

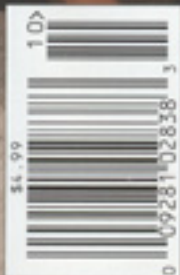
SPECIAL 2008 SWIMSUIT SPECTACULAR ISSUE

HOOTERS

SEPT/OCT 2008



PLUS! NBA Preview • Fantasy Football Guide
BBQ Gift Guide • 2008 Guide to Tailgating • Hockey Preview



Go Green

Great gadgets always get me excited, but gadgets that actually make a difference on my utility bills get me doing a special geek dance. The Cyber-Rain smart irrigation controller (\$349) was easy to install and interface with my home PC. It works wirelessly to get data from the internet that automatically adjusts sprinkler times based on how much moisture you've received. You can customize each zone, even add a picture, and set custom feeding or other schedules. You can also see how much money you've saved over watering the same amount come rain or shine. And, your state, city or county probably offers some rebate for installing the device.

www.cyber-rain.com



As Seen on TV

Grill every day, without worrying about having to marinate everything overnight, with the FoodSaver Quick Marinator (\$25.99). The vacuum-sealing lid quickly marinates your food, in a fraction of the time. I experimented a bit and found that in 15-30 minutes (depending on the meat and marinade combo) I got the same results as several hours in a plastic bag or container and the refrigerator. It's also more sturdy to haul out to the grill, and easy to clean. Note: you must have the FoodSaver device for this to work, it's an accessory for the vacuum sealer of late-night TV fame.

www.foodsaver.com

Save Your Pennies

With the airlines scrambling to nickel and dime you for every last soda or "choice" seat, one of the surest ways to save your hard-earned cash is to avoid paying the overweight luggage fee. The Balanza Digital Luggage Scale (\$24.99) attaches to your bag with a sturdy strap and all you have to do is lift the luggage, wait for the beep and see how much to remove to fall under the weight limit. This will pay for itself at every convention. Weighs bags up to 100 pounds.

www.balanza.com



Freedom Calls

Master grillers know how to cook six steaks, five burgers and a few dogs, all at the same time, and to everyone's desired doneness. I need Oregon Scientific's Talking Wireless BBQ Thermometer (\$49.99). My mom has this thing for well done (and I'm talking charred) steaks while the other woman in my life likes medium rare. You get the picture. Just program your desired meat and doneness, and walk away. The main unit can receive a signal from the probe unit up to 330 feet away. You get a verbal or audio alert that the meat is almost ready, done or dog food. Less grill watching and more beer drinking, plus everyone gets just what they ordered.

www.oregonscientific.com

