

# Perkins Computer Center

hsoft consulting



## Top 5 Tech Gifts 2010

### Ipods and E-readers and Webcams. Oh My!

There is an onslaught of merchandise out there just begging for your Holiday money. How do you determine which items your loved one will truly want, long after the gift wrap is put away and the egg nog has been finished? Here are some of our picks for Tech gifts in 2010.

#### #5 - LEGO Digital Camera:

Let's start with some gifts for the young (and young at heart)—LEGO combined the low-tech fun of LEGO bricks with a real, working camera. It's a fully functional 3-megapixel camera with 1.5" screen and can hold up to 80 pictures. (from \$45). This is a great intro to technology for the kiddies, and let's face it, any Gen X-er nostalgic for their own childhood would love to have this around.



**#4 - I-Karaoke:** For the kid (or adult) who likes to sing in the shower -- the iKaraoke converts any iPod into a karaoke machine by silencing the lead vocal and sending the music to any home stereo. Controls for the music are right on the microphone. We are in the age of American Idol and Youtube, folks—if you can't beat 'em, join 'em (from \$24)



**#3 - Logitech C510 HD Webcam:** The Logitech C510 HD webcam is an inexpensive upgrade for laptops (or desktops) that lack an integrated Webcam or have an older VGA camera. With a 2-megapixel image sensor that is capable of capturing 720p video or still images, it's perfect for Skype, Yahoo! Messenger, Windows Live Messenger and Google Chat. A "Follow My Face" feature keeps the camera centered on your face as you move around and it features one click uploads to Youtube and Facebook (around \$60)



**# 2 - Wacom Bamboo Pen & Touch:** Long before touchscreens made it big, Wacom was cranking out professional tablets for designers and digital artists. Its latest line, the Wacom Bamboo, is designed to reach a broader audience and consists of three base models. The Wacom Bamboo Pen and Touch CTH460 (\$99) comes in black, and has both multi-touch and pen capabilities. It has a 4.9 x 3.4 inch active touch area, and a 5.8 x 3.6 inch active pen area. It includes Adobe Photoshop, Elements and Nik Color Efex Pro software. The Wacom Bamboo Touch CTT460 only has touch input and the Wacom Bamboo Pen CTL460 only has pen input. Both look identical to the Bamboo Pen & Touch and each costs \$69. The Bamboo Pen also includes a copy of Corel Painter Essentials 4. Wacom's flagship model, the Bamboo Fun Pen & Touch, costs more (\$199), but is larger (7.5 x 5.1 inches for touch input, 8.5 x 5.4 inches for pen), and comes in silver and Corel Painter Essentials 4, Adobe Photoshop Elements, and Nik Color Efex Pro software.



If your recipient is a Mac OS user, you may also want to consider Apple's Magic Trackpad (\$69),

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Festive Holiday Appetizer Recipes

Holiday History

- ✓ In the [Middle Ages](#), Christmas celebrations were rowdy and raucous—a lot like today's Mardi Gras parties.
- ✓ In an allusion to the Hanukkah miracle, traditional Hanukkah foods are fried in oil. Potato pancakes (known as latkes) and jam-filled donuts (sufganiyot) are particularly popular in many Jewish households.
- ✓ The 7 days of Kwanzaa represent the principles of Unity, Self Determination, Collective Work & Responsibility, Cooperative Economics, Purpose, Creativity, and Faith.
- ✓ The conclusion of the Muslim holiday of Ramadan is marked with a major celebration known as Id al-Fitr (or Eid al-Fitr), the Feast of Fast-Breaking. It includes special prayers and meals with friends and relatives, and gift are often exchanged.

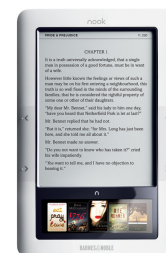
## Top 5 Tech Gifts 2010 (cont.)

**#1 – E-reader:** With so many great models available, we can't pick just one. There are pros and cons to each model, but an e-reader is definitely at the top of many people's wish lists this holiday, and probably many holidays to come. You can access best selling books and newspapers and magazines from around the world, and at around 10 oz, you literally have the literary world in your hand. And with many of the versions on sale at around \$139, this is definitely an investment that will make any recipient *and* giver, very merry.



