

Garage door installation ★ *The Paris Apartment* ★ Beach getaways

COSTCO Connection

MARCH 2023

THE MAGAZINE FOR
COSTCO MEMBERS

Almost anything
can fall under the
collectible category



Prized pieces

Costco members share their treasured collections of the arcane, exotic, unique, esoteric and valuable **32**



AUTOMOTIVE

EV charging systems

All-season tires

Buyers' picks

COSTCO Connection *March*

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PUBLISHER'S NOTE

Collector calls

There should be a saying: "If it exists, it is collectible." Collecting must be one of the most basic human instincts. From the time we're young (just empty out a child's pockets after a walk) and throughout our lives we like to collect things.

As you'll see in this month's cover story, Costco members are no exception. And, with more than 15 million *Connection* readers, and a national average of six out of 10 people who consider themselves collectors, the number and variety of Costco collectors and collections are pretty amazing.

Because we couldn't feature them all, here's a list of what we discovered Costco members collect: advertising, art, ashtrays, banks, baseball cards, beer mugs, bells, belts, belt buckles, books, bookmarks, bottles, bottle caps, buttons, cameras, cans, cars, cats, circus artifacts, coffee mugs, coins, cookie jars, dolls, flamingos, flashlights, frogs, geckos, globes, guitars, heirlooms, honeypots, jam jars, jerseys, keychains, keys, lava lamps, license plates, lighters, magnets, manuscripts, masks, matchbooks, mousetraps, movies, mushrooms, Nativity scenes, nutcrackers, owls, padlocks, Pez dispensers, phonographs, photographs, Pillsbury Doughboys, pins, posters, pottery, rocks, roosters, salt and pepper shakers, Santas, sculptures, sea-shells, shotglasses, snails, stamps, stones, ticket stubs, toys, watches, whistles—whew!

Elsewhere in this month's issue, you'll find lots of collections of information: advice on all-season tires, how to prepare for your first electric vehicle, tips on determining what you might need for a home security system, great food ideas and recipes, and articles on best oral-care practices and steps you should take to prevent or treat shingles.

Finally, from our team here at the *Connection* to all of you who participated in this issue's cover story, a collective "Thank you!" ■



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Sandy Torrey is Senior Vice President, Corporate Membership, Marketing and Publisher, *Costco Connection*.

Coming next month
Zone gardening:
Where you live
affects what you
can grow.

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MEMBER COMMENTS



Costco Travel cover story

Another reason to use Costco Travel ["Destination: The world," February 2023] is for rental cars. I had a rental car company try to bill me for over \$1,000 worth of damage to the car after I had dropped it off. Because I rented through Costco, I was able to contact customer support and it was taken care of with no additional hassle on my end. If I had to fight with the car rental company, I don't think it would have ended as happily.

Sharon Davids, Kirkland, Illinois

Highlighting heart health

I appreciated the article on atrial fibrillation [A-fib; "Getting in rhythm," February 2023]. I had A-fib for years before I was properly diagnosed. Thankfully, it is now controlled with [medication] and avoidance of my strongest triggers: alcohol, as mentioned in the article; monosodium glutamate (MSG); and aspartame (an artificial sweetener).

Identifying personal triggers and reading labels carefully can help avoid setting off an unexpected bout of this rhythmic disorder.

Ann Puyana, Orlando, Florida

Thank you for spotlighting a very common and potentially lethal heart arrhythmia. After my [fourth heart] attack, my physician suggested that I try a beta-blocker. I have been free of A-fib since starting the medication seven years ago.

*Robert Kuske, MD, FAACE, FABS,
Scottsdale, Arizona*

Making a difference

Thanks, @Costco for promoting #economiccensus in your [February 2023] #costcoconnection issue. Starting today millions of businesses in the U.S. will receive the Econ Census form, helping us [give] a full portrait of the economy.

@Marimar_Malagon

Sustainable actions

Bravo, Costco, for not only making a sustainability commitment but also for making it easy for customers to remain in the loop about it ["Meeting our goals," January 2023]. To paraphrase something stated in the article, one step that may seem small really can make a difference.

Beth Glaspie, Essex Junction, Vermont

Correction

The correct link for Dr. Swarbrick's Eight Dimensions of Wellness [Member Poll, January 2023] is cspnj.org/wp-content/uploads/2021/09/Wellness-8-Dimensions.pdf.



Advertising and products

All advertisements will indicate whether a product is available in a Costco warehouse, at Costco.com or both. Products are scheduled to be available at the time of publication unless otherwise noted. Items may not be available in all locations and selection can vary. Costco.com carries many of the products available at the warehouses and much more. Prices may vary in AK, HI, PR and at Costco.com. Applicable tax laws may require sales tax on pre-discounted prices. These taxes are in addition to product price.

Digital edition

Access the magazine online each month at Costco.com (search "Costco Connection").

Talk to us

Do you have a comment about something you read in the *Connection*? Please send a note, including your full name, phone number and address, to:

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Quick & Easy

THE COSTCO WAY



Natural Delights Chinese Chicken Salad

This fresh salad is packed with flavor and ready in minutes. View this recipe and others at Costco.com. Search: *Quick & Easy* and click "*Soups & Salads*."





Great escape

After months of harsh weather, March often provides a glimpse of the seasonal finish line, making it a great time for a family vacation. Visit your local warehouse or [Costco.com](https://www.costco.com) for luggage, swimsuits, summer clothing and more.

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Hot spots

THE CARIBBEAN, Mexico, Hawaii and Florida are a few of the top travel destinations for March, according to the Costco Travel team. Punta Cana in the Dominican Republic ranks as a top spot to

visit, while Cancun and the Riviera Maya are hot vacation sites in Mexico. Orlando, Florida, offers Universal Studios, Disney World and more. Visit [CostcoTravel.com](https://www.costcotravel.com) to book your own getaway.

NATIONAL DAY OF UNPLUGGING

March 3, 2023

According to a recent Statista poll, nearly half of all Americans spend five to six hours a day on their phones. National Day of Unplugging is a time to disconnect from technology, electronics and social media. From leaving your mobile device at home to having an uninterrupted conversation with a friend—without notifications coming through—how do you plan to unplug?



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MARCH 17

Kirkland Signature celebrations

If you're planning a St. Patrick's Day party, you'll want to stock up on supplies at Costco, from corned beef and authentic Irish cheeses to Kirkland Signature™ Irish Whiskey, Irish Cream Liqueur and Irish Country Cream.



THE END OF THE RAINBOW

Costco kiddo kudos

Forget a pot of gold, or even a leprechaun. For member Daniela Monterrubio's 6-year-old daughter, Ines, all rainbows end at Costco. In fact, Monterrubio rewards her little one's good behavior with trips to their local warehouse.



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COSTCO AUTO PROGRAM

Save 15% on parts and services

Through the Costco Auto Program, Costco members can get 15% off parts, services and accessories (up to \$500) at participating service centers. Learn more at [Costco auto.com/parts_and_service](https://www.costco.com/auto.com/parts_and_service).



In fiscal year 2022, CONNECT, powered by American Family Insurance, insured more than 1 million vehicles owned by Costco members.



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SPRING FORWARD

More daylight ahead

Don't forget to set your clocks forward one hour on Sunday, March 12, for daylight saving time.

With the exception of Arizona and Hawaii, all U.S. states still "spring forward" in March and "fall back" in November. The upside to the "loss" of an hour: more light at the end of the day for Costco shopping!



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CLICK BEFORE YOU DIG

Keep your community safe

As spring planting approaches, gardening expert and Costco member Melinda Myers advises: Hitting a buried electrical line is costly and disruptive and can cause serious injury and death. Visit Clickbeforeyoudig.com prior to your home improvement or landscaping project. This free service contacts the appropriate companies that will come and mark the underground utilities in your work area.



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SIMPLY SCRUMPTIOUS

Peel-and-Eat Shrimp

3 Tbsp olive oil
1 Tbsp unsalted butter
4 garlic cloves, peeled
½ Tbsp paprika
1 cup beer or wine
2 lbs head-on, shell-on fresh shrimp
½ tsp salt, or to taste
¼ tsp pepper, or to taste
½ lemon
1 bunch parsley, chopped

SAUCE

¼ cup white wine vinegar
2 Tbsp brown sugar
½ tsp salt
½ tsp pepper

Heat oil in an extra-large pan over medium-high heat. Add butter and garlic. When garlic softens, add paprika. Once paprika color is infused in the oil, carefully add beer or wine. Let the beer or wine reduce to evaporate the alcohol. (The alcohol has evaporated when there is only a faint smell left. If a strong smell of alcohol remains, reduce it some more.)

