



GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

**Jump Start
the Season...**



**with Flavor
and Pizzazz**

Welcome again to the *Grill Out Times*, Weber's exclusive newsletter for and by Weber Grill owners! Even if you are joining us for the first time, you should feel right at home because we designed this publication with a great deal of input from Weber fans across the country. We think you'll find it's a great way to gain grilling ideas, tips, and recipes from Weber and from other readers.

We've dedicated this issue to the spirit of Spring. And because there's no better time to try new things, we've:

- gathered some recipes from different countries,
- started a brand new reader column on page 2, and
- introduced several new books and videos on page 7.

To celebrate Spring renewal, we've included special offers to help you refurbish your Weber Grill (see insert). These components are available all year through Customer Service, but—for your convenience—are also available through this issue of the *Grill Out Times*.

For collectors, we have another *Grill Out Times* exclusive, the new

Adventures in Grilling™ line of clothing. If you enjoy good stories, we have some from readers and some from the Weber archives (like the one on the right). And because many of you sent in grilling questions, we've published them with answers in "Ask Betty" and "Grill Talk," our two write-in columns.

Of course, we welcome your continued input, so please don't hesitate to write us at **Weber, Attn: Editor, P.O. Box 1999, Palatine, IL 60078-1999**. If you want to direct a question, recipe, or story to a particular newsletter section, just let us know. You can also reach us at **1-800-99-WEBER (1-800-999-3237)** to add a friend to our newsletter mailing list. In the meantime, sit back and enjoy a tasty read.

Happy grilling!

Mike

Mike Kempster
Executive Vice President



Many readers have told us how much they enjoy their Weber Grill, regardless of grilling conditions. Their stories inspired a new column, "Adventures in Grilling." You can catch its debut on page 2 and see for yourself what dedicated fans will do for that just-barbecued taste. If you've got a tale to tell, write us at **Weber, Attn: Editor, P.O. Box 1999, Palatine, IL 60078-1999**. Include your daytime phone number and we might publish *your* adventures in grilling!

**IT'S A BUOY,
IT'S A SPACESHIP,
IT'S...**

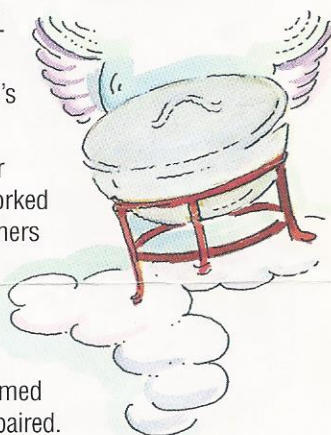
The Original Weber Kettle!

Once upon a time in 1951, George Stephen was fed up. Like many Americans, George loved to barbecue for his family, but the flat metal braziers available at that time offered the backyard chef little control. Wind, rain, and flare-ups often ruined George's prize meals.

Fortunately for George, he worked at Weber Brothers Metal Works, where they produced spun metal bowls that formed a buoy when paired.

Determined to enjoy carefree barbecuing, George adapted the shapes to create what is now an American icon: the Weber Kettle Grill. The bottom half held a bed of charcoal on a metal grid, which made lighting the charcoal easy. The top half made a lid that kept out wind, eliminated food-charring flare-ups, and made grilling in the rain a tasty possibility.

The grill was so popular that in July of 1952, George began selling "George's Barbecue Kettle," the ancestor to today's Weber Kettle. Although many people jokingly dubbed the new-fangled barbecue "Sputnik," its skyrocketing popularity was even more amusing. George eventually became the sole owner of Weber-Stephen Products Co., and devoted himself full-time to manufacturing a product that has brought flavor and fun to the American lifestyle ever since. 🍖

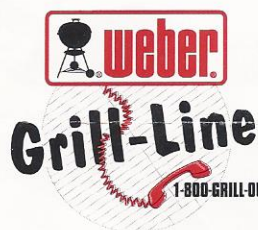




It was a dark and stormy night.... Actually, it began as a beautiful evening, but shortly before we got grilling (for 50 guests), the rain started. Everyone dashed for cover... except for Wayne, the host with the big black umbrella. At that time, we had a black Weber® Bar-B-Kettle™ (now we have a gas Weber). Between the bolts of lightning, we would watch Wayne grilling. His black umbrella resembled an upside-down Weber Kettle. As he hovered over the grill, smoke rose from the coals and filled the umbrella, obscuring him from view. The storm turned really ugly, blowing branches from the trees and knocking down power lines. Our guests ate by candlelight and enjoyed rain-marinated burgers. The thunder was deafening, the wind was overpowering, the light show was awesome and the food, well, was a howling success!

