

# 2024 Big Game Guide

San Francisco 49ers  
vs.  
Kansas City Chiefs

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# BIG GAME GUIDE

## How to host a fun playoff watch party

**J**ANUARY is among the colder months of the year, but for football fans things are just starting to heat up when the calendar turns to a new year. In addition to featuring the College Football Playoff semifinals (January 1) and championship game (January 8), January also ushers in the National Football League playoffs, which begins with wild card weekend on January 13. That schedule can warm the hearts of football fans no matter how cold it may be outside.

With so many great games on the horizon, now is the time for football fanatics to brush up on their hosting skills. A game watch party is a great way to enjoy the action with fellow fans, friends and family, and the following are some ways hosts can take those football festivities up a notch.

- Provide ample room and seating. When hosting a party for the big game, pick a room in the house with enough room and seating to accommodate all of your guests. Folding chairs can be brought in to the viewing area to ensure everyone has a seat, but the right viewing area is one where additional seats won't make everyone feel as though they are sitting on top of one another. A



basement or open concept living room makes for an ideal viewing area.

- Set up more than one viewing area. Football certainly has its share of fanatical fans, but it also has plenty of casual fans who may attend a watch party to socialize more than see the action. Multiple viewing areas can accommodate

various types of fans and solve any space and seating issues that arise. A separate kids-only viewing area also can accommodate young fans.

- Stock up on finger foods. When planning a watch party menu, keep in mind that most people will be eating in the viewing area instead of at a dinner

table. Finger foods are ideal in such situations. Hosts who want to cook for the crowd can prepare small dishes like meatball or chicken sliders, chicken wings and frozen pizzas cut into bite-size pieces. And don't forget portable snacks like pretzels, chips, diced vegetables with hummus, and nachos.

- Take your tech for a test run. Food and accommodations might garner the bulk of hosts' attention in the days leading up to the big game, but don't forget to take your tech for a test run. Many homes have abandoned traditional cable television in favor of streaming services, so if your home is among the

legions of cord cutters, confirm in the days ahead that your streaming app is working and that you have the latest version of the app installed on all devices that will be used to show the game. Check speakers as well to ensure everyone can hear the broadcast clearly regardless of where they're sitting.

## Grill some buffalo wings for the big game this weekend

**F**OOTBALL season heats up each January, when fans of both college football and the professional game look forward to each sport's respective playoffs. Though playoff expansion is on the horizon for the college game, the postseason remains a four-team format for the time being, with the semifinals kicking off on January 1 before the championship game on January 8. The National Football League will host its traditional playoff format again this season, with Wild Card weekend kicking off January 13 before the league ultimately crowns its champion in Las Vegas on February 11.

January is undeniably a big month for football fans. Playoff weekends are that much more fun when hosting or attend-

ing a game watch party for the big game, as food and fellow fans only add to the enjoyment of the competition on the field. Though many foods are at home during game watch parties, perhaps no dish is more associated with football than chicken wings.

Wings make the ideal food when watching football, and this recipe for "Grilled Buffalo Wings" courtesy of cookbook author Katie Lee Biegel and The Food Network can make a delicious addition to your game day spread.

### Grilled Buffalo Wings

Yields 6 to 8 servings

- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder



3 pounds whole chicken wings

6 tablespoons unsalted butter

1/3 cup hot sauce  
1 tablespoon apple cider vinegar

1 tablespoon honey

1. In a small bowl, combine the salt, pepper and garlic powder. In a large bowl, toss the wings with the salt mixture to evenly coat.

2. Preheat a gas grill to medium heat (about 350 F).

3. Place the wings on the grill, crowding them together so that they are all touching (this goes against the conventional wisdom of giving meat room so it doesn't steam; you want them to steam

so they stay moist). Grill, flipping the wings every 5 minutes, for a total of 20 minutes of cooking.

4. In the meantime, heat the butter, hot sauce, vinegar, and honey in a saucepan over low heat and whisk to combine.

5. In a clean large bowl, toss the wings with the sauce. Turn the heat up on the grill to medium-high. Use tongs to remove the wings from the sauce and put them back on the grill until the skins crisp, 1 to 2 minutes per side. Put the wings back in the bowl with the sauce, toss and serve.