Once reduced, add the shrimp all in one layer to prevent steaming and ensure even cooking. Add salt and pepper. Start flipping the shrimp once the sides start turning bright orange (75% cooked). Do not cover or it will create steam and release juices from the shrimp. Cook about 4 more minutes, until the shrimp are bright orange on both sides. Turn off the heat and remove the pan from the stove. Squeeze the lemon and sprinkle the parsley over the shrimp.

Prepare the sauce: Blend all sauce ingredients and microwave in 15-second increments until sugar is dissolved. Serve with the shrimp. Makes 4 to 6 servings.

Recipe and photo courtesy of Mia Estolano-Levert (bewithmia.com)



A 2022 Statista survey revealed that 26% of respondents opted or had plans to opt for wireless controls for their kitchen appliances.

TECH CONNECTION

by MARC SALTZMAN

The kitchen is often called the heart of the home. Between cooking, eating, cleaning, relaxing and entertaining, it's a hopping place in most households, and technology can significantly enhance its fun and function.

The latest devices can not only help with prepping meals, but also add Jetsonian convenience and control (appliances communicate with you via phone or smartwatch) and allow for hands-free access to music when you have guests.

The following ideas (big and small) can take your kitchen into almost futuristic levels of tech.

Smart speakers and plugs

Smart speakers are perfect for the kitchen, as you can use your voice to set timers (so your food doesn't burn), listen to recipes (step by step) or hear the news while sipping your morning coffee or tea.

Often sold in a pack, affordable smart plugs are also great for the kitchen. Simply plug a Wi-Fi-enabled power adapter into a wall outlet, then plug anything you like into the smart plug (like a coffee maker). Now you can control the old-school device with an app or your voice, or set timers and schedules.

Robotic vacuums

Why clean your own mess when you can have a robot do your bidding?

Increasingly smart robot vacuums suck up dirt, crumbs, pet hair and more by autonomously navigating around your kitchen (even under tables and between chair legs). Bonus: They work



© ANDREY POPOV, PHOTOGRAPHEE.EU / STOCK.ADOBE.COM

in other rooms of your home, on tile, hardwood and carpet.

Many models can also drive themselves back to a charging base where they empty the dust bin into a larger compartment, which doesn't need to be emptied for months at a time.

High-tech appliances

Smart appliances offer many innovative features. For example, your dishwasher can push a notification to you when your load is done. You might want to preheat your oven (via an app) while walking home from a stroll around the neighborhood. Or you could be pinged on your smartphone if someone left the fridge door open.

Smart appliances can also auto-diagnose by communicating with the manufacturer to identify an issue before you spend money on a technician's house call to tell you the same thing. ■

Fun and functional

Enhance the most popular room in your home with high-tech appliances, and more

SEVAG SAGHERIAN



Marc Saltzman

is a tech journalist and host of the *Tech It Out* podcast. He answers selected questions in this column and regrets that all questions can't be answered individually.

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Please include "Tech Connection" in the subject line.

COSTCO CONNECTION

You'll find a selection of smart appliances, smart plugs, smart speakers and robotic vacuums at Costco.com.

Boost your skills

Free recipe apps for your smartphone or tablet are powerful kitchen tech tools. They're packed with great ideas for all tastes, plus eating

plans. Most include photos and videos too. Popular picks include Allrecipes, Tasty, Food Network Kitchen, Yummly, Cookpad and Kitchen Stories.

Some apps let you change serving size and automatically

adjust ingredient measurements. Others let you specify what you have in your fridge, cupboard and pantry, and then tell you what dishes you can make with it.—MS

Beach bingo

Picking any of these sandy surf and snorkel spots is a win-win

by PETER GREENBERG



HANDE BAYAR

Peter Greenberg is the multiple–Emmy Award–winning travel editor for CBS News and host of *The Travel Detective* on public television (petergreenberg.com).



Like many of you, I've always been drawn to the beach. There are so many great spots all over the world. Here are a few of my favorites.

Hawaii

Hapuna Beach. This beautiful half-mile-long stretch of white sand on the Big Island is ideal for swimming and boogie boarding and a popular jumping-off spot for diving or snorkeling, especially with a pod of manta rays that live off the coast here. If you visit in the early months of the year, you may catch sight of migrating humpback whales.

In search of the ultimate sugar rush? Check out the Manuela Malasad food truck for *malasada* (filled Portuguese-style doughnuts).

The Islands of Tahiti

Matira Beach. Bora Bora's largest public beach offers crystal-clear water, plentiful soft sand, palm trees for shade, safe swimming and good snorkeling. Thanks to its unspoiled views and the

colors of the sky shimmering on the water, catching a sunset on Matira Beach is a must. There are several small cafés nearby, including The Lucky House Fare Manuia. Grab a chair on the terrace and order a Tahitienne, a wood-fired pizza with ham, pineapple, olives and oregano.

Turks and Caicos Islands

Grace Bay Beach. At 3 miles in length, with soft white sand and calm turquoise water, Grace Bay Beach in Providenciales is big enough to avoid ever feeling crowded. And a barrier reef a mile offshore protects the bay from Atlantic Ocean swells, making it a great spot for swimming. The beach is also a departure point for scuba diving and snorkeling trips. The Bight Reef, also known as Coral Gardens, is easily accessible at the western end of Grace Bay and starts right off the beach, extending out about 400 feet. A real bonus: You're likely to encounter pods of bottlenose dolphins playing in the bay.



CLOCKWISE FROM LEFT: © KYO46; BLUEORANGE STUDIO; SPIRITOFAMERICA / STOCK.ADOBE.COM



Clockwise from left: Hapuna Beach, Hawaii; Snorkeling in Bora Bora, Tahiti; Mexico's Playa Ruinas.



Costa Rica

Playa Grande. Not far from the more famous Playa Tamarindo, this beach is less crowded and a good spot for surfers (of any skill level) in Guanacaste province. The beach faces due west, making for glorious sunsets over the water. There are nearby surf shops where you can sign up for a lesson or if you just need a board. If you're a beginner, stick to the white water, which is most prominent during high tide.

Whether you've been surfing or just relaxing on the sand, refuel at Taco Star, located only a few steps away from the beach, which serves both ground beef and vegetarian tacos (or a mix of both), as well as quick bites like PB&J sandwiches, banana bread, fruit juices, kombucha and, of course, cerveza.

Mexico

Playa Ruinas. For a unique setting, head to Playa Ruinas in the town of Tulum on the Riviera Maya. Perched on a cliff overlooking the beach, the backdrop for this wide white-sand beach with vivid blue water is dramatic ruins of the last great city constructed and inhabited by the Mayan people. El Castillo, the castle, built in the glory days of the Mayan civilization, attracts thousands of visitors. My advice: Hit the beach in the early morning. The waters are still as glass, great for swimming and seldom crowded. ■

COSTCO CONNECTION

Costco Travel offers vacation packages, as well as cruises, rental cars and hotel-only options for destinations in the United States and around the world. To learn more, visit CostcoTravel.com or call 1-877-849-2730.

Maui beachside

If you are traveling with children, Napili Beach, shaped like a crescent on Maui's northwest coast, offers waters calmer than many of the other

beaches on the island, coral reefs accessible from the beach and a sizable sea turtle population. If you go by car, get there early: Parking is limited. And if you plan to spend the day, pack snacks,

as dining options are few.

Even if just lounging on the beach is your thing, be sure to keep an eye out in the early months of the year for migrating humpback whales.—PG



What was your favorite book growing up?

Costco members respond to our poll, posted to Costco's Facebook page

Charlotte's Web. It started my love of books.

Linda Hearn

Either *The Boxcar Children* or *Alexander and the Terrible, Horrible, No Good, Very Bad Day.*

Pablo Jones

The Little House on the Prairie series.

Missy VanEst

I went from *Great Expectations* to *Lord of the Rings.* Huge leap, huh?

Jack Douglas

A Child's Garden of Verses by Robert Louis Stevenson. Whenever my grandma would visit us, we spent lots of time reading these poems together. Now I love having my grandchildren read to me.

Polly Ritter Marcelino

Watership Down.

Steve Krauch

Books are my friends. Don't make me pick just one!

Maura Shea



Celebrate the date!

National Read Across America Day is March 2.

25 years of Read Across America Day

Started in 1998 by the National Education Association, Read Across America Day is the nation's largest celebration of reading. Below is a list of ways you can celebrate, inspire and make a difference to readers of all ages. Go to Readacrossamerica.com to learn about more ways to get involved.

- Volunteer to read to a classroom.
- Read to the elderly.
- Read with a child.
- Read a book you've been meaning to get to.
- Attend a book reading.
- Read a book that is outside your comfort zone.
- Reread a favorite book.
- Join your local library.
- Share your favorite book with others.



Watch for the poll at Facebook.com/Costco. Or weigh in at connection@costco.com, with subject line "Poll."