Lori Ibarolle
South Dakota

We're glad that your party survived the storm—but we're even more happy that Wayne did! While we certainly share your enthusiasm for that great barbecue flavor, we recommend all Weber users put safety first. If you see lightning, stop grilling, seek shelter, and wait for the storm to pass. No burger is worth the risk, but usually it's worth the wait! ⚡



1-800-GRILL-OUT
(1-800-474-5568)

April 1 - September 2, 1996
Weekdays 8 am - 6 pm (CST)

If you want to learn anything about barbecuing or food preparation, need handy grilling tips, or want to get top techniques for a terrific cookout, call the Weber Grill-Line. Call between the hours noted above and our Certified Barbecue Experts will answer anything fired their way! If calling after hours, a taped recording will offer limited information 24 hours a day, 7 days a week through Labor Day. Call today and you can order one free copy of the Weber Grill-Line handy reference guide, *More Backyard Barbecue Basics™ Volume II*.

Dear Weber,
If you need rain, just let us know and we'll grill.

Ricky & Anita Cain
Arkansas

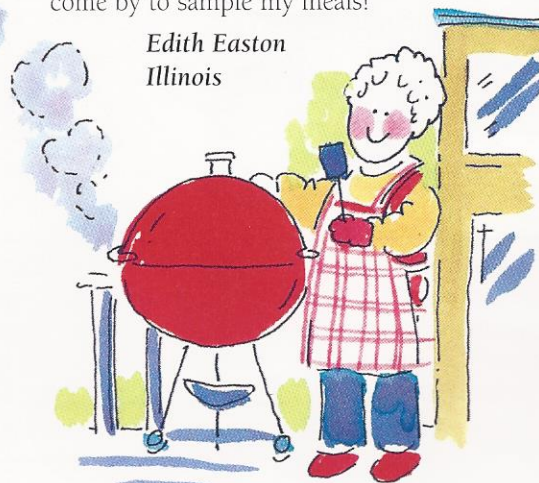
We've heard that from other readers!
We've also heard that if you grill more often, you'll increase your chances of dry weather.
Let us know if it works!
—Editor



SMOKE SIGNALS OF LOVE

I live alone in an apartment. My husband and my son, the two men in my life who did the cooking on our Weber Kettle Grill, are no longer with me. So I am a lady who has to learn how to barbecue and cook on my own. I know that when I learn how to fix good food and my friends smell the smoke, I will become very popular again. Maybe even a wonderful man about 74 years old will come by to sample my meals!

Edith Easton
Illinois



ASK BETTY

Betty Hughes has been Weber's cooking expert for 28 years. We affectionately refer to her as our "grilling guru."

Q: Please explain the venting. I'm baffled.

Michele K. Miller, Wisconsin

A: Wonder no more. The rule for using the vents on all Weber charcoal grills is very simple. Since charcoal requires oxygen to burn, you should fully open all vents before starting the fire and keep them completely open until you finish cooking. Close the vents to extinguish the coals. It's that easy!

Q: How do I use a meat thermometer?

Debra K. DeZarn, Colorado

A: A meat thermometer is easy to use. It tells you when a piece of meat or poultry reaches the desired doneness, so you'll know when your food is cooked to perfection. An instant-read thermometer quickly gives you the most accurate internal food temperatures, but it's not oven- or grill-safe, so don't leave it in food during cooking. (If you want to use a meat thermometer throughout the grilling time, be sure to use one that's oven-safe.) Insert an instant-read thermometer as described below.

