



The Filter

PAUL'S POOL MAGIC, INC.

POOL & SPA SPECIALISTS

"We'll Beat Any Written Estimate!"

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Many congratulations to Pagen Lee Bryant, winner of September's Starbucks gift card!

Win an awesome prize simply by making your payment between the 1st and the 15th of October! Want a little assistance with Thanksgiving dinner? A trader named Joe can help! (Not with the cooking, though. Don't get *too* excited!) Our drawing this month will be for a \$20 gift card from Trader Joe's. Aloha!



The Virginia Graeme Baker Pool and Safety Act

This act promotes the safe use of pools, spas and hot tubs by imposing mandatory federal requirements for suction entrapment avoidance.

What this means for you: Any new drain covers that you choose to install after December 19, 2008 must be approved devices (ASME/ANSI A112.19.8 compliant), and must be physically marked as such.

For examples of these new drain covers, visit: <http://tinyurl.com/3n53ym>



We know that the economy is tough for everyone right now, and we appreciate your business!

This month there has been another large increase in the cost of chemicals. We are doing everything we can to keep prices down. We sincerely thank you for your patience and understanding.

Don't forget to vote on November 4!



If you need to register, you can do so online at www.rockthevote.com. The registration deadline is October 20!

Pentair goes green!

Pentair has introduced the **Eco Select™** brand of environmentally friendly pool equipment! This brand saves energy, conserves water, and eliminates noise. Products include pumps, heaters, lighting, filters, cleaners, and automation. If you would like to have any of these items installed, just give us a call!



Here's a fun Halloween recipe from Paula Deen! (And it doesn't have any butter in it! Gasp!)

Popcorn Balls

2 cups sugar
1 1/3 cups water
1/2 cup light corn syrup
1 teaspoon white vinegar
1/2 teaspoon salt
1 teaspoon vanilla extract
18 cups popped corn

In a medium saucepan, combine sugar, water, syrup, vinegar, and salt. Cook over high heat until mixture reaches 225°F (hard-ball stage) on a candy thermometer. Stir in vanilla. Pour over popped corn, tossing gently to coat. When mixture is cool enough to handle, press popcorn into 3-inch balls with lightly greased hands. Cool completely on waxed paper.

Have a spooooooky
Halloween!

