TAILGATE PARTY PACK

CAAAAA LEAPS HOMECOMING // 2021 SEPTEMBER 27-OCTOBER 2

7 – PURDUE

THE PARTY

STARTS HERE

Purdue is more than a place—it's home.

Our gold and black spirit runs deep in our hearts.

Throughout this packet, find ways to celebrate and show off your Boilermaker spirit.

#GiantLeapsHome #PurdueHomecoming

DECORATIONS // PHOTO PROPS

WHAT'S COOKING ON CAMPUS

SUIT UP FOR THE BIG GAME

RAISE OUR SONG ANEW

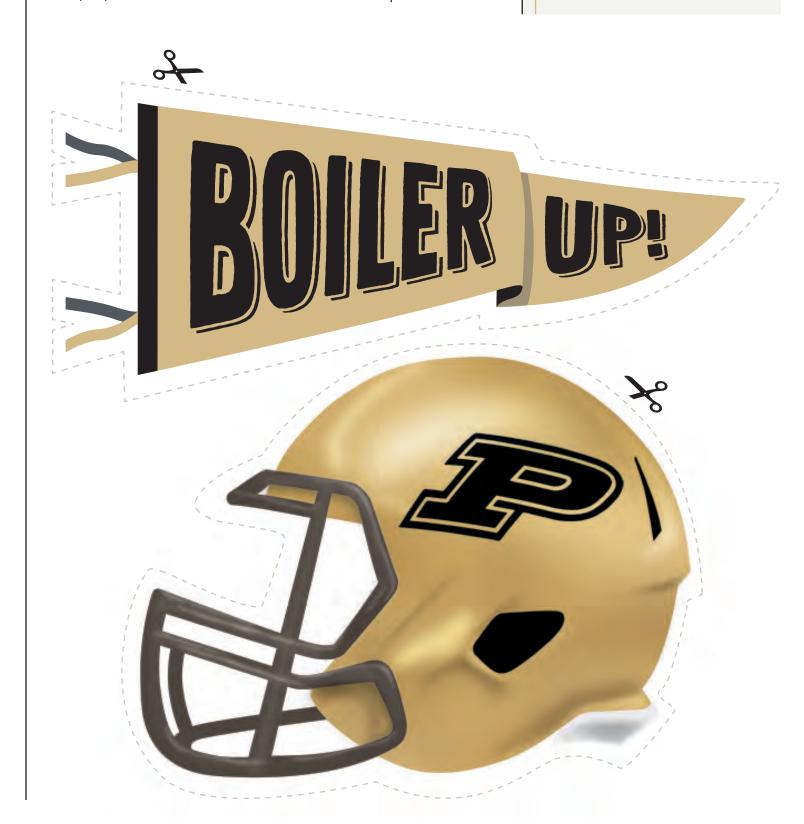


DECORATIONS // PHOTO PROPS

Print, cut, and use these decorations and ideas to Boiler Up!

TAG YOUR PHOTOS

using hashtags **#GiantLeapsHome #PurdueHomecoming**



DECORATIONS // PHOTO PROPS

PURDUE BANNER







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TAILGATE PARTY PACK HOMECOMING // 2021

DECORATIONS // PHOTO PROPS

NOISEMAKER

Materials needed:

Recycled plastic water bottles (completely dry)

Dry beans (black beans and pinto beans)

Printable labels (next page)

Double-sided tape

Additional materials needed: funnel, printer, hot glue or superglue (optional)

Directions:

- Begin by removing any labels from the water bottles and rinsing them out—leaving them to dry completely.
- Use a funnel to transfer the beans to the water bottles.
- Tape label to bottle.
 - A dab of hot glue (or superglue) can be added to the lid before you screw it on.





TAG YOUR PHOTOS

using hashtags #GiantLeapsHome #PurdueHomecoming



GO BOILERMAKERS! GO BOILERMAKERS! GO BOILERMAKERS!



DECORATIONS // PHOTO PROPS

MINI MEGAPHONE

Tag your photos using hashtags #GiantLeapsHome #PurdueHomecoming

Materials needed:

Sturdy paper or cardboard

Scissors and tape or stapler

Markers/crayons—anything to decorate with (optional)

Directions:

Use the diagram as a guide and copy onto sturdy paper (cardstock or an empty cereal box turned inside out).

