



Lois Anderson (left), 91, who has been a regular at Husky home games since 1946, kicks off another season with granddaughters Kate Anderson, Kristin Nelson and Susan Puz, and UW junior Paris Froissart; below, entertaining expert Kelley L. Moore with another member of the Anderson clan, Brady Nelson

GAME DAY

Celebrate fall and football with a tailgate party at Husky Stadium By Kelley L. Moore

AS THE DAYS GET SHORTER and temperatures cool, some Seattleites say a wistful goodbye to the lazy days of summer. For others, the crisp autumn air brings one of the year's best beginnings: the dawn of a new Husky football season—and with it, the decades-old tradition of tailgating. ¶ Whether floating on a yacht in pristine Union Bay or heckling the opposing team from the parking lot, University of Washington fans are known for taking their pre-game celebrations seriously. None more so, perhaps, than the Anderson clan, a fourth-generation family of die-hard Husky fans that has held season tickets for the past 60 years. ¶ “We’re here every home game, rain or shine, win or lose,” says Kate Anderson, an assignment editor at KING-5 news and a member of the family’s third generation of Dawg fans. “There’s nothing better than Husky Saturdays.” ¶ The ingredients are simple—food, friends, family and football—but the best game-day events manage to be more than the sum of their parts. With a few thoughtful touches, you can celebrate the season in style and turn a typical tailgate party into a fabulous fete. ¶ Husky stadium’s breathtaking views of Mount Rainier, the Olympics and Lake Washington provide the perfect backdrop, but you can up the tailgating ante by turning



and “purple and gold” bleu cheese and beet salad. Use your menu to jump-start team spirit by putting the opposing team on the hot seat: Grilled *Colorado buffalo* burgers or roasted *Oregon duck* salad, anyone? ¶ With your color palette predetermined and your attire limited to Husky gear, a tailgate party may not seem to leave much room for imagination, but little details such as hand-decorated food trays and thoughtfully stocked goody bags will make the event a resounding success. The key is to think about how to make everyone comfortable. For instance, give your guests tote bags that hold useful items such as hand warmers, stadium blankets and temporary tattoos, plus sweet treats like adorable dog bone-shaped cookies. ¶ With a perfectly planned purple-and-gold tailgate party you’ll quickly forget the dog days of summer and welcome the Dawg days of fall. 5



Clockwise from top, Paris Froissart enjoys a grilled hot dog courtesy of McCormick & Schmick’s; Brady Nelson tosses a football while waiting for the grill to heat up; Giselle, an 8-year-old Siberian Husky owned by UW Bookstore customer service representative Tsunami Barnes, drops by the celebration; help guests stay comfortable—and show their spirit—during the game with a Husky tote bag (\$19.95) stuffed with a stadium pillow (\$12.95), felt blanket (\$24.95), purple and gold Mardi Gras beads (\$3.95), and pom poms, pins and temporary tattoos (\$1.95–\$6.95) from University Book Store (4326 University Way NE; 206.634.3400; bookstore.washington.edu), plus Coleman hand- and toe-warmers (\$1.49 and \$1.79 at Fred Meyer, 915 NW 45th St.; 206.297.4300)



Bow Down to Washington

GET THE PARTY STARTED WITH A ROUSING RENDITION OF THE HUSKY FIGHT SONG

*Bow Down to Washington,
Bow Down to Washington,
Mighty Are The Men
Who Wear the Purple and the Gold,
Joyfully We Welcome Them
Within the Victors Fold.
We Will Carve Their Names
In the Hall of Fame
To Preserve the Memory of Our Devotion.
Heaven Help the Foes of Washington;
They're Trembling at the Feet
Of Mighty Washington,
The Boys Are There With Bells,
Their Fighting Blood Excels,
It's Harder to Push Them Over the Line
Than Pass the Dardanelles.
Victory the Cry of Washington...
Leather Lungs Together
With a Rah! Rah! Rah!
And O'er the Land
Our Loyal Band
Will Sing the Glory
Of Washington Forever*

your personality-free parking spot into an intimate mingling space. Warm up your surroundings with tactile materials such as a stretch of AstroTurf to evoke an end zone. Ensure a cozy gathering—no matter what the weather—by grouping portable chairs under a sturdy tarp. ¶ The same principle that governs your fall wardrobe holds true for your event: It's all about layering. Don't be afraid to bunch together lots of cheerful decorations such as pom-poms and footballs. Guests will toss the footballs, then take the pom poms into the game. ¶ More than a picnic but not quite a dinner party, a tailgate party is only as good as its food. The catering crew at McCormick & Schmick's, whose tailgating résumé includes a decade of catering pre-game brunches, suggests out-of-the-ordinary fare such as buttery grilled oyster sandwiches



Clockwise from top, McCormick & Schmick's dog bone-shaped cookies; the catering team from McCormick & Schmick's elevated the menu beyond typical tailgating fare with barbecued oyster sandwiches; save your guests from balancing plates on their knees by providing sturdy trays, like the one shown here (\$4 at Pier One, 2600 SW Barton St.; 206.938.0167; pier1.com), which is painted gold and topped with AstroTurf (\$16.85 per pre-cut 6-foot by 8-foot square at Home Depot, 2701 Utah Ave. S; 206.467.9200; homedepot.com). McCormick & Schmick's menu also included juicy burgers, golden beet and bleu cheese salad, grilled local corn and Yukon gold and purple potato salad

McCormick & Schmick's Barbecued Oyster Sandwiches

Feeds 4 to 6 as an appetizer

TOOLS:

Charcoal grill
Cast iron skillet or non plastic-handled fry pan
Oyster knife and heavy leather gloves to handle the hot oysters

INGREDIENTS:

4 dozen medium to large Hood Canal oysters
1 cube butter
1 cup dry white wine
1 cup chopped onion
6 cloves chopped garlic
2 tablespoons chopped fresh cilantro, parsley or basil
1 teaspoon Worcestershire sauce
Juice of one lemon
Pinch of fresh ground pepper
Tabasco Sauce (a few drops per finished oyster)
1 or 2 loaves of French bread, buttered, cut into slices, wrapped in foil and heated

Light the coals and heat the grill to medium hot. Place skillet to one side of the grill, melt the butter, add the white wine, then the other ingredients in the order listed. Place oysters on the grill, deep side down. Cook until they open or until 90 percent of the juice is cooked off, about 5 to 7 minutes. With gloves on, open oysters, remove meat and place it in the skillet. Place additional oysters on the grill and repeat. Place an oyster on a slice of bread, add sauce and shake on a few drops of Tabasco sauce.