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# BIG GAME GUIDE

## Nachos make the ideal game day snack

**B**IG games dot the college and professional football landscapes each year beginning in late summer and ending in mid-winter. But no games are bigger than those that take place once the calendar turns to a new year. That's when the postseason begins in both college and professional football.

Game watches with fellow fans, family and friends are a great way to make playoff football even more enjoyable. With so many big games on the horizon, football fans would be wise to ready their culinary arsenal. Whether you're hosting at home or going to a game watch at a fellow fan's house, keep in mind that food and football are a great match.

Certain dishes have long since staked their claim on the game watch dinner and snacking tables, and nachos certainly need no introduction to football fans. As this year's playoffs kick off, football fans can try this recipe for "Loaded Beef Nachos" courtesy of All-Recipes.com.

**Loaded Beef Nachos**  
Serves 4  
**Taco Seasoning:**  
5 teaspoons paprika  
1/4 teaspoons garlic powder  
1/4 teaspoons ground cumin  
1/4 teaspoons onion powder  
1 teaspoon chili



powder  
1 teaspoon oregano leaves  
1 1/2 teaspoons salt  
**Nachos:**  
2 tablespoons vegetable oil  
1 pound ground beef  
1 cup diced onion  
1 cup diced green bell pepper  
1 10-ounce can diced tomatoes with green chiles (such as RO-TEL®)  
1 15-ounce can Mexican-style corn (op-

tional)  
1 16-ounce can refried beans  
1 cup shredded Cheddar cheese, or as needed  
4 ounces tortilla chips, or as needed  
**Toppings (optional):**  
1/2 cup sour cream (optional)  
1/2 cup salsa (optional)  
1/4 cup sliced black olives (optional)  
1/4 cup sliced jalapeños (optional)

1/4 cup green onion  
For taco seasoning: Stir paprika, garlic powder, cumin, onion powder, chili powder, oregano, and salt together in a small bowl; set aside.  
Heat oil in a large skillet over medium-high heat; cook and stir ground beef in the hot skillet until browned and crumbly, 5 to 7 minutes. Stir in onion and green pepper; cook and stir with oil and juices from browned meat until much of the liquid

has evaporated, about 2 minutes more.  
Stir 1/2 can diced tomatoes with chilies and Mexican-style corn into skillet. Season beef mixture to taste with prepared taco seasoning mix.  
Stir together the remaining 1/2 can diced tomatoes with chilies and refried beans in a microwave-safe bowl. Microwave on high until heated through, stirring every 30 seconds, 1 to 3 minutes.  
To assemble nachos:

Lay half of tortilla chips in a single layer on a microwave-safe plate, then drop teaspoons of refried beans onto chips, followed by meat mixture and shredded cheese. Repeat with remaining chips, beans, meat, and cheese to make a second layer.  
Microwave on high until cheese is melted and nachos are warm, 2 to 3 minutes. Top with sour cream, salsa, olives, jalapeños, and green onion as desired.

## Super game day cocktail ideas for this weekend

**E**VEN though the holiday season may be over, there are still plenty of reasons to celebrate with friends and family. After all, when the gift-giving cools off, the action on the gridiron heats up, culminating in one of the most-watched sporting events.

The Big Game will take place on February 11, 2024 at Allegiant Stadium in Las Vegas, giving sports fans, who also double as game day hosts and hostesses, plenty of time to plan their festivities. Wings, nachos, sliders, and sandwiches are standard fare for game day entertaining, but savvy hosts also must give thought to the beverages they will serve.

An assortment of spirited and non-alcoholic drinks are the norm, and many who entertain may think beer is all that's needed for game day fun. However, some may want to elevate their Super Bowl hosting with specially curated cocktails. Here's how to get started.

**Team theme**  
A fun way to serve cocktails is to tie the theme into the teams who are facing off. Research the most popular cocktail for the team's home state or city. For example, if the Cowboys are playing, you

can serve "Hit the Road Jack," which was named the official cocktail of Dallas several years back. Otherwise, search drinks that coordinate with the team itself. You can serve a "Tiger Tea" for the Bengals, a "Buccaneer" cocktail if Tampa Bay is playing or a "Black Raven" should Baltimore make it to the big game.

