

TONIGHT'S HOMEWORK

Help lead a Wolf Pack to water

Frank Lloyd Wright was quoted as saying, "Nothing more powerfully creates heritage than the imaginative use and stewardship of land." In arid Nevada, the driest state in the nation, unprecedented growth and natural disasters can strain our water resources. As August faded into September, the Reno-Sparks area was experiencing one of its 10 longest dry spells on record.

For our fourth Tonight's Homework contest, we're looking for your best ideas for conserving water in Nevada. Think beyond the tried and true water-conservation methods. If your idea involves a novel way to collect and reuse water, that's fine.

The best ideas will be listed in the Winter 2007 issue and on the magazine's website, <http://www.unr.edu/nevadasilverandblue>. Contest winners will receive a certificate good for a Nevada sweatshirt courtesy of the Associated Students of the University of Nevada bookstore. The deadline for the contest is Nov. 23.

Submit ideas to silverblue@unr.edu, or mail them to: Nevada Silver & Blue MS 0007, University of Nevada, Reno, Reno, NV 89557. Include a phone number where you can be reached and tell us your sweatshirt size (S, M, L, XL) and hometown. If you're an alum, please include graduation-year information and major in your letter.

You'll recall we asked for your most mouth-watering tailgate recipes in the Summer 2007 issue. After all, the Homecoming game is Oct. 6. Take a look at the responses on this page.

#85's Sweet & Spicy Kahlua Baked BBQ Beans

Charlie Lee, '76 (journalism), '85 (criminal justice), Bradenton, Fla.

INGREDIENTS FOR A FOUR- PERSON SERVING:

- One (1) 28 oz. can of Bush's Maple Cured beans (or beans of your preference)
- ½ cup of cooked, diced bacon
- 1 cup of sweet BBQ sauce (Sonny's sweet, Carolina Honey or similar)
- ½ cup of Kahlua
- ½ cup of diced sweet onion or a blend of preferred onions)
- ½ cup of diced bell peppers (green, yellow, red, orange or any combination)
- 1 teaspoon of dried mesquite spice
- 1 teaspoon of season-all spice
- 1 teaspoon of garlic-herb spice or garlic salt
- 1 teaspoon of either chicken mesquite or beef mesquite spice
- ½ cup of finely grated smoked cheddar cheese
- ¼ cup of finely diced jalapeno or banana peppers (or adjust to preference)
- 1 covered Pyrex or baking bowl
- Optional: you may add smoked or spiced-diced chicken or beef

PREPARATION:

- Drain and strain 1 can of beans and remove any fatty pieces of bacon
- Pour beans into Pyrex bowl
- Add diced bacon, onions, peppers, cheese (and diced chicken or beef, if any)
- Sprinkle one half of the listed spices over beans
- Gently mix all ingredients
- Pour Kahlua and BBQ sauce over the beans
- Sprinkle remaining spices over the beans
- Gently mix all the ingredients again and cover the bowl with its lid

BAKING:

- Bake the covered beans for at least 30 minutes at 350 degrees
- After 30 minutes, remove cover, gently stir beans and bake at least another 30 minutes uncovered. After this additional 30 minutes, remove beans to serve hot or continue to bake until the desired consistency is achieved (and feel free to mix more Kahlua as needed for taste)

Serve hot or cold

Tailgate Menu

Carrie Thorpe

- 1) **Chili-cheese hot dog loaded with cheddar cheese**, \$6.25; optional onions/and sour cream for 50 cents more, piled on top of some french fries.
- 2) **Blue Moon beer with oranges**: 1 bottle for \$5 or \$3.50 for home brew from an approved community organization affiliated with the school.
- 3) **Peanut Butter Rice Krispies Treats®**: Any organization (Wolf Pack/or approved community) who wants to make 20 percent for fund raising. \$2.50 per large square in plastic bag (non-seal type), silver or blue frillies tied onto bag to close it.

LOOK ONLINE

To submit your entry, or to read the last issue's contest entries, visit our website, <http://www.unr.edu/nevadasilverandblue>.

WIN THIS SWEATSHIRT!



USE YOUR BRAIN, win a sweatshirt. If the design shown here is not available at the time of judging, winners will receive a certificate good for the sweatshirt of their choice of a comparable price. Submissions not used will be posted online at <http://www.unr.edu/nevadasilverandblue/online/index.html>