FROM LEFT: © CAVANI, DARRIA / STOCK.ADOBE.COM





FROM LEFT: DENISE LIPPE, PRIMA TE-LIM

Amazing amassing

Passion. Obsession. Nostalgia. Curiosity. Education. Sentimentality. Preserving history. Connecting with the past. Investment. Profit. Recognition. Community. Novelty. The thrill of the hunt. There are as many reasons for collecting as there are collectors and collections. We invited Connection readers to share their stories.

Stories and editing by **T. Foster Jones**

CONTINUED ON PAGE 34



Nathan Lippe's collection of vintage advertising includes signs and products from across America.



Prima Te-Lim's love of coffee and tea led to her mug collection.

"To collect is to learn through the items we collect. They all have a story to tell."

— FARON SCHULTZ ★
Costco member

The

number of responses the *Connection* received was staggering. Here's a look at a few of the submissions.

Signs of the times

"I collect vintage advertising representing businesses across America.

"I bought my first—a Double Cola sign—for \$10 in 1994. The collection expanded to neon signs, oil cans, road maps, ice cream containers, original advertising illustration art and more.

"Every item has a story—what it was used for, the business it was used at or the memories that are represented.

"What keeps me going is you just never know what you're going to find next. Just when you think you have it all, a new piece will show up.

"I sell extra stuff [collectible items] at shows across the country, toting my aluminum folding table (Costco!), in flip-top bins (Costco!) and go through tons of Scotch packing tape (Costco!). I drive thousands of miles each year, fueled by Costco gas and snacks from Costco!"

—Nathan Lippe, Hanover Park, Illinois

Pez be with you

While on vacation in the summer of 1996, Joel and Susan Bearce saw a Pez clown display rack in a grocery store and convinced the store owner to sell it. The Bearces have since focused on filling the display with hundreds of Pez dispensers for their two sons. "Our goal was to fill the spinner rack with new Pez as the company released new designs," says Joel. They accomplished that, and more.

COURTESY OF THE BEARCE FAMILY



Joel and Susan Bearce's Pez collection.

CHERYL HURT



Brett Hurt restores antique phonographs.

ROSENTHAL-KAMBIK





Above: Teresa Kidder began collecting perfume bottles because they were “small and wouldn’t take up much room”—she now has more than 500 of them.

Left: Masha Rosenthal and Scott Kambic collect “whatever makes us happy,” which includes robots.

Below: Padlocks are just one of Emily and Larry Koltnow’s dozens of collections.



Phonograph home

“My husband, Brett, has been an antique phonograph collector for over 40 years. Our home is filled with breath-taking examples of phonographs dating back to 1898, some of the earliest Thomas Edison ever produced.

“We got started collecting in 1982 when we bought our first phonograph and it didn’t run. Brett took it completely apart and got it to run perfectly. We started going to swap meets looking for another phonograph. And another. Over the years, we have tracked down and purchased the rarest phonographs that we can find.

“Phonograph collectors from around the world began contacting Brett, and he started a free YouTube channel to teach the next generation how to purchase, restore and play these beautiful machines. We have also had guests from all over the world come just to see the collection.”

—Cheryl Hurt
Simpsonville, South Carolina

Slow and steady

Elaine M. Rakchaev of Etobicoke, Ontario, collects snails. “Not the slimy ones found in ponds or forest floors, but snail ‘stuff,’” she clarifies. Beginning in 1994 with a white porcelain snail planter, Rakchaev now counts 200-plus snails throughout her home, including a toothbrush holder, earrings, a lamp, clocks, a snow globe, a wind chime, wind-up toys and a boot scraper.



CLOCKWISE FROM TOP: EMILY KOLTNOW, © KOJIN_NIKON / STOCK.ADOBE.COM; ELAINE RAKCHAEV, TERESA KIDDER



NAME THAT COLLECTOR

If you collect it, there’s a name for it. Here are a few unusual ones.

Arctophilist: teddy bears

Brandophilist: cigar wrappers

Coleopterist: beetles

Deltiologist: postcards

Dipterist: flies

Falerist: medals, badges, pins

Horologist: clocks

Notaphilist: banknotes

Oologist: bird eggs

Phillumenist: matchboxes, matchbooks

Plangonologist: dolls

Scripophilist: bonds, share certificates

Tegestologist: beer coasters

Vecturist: subway tokens

Vexillologist: flags

—TFJ

CONTINUED ON PAGE 36

Right: Dawn Mudgett and her gas station memorabilia



Fueled by the past

While doing housecleaning during the COVID-19 lockdown, Dawn Mudgett of Pillager, Minnesota, found some pictures from the 1950s, when her grandfather ran gas stations in California and Nebraska, and pictures of her parents as teenagers at their Minnesota station. “Then things just started falling into my lap,” says Mudgett. “A relative had buildings packed with what I thought was cool stuff, and I also helped an elderly friend clean out her house, where I found old advertising, calendars, thermometers that had been given out as promotional items.

“I try to only collect items from the gas stations that connect to our family’s past. It has to fit in with the theme. I even have the bell you would drive over at full-service stations!

“Collecting is the joy of finding an inexpensive, abandoned vintage item that creates that connection for me. It’s so fun finding a new, interesting piece!”

Matchbox memories

“After my brother, Steve, passed away, I inherited his Matchbox collection. Seeing this collection brought back so many memories of him running out to



buy a new Matchbox every time allowance came around for us kids. He would spend hours drawing on large paper pads an entire city that his cars could travel around. His little sister (me) was entranced. He really prized his collection and held on to it for almost 50 years until his passing.”

—Liz Hicks-Kimmey, Lakewood, Colorado

Owls on display

“I’ve been collecting owls for more than 50 years. I bought an antique mirrored, lighted curio cabinet with three glass sides. I also have a collection of owl mugs displayed on the dining room wall. I have ceramic owl cookie jars and spoon rests, dish towels and even owl curtains in





Left: Faron Schultz has at least one signed item from every president of the United States.

my kitchen. I have several framed, embroidered owls displayed in my hallway and several paintings of owls that I made displayed throughout my house. I have a shower curtain and matching owl towels in my guest bathroom.”
—Peggy Hartog, Lake Aril, Pennsylvania

Past to president

It was a biography of Harry Truman that kick-started Faron Schultz’s interest in collecting presidential memorabilia. “It began with searching for an autographed copy of *Mr. Citizen*, by Harry Truman,” says Schultz, who lives in Powell Butte, Oregon. “From there, my wife and I went after [items related to] each president we actually voted for. Then the march back in time, one president at a time. Patience and focus persevered, and we now have a document, letter or book signed by each person to hold the office to date. This took more than 25 years to complete.”

Bee the best

Honey pots, John Doyle of Chislehurst, England, explains, have been made for centuries, and wherever honey is sold, honey pots can usually be found: “Major potteries around the world have, almost without exception, produced a honey pot at some point in their history.” Doyle’s passion for collecting and learning about them uncovered a lack of information, leading him to create The European Honey Pot Collectors’ Society in 1998 to share and develop knowledge on the subject with other collectors around the world.

Eventually, Doyle was approached by a publisher to write a small book on the subject, which was published in 2009. In addition to finding them at antique shops, malls, markets and charity shops, Doyle says that Costco has added several honey pots to his collection.

“To date I have over 3,000 honey pots in many different shapes, colors, decorations and materials,” including ones from the Victorian era. ■



A BETTER MOUSETRAP

“In my pest control business, I found out the mousetrap is the most patented item in the history of the U.S., with over 4,500 patents. There are so many variations: complex, whimsical and even gruesome. It’s fascinating to find the unusual ones.

“For me, collecting is really the thrill of the hunt. Finding that ‘unicorn’ that fellow collectors don’t have. I find them in antique shops, flea markets, auctions, online stores and from pest control colleagues and fellow collectors. There are also social media groups of like collectors that buy, sell and trade traps.

“My collection started nine years ago with a bookshelf, then a curio cabinet, then a couple more. I’m now looking to build a new display in my barn.”

—Dannis Warf, Shelbyville, Illinois



Clockwise from middle left: A Match-box collection elicits memories; Peggy Hartog’s owl collection; John Doyle has become an authority on honey pots.



FROM TOP: SCOTT MUDGE; FARON SCHULTZ; LIZ HICKS-KIMMEY; COURTESY OF JOHN DOYLE; ABOVE: DANNIS WARF



Positive energy

A look at the benefits of installing a home charging system for your electric vehicle

by ERIK J. MARTIN

COSTCO CONNECTION

You'll find Level 2 EV chargers at Costco.com, as well as a wide variety of automotive maintenance and detailing supplies in Costco warehouses and at Costco.com.



With perks like zero emissions, quiet operation, high reliability and cheaper operating costs, electric vehicles (EVs) have motorists buzzing. But if you're thinking about buying an EV, you're probably going to need a better plan to keep it juiced than the basic plug-in charger that comes with the car. You're going to want to look at installing a more powerful, faster-charging home system.

