young ones happy.

Start the evening with your favorite meal. Whether it's burgers, lobster or sushi, make sure your kids eat at their normal dinner time.

As for activities after dinner, plan to be flexible and give the kids options. Start the evening with a fun family game like Apples to Apples or spoons.

"I love playing Mexican Train Dominoes with the kids," said Elaine May, mother of two. The Mays have a progressive dinner and games with the extended family and the kids to celebrate New Year's Eve.

When the kids get bored with a game, finish the game but then switch gears for a while. Enlist the kids' help with cooking. It will make the night more fun and encourage your children to try different foods.

Try making the deviled eggs first. It's an easy recipe and is loaded with protein. The kids can peel the eggs, scoop out the yolks and mix the ingredients in a plastic bag. When adding ingredients, throw in a few measurement questions and you've got a quick math review over the holiday break.

Alternate between family games, movies and cooking. New games should be

introduced early in the evening when kids are more alert. Spoons, hearts, old maid and UNO can be new again for adults when played with children who are just learning.

New Year's Eve



Photo/Tom Lynn

New Year's Eve can be a fun family night for games and appetizers. Crab Rangoon will get the new year off to a festive start for kids and adults alike, and the kids can even help with filling the wontons.



Deviled eggs are an appetizer that kids will love to eat as well as help make. And there are a few twists you can add to the recipe.



Photo/Tom Lynn

Enough with the Christmas cookies! Fruit kebabs are a perfect snack for ending the old year.

Game time!

Playing games together is a great way to bond as a family, on New Year's Eve or any time.

Entertainment
Main Page
Dining
Movies
Festivals
Music and
Nightlife
Performing Arts
Visual Arts
TV and Radio
Books
Calendars

FEATURES

Lifestyle
Advice Columns
Homes
» Neighborhoods
» Remodeling
» Gardening
Food/Cooking
Personal
Technology
Health/Science
Religion
Cars
Travel

AP COVERAGE

National
World
Business
Sports
Entertainment

NEED HELP?

Searching Articles
Photo Archives
Placing an Ad
Setting Your Home
Page
Newspaper
Subscriptions
Jobs @ MJS
About the
Journal Sentinel
Internships
Submit News Tips
Contact Us

FAQ

Questions about
accessing stories?
See our Frequently
Asked Questions
page.

PARTNER SITES

MKEonline.com
MilwaukeeMoms
TODAY'S TMJ4
620 WTMJ
94.5 WKTJ
CNI Newspapers
Lake Country

Mediflow Waterbase Pillow

Best Sleep Among Tested Pillows. Doctor Approved, \$5
Rebate Now!
www.mediflow.com

Lose 25 lbs in 2008!

Get your Free Diet Patch. Oprah & CBS featured Hoodia, a
dieting miracle!
CurbYourCravings.com

[Buy a link here](#)

[Buy a link here](#)

early enough in the evening (by 8 p.m.) to let it rise for an hour before the kids make their own pretzel letters or designs.

Offer different, easy dips for the pretzels. Try blindfolding adventurous children or adults and having them guess the dip. Kids love trying to trick their parents, so get behind the blindfold yourself and let the kids quiz you.

Later in the evening try the fruit kebabs with cheese. It's another good source of protein and natural sugars. The kebabs offer a great opportunity to let the kids experiment with new foods and make snacks for themselves.

Unless the kids are older, adults should cut the fruit and cheeses into manageable pieces. Try adding new fruits such as star fruit, kiwi or mango along with the more common apples, oranges, pineapple and pears.

The Crab Rangoon and Mulled Cider add an adult flair to a family evening. Kids can help make the Crab Rangoon by measuring and mixing the ingredients and stuffing the wontons, but an adult needs to do the cooking. Kids can also help measure and mix the mulled cider. The cider can be made without rum for a family evening or with rum for an adult party.

This pretzel recipe is from www.familyfun.com.

