Happy Geeks-Giving

What is Geeks-Giving?
Who to Invite?
How to Set it up?
What to do?
What to Serve?

What is Geeks-Giving?

Geeks-Giving is a day chosen at random to celebrate your friendship you have with you and your closest friends. Much like many other Holidays it's a gathering around food and entertainment. The reason in its creation is cause many people complain every year that Thanksgiving is a dreaded holiday that gathers family and people you don't care to dine with and that it takes too long for one person to cook. In no means is Geeks-giving meant to replace Thanksgiving, its meant to have one last good time with friends before the holiday rush. Thus its been chosen to have Geeks-Giving on the weekend Before Thanksgiving.   The Reason I personally came to this decision comes from the game table. As a regular Player of role-playing games every year games take a hit and only sparsely occur in the time from Thanksgiving to New Years. So we want to make the most of our last true game of the Year thus we dedicate a feast in its honor.

Who To Invite?

As stated before this is a strictly   gathering of friends, family can attend as long as the host of the location knows them as such.

How to set it up?

In a way to celebrate with your friends make it a theme party and divide the party in three parts.

- Part 1 Feast
Unlike other holidays where one person makes a meal for all. Geeks-Giving is a potluck dinner with each person bringing a element of food (Plates and Cups don't count) As to what each person brings is decided by the individual, but the host is to supply the Centerpiece which should be some large source of meat.

- Part 2 Film
Yes in true Geek-Dom a film or TV show should be shown along with the feast. The choice should revolve around what the theme of the party is. Thus if your theme is Star Wars then show the movies, Role playing watch a gamer type movie, A TV show have the show airing and try to build a theme around the atmosphere. Offer the group to also show up in cosplay if they want and challenge each others to quote off or drinking games.

- Part 3 Fun
One would think that this is a given but as part of the holiday a game is called for. But here is the rule the game must not be a physical one it must be mental of sorts. Be it a board game, video game mash off, Card game or Role-playing game.

What To Do?

Like mentioned in the setup the activities involve the friends being active and basing it around themes such themes are as such.

TV Shows
    Simpson's, Dexter, Mad Men, Seinfeld, True Blood, Buffy/Angel, Anime Series, ect.

Popular films
    Harry Potter, Star Wars, Star Trek, Lord of the Rings, Bad Films, Indie films, ect.

Foodie
    Iron Chef, Cooking Challenge, Man vs. Food, Other food based shows

Gamers
    Video Games, Magic the Gathering, D&D, Settlers of Catan, Board Games, ect.

Comic book
    DC Comics, Marvel Comics, Comic Strips, Manga Series, ect.

Music
    Rock, Rap, Punk, Country, Classical, Musical, ect.

Political
    Republican, Democrat, Tea party, Socialist, Anti Politics, ect.

Other
    Anything not fitting in the categories above.

Have decorations that fit the theme of the party and try to name the food each person brings around such.

What To   Serve?

To honor Geek-dom with food it's a good idea to have something that states the theme in meat as your center piece. But if you want to go all out I suggest the geeks of the food world. On the first Geeks-giving I served a Turducken a king of poultry that is a Frankenstein creation of Turkey, Duck and Chicken. But if you go with themes listed above such as Buffy - make a couple of steaks with tomato blood. Video Games go with Slabs of meat on the bone such as ribs, Its matter of getting creative in the kitchen. With side dishes try to also keep them geeky in terms, I suggest sticking with the categories of Sweet, Cheesy or High fat content items but if you have a creative veggie dish then by all means fix it. From this point on I will keep updating this post with recipes. I have already included a few of my own.

Simpson's Theme

Flanders Nachos

You Need
1 to 2 - Cucumber
1 - Tomato diced
1 - Onion diced
Crushed red pepper
Black Pepper
Sea Salt
A shredded Cheese
Apple vinegar

Take the cucumber and peel it then slice it in no bigger then ¼ slices placing them out on a plate all facing up.   Lightly Salt the cucumber, add crushed Black pepper and drizzle vinegar on it. Spread the diced tomato and Onion. Sprinkle the crushed Red Pepper and lightly salt and drizzle it all again. Finally spread the Cheese over top.

Buffy Theme

Bloody Steaks (per Person)

1 - Steak (suggested T-bone but any works)
1 - Can Tomato sauce
1 - Garlic clove
3 - Red skinned Potatoes
Season Salt

Boil Potatoes to the point where they are almost fully cooked. Place steak in a deep dish pan and season it to taste, Take garlic and crush it spreading it over the steak and along side, Add potatoes to pan, they can be cut but to have a better effect (in the end they will look like bloody hearts in with the steaks), Pour the Tomato sauce over the whole dish. Cook (Broil) at 350 for hour. Serve

Star Wars Theme

Light Saber Casserole

2 - Yellow Squash
2 - Zucchini
1 - Diced Red and Yellow Pepper
1 - Package of onion straws
¼ - cup of butter
Sea Salt

Cut the squash and zucchini in long strips about 1/6 of each. Place in a cooking dish and add butter and diced peppers, Lightly salt the whole dish and sprinkle onion straws around the dish. Bake at 300 for 30 minutes and serve.

Seinfeld Theme

Soup Nazi Chicken Soup

1 - Cooked chicken diced
1 - lb of Mushrooms
1 - lb of celery
1 - lb of carrots
1 - box of chicken broth
1 - Diced Onion
1 - Bag of Noodles
Garlic Powder
Sea Salt
Crushed Red Pepper

Take all dry ingredients and add to a large pot, Make sure you add a light salt and a good amount of red pepper. Add broth with more salt and pepper as needed (the trick is to get a spicy chicken soup), Bring to a boil then lower the heat to let it simmer covered for up to a hour and half. Serve.
If you have a dish you wish to share for your own Geeks-giving please email it to imbriaart@aol.com.
Thank you and Enjoy the feast and fun.