

FAMILY TIME

Game day

Even after you've taken a post-turkey nap and shaken the tryptophan from your veins, you may still find lethargic relatives draped across your furniture. Beat the lull and rustle up some friendly family competition with these board games made in the West.

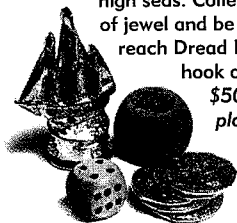
Dread Pirate

A battle for booty on the high seas. Collect each type of jewel and be the first to reach Dread Island, by hook or by crook.

\$50. For 2-4 players, ages 8 to adult.

Front Porch Classics, Seattle;

www.frontporchclassics.com or 800/526-0314.

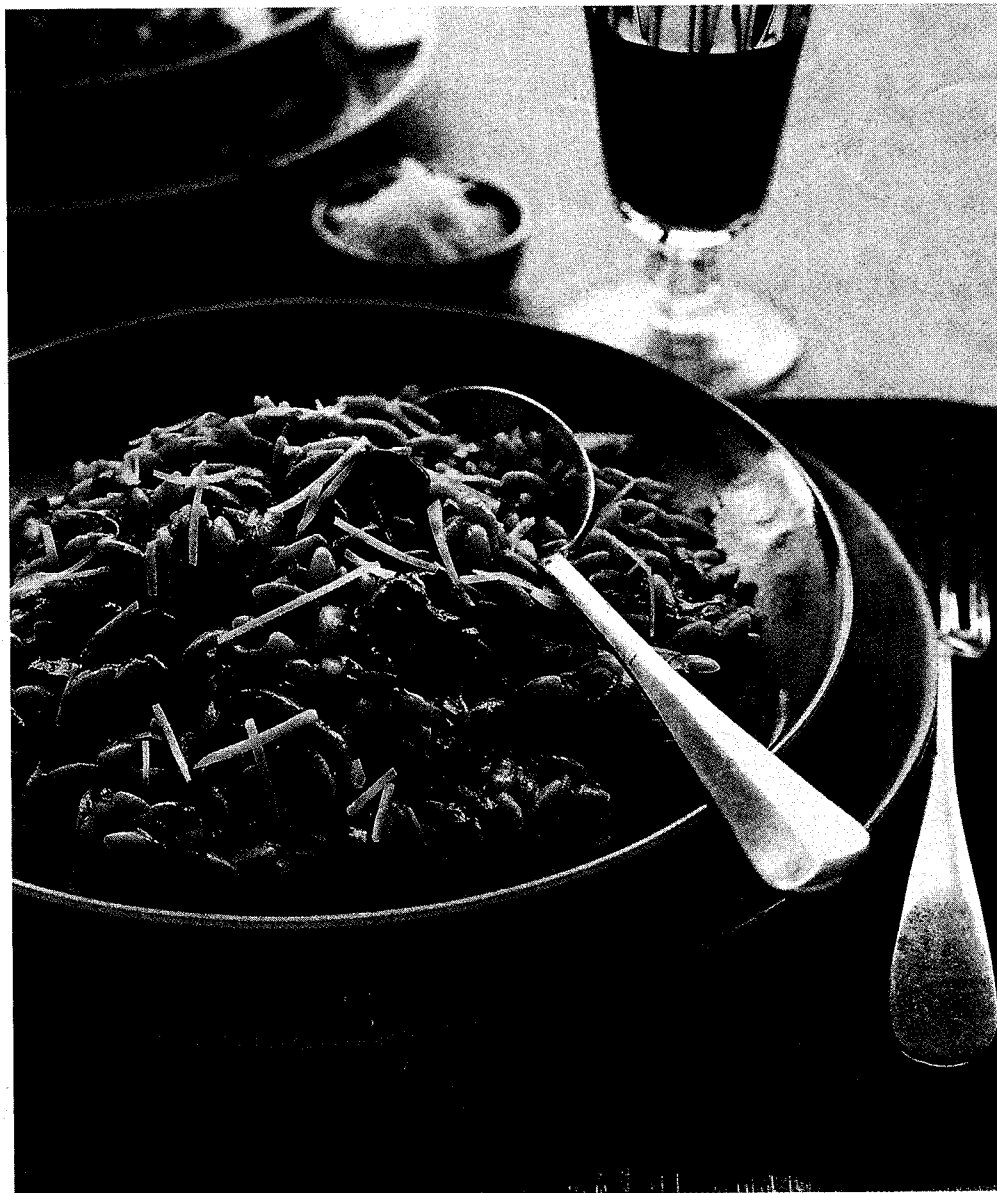


Sentence Says

This game challenges players to make sentences from the letter cards they have been given. With "M," "A," and "B," for example, you could make "Martha ate bread" or "Articulate mothers belched." \$30. For 2-6 players or teams, ages 7 to adult. MarBan Industries, Santa Monica; www.sentence-says.com or 800/959-8611.

Things

Provoke your family with topics such as "things ... you shouldn't say to your doctor." Players answer anonymously, and a moderator then presents responses for the group to guess who wrote what. \$26 U.S. For 4 or more players, ages 8 to adult. Outset Media, Victoria, B.C.; www.outsetmedia.com or 250/592-7374. —DIANA ZACKEY



RECIPE **Pasta risotto**

Risotto fans practically come to blows over which short-grain Italian rice produces the best texture for the dish—arborio,

canaroli ... So for a warming fall meal, avoid the issue altogether and use pasta instead. Tiny, rice-shaped orzo absorbs liquid and flavor much like rice, but it doesn't need to be stirred obsessively for a perfectly al dente, creamy result. —LINDA LAU ANUSASANANAN

**Mushroom orzo risotto.** **1** Melt 1 tablespoon butter in a 12-inch frying pan over high heat. Add 12 ounces sliced mushrooms and 3/4 cup chopped shallots or onion; cook, stirring often, until mushrooms are lightly browned, 9 to 12 minutes. **2** Reduce heat to medium and add 2 more tablespoons butter and 2 cups dried orzo pasta; stir often until pasta is light golden, about 2 minutes. **3** Add 3 cups chicken broth and 1/2 cup dry sherry. Bring to a boil over high heat, then reduce heat and simmer, stirring often, until pasta is tender to bite and most of the liquid is absorbed, 9 to 11 minutes. If mixture becomes too thick before pasta is done, add a little more broth. **4** Stir in 1/3 cup grated parmesan cheese and salt and pepper to taste. Spoon risotto into wide bowls and sprinkle with a little chopped parsley and more parmesan cheese to taste. Makes 3 or 4 main-dish servings. \*