- **For steaks and chops:** Insert the probe through the side of the meat, so that the tip is in the center of the meat.
- **For a roast:** Insert the probe, so that the tip is in the center of the meat but not touching fat or any bone. Allow a few seconds for the temperature to register.
- **For a turkey breast:** Insert the probe into the thickest part of the breast without touching the bone.
- **For a whole turkey:** Insert the probe into the thickest part of the thigh without touching the bone.

Use the handy grilling guide below to make sure that "done" doesn't become "over-done."

Grilling Guide

Meats		Internal Temperature
Beef	medium-rare	145°F
	medium	160°F
	well-done	170°F
Ground Meats (beef, lamb, & pork)		
	medium	160°F
	well-done	170°F
Pork	medium	160°F
	well-done	170°F
Ham	fully cooked	140°F
Turkey		
whole	well-done	180°F
breast	medium	170°F
dark meat	well-done	180°F
Chicken	well-done	180°F
Duckling	well-done	180°F
Lamb	medium-rare	150°F
	medium	160°F
Sausage (fresh, bratwurst, Italian, & Polish)		
	well-done	170°F
Veal	medium	160°F
	well-done	170°F

Dear Betty:

Iowa is known for its great chops and our local meat plant runs a pork special every six months. In an ambitious and generous mood one day, I purchased a box of tenderloins. To my surprise, there were six 2½-ft. slabs of meat in a box! Creativity kicked in and I began dreaming up "101 Ways to Fix Pork." Needless to say, I grilled a lot. Of course, my friends were happy to help eat it all, so I thought I'd share my favorite marinade recipe:

Honey-Mustard Pork Marinade

- ½ cup honey
- 2 tablespoon vinegar
- 1 teaspoon oriental five-spice seasoning*
- ⅓ cup Dijon mustard
- 1 tablespoon soy sauce
- ½ teaspoon black pepper

Mix well. Marinate 1½ to 2 pounds of cubed pork overnight in the refrigerator in a plastic covered container or a resealable plastic bag. Skewer on shish kabob sticks with cherry tomatoes, pearl onions, cubed green peppers, and pineapple chunks. Grill and serve with rice.

Karla Miller, Iowa

Dear Karla:

Thanks for the recipe. Sounds like you made good use of your free time!

*HINT: Five-spice seasoning is sold under a variety of brand names and usually contains fennel, anise, ginger, licorice root, cinnamon, and/or clove. If you can't find a brand name in your grocery store, try a specialty food store or an oriental grocery store.

If you'd like to ask Betty a specific question, write her at Weber, Attn: Ask Betty, P.O. Box 1999, Palatine, IL 60078-1999. If your question is frequently asked, she'll answer you in this column. If not, she'll write you. Please give her a little time with personal replies...we'll have to pull her away from the grill.



GRILLING T

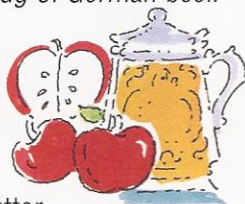
*This spring, why not explore
We've gathered some ideas
to add flair to your grill.*

ROAST PORK WITH SAVORY APPLE STUFFING

This tasty variation on the pork roast features typical German seasonings of caraway and apples in a hearty stuffing. Try it with some zesty coarse mustard on the side and wash it down with a cold mug of German beer.

Charcoal: Indirect
Gas: Indirect/Medium Heat

- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 tablespoons margarine or butter
- 1 1/2 cups finely chopped, peeled apples (2 apples)
- 1/4 cup apple juice
- 3/4 cup soft rye or pumpernickel bread cubes
- 1/3 cup chopped almonds
- 1/4 teaspoon salt
- 1/4 teaspoon caraway seed
- 1 4- to 5-pound pork loin center rib roast, back bone loosened (8 ribs)
- Red apple, cut into wedges (optional)
- Celery leaves (optional)



