JOEL KINNAMAN

THE STAR OF SUICIDE SQUAD
AND HANNA IS READY TO TAKE
OFF IN THE NEW SPACE DRAMA
FOR ALL MANKIND

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SUMMER
UPGRADES

INSIDE: BIGGER PARTIES, BETTER
GEAR, AND MORE FUN P.62
THE BACKYARD BASH
TURN YOUR COOKOUT INTO THE HIGHLIGHT OF THE SEASON.

THE PARTY PRIMER
THREE FOOL­PROOF TACTICS TO KEEP THE GOOD TIMES ROLLING.

CONTAIN THE SPACE
To ensure your cookout feels full, says Priya Parker, author of The Art of Gathering, confine the party area so that people aren’t widely dispersed, draining the energy. “Density is your friend,” she adds, so don’t let people hang out in the kitchen, sucking away momentum.

BUT SPREAD OUT THE GOODS
You want to give people reasons to keep moving and chatting with other guests. To that end, separate the essentials—the punch bowl, the appetizers, the beer cooler—so guests aren’t stagnant.

PLAY BY THE RULES
“People like rules,” explains Parker—in part because they give us an excuse to interact. One example: No pouring yourself a drink; someone else has to do it. Another: Everyone has to add a song to the playlist. Whichever rule you chose, have fun with it and casually mention it to guests as they arrive. They’ll be interacting soon enough. Read Parker’s party dos and don’ts on page 69.

A SOUND SYSTEM WORTHY OF SUMMER
A lightweight speaker has its place, but when it comes to big gatherings, serious sound trumps portability. At 35 pounds and nearly three feet tall, the JBL PartyBox 300 can easily crank out a block party’s worth of music, with 18 hours of battery life and wireless Bluetooth streaming. It also includes light effects and an input that lets you plug in a guitar—or a mic for spontaneous karaoke. $450; Jbl.com

PHOTOGRAPHS BY JESSICA SAMPLE
HANGING AT THE LAKE, CAMPING IN THE WOODS, THROWING A BACKYARD BASH—WHEREVER YOUR SUMMER TAKES YOU, HERE’S HOW TO MAKE IT THE BEST ONE YET.

PHOTOGRAPH BY JESSICA SAMPLE
HOSTING HACKS  BONUS ADVICE TO HELP MAKE ANY COOKOUT SIZZLE.

SMOKE OUT MOSQUITOES
After cooking, burn sage on the grill or in the fire pit. Bugs hate it, and it makes the yard smell good, too.

OPENING ACT
If your beer cooler doesn’t have a built-in bottle opener, tie one to the handle, so it doesn’t disappear mid-party.

SERVE FLIES A SHOT
For whatever reason, flies detest the smell of vodka. Pouring out a shot and wiping down your picnic table will help keep them away.

BIG TABLE ENERGY
Seat all your guests at one table, so they can chat up people they don’t know. This will also prevent anyone from feeling like a castoff.

LIGHT TOUCH
Drop a few glow sticks in your cooler, so the beer bottles and soda cans will be easy to find after the sun goes down.

A PORTABLE PIE MACHINE
Flip down the legs on the Ooni Pro Outdoor Multi-Fuel Pizza Oven, light the fire, and in about 15 minutes you’ll be ready to char 16-inch pies at 950°. The insulated shell helps bake Neapolitan-style pizza in a minute and is large enough to roast vegetables, steaks, or bread. $598; ooni.com

A NEXT-LEVEL FLAME
It doesn’t get any better than the stainless steel Lynx 42-inch Sedona Grill; 1,049 square inches of cooking space, an electric rotisserie, and three burners (two gas and one infrared) that combine for a massive 80,000 Btu of rib-eye-searing power. $3,799; lynxgrills.com

THE O.G. ICE- CHEST
The classic design of the Igloo Legacy 54 Stainless Steel Cooler adds style to any shin-dig, and at 54 quarts, it’s large enough to hold 83 cans for an afternoon’s worth of refreshment. It has a built-in bottle opener to boot, so you don’t have to worry about misplacing yours. $200; igloocoolers.com

The BBQ Mixtape
Garage-rock stalwart Ty Segall, whose new album, First Taste, drops in August, divulges his ideal cookout playlist, with advice on how to assemble your own.

“School’s Out,” by Alice Cooper, is the ultimate it’s-summer-we-can-do-whatever-the-hell-we-want song. And everyone knows it. Which is a good way to kick things off.

“Vegetables,” by the Beach Boys, is for all the old guys and weirdos at the barbecue. Yet little kids will also love it. Since the lyrics are innocent and goofy.

“Borderline,” by Madonna, is a classic pop jam. Not everyone will like it, but that’s OK. You have to play at least one song that’s just for you.

“胭�buddy,” by Sparks, is a total summer jam. I picked it mostly because of the name. But it also just rules.
JAMAICAN JERK CHICKEN

Serves 8 to 12

For the brine
- ¼ cup kosher salt
- ¼ cup sugar
- 5 garlic cloves, crushed
- 1 tbsp allspice berries
- 1 tbsp minced ginger
- 1 Scotch bonnet pepper, halved
- 1 gallon water
- 1 lb ice
- 3 whole chickens, broken down into breasts and legs

For the marinade
- 1 cup soy sauce
- ½ cup chopped scallions
- 2 Scotch bonnet peppers
- 4 tbsp tamarind paste
- ½ cup thyme
- ½ cup Worcestershire sauce
- 1 tbsp each brown sugar and cinnamon
- 2 tbsp each minced ginger and garlic
- ¼ tsp salt
- 1 tbsp ground allspice
- 1 tsp ground cloves
- 3 bay leaves

1. Combine brine ingredients except ice in a large pot and bring to a boil. Add ice to another large pot and pour the hot brine over the ice. Stir to cool and add chicken. Cover and brine in fridge for 24 hours.

2. Combine marinade ingredients in a blender and puree. Dry chicken with paper towels and combine in a bowl with the marinade. Cover with plastic wrap and marinate in fridge for 24 hours.

3. Heat a smoker, or a grill set up for indirect heat, to 220°. Cook chicken for 1 hour, basting occasionally with the marinade. When chicken is nearly done, sear skin-side down until crisp. Serve immediately.