Soft Pretzels

1 package (¼ ounce) active dry yeast

1½ cups lukewarm water

¾ teaspoon salt

1½ teaspoon sugar

2 tablespoons butter, melted (or 2 tablespoons vegetable oil)

4 cups plus 1 tablespoon flour

1 egg, beaten

Coarse salt

In large bowl, soften yeast in water 10 minutes. Add salt, sugar and butter. Mix in flour until a dough forms. Knead the dough for 5 minutes and set aside for 1 hour.

Preheat oven to 450 degrees.

With a knife, cut dough into small pieces. Roll each piece into pencil-thin ropes and shape into pretzels. Cover a cookie sheet with foil and sprinkle evenly with 1 tablespoon flour.

Place pretzels onto floured cookie sheet. Brush with egg mixture and sprinkle coarse salt on top. Bake in preheated oven 12 minutes.

Variations: After brushing with egg, sprinkle with one of the following: salt, cinnamon and sugar or sesame seeds, onion or garlic salt.

UNO Attack! and
Sponge Bob
Operation are fun
variations of games
most parents grew
up with. Hide-and-
seek (indoors!) is a
great game to get
the kids moving and
recharged.

The pretzel dough
should be started

Here are some
suggestions and helpful
resources.

Card game rules

■ www.pagat.com
■ [members.shaw.ca/
bvwhit/cards.html](http://members.shaw.ca/bvwhit/cards.html)

Dominoes (Mexican Train rules)

■ [www.pagat.com/
domino/train.html](http://www.pagat.com/domino/train.html)

Kids' games

■ [www.gameskids
play.net/familyfun.com](http://www.gameskids
play.net/familyfun.com)

Some great kids' board games:

■ Yahtzee, dominoes,
Clue Jr., Twister,
Pictionary Jr., Cranium,
UNO, Operation
Memory, Jenga

New Year's Eve with the Kids

Your favorite dinner
fare:

■ Deviled Eggs (with
variations)
■ Fruit and cheese
kebabs
■ Soft Pretzels
■ Crab Rangoon
■ Mulled Cider



Pretzel dips: blueberry yogurt, ranch dressing or dip, peanut butter dip (½ cup peanut butter mixed with ½ cup plain yogurt).

Hugh Downs Reports:

Little-known heart attack symptom many people tragically ignore
Healthsecrets.com

Lose 15 Pounds This Month

Oprah and CBS featured Hoodia, a dieting miracle. Try a Free Sample
www.hoodia.net

Buy a link here

Deviled Eggs Makes 2 dozen

12 hard-cooked eggs

2 teaspoons Dijon mustard or mustard powder

¼ to ½ cup mayonnaise

1 teaspoon vinegar

Paprika or black pepper

Let kids peel the eggs. Adults: slice each egg in half lengthwise.

Let kids can scoop out the yolks with a small spoon and place them in a quart-size plastic bag with a zipper closure. Add the mustard, mayonnaise and vinegar.

Give the bag to the kids to squish the ingredients together. Make sure that the kids don't dig into the bag with their fingernails.

Cut the corner of the plastic bag approximately ¼ inch from the corner. Let the kids fill the egg-white halves with the yolk mixture, using the plastic bag as if it were a pastry bag. (First press all of the mixture toward the corner, then twist the top of the bag and show them how to hold it tight as they squeeze out the filling.)

Sprinkle with paprika or freshly ground black pepper.

Variations

These recipes are from www.cooks.com.

Crab-Stuffed Deviled Eggs Makes 12

6 hard-cooked eggs, peeled

3 1/3 tablespoons mayonnaise or salad dressing

1 1/3 tablespoons finely chopped celery

2 teaspoons Dijon mustard

1 teaspoon dried oregano

1 teaspoon onion powder

A few drops of Worcestershire sauce

Salt and pepper to taste

1 can (6 ounces) crab meat, drained

Cut eggs in half lengthwise. Remove yolks. With fork, mash yolks; add mayonnaise, celery, mustard, oregano, onion powder, Worcestershire sauce, and salt and pepper. Add crab meat; mix well. Refill whites with yolk mixture and garnish as desired.

