



## IoT and the Connected Home

You have probably heard the phrase “Internet of Things” or IoT. It’s currently transforming the way we live. Our lives are no longer connected to the internet through just computers and smartphones – we’re now able to connect to any device in our home, from refrigerators and security systems to thermostats and baby monitors. The list of IoT devices gets longer by the day and will only continue to grow.

### What exactly is IoT?

According to Business Insider, the IoT is “a network of internet-connected objects able to collect and exchange data using embedded sensors”. To put it simply, any device that connects to the internet (but isn’t a computer, tablet, or smartphone) is considered an IoT device.

IoT devices will lock your front door, activate your sprinklers, vacuum your living room, purify your air, manage your washing machine cycles, start dinner for you, and remind you what you need to pick up from the grocery store.

Home automation is becoming the norm. Forbes projects that 71% of consumers are expected to own at least one smart home device by 2025.

### The Future of the Connected Home

Transforming your entire home into a smart home can leave a small dent in your wallet. But smart home devices such as thermostats and air conditioners actually save you money on your electric bills, meaning bigger savings in the long run.

The smart home is here to stay. By 2020, there will be over 24 billion IoT devices on earth – that’s four devices for every person (Business Insider). By 2021, according to Statista, smart home revenue will reach \$32.2 billion. As consumers continue to buy smart home devices, non-smart options will become less and less available over time. This futuristic convenience is now, as households and smart devices throughout the world work together to offer us seamless connectivity.



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## February Calendar

2/4: Super Bowl Sunday

2/14: Valentine’s Day

2/19: President’s Day

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## Throw a Winning Super Bowl Party

Make the right play and invite your friends and family over to watch the Super Bowl. To host a winning party, you'll need to make sure you tackle everything on our list.

**The Invites:** Make sure to send your invites at least one week in advance. Consider making a Facebook event – they're easy to make and allow people to RSVP instantly.

**The Food:** Score a touchdown with your guests by providing plenty of tasty options. Wings, sliders, and chips are game-day

classics. Some people may argue that this is the most important thing. Check out this Super Bowl Recipe Guide at [www.si.com/specials/super-bowl-recipe-guide/](http://www.si.com/specials/super-bowl-recipe-guide/)

**The Beverages:** Make sure to stock up on water and soda, as well as a variety of beers and micro-brews.

**Seating:** Set up enough chairs, throw pillows, couches, or beanbag chairs in whichever room you decide to make "football central."



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## Baked Buffalo Chicken Wings

### Ingredients

4 pounds chicken wings  
3 tablespoons cooking oil  
4 cloves garlic, chopped  
1 ¾ teaspoons salt  
1 ½ teaspoons cayenne  
2/3 cup mayonnaise  
1/3 cup sour cream  
1/4 lb. blue cheese, crumbled (about 1 cup)  
2 scallions including green tops, chopped  
5 teaspoons vinegar  
1/4 teaspoon fresh-ground black pepper  
1/4 cup ketchup  
1 tablespoon Tabasco sauce  
8 ribs celery, cut into sticks

### Step 1

Heat the oven to 425°. In a large bowl, combine the wings, oil, garlic, 1 ½ teaspoons of the salt, and the cayenne. Arrange the wings in a single layer on two large baking sheets. Bake until just done, about 25 minutes.

### Step 2

Meanwhile, in a medium glass or stainless-steel bowl, combine the mayonnaise, sour cream, blue cheese, scallions, 1 teaspoon of the vinegar, the remaining 1/4 teaspoon salt, and the black pepper.

### Step 3

In a large bowl, combine the ketchup, the remaining 4 teaspoons vinegar, and the Tabasco sauce. Add the wings and toss to coat. Serve the wings with the celery sticks and blue-cheese dressing alongside.

### Serve With

Pair these wings with more finger food. Corn on the cob would go nicely. Roasted potato wedges are a good alternative and can be cooked alongside the wings.

<http://www.foodandwine.com/recipes/baked-buffalo-chicken-wings>