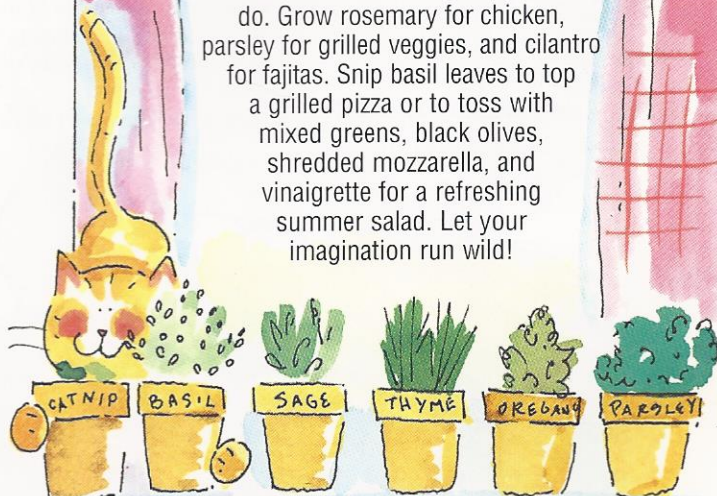
For stuffing, in a saucepan cook onion and celery in margarine until tender. Add apple juice and apples. Cover and simmer 5 minutes. Uncover and simmer 5 minutes more or until liquid evaporates. Remove from heat. Stir in bread cubes, almonds, salt, and caraway seed.

Place roast, bone side down, on a cutting board. On the meaty side, cut a pocket above each rib, making 8 pockets total. Spoon stuffing into pockets. Place roast with tips of ribs upward in center of the cooking grill. Cover stuffing area loosely with foil. Insert an oven-safe meat thermometer into meatiest portion of roast. Grill 1 to 2 1/4 hours for medium (160° F) or 1 3/4 hours to 2 1/2 hours (170° F) for well-done. Remove foil halfway through grilling. Cover and let stand 10 minutes before carving. Garnish with fresh apple slices and celery leaves, if desired. Makes 8 servings.

I keep my Weber on the patio, which I've surrounded with a large herb garden. As I grill, I often will break off the woody part of a thyme plant and add it to the fire. It's like using fragrant wood chips! I also flavor the meat with the thyme leaves and other herbs fresh from the garden!

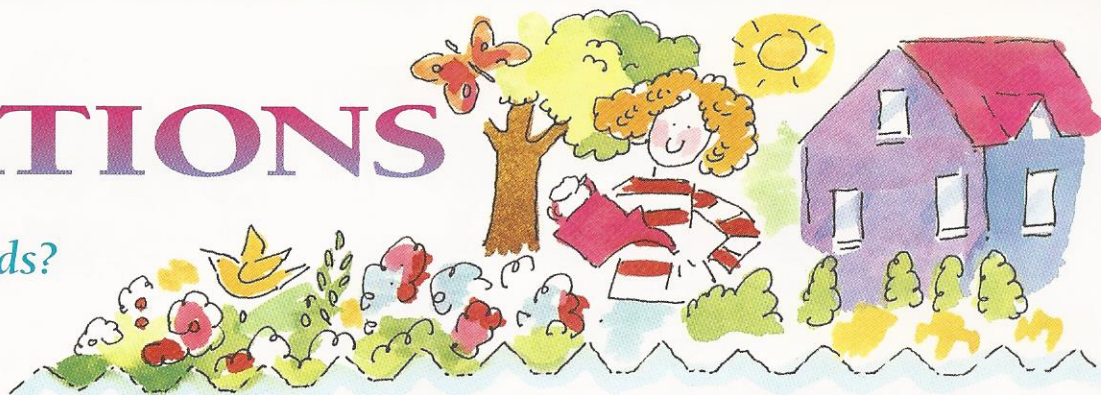
Linda Haynes
Indiana

Want to add some home-grown flavor to your grilling? Plant herbs this spring and you'll be ready for all your summer favorites. You don't even need a patio—a sunny windowsill and a few flower pots will do. Grow rosemary for chicken, parsley for grilled veggies, and cilantro for fajitas. Snip basil leaves to top a grilled pizza or to toss with mixed greens, black olives, shredded mozzarella, and vinaigrette for a refreshing summer salad. Let your imagination run wild!



EMPTATIONS

re the flavors of other lands?
international recipes
cooking repertoire.



BRUSCHETTA

From reader Marilyn Beaulieu of California

This tempting Italian treat is an appetizer guests can't resist, especially when you use vine-ripened roma tomatoes fresh from your own garden. Buon appetito!