Set the stage to save

There are two kinds of EV home chargers. A Level 1 charger, included with most EVs, is simply a cable that plugs into a port on your car while the other end plugs into a standard 120-volt household outlet. It provides a steady but slow charge to your EV's battery, often at a charging rate of 3 miles per hour. According to Costco member Ben Kolo, owner of commercial and

business electrical service Mr. Electric of Central Iowa, this type of charging is best suited to overnight use and can take 20 hours or longer to fully charge an EV battery.

A Level 2 home charging system consists of a wall- or pedestal-mounted device connected to a dedicated 240-volt circuit in your home's electrical panel. It can recharge up to 50 miles per hour, supplying a full charge in only three hours, depending on the range of your EV.

Practical power matters

Recharging time depends on your battery's size, the EV's charging speed and the charging system's power output (see "Time and cost").

"EV home charging systems are rated in kilowatts [kW], with the most common power outputs being

3.3 kW, 6.6 kW and 11 kW,” says Costco member Carl Kasalek, owner of WattLogic, a Phoenix-based home charger installation provider.

Shawn McLaughlin, a Costco member in Littleton, Colorado, is thrilled with the speedy Level 2 system—providing an 11.5-kW charge—installed in his garage to serve his Tesla Model Y and Rivian RS1.

“I charge each car twice a week [to] 40% to 80% battery capacity to maximize long-term battery health,” he says. “It takes approximately three to four hours to charge each vehicle and costs me about \$8.50 for the Tesla and \$12.50 for the Rivian.”

Get professional help

If you decide to install a Level 2 charger, count on hiring a professional who can best determine the proper placement of the system based on proximity to your electrical panel and other factors.

“Your charger will need to be installed by a licensed electrician and conform to all National Electrical Code and local permit code requirements,” Kolo says, adding that you’ll probably need to obtain a permit from your municipality. He says most Level 2 charging stations are installed near a home’s entrance or in the garage

near a breaker box. It will require a dedicated 40-amp, 240-volt circuit with the necessary wire gauge to handle the amperage to support the quicker charging.

Kasalek says an expert can recommend the right-size charger that your current electrical panel can support and whether that will meet your needs based on the amount you drive daily and your EV’s battery. Pro tip: Most EVs use what’s called a J1772 connector; if your charger doesn’t have this, you’ll need a special adapter to work with a Level 2 charger.

The price tag

Most EV home charger hardware costs span from a few hundred dollars to a couple of thousand. Electrician labor expenses have a similar range, but may run to several thousand dollars. Your final price depends on the charging system brand and model you buy, where you install it and the complexity of the installation. You may need to add a new circuit to your panel to accommodate the charging station, or even upgrade your panel.

While you can save money overall by driving an EV, it’s wise to figure the cost of installing a Level 2 charger into the price of buying an EV. ■

Erik J. Martin is freelance writer based in the Chicago area.



IMAGES COURTESY OF © ENEL X WAY

Time and cost

Costco assistant automotive buyer Michael Guitron explains how to calculate expected charging times and costs. “Say you own a Chevy Bolt EV, which has a 60-kilowatt [kW] size battery and a charge acceptance rate of 7.2 kW. The time it would take to fully charge using a typical Level 2 charger would be 60 kW divided by 7.2 kW, or 8.3 hours,” he says.

The average consumer cost per kW hour in the United States is currently about 13 cents. The cost to charge a Chevy Bolt’s battery to between 20% and 100% capacity would likely be 60 kW multiplied by 13 cents (\$0.13), or \$7.80. A Bolt’s expected range (the estimated mileage before you need to recharge) is 238 miles. If it takes a week of driving to deplete that range, on average it would cost about \$7.80 to charge it every seven days, or about \$405 annually.—EJM

Tips to make it last

Most EV charging systems are designed to last about a decade. The following tips, provided by Carl Kasalek of WattLogic, can extend a

system’s life:

- Only use a charging system compatible with your EV.
- Follow the manufacturer’s instructions for installing and using the system.
- To prevent electric shock,

don’t touch the charging cable, charging station connectors or your EV while the system is in use.

- Ensure the cable is stored safely when not in use to avoid damage.—EJM



A tire for every season?

A discussion of all-season, summer and winter tires

by ROBERT MOYER



© RACHEL MOYER

Robert Moyer is the director of Costco Tire Centers operations.

COSTCO CONNECTION

To learn more about the tires and services Costco offers, speak to the trained staff in your local Costco Tire Center or shop online at [Costco.com](https://www.costco.com).



Selecting the right tires for your vehicle can be confusing. Do you need tires that offer the best available traction, longer life, or off-road or winter-driving capabilities? Or maybe you just don't know what kind of tires you need. Even if you know what type of tires you are interested in, it is a good idea to speak to a tire professional. They can help you choose the right tires for your needs based on what type of driver you are, where you will be driving and what you want out of your next set of tires.

The type of tires you choose is important because they are the only thing between your car and the road. Having the right tires for the type of driving you do, and maintaining them by following the vehicle and tire manufacturers' recommendations, helps ensure the safe operation of your vehicle.

Where all-season tires shine

Perhaps you are considering all-season tires. To some, the name implies that they're good for whatever conditions you might face. This is not quite true; no tire is ideal for every situation. However, all-season tires are a great choice for most drivers in normal driving conditions. They keep many motorists rolling year-round.

Introduced in 1977 by the Goodyear Tire & Rubber Company, all-season tires offer good performance in mild weather conditions—temperatures above 45 F and below 100 F. They represent a middle ground between summer tires, which offer maximum dry-weather performance and handling in warmer weather, and winter tires, which provide the best possible traction and handling in ice and snow. Many new vehicles are fitted with factory-installed all-season tires because they perform well between these extremes, which represent the majority of annual driving conditions for many motorists.



Choosing the right tires for your specific needs is one of the most important things you can do to stay safe on the road.

Mountain Snowflake (3PMS) symbol, a six-pointed snowflake inside a mountain, molded into the sidewall. Tires with the 3PMS symbol perform somewhere between all-season tires with the M+S rating and actual winter tires. 3PMS all-season tires should perform better than a standard all-season tire but not as well as a winter tire in extreme winter conditions. You can use 3PMS tires year-round, but winter tires should be removed when temperatures are routinely above 45 F.

Choosing the right tires for your specific needs is one of the most important things you can do to stay safe on the road. The experts at Costco Tire Centers will help you choose tires that best fit your driving needs. ■

Longevity is also a major benefit of all-season tires. They can have limited treadwear warranties up to 80,000 miles; compare this to summer tires, with limited tread-wear warranties that often start around 20,000 miles, and winter tires, with warranties that often start at 40,000 miles.

But wait, there's more

All-season tires typically have a mud and snow (M+S) symbol on the sidewall that indicates the tire meets industry standards for traction capabilities in mud and snow in mild to moderate conditions for short periods. All-season tires may also have a Three Peak



Going electric

As more electric vehicles (EVs) are hitting the road, tire manufacturers are developing products to meet the specific needs of EVs. Due to their large batteries, EVs are often heavier than internal combustion engine vehicles, so their tires, on average, can wear faster than tires on a comparable combustion engine vehicle. When choosing tires for an EV, it's important to make sure the tire's load-carrying capacity is equal to or higher than the original equipment tire.—RM

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Make them last

The U.S. Tire Manufacturers Association offers these tire care tips:

- Maintain correct tire pressure to maximize

vehicle performance and fuel economy. Check the pressure once a month on cold tires.

- Inspect tires regularly for uneven wear, smooth spots and tread depth of

1/16 inch or less.

- Rotate tires every 7,500 miles and have them aligned if the vehicle pulls to one side.—RM



Buyers' picks

Product selections from
Costco's Automotive buying team



Keri Ries

Michael Guitron

Shanin Calnon

Rightline Gear SUV Tent and Air Mattress Bundle

If you love car camping, this might be just the item for you. This four-person SUV tent features a sleeve that allows it to connect to the back of any SUV, minivan, crossover vehicle, wagon or pickup truck. The bundle includes a tent, a rain fly, stakes and a carrying bag, plus an air mattress that inflates to 73 inches x 54 inches with a 12-volt pump to inflate it. Item 1643754. Costco.com only.

—Keri Ries



JuiceBox 40-Amp Electric Vehicle Charging Station with NEMA, 20-Foot Cable

This popular home electric vehicle (EV) Level 2 charger can power all EVs, including Teslas (via an adapter). It charges quickly—in hours, not overnight. You can monitor and control charging from your phone via an app and give voice commands through smart-home-assistant devices. It plugs into a 240-volt outlet and can be configured to share the circuit with another JuiceBox charger. Item 1428319.

Costco.com only.

