

How to... make your games good enough to eat

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HOW TO... ...make



your games good enough to eat

by Wil and Sue Overton

N64 gaming is all about expert hand/eye co-ordination, lightning reflexes and the smug knowledge that you're playing on the best games console there is. But a gamer without nourishment can sometimes find him or herself failing to miss that critical jump in *Mario 64*, or that crucial shortcut in *Mario Kart 64*. Good grief, a lack of sustenance could even lead to Tim's worst nightmare – a total inability to play *GoldenEye 007* very well. And it's with this in mind that we'd now like to bring to you the perfect snacks to help keep the N64 gamer strong and alert – gaming goodies that are good enough to eat.

In addition to the ingredients listed for each of the three recipes shown here you might find it handy to have such implements as a wooden and a metal spoon, a mixing bowl (or two), a measuring jug, some greaseproof paper, a sieve, a mixer (or whisk) and a rolling pin. Those under the age of 30 might also wish to have a grown-up present to oversee some of the more hazardous aspects of the cooking procedures.

Peppermint Boos

To ease you gently into the surreal world of N64 cookery we present to you that mainstay of primary school confectionery, the peppermint cream. Brought right up to date, of course, by being moulded into the likeness of everyone's favourite *Mario* ghost – the Boo. Not only will they delight your family but they'll also increase your 'street cred' tenfold should you take a batch around to your local games emporium.

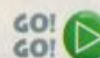
INGREDIENTS

1 large egg
12oz icing sugar
oil of peppermint



1 Separate the egg white from the yolk and whisk the white until it's frothy. Then sieve the icing sugar and add around half of it to the egg white. Add a few drops of the oil of peppermint and stir together with your wooden spoon. Gradually beat in more of the icing sugar until the mixture is fairly stiff.

2 Sift the remaining icing sugar onto a work surface. Turn out the peppermint mixture and knead in as much of the icing sugar as possible. Shape into round Boos (that's a ball for the body and two little rounded pyramids for his arms) and use coloured icing pens for the eyes and mouth. Place in a warm place, on greaseproof paper until dry.



Mario's Mystery Muffins

These top muffins hold a Mario-style surprise inside. It's (whisper) a marzipan star sealed in the middle with jam. (We've used apricot, but feel free to experiment – for a real surprise you could try Marmite, for instance.) Try making a batch but only putting stars in a few of them. When your guests complain they didn't get a muffin with a power star inside you can pretend you're Bowser and shout at them a lot.

INGREDIENTS

200g plain flour
50g sugar
2½ tsp baking powder
¼ tsp salt
1 large egg
200ml milk
100ml cooking oil
jam
yellow marzipan



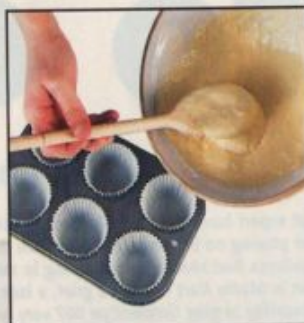
1 Preheat the oven to gas mark 4/200°C. Then mix the flour, baking powder, sugar and salt together in a bowl. Put to one side.



2 Beat the egg, and then add the milk and the cooking oil to the mixture.



3 Pour the milk/egg/oil mixture over the flour mixture and stir until the whole thing is well blended together.



4 Fill a greased muffin tin (or muffin cases) two-thirds full with the batter mixture. Put in the preheated oven for 20 minutes. When they're done let them cool on a wire rack for around 15-30 minutes.



5 While they're cooling, roll out some golden marzipan and cut your star shapes either by hand or with a pastry cutter. You can add the traditional Mario star eyes with the same icing pen tube used for the peppermint Boos.



6 Carefully slice open some of the muffins and seal a star inside each with the jam. Voila! Mario's Mystery Muffins. If you're careful to hide the stars properly, that is.

Wave Race Refresher

What better way to add that finishing touch to your N64 taste extravaganza than with the beverage that's impossible to drink without getting into a complete and utter mess – the Wave Race Refresher. For that extra added realism try drinking it in the bath, riding a jet-ski made out of an old cardboard box.

INGREDIENTS

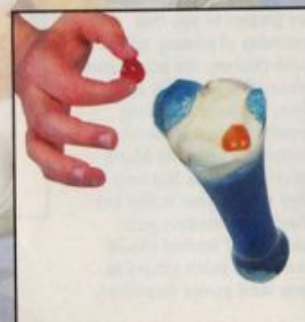
vanilla ice cream
lemonade
blue food colouring
cherries



1 Fill a tall glass with lemonade (you'll need the normal clear stuff, not that traditional 'cloudy' lemonade that's become fashionable), and pour just a few drops of the food colouring into it.



2 Next, get a decent-sized scoop of vanilla ice-cream and plonk it squarely onto the surface of the liquid. If you're feeling really confident you could always mould it into the Glacier Coast course.



3 The finishing touches are some coloured glace cherries to represent the buoys. At this point, small flags and miniature jet-skis made from wafers are optional extras that can make all the difference.