Charcoal: Direct

Gas: Indirect/Medium Heat

Topping:

- ¾ pound roma tomatoes, chopped
- 2 cloves garlic, chopped
- 4 tablespoons extra virgin olive oil
- 12 fresh basil leaves, julienned
- 12 pieces of Italian bread or French baguette sliced ½" thick



Combine topping ingredients. Toss to blend; set aside for ½ hour.

For bread:

- ½ cup extra virgin olive oil
- 1-2 whole garlic cloves, peeled

Brush one side of bread with olive oil. Grill oiled-side-down on medium heat until lightly toasted on bottom. Turn and grill second side. After removing from grill, rub oiled side lightly with whole peeled garlic clove. Top with tomato mixture and enjoy!

LAMB MARINADE

From reader Karen Villa-Schweinfurth of Washington

Spring is a great time to savor the tenderness of lamb. Many Mediterranean chefs have elevated lamb to an art form using garlic, wine, and other seasonings. This recipe uses many flavor-enhancers.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 1 4-pound leg of lamb
- 1 clove garlic, chopped
- 1 teaspoon rosemary
- ½ teaspoon crushed red pepper
- ½ cup olive oil
- 1 teaspoon dill weed
- 1 teaspoon crushed onion flakes
- ¾ cup red wine



Put all ingredients in a large plastic bag or covered plastic container. Marinate in refrigerator, turning occasionally, 4 to 5 hours or overnight. Discard marinade and cook lamb on grill in the center of grate by the Indirect Method for approximately 1 to 1½ hours. For internal temperature, see Grilling Guide on page 3.

SWEET ENDINGS

When you're pressed for time and need a dessert, try this one; it's quick, easy, and delicious! It can be cooking in the grill while you enjoy dinner.

CHERRY DELIGHT

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 1 can cherry pie filling
- 1 small package yellow cake mix
- ¼ pound butter, melted
- ½ cup chopped walnuts
- 3 ounces coconut
- Vanilla ice cream

Place cherry pie filling in an 8x8-inch buttered foil pan. Sprinkle yellow cake mix over pie filling. Melt butter and drizzle over cake mix. Sprinkle nuts and coconut over all. Place pan in center of cooking grate and cook 45 minutes. Cool. Serve in parfait or sherbet glasses, alternating layers of Cherry Delight and ice cream.





GRILL TALK

Customer Service Manager
Barbara Cann addresses
customers' concerns.



Q: I need to refurbish my Weber® Gas Barbecue with new Flavorizer® Bars and cooking grates. Where can I get replacement parts?

Gary Sievers, Washington

A: Because your Flavorizer Bars are directly in the fire, with regular use the porcelain finish will start to break down, usually in the second year, allowing rust to start. But Flavorizer Bars, like charcoal or lava rock, are merely your heat source and therefore functional even when covered with rust. The bars don't actually need to be replaced until they are rusted through, usually around year 4 or 5 for porcelain-coated Flavorizer Bars.*

Stainless steel bars can last 6 or 7 years. Burner tubes under Flavorizer Bars don't need to be replaced unless individual port holes become one long slit, usually after 8 to 10 years.

Porcelain-enameled gas barbecue cooking grates usually last even longer than Flavorizer Bars. Rust can start on the under side of the grate. Of course, we don't want rust to touch the food, so cooking grates should be replaced when rust reaches the top side.

Cooking grates for our charcoal grills are nickel-plated and have a one-year warranty. Remove rust with a steel wool pad. Weber owners have told us another secret: Put the cooking grate in a garbage bag overnight with ammonia. Thoroughly rinse with a garden hose the next day. (Of course, when working with ammonia you should wear rubber gloves, avoid breathing the fumes, and make sure no children or pets can get at it.) Many Weber dealers carry cooking grates and Flavorizer Bars. If you can't find them locally, use the insert in this issue to order specific parts.

**Note: Weber's warranty for Flavorizer Bars and gas cooking grates is for three years, and its warranty for stainless steel bars and burner tubes is for five years.*

Q: I have a black Weber Grill. Can I wax or paint it?