—Michael Guitron



Michelin X Tour A/S 2 Tire

The Michelin X® Tour A/S 2 line of tires was developed for crossover utility vehicles and passenger vehicles, and they come with an 80,000-mile warranty. This line of tires is designed to handle the extra weight and torque of small SUVs, minivans and electric vehicles, and is engineered to deliver excellent stopping distances in both wet and dry conditions. Various item numbers.

Tire Centers/Costco.com.—Shanin Calnon

A door to savings

Costco's Garage Door & Opener Installation program may be the best improvement you make to your home

by WILL FIFIELD



COSTCO PHOTO STUDIO



Will Fifield fills this month's consumer reporter slot with this behind-the-scenes look at a Costco program. Email questions about this article to connection@costco.com.

A new garage door offers many positive returns. "Most people think about updating their garage doors because it adds style," says DeDe Heggem, a real estate agent with RE/MAX in Arizona and Washington state. She says a quality garage door built with upgraded materials makes a home more secure and improves heating and cooling efficiency.

"It can offer an average return on investment of 85% to 90%, making it one of the best home improvement investments you can make," Heggem says. "But when you sell the home, you almost can't put a price on the value it adds, because the dramatic curb appeal it adds draws prospective buyers to further investigate."

When it's time to update your home with a new garage door, Costco's Garage Door & Opener Installation program has a large selection of high-quality doors, all built with industry-leading

materials—the kind Heggem says will pay dividends whether you intend to live in the home or sell it.

Two-in-one

The program is backed by two suppliers: Amarr builds garage doors and LiftMaster manufactures garage door openers.

Amarr, Costco's garage door supplier since 2005, has built a reputation for manufacturing quality products since it began focusing on garage doors in the 1960s. "The strength of the [standard] hardware we use is considered an upgrade compared to many of our competitors," says Val Sigmon, president of Amarr since 2017. He says the company's garage doors are built in the U.S., with U.S. steel from Indiana.

LiftMaster, which supplies garage door openers for the program, has been in the business for 50 years. Its garage door openers include features such as ultra-quiet operation, integrated LED lighting, battery backup



COURTESY OF AMARR

and integrated technology that lets you control, secure and monitor the garage door through the myQ app. Depending on the model you buy, some include a built-in camera that enables you to see your home is safe.

Great products, expert installation

“Having access to quality garage doors and garage door openers is crucial, but selecting the right door and installing it correctly is also critical for a successful upgrade,” explains Mark Fenick, who oversees the program for Costco. Costco’s Garage Door & Opener

Installation program connects members with expert help through an Amarr dealer who can advise the ideal door for your garage, based on your home’s décor, your lifestyle and other considerations. The dealer will take detailed measurements, finalize the design and confirm the cost of the project with you, after which an experienced and appropriately licensed professional installer will come to your home to install the door. That means you end up with a great-looking garage door that functions just as it should.

“We handpick program installers from a network of more than 4,000 dealers we work with,” Sigmon explains. He says Amarr vets and recommends the installers, who go through a thorough screening process as well. “We have 60-plus distribution centers, so if there’s a problem, we will have local management we can send,” Sigmon says. Local managers will visit members with problems, look at their product and then consult with the installation company to resolve the issue quickly.

If it’s time for a new garage door, Costco’s Garage Door & Opener Installation program offers the utmost quality at true Costco value. ■



How it works

To access Costco’s Garage Door & Opener Installation program, you can speak to a representative in a Costco warehouse, go through the “Home & Installation Services” link under “Shop,” at the top left corner of the Costco.com homepage, or call 1-877-258-9608 for an in-home appointment. You will then be connected with one of Amarr’s authorized dealers. The Amarr dealer will present you with designs and samples to help you make the right selection for your home. The authorized dealer will be with you during every step of the project from start to finish to ensure your satisfaction.—WF

Savings spelled out

In addition to helping you select the best garage door that complements your home and lifestyle, potentially adding value

and curb appeal to your home, Costco’s Garage Door & Opener Installation program offers Costco members additional value in the form of a Costco Shop Card for 10% of the

total pretax purchase. Executive members earn an additional 2% Reward, up to \$1,000, on the purchase as well.—WF

Burglars' bane

Tips for choosing the right home security system for your needs

by CHRIS POWELL



COSTCO CONNECTION

You'll find a selection of home security systems of various sizes at Costco.com.

According to FBI statistics, 83% of would-be burglars check for the presence of a security system before an attempted break-in. Yet while there are more than 1 million break-ins a year, less than half of Americans currently have a security system installed.

Christian Cerda, CEO of Boston-based security firm and Costco supplier SimpliSafe, says concerns about price and installation were traditionally the most common reasons for consumer hesitation, but that doesn't have to be the case today.

Not so long ago, the home security market was limited to only a few providers. Their products tended to be expensive and to lock customers into long-term contracts. However, Cerda says today's homeowners have multiple options available at a variety of price points.

Custom DIY systems can provide a number of options for budget-conscious homeowners, enabling them to select as many (or as few) products as they

like to fit their budget and security needs, all without being locked into a lengthy contract.

Find the right system

Modern security systems offer an array of options extending beyond simple burglary prevention, but Cerda says the best options are those capable of fitting seamlessly into the owner's everyday life.

"Regardless of what components you decide to install, it's important to add only the ones that make life easier, not [overly] complicated," says Cerda. "Security systems are meant to be used, so start small and expand as you see fit."

Cerda recommends that homeowners begin with "foundational" security products capable of protecting the home from the most common threats. Components include motion detectors, entry sensors for all first-floor windows and doors, smoke detectors, water sensors capable of detecting water-pipe leaks early, as well as a yard sign informing would-be burglars that the home is protected.



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Safeguarding your home with a security system is easier and more affordable than ever.

“Every home and business is different and will require a different setup,” says Josh Roth, chief technology officer at Ring. “While someone may need several cameras to feel like their property is secure, others may only need one.”

Ring recommends starting at the front door with something like a video doorbell that enables homeowners to see when packages are delivered. That can subsequently be expanded with an alarm or additional cameras.

Once a homeowner becomes comfortable with and gains a better understanding of their home’s distinct security needs, the system can be expanded to include products such as indoor and outdoor cameras, smart locks and sirens.

Installation: DIY or professional

Roth says people first need to decide whether they want a system requiring professional installation or a DIY system. There’s no right or wrong decision here; it comes down to preference.

Modern security systems offer an array of options extending beyond simple burglary prevention.

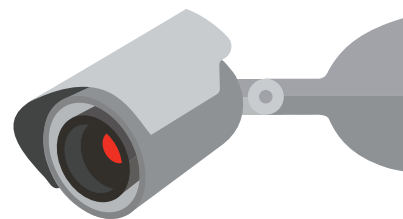
Those who feel comfortable with technology and following basic setup instructions typically opt for DIY installation, says Cerda. Others may choose the DIY route because they have a busy life and don’t have the time to accommodate a professional installation.

“On the other hand, those who feel tech-averse or who are physically unable to install home security products on their own often choose professional installation,” he adds. Professional installation carries a fee (typically \$100 to \$200) but uses experts who can install equipment in a way that provides maximum protection.

Customers typically opt for professional installation for more complicated systems, like power over ethernet (PoE) hard-wired devices, so they don’t need to mess with existing wiring. Roth says, “Customers [who] are purchasing a battery-powered device or a small alarm kit will find that they are likely comfortable going the DIY route.”

With some careful planning and forethought, you don’t need to be a burglary statistic. ■

Chris Powell is a freelance writer based in Toronto.



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Key components

No matter their size or location, security systems comprise a group of key components:

Alarm base station. The base station is the brains of the whole setup, seamlessly connecting the system’s components.

Mobile app. Mobile apps manage the system, allowing users to remotely arm and monitor their system from anywhere in the world.

Keypad. A keypad provides security without requiring a phone nearby, enabling users to arm and disarm the system locally.

Sensors. The most versatile component, sensors enable owners to customize their system in multiple ways, such as flood or breaking glass detectors, video doorbells, security cameras, smoke alarms and more.—CP

Buyers' picks

Product selections from
Costco's Hardware buying team



David Tran

Julia Winters

Grace Morlock

DIY Wide Plank Waterproof Flooring

This High Density Plastic Composite vinyl plank flooring by Golden Arowana comes in a stylish macchiato color with a painted beveled edge and detailed embossing to achieve the look and feel of hardwood. Measuring 6 millimeters (0.24 inch) thick with premium padding, it is waterproof. Each carton includes 15.22 square feet of flooring. Installs over any hard surface and on any grade, with no need for added underlayment or glue. Item 2322006. Warehouses/Costco.com.—David Tran



Stackable Shoebox/Organizer

Offering both front and side access with a magnetic closure, these clear, stackable organizers keep your shoes and other important items easily visible and protected from dust and moisture. Stack them on the floor or in a closet for tidy storage. The shoebox fits up to a men's size 14 shoe and is made of a clear, strong and lightweight plastic. Four-pack: Item 2322025 (Warehouses); eight-pack: Item 4322025 (Costco.com). —Julia Winters



EasyOn Gutter Guard by Gutterglove

These do-it-yourself gutter guards feature stainless steel micromesh, which filters out leaves, pine needles, twigs, insects and roof grit—basically everything but water. Patented technologies give them a combination of strength and flexibility. The U.S.-made guards come with a 25-year parts warranty (five years in coastal areas). When you register your warranty, you can receive a brush to clear residue from ground level. Various sizes and item numbers. Warehouses/Costco.com.—Grace Morlock



LEFT: © KONSTANTIN YUGANOV / STOCK.ADOBE.COM; OTHER PHOTOS: COURTESY OF KING ARTHUR BAKING COMPANY

From scratch

A few tips to help every baker have success in the kitchen

by DAVID TAMARKIN



David Tamarkin
is the editorial
director of King
Arthur Baking
Company.