Spinach Bacon Deviled Eggs Makes 2 dozen

1 dozen eggs, hard-cooked and peeled

½ cup frozen chopped spinach, thawed, drained and squeezed dry

¼ cup mayonnaise

¼ cup bacon bits

2½ tablespoons cider vinegar

1 tablespoon sugar

2 teaspoons black pepper

¼ teaspoon salt

Cut eggs in half lengthwise, scoop out yolks and mash with a fork. Add remaining ingredients and mix well. Spoon yolk mixture into egg halves. Chill until ready to serve (should chill 2 hours to overnight to let the flavors blend).

This more grownup recipe, a hit with most kids as well, is from www.allrecipes.com.

Crab Rangoon Makes 14

1 quart vegetable oil for frying

1 package (14 ounces) small won ton wrappers

2 packages (8 ounces each) cream cheese, room temperature

3 tablespoons dark soy sauce

1 teaspoon minced fresh ginger

1 teaspoon minced garlic

½ teaspoon dried parsley

½ teaspoon minced cilantro

1 pound crabmeat, shredded

In large heavy skillet or deep-fryer, heat oil to 360 degrees.

In small bowl, mix together cream cheese, soy sauce, ginger, garlic, parsley, cilantro and crabmeat.

Place ½ to 1 teaspoon of the cream cheese mixture into center of each won ton wrapper. Fold won ton wrapper over stuffing to make a triangle or a half moon, depending on the shape of the won ton wrappers you have purchased. Moisten edges with a little water, and seal. Place prepared won tons under a slightly moist paper towel until ready for frying.

Add 3 or 4 won tons to the hot oil, and cook until golden brown, turning once. Set aside on paper towels to drain. Repeat until all won tons have been fried. Serve hot.

This recipe is from www.goodhousekeeping.com.

Mulled Cider Makes 1 gallon

1 gallon apple cider

4 cinnamon sticks (each 3 inches long)

1½ teaspoons whole allspice

1 teaspoons whole cloves

1 navel orange, sliced

1 lemon, sliced

Additional cinnamon sticks, for garnish (optional)

In 6-quart saucepot over high heat, bring cider to a boil with cinnamon sticks, allspice, cloves, and orange and lemon slices. Reduce heat to low; cover and simmer about 45 minutes.

Pour cider through sieve into heat-safe punch bowl. Discard spices and fruit slices. Serve hot cider in warm cups accompanied by cinnamon-stick stirrers if you like.

Alcoholic version (for another time): 1 cup rum can be added after the simmering process. Heat

through but do not let cider return to a boil.

JSONline AdLinks

AARP Auto Ins Quotes

Over 50? Save \$385 On Auto Ins With The Hartford. Free No Hassle Quote
AARP.TheHartford.com

New Car Secrets

Learn the Dealer's Secret and Save \$\$\$, on Your New Vehicle!
www.secretautoprice.com

Haus Hessen

German Imports such as Cuckoo Clocks, Nutcrackers, Pyramids, more.
www.haushessen.com

Weight loss-Guaranteed!

Lose 7-20 pounds in ONLY 9 days with new cleansing technology.
http://diet4cleansing.com

Hugh Downs Reports:

Little-known heart attack symptom many people tragically ignore
Healthsecrets.com

[Buy a link here](#)

From the Dec. 30, 2007 editions of the Milwaukee Journal Sentinel
Have an opinion on this story? [Write a letter to the editor.](#)

Don't miss one more day of local news and money-saving offers! [Subscribe Today!](#)

[BACK TO TOP](#)

H&R Block Online tax prep guarantees your maximum refund.



H&R BLOCK
You got people™

< Never overpay. >

hrblock.com

[News](#) | [Business](#) | [Sports](#) | [Entertainment](#) | [Classifieds](#) | [Jobs](#) | [Wheels](#) | [Homes](#) | [Rentals](#)

[RSS](#) XML/RSS News Feeds ([What's this?](#)) | [JSO Wireless](#) | [Careers at the Journal Sentinel](#)

© 2005-2007, Journal Sentinel Inc. All rights reserved. | Produced by [Journal Interactive](#) | [Privacy Policy](#)

Journal Sentinel Inc. is a subsidiary of [Journal Communications](#).