**Offer trendy options**  
Trends emerge in the world of cocktails, and if you lean into those trends, you're bound to have grateful guests. According to EHL Insights, which provides hospitality and business news, savory and spicy cocktails are becoming increasingly popular as people desire more complex and interesting flavors in their drinks. A "Pineapple Jalapeño Margarita" can pair nicely with bite-sized tacos, or serve a "Cucumber Wasabi Martini" alongside California rolls and fried wontons. The Negroni remains a trendy cocktail and features sweet, bitter and botanical flavors that can work well with Italian cuisine.

**Game day punch**  
If you don't want to worry about having enough supplies on hand for a bevy of different cocktails, have a big-batch punch at the ready

for guests. There are many variations, but this recipe for "Whiskey-Apple Cider Punch" can appeal to the masses. It evokes those fall flavors that signal football season, and it works well with many comfort foods. Try it, courtesy of Southern Living Test Kitchen.

**Whiskey-Apple Cider Punch**  
Serves 10  
1 cup frozen cranberries, thawed  
1/4 cup packed light brown sugar  
1/2 cup water, divided  
3 cups bourbon  
1 1/2 cups fresh lemon juice (from 14 lemons)  
3/4 cup honey  
1 24.5-ounce bottle sparkling apple cider, chilled

1 Granny Smith apple, thinly sliced (optional)  
Combine thawed frozen cranberries, light brown sugar, and 1/4 cup water in a food processor; process until cranberries are roughly chopped and sugar has almost dissolved, about 30 seconds. Transfer to a large bowl.  
Add bourbon, fresh lemon juice, honey, and remaining 1/4 cup water; stir until well combined and sugar is dissolved. Pour mixture through a fine wire-mesh strainer into a 3- to 4-quart pitcher, discarding solids. Chill at least 1 hour or up to 8 hours. Just before serving, gently stir in sparkling apple cider. Pour into glasses and, if desired, garnish with Granny Smith apple slices.