There are no bad bakers—just uninformed ones. We know this, because at King Arthur Baking Company's Baking School we've been teaching beginner and advanced bakers for more than 20 years, and we've seen countless "bad bakers" transform into (almost) pros after just one class. Our new cookbook, *Baking School: Lessons and Recipes for Every Baker*, provides transformative tips that make bakers better. Here are a few of them.

Nail your butter temp

Room temperature butter is key to the success of every bake. If your cake or cookie recipe calls for creaming butter with sugar, the butter needs to

be at room temperature—no cooler and no warmer. Here's a test to judge your butter's temp: Press a clean finger onto the surface; it should leave an indentation. If it doesn't, the butter is too cold. If your finger sinks into the butter or the butter is glossy, it's a little too warm.

For better pies, chill

One of the most frustrating fails bakers experience is a pie crust that shrinks and loses its shape in the oven. To prevent this, give your assembled pie a rest in the fridge for 15 to 30 minutes (the closer to 30 minutes, the better). Chilled and rested pie dough will keep its shape and definition better.

Wake up your starter with rye

Sourdough bakers tend to their starters like children, feeding them regularly and making sure they're as bubbly and healthy as possible. When a starter shows signs of getting weak—it happens to everybody—feeding the starter with whole-grain rye flour can help rev it up. Whole-grain flours accelerate fermentation and will have the starter back in fighting shape in a few days, after which you can go back to feeding it with white flour.

Get a better biscuit rise

Biscuits are generally considered an easy bake for beginners, and they are! (They're also a fun bake to make with kids.) But it can be a little tricky to get biscuits that rise high and flaky. One of the most common problems is that people pat their biscuit dough too thin, thinking the biscuits will rise dramatically in the oven. The truth is, biscuits rise only about half their height. So, if you want tall biscuits, start with tall dough!

Measure by weight

So many folks who think they're unsuccessful bakers are simply imprecise measurers. That's not their fault: Measuring by volume—that is, using measuring cups—is notoriously imprecise. On the flip side, using a digital scale and measuring by weight is as precise as it gets, and comes with the added benefit of being easier and requiring less cleanup. When you measure by weight, you add the exact right amount of flour, sugar, milk, etc., and your baking automatically improves. For an example, see the Buttermilk Biscuits recipe, right.

See? It wasn't you after all. ■

Buttermilk Biscuits

240 g (2 cups) unbleached all-purpose flour
10 g (2½ tsp) baking powder
2 g (½ tsp) salt
8 g (2 tsp) granulated sugar
85 g (6 Tbsp) unsalted butter, cold
177 g (¾ cup) buttermilk

Preheat oven to 425 F. Lightly grease a baking sheet or line it with parchment.

In a medium bowl, combine the flour, baking powder, salt and sugar.

Cut in the butter with a pastry blender until the mixture is unevenly crumbly, with some larger bits of butter (between pea and currant size) remaining. Add the buttermilk and stir to make a cohesive dough.

While it's still in the bowl, fold the dough over on itself a few times to pick up any dry bits. Turn the dough out onto a very lightly floured surface and pat it to ¾ inch thick.

Cut rounds or squares with a sharp knife or biscuit cutter.

Place the dough cutouts about 2 inches apart on the prepared baking sheet.

Bake the biscuits for 15 to 18 minutes, until golden brown. Makes six 3-inch biscuits.

Tip: If using a biscuit cutter, press down instead of twisting for the flakiest biscuits.

Recipe reprinted from Baking School: Lessons and Recipes for Every Baker, from King Arthur Baking Company



COSTCO CONNECTION

Baking School: Lessons and Recipes for Every Baker (Item 1722925) is available now in most Costco warehouses.



Use your head

Get the whole story on how to prepare fish

by SCOTT JONES



Cantonese Steamed Whole Fish



LIESA COLE

Scott Jones
(@JonesIsThirsty)
is a Culinary Institute of America graduate and wine education specialist living in Alabama.

COSTCO CONNECTION

A variety of whole fish are available in the Costco meat department. Groceries are available for delivery through Costco Grocery at Costco.com.



Mention cooking a whole fish and the intimidation factor goes through the roof. It shouldn't, though. Whether you're looking for a quick weeknight dinner or something to make for a special weekend gathering, preparing a whole fish is easy.

Cooking meat on the bone is a long-standing chef's secret to promote even cooking and retain moisture. According to Hunter Evans, the chef and owner of Elvie's in Jackson, Mississippi, whole fish is no different. "Using a whole fish guarantees it's fresh, and there's no question the result is a more moist, flavorful fish," he explains.

Big fish

If you're a newbie, look for round, firm-fleshed fish. Alabama-based Costco member Rebecca Treadwell Lyons, head of culinary development at eMeals, recommends branzino (also known as European sea bass), tilapia or trout.

Nelson and Liz Cardoso of Ontario, Canada, who are Costco members and food bloggers at Photosandfood.ca, recommend using approximately 10 to 15 ounces of uncooked whole fish per person.

Fish to fry

Whole fish can be cooked using a variety of methods, including grilling, poaching, roasting and frying. First-timers, however, may prefer to start with broiling or baking. "Honestly, it's way easier and faster than cooking bone-in chicken," says Lyons, adding, "The potential variations for vegetables, fruit, herbs and spices are practically limitless." She notes that whole fish are ideal for Mediterranean and Asian flavors.

Starting with a cleaned fish, score both sides of the fish two to four times. The goal is to just cut the skin, so go easy. Season with salt and pepper inside and out, then drizzle with olive oil.

School of fish

Whole fish is often available scaled and gutted. If it is not, using the back of a knife, scale the fish from the tail to the head. Gut

the fish by making a shallow cut from the vent hole along the belly to just behind the head. Remove the viscera and scrape out the bloodline membrane that runs along the back-

bone. Remove the spiny fins with kitchen shears, but leave the tail. Next, cut out and remove the gills. Finally, rinse the fish under cool water, then pat dry inside and out.—SJ

Loosely stuff the belly with combos such as fresh thyme, chopped garlic and sliced lemons; fresh dill, cherry tomatoes and Kalamata olives; or green onions, sliced ginger and sliced limes. Lay things like sliced citrus, fennel branches or rosemary sprigs on top of or under the fish while cooking for even more flavor.

When it comes to heat, Evans says smaller fish can handle higher temperatures—450 F to 500 F. On the other hand, larger fish need more time to cook, so lower the temp to 375 F to 400 F to ensure the meat cooks through without burning the skin.

Check for doneness near the thickest part behind the gills and away from the backbone. The meat right on the bone should look slightly undercooked. Now's the time to remove the fish from the heat, as the residual heat will continue cooking the fish while it rests. (The U.S. Department of Agriculture recommends an internal temperature of 145 F.)

As for toppings, everything from compound butter to fresh salsa works. Feel free to keep it simple, too. A drizzle of high-quality extra-virgin olive oil, a squeeze of citrus and a big pinch of sea salt make the perfect finishing touch. ■



Cantonese Steamed Whole Fish

1 (1- to 1½-lb) whole sea bass or other delicate white fish, scaled and cleaned

5 Tbsp neutral oil, divided

3 Tbsp fresh ginger, finely julienned, divided

4 scallions, white and green parts separated and finely julienned

¼ cup soy sauce

¼ cup water

¾ tsp sugar

¼ tsp fine sea salt

Pinch of ground white pepper

8 fresh cilantro sprigs, torn into smaller pieces

Place the fish on an oval heatproof plate; do not season it. Place a 2-inch-tall metal steaming rack in a wok (or any pot with a lid that will accommodate the fish) and fill the wok with enough water to come up to about 1 inch below the rack. Turn the heat to high; bring the water to a simmer. Place the plate of fish on the rack, cover the wok and steam for 9 minutes, then test the fish for doneness using a butter knife. If the knife slides into the center of the fish without resistance and the flesh is opaque throughout, it's done. (The fish will continue to cook.) Carefully pour off any liquid that has accumulated on the plate during steaming and discard. (Don't skip this step. The steaming liquid has a strong fishy taste.) Cover and keep warm.

