



Ultimate grilling
Make the most of
your standard grill



Innovations
Where ideas
become realities

**MEDIA
PLANET**

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GRILLING & TAILGATING

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TIPS

TO ENSURE THAT
YOUR TAILGATE
GOES WELL

AMERICA'S BACKYARD KITCHEN

Tailgate aficionado **Guy Fieri** shares his
insights to maximizing your gameday experience

PHOTO: FOOD NETWORK

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*“Sear steaks, smoke ribs and bake
a crispy pizza – there’s no other
grill that can match the EGG”*

RAY LAMPE, Dr. BBQ



CHECK OUT
DR. BBQ'S VIDEO

BigGreenEgg.com

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INSIGHT


DON'T MISS!
**Must-have checklist**

- **Sun screen**, especially for SEC football.
- **Paper towels**, four rolls minimum at your event.
- **Tickets for larger tailgates**. Tailgate crashers are more common than wedding crashers.
- **Small tool box**. They do come in handy.
- **First aid kit**. No explanation needed.
- **Extra lighter**. You will need it at your tailgate.
- **Aluminum pans** and foil for storage and leftovers.
- **Boundaries**. Establishing your perimeter is essential.
- **Garbage bags**. Nothing ruins a tailgate like garbage.
- **Tent**. When everyone is in their truck avoiding the rain, you'll be cooking!
- **Antacid**. The foods consumed at the tailgate guarantee the need for some help.
- **Water!** Bring at least 3 gallons.
- **Toilet paper**. The most valuable product of the parking lot.

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CAPTURE HEADLINE
Tailgaters play Port-O-Pong at the Burnside Ave Beer Festival, in East Hartford, CT.
PHOTO: JERRY PISCITELLI

TIP

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PREPARATION IS KEY

Tailgating 101: Be prepared

I've always said we tailgaters work harder for our fun. We plan for hours, get up at the crack of dawn, cart miles of goods to the car, to the RV, to the truck, unload same goods, set 'em up, cook 'em, serve 'em, ice 'em, clean 'em, bag 'em, cart 'em off, and then....begin planning for the next function. We have satellite dishes and corn hole tournaments, we serve hot food, cold drinks, we turn the music up loud and we eat long and hard.

And take note politicians: We tailgaters pump cash into the economy by the gazillions. We buy grills and gadgets, games and gizmos, tools and tables, chips and chicken, beer by the acre, barbecue by the yard and bourbon by the tank. We get generators to

power it, tables to hold it, dishes to serve it and TVs to celebrate it. Whatever IT is, we buy it.

And why do we do all this?

What seems like wasting time to some is higher education to us. The tailgate is where we learn and teach. It's where we serve others. It's our outdoor university, our cooking school, our fraternity and sorority, our charity, our neighborly duty. It's where we forge and grow friendships that last forever. It's where we learn the art of just hanging out, chewing the fat.

Five years ago we launched a magazine called Tailgater Monthly (tailgatermonthly.com) dedicated to what we call "The fastest growing sport in America."



Randy Dye
Associate Publisher and one of the original founders of Tailgater Monthly. He is also an avid tailgater in his hometown of Dallas, Texas and across the country.

"It's our outdoor university, our cooking school, our fraternity and sorority, our charity, our neighborly duty."

Built by tailgaters for tailgaters who realized that this lifestyle had no place to call home, we created a platform, or "parking lot" for all to share and gather ideas to enhance their tailgate. The most intriguing aspect of all tailgaters is that we are prepared for anything and everything. It doesn't matter if the event is in the parking lot or the back yard, we tailgaters bring everything from tools to food, drinks to furniture. Whatever it takes for the ultimate experience, we have it. The idea is to enjoy ourselves in fellowship with others, have fun, and at the end of the day be able to look back and say, "Can't wait to do that again."

RANDY DYE

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