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# History of the Big Game

Game	Date	Results	Location	MVP
I	1-15-1967	Green Bay 35, Kansas City 10	Los Angeles, CA	Bart Starr
II	1-14-1968	Green Bay 33, Oakland 14	Miami, FL	Bart Starr
III	1-12-1969	NY Jets 16, Baltimore 7	Miami, FL	Joe Namath
IV	1-11-1970	Kansas City 23, Minnesota 7	New Orleans, LA	Len Dawson
V	1-17-1971	Baltimore 16, Dallas 13	Miami, FL	Chuck Howley
VI	1-16-1972	Dallas 24, Miami 3	New Orleans, LA	Roger Staubach
VII	1-14-1973	Miami 14, Washington 7	Los Angeles, CA	Jake Scott
VIII	1-13-1974	Miami 24, Minnesota 7	Houston, TX	Larry Csonka
IX	1-12-1975	Pittsburgh 16, Minnesota 6	New Orleans, LA	Franco Harris
X	1-18-1976	Pittsburgh 21, Dallas 17	Miami, FL	Lynn Swann
XI	1-9-1977	Oakland 32, Minnesota 14	Pasadena, CA	Fred Biletnikoff
XII	1-15-1978	Dallas 27, Denver 10	New Orleans, LA	H. Martin & R. White
XIII	1-21-1979	Pittsburgh 35, Dallas 31	Miami, FL	Terry Bradshaw
XIV	1-20-1980	Pittsburgh 31, LA Rams 19	Pasadena, CA	Terry Bradshaw
XV	1-25-1981	Oakland 27, Philadelphia 10	New Orleans, LA	Jim Plunkett
XVI	1-24-1982	San Francisco 26, Cincinnati 21	Pontiac, MI	Joe Montana
XVII	1-30-1983	Washington 27, Miami 17	Pasadena, CA	John Riggins
XVIII	1-22-1984	LA Raiders 38, Washington 9	Tampa, FL	Marcus Allen
XIX	1-20-1985	San Francisco 38, Miami 16	Stanford, CA	Joe Montana
XX	1-26-1986	Chicago 46, New England 10	New Orleans, LA	Richard Dent
XXI	1-25-1987	NY Giants 39, Denver 20	Pasadena, CA	Phil Simms
XXII	1-31-1988	Washington 42, Denver 10	San Diego, CA	Doug Williams
XXIII	1-22-1989	San Francisco 20, Cincinnati 16	Miami, FL	Jerry Rice
XXIV	1-28-1990	San Francisco 55, Denver 10	New Orleans, LA	Joe Montana
XXV	1-27-1991	NY Giants 20, Buffalo 19	Tampa, FL	Ottis Anderson
XXVI	1-26-1992	Washington 37, Buffalo 24	Minneapolis, MN	Mark Rypien
XXVII	1-31-1993	Dallas 52, Buffalo 17	Pasadena, CA	Troy Aikman
XXVIII	1-30-1994	Dallas 30, Buffalo 13	Atlanta, GA	Emmitt Smith
XXVIX	1-29-1995	San Francisco 49, San Diego 26	Miami, FL	Steve Young
XXX	1-28-1996	Dallas 27, Pittsburgh 17	Tempe, AZ	Larry Brown
XXXI	1-26-1997	Green Bay 35, New England 21	New Orleans, LA	Desmond Howard
XXXII	1-25-1998	Denver 31, Green Bay 24	San Diego, CA	Terrell Davis
XXXIII	1-31-1999	Denver 34, Atlanta 19	Miami, FL	John Elway
XXXIV	1-30-2000	St. Louis 23, Tennessee 16	Atlanta, GA	Kurt Warner
XXXV	1-28-2001	Baltimore 34, NY Giants 7	Tampa, FL	Ray Lewis
XXXVI	2-3-2002	New England 20, St. Louis 17	New Orleans, LA	Tom Brady
XXXVII	1-26-2003	Tampa Bay 48, Oakland 21	San Diego, CA	Dexter Jackson
XXXVIII	2-1-2004	New England 32, Carolina 29	Houston, TX	Tom Brady
XXXVIX	2-6-2005	New England 24, Philadelphia 21	Jacksonville, FL	Deion Branch
XL	2-5-2006	Pittsburgh 21, Seattle 10	Detroit, MI	Hines Ward
XLI	2-4-2007	Indianapolis 29, Chicago 17	Miami Gardens, FL	Peyton Manning
XLII	2-3-2008	NY Giants 17, New England 14	Glendale, AZ	Eli Manning
XLIII	2-1-2009	Pittsburgh 27, Arizona 23	Tampa, FL	Santonio Holmes
XLIV	2-7-2010	New Orleans 31, Indianapolis 17	Miami Gardens, FL	Drew Brees
XLV	2-6-2011	Green Bay 31, Pittsburgh 25	Arlington, TX	Aaron Rodgers
XLVI	2-5-2012	NY Giants 21, New England 17	Indianapolis, IN	Eli Manning
XLVII	2-3-2013	Baltimore 34, San Francisco 31	New Orleans, LA	Joe Flacco
XLVIII	2-2-2014	Seattle 43, Denver 8	East Rutherford, NJ	Malcolm Smith
XLVIX	2-1-2015	New England 28, Seattle 24	Glendale, AZ	Tom Brady
L	2-7-2016	Denver 24, Carolina 10	Santa Clara, CA	Von Miller
LI	2-5-2017	New England 34, Atlanta 28 (OT)	Houston, TX	Tom Brady
LII	2-4-2018	Philadelphia 44, New England 31	Minneapolis, MN	Nick Foles
LIII	2-3-2019	New England 13, LA Rams 3	Atlanta, GA	Julian Edelman
LIV	2-2-2020	Kansas City 31, San Francisco 20	Miami Gardens, FL	Patrick Mahomes
LV	2-7-2021	Tampa Bay 31, Kansas City 9	Tampa, FL	Tom Brady
LVI	2-13-2022	LA Rams 23, Cincinnati 20	Los Angeles, CA	Cooper Kupp
LVII	2-12-2023	Kansas City 38, Philadelphia 35	Glendale, AZ	Patrick Mahomes



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