

+ EAT, PRAY, WIN?

How to Run Faster with Religion

LIVE BRAVELY

SPECIAL
40th
ANNIVERSARY
BEST TOWNS
ISSUE

Outside

BEST TOWNS

**WHERE
TO LIVE
NOW**

**FIT, FUN &
ADVENTURE
READY**



Bend, Oregon,
power couple
Lauren Fleshman
and Jesse Thomas

**ULTIMATE
SMOOTHIE
RECIPES**
SEE PAGE 37



**THE NEW
NEW LANCE**
He's Fast. He's
Fun. He's Clean!
(So Far.)

**AIRBNB
TURF WARS**
The Dark Side
of the Sharing
Economy



**SUMMER GEAR
YOU NEED**
ELECTRIC BIKES,
RUNNING SHOES,
AND THE
PERFECT BBQ

\$5.99

JULY 2017

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DISPATCHES

Cooltest Cooler \$450

A 55-quart, battery-powered behemoth with a wireless speaker, a USB charger, internal lighting, a bottle opener, a cutting board, and—no joke—a full-size blender? Damn right. Because Lord knows you're not going back inside for any of those things.

a. Celluon PicoBit projector \$429

Screen movies on any surface. The five-inch HD PicoBit syncs with your phone and has enough battery power to accommodate indulgent summer CGI fests.

b. BioLite SiteLight Mini string lights \$20

You want enough illumination to see without achieving a floodlight effect. For the perfect balance, daisy-chain several ten-foot SiteLights together and control the intensity from your phone.

c. Bose SoundLink Revolve speaker \$200

Bose's latest Bluetooth box radiates your tunes 360 degrees. It's also a good listener: a built-in mic lets you talk to Siri and other voice-activated software on your phone.

d. GrowlerWerks Ukeg 128 \$257

This bit of steampunk ingenuity is a handheld version of the commercial keg at your favorite

bar. Vacuum sealed and pressurized, the 128-ounce copper Ukeg keeps your IPA carbonated and fresh for weeks.

e. Primus Kamoto OpenFire Pit \$164

This 21-inch-tall steel grate folds flat and lets you set up a campfire anywhere. Wind guards and air vents make getting the fire roaring quick and easy.

Lynx SmartGrill barbecue \$10,359

The Tesla of barbecues. With enough real estate to satiate a block party and an honest-to-God rotisserie, this propane-fueled wonder can be run from your smartphone or via voice commands.

TECH Rise of the Machines

WITH ADVANCED GADGETS AND CONNECTIVITY, THE BACKYARD BARBECUE HAS ENTERED THE 21ST CENTURY

by David Ferry

USED TO BE grilling was a dark art. The coals had to be just so, the sauce made from a recipe handed down through the generations. It made for good eats, but it was time-consuming and, frankly, a little intimidating. Like most everything else, however, tech is making it easier. "Nowadays," says Max Good, owner of Black Swan, which produces a line of premium sauces, "you can throw some meat on the grill and check the temp with your phone." Indeed, a host of new devices—not to mention Bluetooth everything—allow you to orchestrate an entire Fourth of July cookout from your deck chair: set the lighting, mix the tunes, light up a cozy firepit, even operate the 'cue. Here's a look at what's outfitting this summer's high-tech patio parties.