Michael Muñiz, Texas

A: Fortunately, you don't need to do either (which means you have more time for grilling and eating!). The finish on your Weber Grill is baked-on porcelain enamel, which is much glossier and more durable than paint. Wax would streak when the grill got hot. For barbecue chefs who want to add a little color to their backyard or balcony, Weber makes charcoal grills in red, blue or brown.




Q: We received our Weber Charcoal Grill as a wedding shower gift, along with utensils and a package of Weber FireStarters.™ I always thought gas grills were better because I don't like lighter fluid. Those fuel cubes changed my mind. Unfortunately, I have a hard time finding them in my area. I finally got a case by special ordering them through my local grocer. Is there any easier way to get those wonderful cubes?

Melissa Denholm, Missouri

A: Many Weber dealers carry FireStarters cubes. (For the dealer nearest you, call Weber's Customer Service at 1-800-999-3237.) As with any part or product, Customer Service will also gladly send them to you directly. See our special offer on page 7.

Q: One night while sitting in our family room, we heard a crash out on our deck. We flipped on the light to find a possum sitting under our grill, apparently attracted by the drippings from our recent barbecue. Any suggestions on how to keep critters away?

Michael J. Sestrich, Georgia

A: Even though furry party-crashers can be cute to watch, you probably don't want to tangle with them. Keeping your drip pan clean will minimize the attraction. Weber fans have told us they also use red pepper to discourage visitors. Hose guards will protect your fuel hose from critters who think it's the source of tasty drippings. Guards for both natural gas and liquid propane grills are available through Customer Service at 1-800-999-3237. 



WHEN YOU LOVE THE SPORT, YOU'VE GOT TO HAVE THE RIGHT EQUIPMENT.

A MUST FOR THE GONZO GRILLER!

Available exclusively through the *Grill Out™ Times*, our **Adventures in Grilling™ T-shirt and Sweatshirt** illustrate your die-hard dedication to grilling! Our sturdy 100% cotton T-shirts will endure wash after wash. Our 80% cotton, 20% polyester sweatshirts sport a smart V-stitched collar for added style. Each features original Adventures in Grilling artwork. Perfect for Father's Day, Mother's Day or any gift-giving! In white only.



T-SHIRT: \$19.99	SWEATSHIRT: \$29.99
Medium #50410	Medium #50420
Large #50411	Large #50421
X-Large #50412	X-Large #50422
XX-Large #50413	XX-Large #50423

**Shipping & Handling
Included
on All Orders!**



FIRE UP THE GRILL WITHOUT RISKING A SPILL!

Say goodbye to the hazards and taste of lighter fluid. **Weber's FireStarter™ Cubes** revolutionize the traditional barbecue. These nontoxic, environmentally safe fuel cubes light in all weather to make grilling as easy as striking a match. Odorless, smokeless cubes produce a high, steady flame that burns strongly until charcoal is lit. They even light when wet!

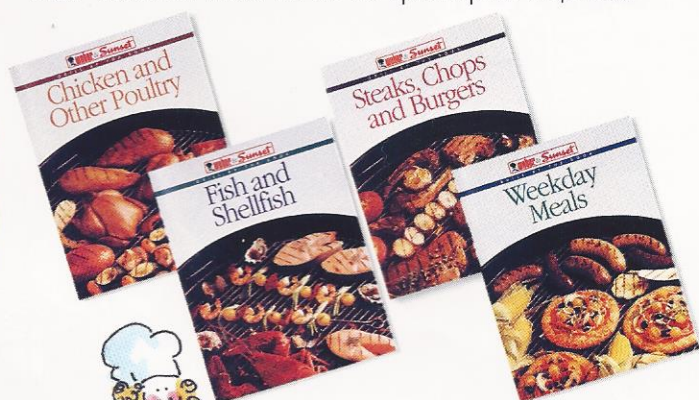
#3975 24 cubes per box. **\$2.00**

#50500 Stock up with a case of 12 boxes for only **\$20.00**

DISPLAY YOUR GOOD TASTE ON YOUR BOOKSHELF...