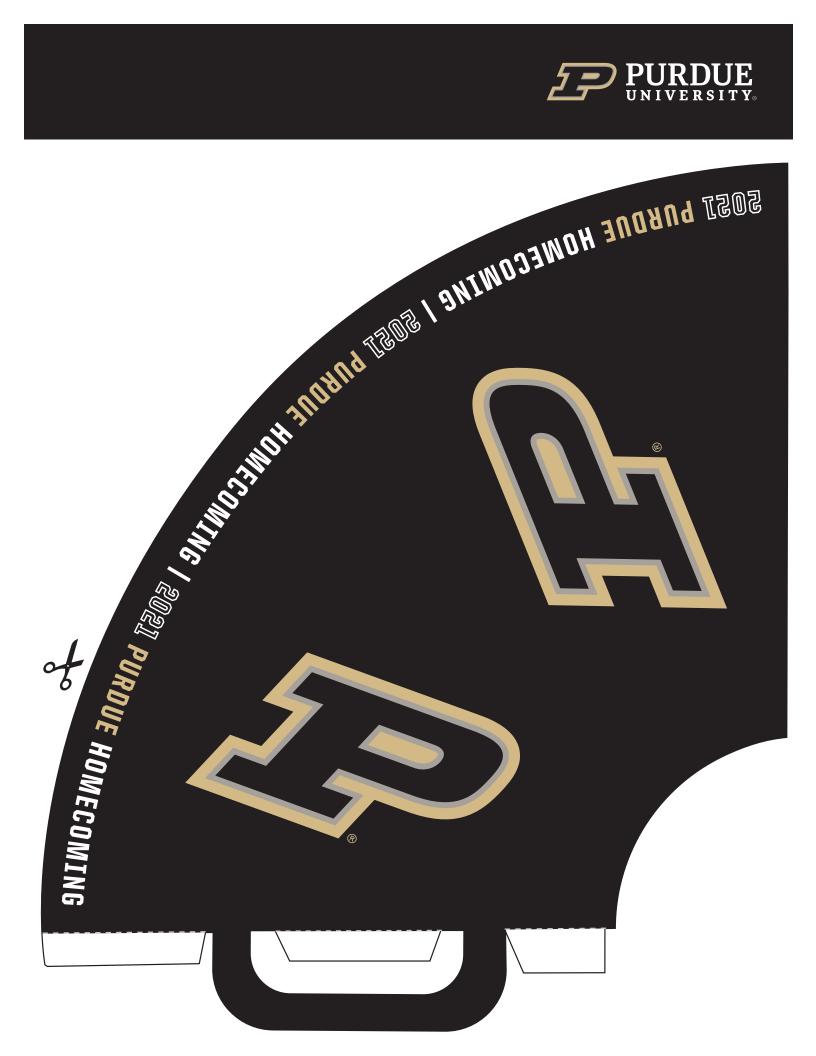
Color/paint/decorate your megaphone or print the design opposite as a wrap.

Alternatively, you can print the design straight onto cardstock.

Tape or staple your megaphone together.







WHAT'S COOKING ON CAMPUS

Celebrate with some tasty Boilermaker recipes!

RECIPE: BOILERMAKER TAILGATE CHILI

INGREDIENTS

- 2 pounds ground beef chuck
- 1 pound bulk Italian sausage
- 3 (15 oz) cans chili beans, drained
- 1 (15 oz) can chili beans in spicy sauce
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- 2 (28 oz) cans diced tomatoes with juice
- 1 (6 oz) can tomato paste
- 1 large yellow onion, chopped
- 3 stalks celery, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 green chili peppers, seeded and chopped
- 1 tbsp bacon bits
- 4 cubes beef bouillon
- ½ cup Boiler Gold American Golden Ale (brewed by People's Brewing Company)

- 1/4 cup chili powder
- 1 tbsp Worcestershire sauce
- 1 tbsp minced garlic
- 1 tbsp dried oregano
- 2 tsp ground cumin
- 2 tsp hot pepper sauce (e.g. Tabasco™)
- 1 tsp dried basil
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp cayenne pepper
- 1 tsp paprika
- 1 tsp white sugar
- 1 (10.5 oz) bag corn chips (e.g. Fritos®)
- 1 (8 oz) package shredded cheddar cheese

MOCKTAILS

EVER TRUE BLUE

Hawaiian Punch
White cranberry juice
7-Up

BELL TOWER SOUR

Frozen limeade 7-Up

ITALIAN-PETE'S CHERRY SODA

Flavored syrup Club soda Cream

STATE STREET SUNRISE

Orange juice Grenadine

GOLDEN PUNCH

64 fluid oz white grape juice 2 liters ginger ale

DIRECTIONS

Heat a large stockpot over medium-high heat.

Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease. Pour in the chili beans, spicy chili beans, diced tomatoes, and tomato paste. Add the onion, celery, green and red bell peppers, chili peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.