In a small saucepan, heat 2 Tbsp oil and 1½ Tbsp ginger over medium heat, until the ginger begins to sizzle. Add the white parts of the scallions, soy sauce, water, sugar, salt and white pepper. Bring the mixture to a simmer and spoon the mixture evenly over the fish. Spread the green portions of the scallions, the remaining ginger and all of the cilantro on top of the fish.

Heat the remaining 3 Tbsp oil in the saucepan until shimmering. Carefully pour the hot oil over the ginger and herbs—they will sizzle on contact. Serve immediately. Makes 2 servings.

Recipe courtesy of The Woks of Life: Recipes to Know and Love from a Chinese American Family (Clarkson Potter, 2022; not available at Costco)

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A shingles story

Learn what you can do to minimize your risk of this painful virus

by JOANNE ELLIS



COSTCO CONNECTION

Costco Pharmacy offers Shingrix vaccinations. Check with your local Costco Pharmacy for details and to book your two vaccination dates.

When Nancy Nash found a dime-size scab on the back of her leg, the active 55-year-old from Georgia thought she'd been bitten by a spider. "The spot was itchy and irritated. The scab just wouldn't go away," Nash recalls. So she visited her doctor, only to find it wasn't a spider bite at all; to her surprise, it was shingles.

Like Nash, an estimated 1 million Americans develop shingles, also called herpes zoster, every year. It's caused by the reactivation of the chickenpox virus, varicella zoster, which many Americans carry. In fact, more than 99% of Americans born before 1980 have had chickenpox, even if they don't remember it, and are carrying the virus that causes shingles.

Shingles breakout

Shingles are a rash, often on the chest or neck, that is made up of painful red blisters. The rash usually breaks out along the distribution of a nerve root called a dermatome, on one side of the body.

According to the Centers for Disease Control and Prevention, almost one in three Americans will have shingles during their lifetime, and the chances of getting shingles and the severity increases after age 50.

The virus can be reactivated or triggered as nerve pain and shingles at any time, but especially during times of stress or with a weakened immune system. The nerve pain that shingles cause can strike at any time, and anywhere on the body, including the face, mouth, torso and even around or in the eyes, and can also affect the inner ear and sense of balance.



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The National Institute on Aging describes the first signs of shingles as burning or tingling pain, sometimes including numbness or itching on one side of the body. After one to five days, a red rash appears and a few days after that, the rash turns into fluid-filled blisters. These blisters eventually dry up and crust over, and the scabs eventually clear.

Prevention and treatment

There is no cure for shingles. Once you have it, it must run its course. Most sources estimate that the recovery time

is three to five weeks; however, for some, it can take several months. Your doctor may prescribe pain relievers or suggest cool compresses or lotions. In some cases an antiviral may be prescribed to help lessen the symptoms and reduce nerve damage.

Shingles have made sufferers wince at the lightest layer of clothing touching their blisters and breakout area. After the shingles rash goes away, some people are left with ongoing pain, known as postherpetic neuralgia (see “Beyond shingles”).

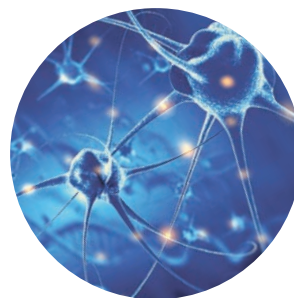
If you’ve never had chickenpox, be careful around someone who has been diagnosed with shingles, because it can be transmitted through direct contact with fluid from the blisters. The person remains contagious until the blistering rash crusts over.

Shingles vaccine

Thankfully, there is an effective vaccine, called Shingrix. It helps the body build its protection against shingles. (See “Protect yourself” below.) Some or all of the cost may be covered by Medicare and private health insurance plans.

Nancy Nash was lucky and recovered quickly from her outbreak. She’s fully vaccinated now and hopes others learn from her painful experience. ■

Joanne Ellis is a freelance writer in St. Margaret’s Bay, Nova Scotia.



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Beyond shingles

According to the Centers for Disease Control and Prevention, about 10% to 18% of people with shingles develop a chronic pain syndrome called postherpetic neuralgia. This ongoing condition is often described as burning or stabbing pain, sometimes with an altered sensation response to stimuli.

Dr. Yinka Akin-Deko, a family physician in Halifax, Nova Scotia, sees it in her patients and says, “Nerve pain can be very debilitating. In some cases, even after the patient has recovered from the initial onset of shingles, they still suffer from the nerve pain. We don’t know why.”—JE

Protect yourself

“For those over 50, I always highly recommend getting vaccinated to avoid shingles in the first place,” explains Dr. Yinka

Akin-Deko, a family physician in Halifax, Nova Scotia.

The recommended vaccine, Shingrix, helps the body build its protection against shingles. It’s a two-dose vaccination,

administered two to six months apart. To maximize protection, both doses are recommended.—JE

Bits and bites

The tools and basics for optimum oral care and health

by LARA JAMES



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STEVEN JAMES

Lara James is a clinical dental hygienist.



COSTCO CONNECTION

Items for oral care, including manual and electric toothbrushes, water flossers, floss, mouthwash, interdental brushes and more are available in Costco warehouses and at Costco.com.

The American Academy of Periodontology and the American Dental Association agree: Oral health is just as important as systemic health. And Mayo Clinic confirms that the mouth is the entry point for bacteria that can cause or worsen diseases. Why? Plaque is the sticky film on the teeth that constantly forms and multiplies. If too much plaque accumulates around the gum line and isn't removed regularly, it causes an inflammatory and immune response, resulting in gum disease such as gingivitis and periodontitis.

If gingivitis, which is reversible, is left untreated, it can worsen and become periodontitis, a progression of an oral infection that causes permanent damage through tissue, bone and tooth loss. When the harmful bacteria from gum disease enter the bloodstream, it can promote an increase in other negative health conditions (see "Dental dangers").

Good home oral care is important not only for aesthetics but also for health. If someone needs extra tools to maintain

oral health, the following products have proved to be effective:

Electric toothbrush. High-speed micro-movements of the bristles and a two-minute timer help users remove plaque effectively and massage the gums to stimulate blood flow for gum health.

Water flosser. Removes plaque under the gums, where a toothbrush and floss cannot reach, and is an adjunct to reduce gum infection.

Floss. Removes plaque between the teeth, where a toothbrush does not reach. Without flossing, only three-fifths of the tooth is cleaned, missing where most of the bacteria accumulates.

Mouthwash. Reduces bacteria that cause bad breath, plaque and gingivitis.

Interdental brushes or soft picks. Reduces bacteria between the teeth and stimulates the gums, especially around crowns, bridges and fillings, where a toothbrush does not reach. ■

Dental dangers

Periodontitis is a serious gum disease associated with or linked to a variety of health issues, including

autoimmune diseases, cancer, cardiovascular disease, kidney diseases, diabetes, fatigue, flu, low birth weight, hormonal changes, osteoporosis,

obesity, pulmonary issues, rheumatoid arthritis, stroke and thyroid disease.—LJ



© COSTCO PHOTO STUDIO

Alex Kanenwisher
Buyer, Books



After Jess leaves her job, she is pining for a fresh start. A visit to Paris to stay with her half brother, Ben, seems like the ideal getaway. So what if he didn't sound thrilled when she asked if she could crash with him? He hadn't said no.

Jess arrives to find a lovely apartment, but no Ben. As time passes without any sign of Ben, Jess finds that everyone has secrets, including the concierge, the scorned lover and the journalist.

The Paris Apartment (Item 1002061) is available now in most Costco warehouses.



Lucy
Foley

© PHILIPPA GEDGE

A well-told story

Lucy Foley shares the inspiration for her latest novel

by ANNIE MAKOFF

For an unpublished novelist, the long journey to publication can feel a million light-years away, but for *Sunday Times* and *New York Times* bestselling author Lucy Foley, who started her career in publishing, there was never any mystique about the process. "I realized early on [that] novels don't start out as glossy books on a shelf, but as Word documents full of errors," says the London-based Foley. "It gave me the confidence to have a go myself."

Now a full-time novelist with six books to her credit, including *The Guest List* and *The Hunting Party*, Foley says she rarely worries about writer's block or finding new ideas. "Ideas just have a way of finding you," she tells the *Connection*, while speaking from Brussels. "They are the ideas you just can't stop thinking about, and you keep building on them until you have something tangible to work with."

The idea behind Foley's latest novel, *The Paris Apartment*, found her during a writing trip to Paris while she was working on *The Guest List*. Foley was renting a cheap room in a beautiful old building, which she describes as "wonderfully antique [but a bit] dusty around the edges." It was the sort of building where not much had changed in 50 years.