Novices and experts will discover exciting recipes in our **Grill by the Book** cookbook series. Each title features hints and techniques for both gas and charcoal grilling. Over 40 photos and illustrations will whet your appetite as you master *Chicken and Other Poultry*; *Fish and Shellfish*; *Steaks, Chops and Burgers*; and *Weekday Meals*. 64 pages/book.

#328 Order the whole set for the special price of **\$24.00**



SAVOR THE FLAVOR OF THE GREAT NORTHWEST!

The second video in our **Great Chefs® GRILL OUT™** series features four master chefs from **Seattle**. Learn to prepare Grilled Sea Scallops and Foie Gras, Pacific Rim Chicken, Grilled Stuffed Duck, Jumbo Prawns on Rosemary Skewers, and Grilled Halibut with Vegetable Ratatouille. Each chef shares culinary secrets on two fabulous meals. Booklet with complete recipes, grilling instructions included.

#50357 VHS video, 58 min. **\$5.99**

Also available: **Great Chefs GRILL OUT New Orleans**. Grilled Lamb Chops, Smoked Beef Tenderloin with Bourbon-Molasses Sauce and more!

#50297 VHS video, 58 min. **\$5.99**



Offer expires June 30, 1996

To order, call 1-800-99-WEBER (1-800-999-3237), or use enclosed order form. See order form for replacement parts, too!

GRILL OUT TIMES

P.O. Box 1999, Palatine, IL 60078-1999

BULK RATE
U.S. POSTAGE PAID
WEBER-STEPHEN
PRODUCTS CO.

ADDRESS CORRECTION REQUESTED





Spring Cleaning... Made Easy!

It's time to do some Spring cleaning and here's your opportunity to replace those old worn-out parts on your Weber Grill! We've compiled a sample assortment of items but, depending on which grill you have, you may need different parts. To make the ordering easy on you, please identify what kind of grill(s) you have and be familiar with the following before you order:

For a Charcoal Grill – Diameter of kettle (14½ in., 18½ in., or 22½ in.) and what kind of bowl dampers (round/external or internal blade-shaped).

For a Gas Barbecue – The serial number, which is located on the upper right hand corner of your manual or on the right edge of the control panel (the black part of your grill that has the off/on button, temperatures and lighting instructions printed on it) OR on the data label underneath the control panel.

If you can't find your serial number, please call Weber's Customer Service Center and we will help identify the model.

If the following parts do not fit your grill, we will know what you need and will get the correct part for you.

Charcoal Kettle Replacement Parts

Cost Each

(Shipping & Handling Included)

Hardware Pack (Please specify 18½ in. or 22½ in. dia. kettles) – Includes all pieces for the One-Touch System, hubcaps, leg cap & ash catcher clips. This hardware kit does not fit on bowls with three round dampers.

Hardware Pack (18½ in. dia. kettles) #80303 \$7.80

Hardware Pack (22½ in. dia. kettles) #80302 \$8.55

Ash Catcher (For all 22½ in. dia. kettles) – Attaches to the legs with clips.

Ash Catcher #60485 \$7.50

Smokey Joe Cooking Grate (14½ in. dia. kettle) #970301 \$7.00

Smokey Joe Charcoal Grate (14½ in. dia. kettle) #972201 \$6.50

Wood Handles – Each set includes the top and bottom wood pieces and screw.

Wood Handle (Pack of two sets) #10426 \$7.50

Wood Handle (Pack of three sets) #10424 \$10.00

Note: Hardware packs, ash catchers and grates are available for other charcoal grills as well. Please indicate the diameter of your grill and we can help you find the right parts!

(Shipping & Handling Included)

Igniter Replacement Kit (for Genesis & Spirit Series) – Includes push button, black and white wires, complete Gas Catcher chamber and installation instructions.

Igniter Replacement Kit #40826402 **\$10.25**

Replacement Cooking Grates (for Genesis 1000-3000) – Includes two large porcelain cook grates (3-year warranty).

Replacement Cooking Grates #9860 **\$25.00**

Porcelain-Enameled Flavorizer Bars (for Genesis 1000-5500) – Set of 13 bars, 8 short and 5 long (3-year warranty).