Amazon's Kindle leads the pack and boasts the largest e-library amongst the competition. Unlike WiFi, Kindle utilizes the same high-speed data network (EVDO) as advanced cell phones—so you never have to locate a hotspot. There are no monthly wireless bills, service plans, or commitments—Amazon takes care of the wireless delivery so you can simply click, buy, and read. Now, Kindle books can also be read on your iPhone or iPod touch.

Barnes and Noble's Nook offers over 2 million titles to shop, with many books for free. They also have Exclusive LendMe™ technology that lets you lend books in your library for up to 14 days. And with NOOK color, you can borrow books from friends too. Free Wi-Fi® and free book browsing are just some of the benefits of visiting Barnes & Noble with your NOOK or NOOKcolor. Plus, you'll also get exclusive content and discounts — delivered right to your screen.



Apple iPad, Sony E Reader, Border's Kobo, and now Google, are also players in the E-reader game. Whichever version you choose, it's sure to be a welcome gift for your loved one (or yourself!)

## Festive Holiday Appetizer Recipes (from epicurious.com)

### Potato-Parmesan Pancakes (Latkes) with Creamed Spinach Dip

1/2 medium onion, peeled  
3 large russet or Idaho potatoes (about 3 pounds), peeled  
2 large eggs  
2 tablespoons all-purpose flour  
3 cloves garlic, minced, then mashed to paste with 1/2 teaspoon salt  
1 cup coarsely grated Parmigiano-Reggiano cheese (about 3 ounces)  
6 tablespoons vegetable oil  
6 tablespoons unsalted butter  
1/4 cup minced flat-leaf parsley, for garnish

#### Creamed Spinach Dip:

3/4 cup heavy cream  
1 cup frozen spinach (2/3 of a 10-ounce package), thawed, chopped, and drained well or spun dry in salad spinner  
1/2 cup sour cream, at room temperature

Heat cream and add spinach. Let cool and add sour cream.

Preheat oven to 200°F. Place 2 nonstick baking sheets in oven. Using box grater or food processor fitted with grating disc, coarsely grate onion and place in colander set in sink. Coarsely grate potatoes, add to colander, and set aside to drain.

In large mixing bowl, lightly beat eggs. Whisk in flour, then stir in cheese and garlic. Press potatoes and onion to extract as much liquid as possible, then add to egg/flour mixture. Season with salt and freshly ground black pepper. Using wooden spoon or hands, mix well, but do not overwork. In heavy-bottomed, 12-inch skillet over moderately high heat, heat 1 tablespoon oil and 1 tablespoon butter until hot but not smoking. Drop 4 scant 1/4-cup portions of batter into pan and flatten with spatula to form four 3-inch pancakes. Fry until bottoms are golden-brown, 4 to 5 minutes, then turn over and fry until golden-brown and crisp, an additional 4 to 5 minutes. Transfer to paper towels to drain; season immediately with salt and pepper. Keep warm on baking sheets in oven while making remaining pancakes. Using paper towels, carefully wipe out pan. Add 1 tablespoon oil and 1 tablespoon butter and fry 4 more pancakes. Repeat with remaining batter, wiping out pan and adding 1 tablespoon oil and 1 tablespoon butter before each batch. Just before serving, sprinkle with parsley. Serve pancakes hot with [Creamed Spinach Dip](#).

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### Quiche in Prosciutto Cups

4 slices prosciutto, fat trimmed, halved  
2 egg whites  
1 whole egg  
3 tablespoons nonfat plain Greek yogurt  
1 tablespoon chopped black olives  
1/2 teaspoon chopped fresh rosemary, plus more for garnish  
1/4 teaspoon salt  
1/8 teaspoon freshly ground black pepper



Heat oven to 400°F. Coat a mini muffin pan with cooking spray. Press 1 piece prosciutto into each of 8 cups. Whisk egg whites and whole egg until smooth. Whisk in yogurt, olives, rosemary, salt and pepper. Divide mixture among cups. Bake, uncovered, until quiches are cooked through, 10 to 12 minutes. Garnish with rosemary.