

# Better Homes and Gardens

12 Zesty  
New  
Barbecue  
Recipes

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## KER-SPLASH!

Every kid knows there's no better way to make a big splash than with the cannonball. "The cannonball is the direct opposite of what we want to see from Olympic divers," says Steve McFarland, two-time Olympic diving judge and vice president of USA Diving. "But there is definitely an art to a cannonball that will help you make bigger splashes." Follow his tips and you'll soak everyone around with a big splash.

**SAFETY FIRST** If your pool doesn't have a diving board, plan your landing for the deepest end. Jump away from the pool side from a standing start—never run on the pool deck.

**ONWARD AND UPWARD** The physics are simple: The higher you can leap before hitting the water, the more gravity will help you make waves.

**STAY LOOSE** Keep your knees apart and hold your elbows out to the sides as you place your hands around your legs. "The more surface area you have when you hit the water, the bigger the splash, so it's best to keep your cannonball loosely formed. It's not true that the tighter the ball, the bigger splash," says McFarland.

**PREPARE FOR LANDING** The first thing to touch the water should be your bottom, as you slightly angle back. Keep your head up and knees slightly apart so the force of impact doesn't drive your knees into your noggin. Half the fun of a perfect cannonball is watching the looks on the faces of everyone you're about to drench!

DOUG DONALDSON



## GEAR UP TO GRILL

Shopping for a new grill is fun—as long as you figure out what you need before you head out to your local barbecue specialty or home improvement store.

**GAS OR CHARCOAL?** Charcoal grills give food an intense, smoky flavor that some people crave. But getting it fired up and cleaning up afterward can be a chore. Gas grills are easy to start, warm up quickly, and cook more predictably. They also cost more, from a few hundred dollars to several thousand.

**IMPORTANT FEATURES** For a gas grill, opt for two or three burners to make indirect grilling easier, essential when cooking whole chickens and roasts without burning. Look for heavy grates that will leave grill marks, and a solid lid (with a thermometer built in) that keeps the heat in. For extra versatility, choose a gas grill with shelves on the front or sides and interior racks for keeping food warm without cooking. A side burner is handy for heating sauces. Look for sturdy legs on kettle-style charcoal grills, and make sure there's enough room so coals can be pushed to either side for indirect grilling. Some grills have steel baskets for indirect cooking. Whichever grill you choose, make sure to buy a long-handled brass grill brush for cleaning, and a cover to protect the grill from rain. RICHARD SWEARINGER



**TOP PICKS** Clockwise from top left: The Weber gas Q300; \$369. KitchenAid's 36-inch gas grill; \$3,049. Anolon's Outdoor BBQ Pan for vegetables; \$50. The WilsonArmetale Grill Tray for fish; \$50. The Super Silicone angled BBQ Brush; \$10.