Porcelain-Enameled Flavorizer Bars #9813 **\$40.00**

Stainless Steel Flavorizer Bars – Set of 13 bars, 8 short and 5 long (5-year warranty).

Stainless Steel Flavorizer Bars #9814 **\$60.00**

Control Knobs – Located on the control panel, these grey knobs turn the gas valve on or off. (Our older black knobs are no longer available but can be replaced with these.)

One Control Knob #40875590 **\$2.14**

Replacement Thermometer – Does not include bracket, which should still be in the lid of your Genesis, Spirit or Master-Touch Grill.

Replacement Thermometer #62538 **\$11.50**

Replacement Manifold (For Genesis 1000-3000 LP) – Manifold assembly includes three valves, as well as the brace, hose and regulator for POL tanks. Also available: manifolds for the Spirit Series, Genesis 4000-5500, quick-disconnect tanks and Natural Gas Barbecues. Please specify.

Replacement Manifold #10200 **\$42.30**

Hansen Gas-Mate II Adapter – Our Gas-Mate II Adapter converts your POL (threaded valve) tank to a quick-disconnect tank. Requires a quick-disconnect fitting on your regulator. If your current hose & regulator are not equipped with a quick-disconnect fitting, a replacement can be purchased separately.

Gas Mate II Adapter #63500 **\$15.00**

Burner Tube Replacement (For Genesis 1000-5500) – Includes 3 burner tubes (front, center and rear), as well as the Crossover tube.

Burner Tube Replacement #10428 **\$45.00**

Warming Rack (Genesis 1000-5000 & Spirit 700) – Our flat, nickel-plated warming rack is set on the rear of the cooking box. (Please don't confuse this with the Warm-Up swinging basket, which is in the lid.)

Warming Rack #4072122 **\$9.40**



Call Weber's Customer Service To Order

1-800-99-WEBER

1-800-999-3237

Before Apr. 30 - M-F 9am - 5pm CST;
After Apr. 30 - M-F 8am - 6:30pm; Sa 8:30am - 1 pm CST
HAVE CREDIT CARD READY WHEN ORDERING BY PHONE

ORDERED BY:

KEY CODE: DIRECTLY ABOVE NAME
ON ADDRESS LABEL

Name _____

Street _____ Apt. _____
CAN NOT SHIP TO A P.O. BOX

City _____ State _____ ZIP _____

Daytime Phone (_____) _____ (In case we have a
Area Code question about your order)

CHARCOAL GRILLS

- ☐ 22½ in. diameter
☐ 18½ in. diameter

GAS GRILLS

Serial # _____
(Located on the upper right hand corner of your manual,
OR on the right edge of the control panel, OR on the
data label underneath the control panel.)

Item #	Description	Price Each	Qty	Total

HOW WOULD YOU LIKE TO PAY?

NO C.O.D.'S - PLEASE DO NOT SEND CASH

- ☐ VISA ☐ MasterCard
☐ Check ☐ Money Order

Subtotal
Sales Tax (IL residents
add 8.25% sales tax)

Shipping & Handling

TOTAL AMOUNT

INCLUDED

(Make Checks and Money Orders Payable to: Weber-Stephen Products Co.)

My Credit Card Number Is:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Expiration Date _____

Signature _____

Required

FOLD AND TEAR AT PERFORATION

Mail orders to:
Weber, Attn: Customer Service
P.O. Box 1999
Palatine, IL 60078-1999

or fax orders to:
(847) 705-7971 Don't forget to
fax the back side of this form if
you added a friend to our list!

SHIP A GIFT TO A FRIEND:

Name _____

Street _____ Apt. _____
CAN NOT SHIP TO A P.O. BOX

City _____ State _____ ZIP _____

Daytime Phone (_____) _____
Area Code

Item # _____ Qty _____

Offer expires June 30, 1996. Please allow 4 to 6 weeks for delivery.

This Issue's Special Offers
(Shipping & Handling Included)

Adventures in Grilling T-Shirt and Sweatshirt – T-shirt

100% cotton. Sweatshirt 80% cotton, 20% polyester with a V-stitched collar. White only.

T-Shirt \$19.99

Medium - #50410, Large - #50411, X-Large - #50412,
XX-Large - #50413

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