After 2 hours, taste and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate and serve the next day.

To serve, ladle into bowls and top with corn chips and shredded cheddar cheese.



RECIPE: PURDUE DINING & CULINARY CHOCOLATE CHIP COOKIES

INGREDIENTS

½ cup butter

½ cup margarine

11/4 cup sugar

½ cup brown sugar

2 eggs

1 tsp vanilla

2 1/4 cup flour

3/4 tsp soda

1 tsp salt

12 oz chocolate chips

DIRECTIONS

Cream together butter, margarine, and both sugars. Add eggs and mix. Add vanilla. Combine dry ingredients and mix until just combined; do not overmix. Add in chocolate chips.

Chill dough for at least 30 minutes. Drop by rounded tablespoon onto baking sheet and bake at 350 degrees for 8–12 minutes.

Cool on baking sheet for one minute, then transfer to wire rack to cool completely.



SUIT UP FOR THE BIG GAME

Make your own reverse tie-dye Purdue tee!

Supplies needed:

Purdue dark-colored shirt

(black, navy blue, brown, and maroon work best)

Bleach: 2 cups per shirt (any brand works)

Rubber bands (preferably non-colored)

Scissors

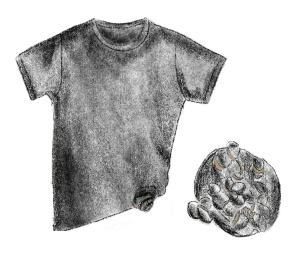
Rinsing station

Pouring device (measuring cups work best)

Additional materials needed: tongs, detergent, dryer



Directions:



SECTIONING YOUR SHIRT

Bunch shirt into multiple sections. Tie the rubber bands around these sections tightly. We divided our shirt into about 10 sections and twisted the rubber band around the sections about six times. You can divide your shirt into more sections that are smaller in order to create a more intricate pattern.



PREPARING FOR BLEACH

Take your tied shirt to the rinsing station and pour approximately two cups of bleach into the pouring device. We used a sink, but you could do this outside or in a bathtub. We encourage using a pouring device with a spout in order to limit and direct the flow of bleach onto the T-shirt.



ADDING BLEACH

Pour the bleach directly on the rubber bands and let it soak into the shirt for about 10 to 15 seconds. Pour the excess bleach all over the shirt. Wait about 20 seconds for the rest of the bleach to saturate the shirt. Make sure you remember to get both sides of the shirt.

► TAKING OFF RUBBER BANDS

Carefully use the scissors to cut the rubber bands in order to unfasten the bunched sections on your shirt. If you are using a rinsing station with a drain, make sure to clear the rubber bands from the drain in order to prevent plumbing problems.

RINSING BLEACH

Thoroughly rinse the bleach from the shirt with warm water. You will notice orange-tinted water coming from the shirt. Rinse until water is clear again.

▶ WASHING SHIRT

Carefully pour approximately half a cup of detergent onto the shirt in the rinsing station. Work in the detergent throughout the shirt. Upon rinsing the detergent out with warm water, you will notice the same orange-tinted water coming from the shirt; continue rinsing until water is clear again, and wring out excess water. This will help set in the colors so they don't bleed in future washes.

This step is very important. If not completed, excess bleach will disperse to other clothing in future washes.



FINAL PRODUCT

After wringing out your shirt, put it in the dryer. Although this isn't necessary, it is helpful if you're eager to wear your shirt. You can also leave your shirt out to let it air dry. After you have decided on your drying method, make sure you clean up your work area and wipe surfaces to get rid of any excess bleach. Wash your hands to avoid any chemical interactions from the bleach.

Cheers, you're done! Go and show off your new freshly dyed tee using **#GiantLeapsHome** and **#PurdueHomecoming.**

RAISE OUR SONG ANEW

Print out and sing along fits in an 8x10 frame!



Tune into the "This Is Purdue" podcast for the latest news, reseach, and interviews.

purdue.edu/podcast



Create a playlist on Spotify and share it using the hashtags #GiantLeapsHome and #PurdueHomecoming.

HAIL PURDUE

OUR FRIENDSHIP MAY SHE NEVER LACK. OF THE DAYS WE'VE SPENT WITH YOU, THUS WE RAISE OUR SONG ANEW, ALL HAIL TO OUR OLD GOLD AND BLACK! ALL HAIL OUR OWN PURDUE! EVER GRATEFUL, EVER TRUE HAIL, HAIL TO OLD PURDUE! HAIL, HAIL TO OLD PURDUE!



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