"Every morning and last thing at night, I could hear something being dragged across the floor from the apartment above me," she recalls. "I used to think it was really creepy, and I convinced myself someone was dragging a body. I thought, 'There's a story that needs to be told, and I want to be the one to tell it.'"



Stacy Wells
Assistant Buyer, Books

“Neither of us knew where the other was taking the story.”

—COLLEEN HOOVER



The apartment made it wholesale into the novel, from the light switches on countdown timers to the rickety lift, which felt as if every use would be its last.

The Paris Apartment is a murder mystery set in a grand yet rather isolated Paris apartment. “It looks at the grime beneath the guilt, the darkness beneath the surface,” says Foley. “It looks at the idea of ordinary people doing terrible things. What would drive a relatively ordinary person to murder?”

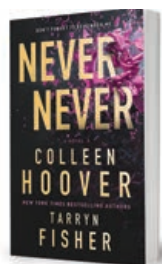
There’s a real sense of isolation, too. “The apartment itself is quite isolating,” Foley adds. “The idea that when the gate clangs shut, our protagonist, Jess, enters a different, uneasy world. And she’s also isolated because she doesn’t speak the language.”

Foley admits she relates to all of the novel’s characters to a certain extent, but it’s protagonist Jess she relates to the most. “She’s not me exactly, but maybe she’s who I’d like to be,” she suggests. “She’s [gutsy] and does things I wouldn’t dare to do. Possibly she’s my naughtier alter ego.”

Foley’s books span several genres—she’s written contemporary fiction, historical fiction and crime—so what genre does she most enjoy writing? “I don’t think in terms of genres,” she says. “But I do love a great thriller with the plot twists. Ultimately, I just love a good, well-told story with well-developed characters. That’s what I look for in the books I read, and it’s what I aim for in my novels.” ■

Annie Makoff is a freelance journalist from Rochester in Kent, England.

The price of remembering



Never Never (Item 1713063; 2/28) will be available in most Costco warehouses.

In *Never Never* by Colleen Hoover and Tarryn Fisher, teenage sweethearts Charlie and Silas have been best friends since they could talk. One morning they wake up and all of those memories are gone. As they rediscover each other, they wonder what drew them together in the first place.

Costco Connection What inspired this particular story?

Colleen Hoover I got the idea for the first chapter of this book back in 2012. My best friend, Tarryn, ... was really intrigued by this particular idea, and every few months she’d text me and ask if I’d started writing the book yet. One day I got an email from her with the first chapter she had written herself. The email said, “Here, I wrote the first chapter for you, now finish the book!” I loved her version! I started writing the second chapter from Silas’ point of view and sent it to her. Then she sent me the third chapter, and I sent her the fourth, and we ended up writing the entire book this way. Neither of us knew where the other was taking the story.

CC What would you like readers to know?

CH Tarryn and I are both known for our romance/thriller novels, so when we announced we were writing a book together, people didn’t expect it to be a novel centered on high school kids. Even though the book can be read by teenagers, we love that it is embraced and enjoyed by adults as well.

Also at Costco.com

Meet naughty animals on the hunt for trouble, venture into the jungle to rescue tigers and leopards, and so much more in *National Geographic Kids*

Jungle box set (Item 1721909).

Kids ages 9 to 12, who are starting to read chapter books independently, will find these stories just right for jumping in, from heartwarming tales of animal rescues to animal talents

that will have you begging for more. This set also includes a bookmark and a poster.

This 10-book adventure-filled collection is available now at Costco.com.—AK





Oahu: White Sands Hotel Package

Kick back with swaying palms and mai tais around the pool at this boutique hotel. Here you can experience the essence of old Waikiki without sacrificing modern comfort and convenience. Located in the heart of Waikiki, White Sands Hotel is near the International Marketplace, restaurants, shopping and nightlife. Costco Travel's package includes a Digital Costco Shop Card. To learn more, visit [CostcoTravel.com](https://www.CostcoTravel.com).

The latest Costco finds



Solitude 10' x 12' Studio Shed

Whether you need a home office, storage space, guest studio or backyard retreat, the Solitude shed can be a sanctuary in your yard, just steps from your back door. Features include a 72" Thermatru Full-Lite fiberglass French door, brushed aluminum trim and standard door/window hardware, and 26-gauge corrugated Galvalume roofing. Item 1654741.

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WHOLESALE



RIO Swinging Hammock Chair

Relax, hammock-style, in your backyard, on the deck or on your next camping trip. This lounge features a smooth swinging motion, is lightweight and has a compact design that makes for easy transport and storage. Item 1654445. **Warehouses/Costco.com.**



LA-Z-Boy Franklin Pet Sofa

This small rendition of a contemporary-style sofa is perfect for pets that like to sprawl out or curl up while sleeping. Constructed with a solid wood base and feet, plus textured chenille upholstery that helps conceal pet fur and wear and tear. Includes a pillow shaped like a dog bone. Selection varies by location. Item 1549167. **Warehouses/Costco.com.**



B.C. Clothing Men's Stretch Convertible Pants

Featuring a relaxed fit, these pants convert into shorts quickly thanks to a detachable lower leg with a concealed zipper. Other features include a stretch waistband, cargo pockets, key holder and zip security pockets. Colors: blue, gray, tan. Sizes: S–XXL. Selection varies by location. Item 1588979. **Warehouses/Costco.com.**



Multy Home Floorsense™ Milan Runner

Made from woven textiles, this mat is durable, beautiful and very easy to clean. Its versatility, due to its low profile, makes it perfect to coordinate with any interior: kitchen, door entrance and more. Colors: taupe, brown, charcoal. Selection varies by location. 24" x 60". Item 1397329. Available late March. **Warehouses only.**



Briggs Women's Linen-Blend Shorts

The perfect short to pull on as the weather warms up. The linen/rayon short features two slash pockets and an elastic waistband to give you the most comfortable fit all day long. Available in several colors and prints. Sizes and colors may vary by location. Item 1665534. **Warehouses/Costco.com.**



Oakwood Oasis Playhouse

Bring the playground to your backyard and create an outdoor play area that's safe and fun. Features include an 84" straight slide, picnic table, separate bench, sink set, barbecue grill set with play food and a hidden door. Item 1654535. **Warehouses only.**



AR Portable Wireless Speaker Lantern

This rechargeable wireless speaker features seven light modes, the True30-watt audio system and up to 12 hours of playing time with a rechargeable battery. Item 1694890. **Warehouses/Costco.com.**

FOR SCHEDULES & DESCRIPTIONS

Go to [Costco.com](https://www.costco.com) and search “Special Events.” Or, download the Costco mobile app from the Apple or Google Play app store, open the app, click “Savings” and find “Special Events” to view the online items and events schedules.



Gorilla Installed Sheds

If you need some extra space when you’re working from home, Gorilla Sheds are a great option. You’ll have fewer distractions and a quieter work environment—with a commute of just steps, not miles. Gorilla Sheds are also a great option for an art studio, garden shed, yoga space and more.



Traeger Pellet Grills

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Lion Energy

Focusing on the latest lithium battery technology, Lion Energy systems provide energy independence with portable power that is convenient, silent and renewable, so you can have power when and where you need it—in emergencies, at home, at work or at play. **Also available February 27–March 26 at [Costco.com](https://www.costco.com).**



© K. HORIKOSHI / SHUEISHA, MY HERO ACADEMIA PROJECT

**HEROIC
JOURNEY**

Photographer Mitchel Wu created an action-packed image for his client, Crunchyroll, an anime streaming service. “I really wanted to feature the two main characters from the action anime series *My Hero Academia* as they journey to become superheroes,” he says. “My daughter is a huge *My Hero Academia* fan, so working on this holds a lot of meaning for me.”—*SF*



LEFT TO RIGHT: COURTESY OF MITCHEL WU TOY PHOTOGRAPHY

Toy story

Costco member Mitchel Wu (mitchelwutoyphotography.com), a photographer and illustrator by trade, takes the joy and imagination of toys to a whole new level.

“I create and craft stories through toy photography, by creating the illusion of motion and emotion,” he explains from his home in Los Angeles.

Whether working for clients in the toy and entertainment industry or just for himself, Wu puts the “action” into action

toys by making you believe toys can fly, survive winds and explosions, and more.

“While digital technology allows the creation of mind-blowing visuals and effects, I prefer using practical, hands-on effects whenever possible,” he explains. “The liquid splashes, explosions, dirt and debris you see in my images were created by me blasting the liquid, dirt and debris with compressed air or by splashing liquid into the scene and with fireworks. Creating practical effects [is] way more fun than creating them in front of a computer. It’s like being a kid again!”—*Steve Fisher*

Counterclockwise from bottom left: Mitchel Wu carving and painting the backdrop; positioning the figures and other elements; the finished photo.