

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

From Unknown to Unsurpassed

We recently underwent a much-needed renovation at Weber, and moving my office for the first time in 20 years (can you believe it?) had me contemplating Weber's history. Okay, I'll admit it... I got nostalgic. Wow, I thought, we've come a long way!

While packing up, I found an old scrapbook dating back to 1951 that belonged to George Stephen, inventor of the Weber® Kettle Grill. Those early years were a workout. George and his salesmen literally hit the streets with a uniquely entrepreneurial enthusiasm. With absolutely no advertising budget, they would load a few of these oddly shaped grills into an old Ford station wagon and visit hardware stores across the Midwest to conduct live demonstrations. They mostly cooked turkeys because, pound for pound, they were relatively cheap—and the leftovers saved on meal expenses.

It worked! By the early 1970s, sales were strong—but we still weren't profitable. Our bankers advised us to use our manufacturing expertise to make less seasonal products that would hopefully stem losses in the winter months.

We tried many things, including porcelain-enameled mailboxes (the metal parts would last a lifetime but the rubber hinges would last six months), molded-plastic novelties (how many plastic statues of Laurel and Hardy does America really need?), and custom fireplace screens (folks wanted quick delivery).

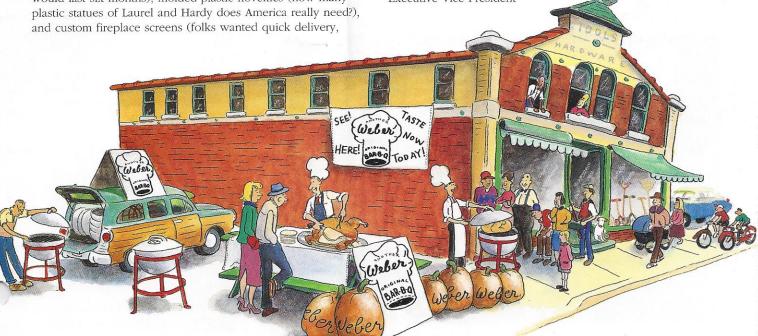
but this was way before FedEx). All these attempts to diversify were spectacular flops—but they taught us to focus our efforts.

Focus was the key. We learned to stick to grills and sales continued to grow. By the late '70s we were strong but wanted to become a much more efficient—and international—business. I'm happy to say we've done both. We now have a streamlined, waste-free manufacturing process—and while our North American customers are mastering wintertime grilling, many Australians are roasting holiday turkeys on a Weber Grill in the summer sunshine.

Please don't let this millennium come to a close before making a Weber-roasted turkey part of *your* holiday tradition. Our readers who grill their turkeys tell us there's no better way. We've included great recipes and tips in this issue to get you started. See you in 2000!

Happy grilling!





Shelter from the Storm

from reader Susan B. Castner, Tokyo

A few years ago, we were living in Portland, Oregon. Since we lived atop a steep hill, one day when there was a snowstorm warning, I decided to go grocery shopping before it hit. As I left the house, a few flakes were falling. By the time I finished shopping, it was a full-scale blizzard. I made it to the gas station a mile from home and stopped to have chains installed, as had many others.

As I waited, I noticed a young woman sitting in the cold waiting room with tears in her eyes. I started talking to her and learned she was eight months pregnant with her first child. Her car had died on her way to the doctor's and she couldn't reach her husband. No cabs were available and she was miserable and scared. I told her we could make it to my house, which would certainly be more comfortable than sitting in the gas station.

At home, I started a nice big pot of beef stew. We threw a few logs in the fireplace and settled in. Half an hour later, the power (and my stove) went out. I thought we were stuck. But out on the deck stood my trusty Weber® Genesis® 2000. I wiped the snow off, lit it, and soon we were feasting in front of a huge fire, wondering if it would ever stop snowing. We eventually reached her husband, and I drove her back to the darkened gas station to meet him.

I had completely forgotten the whole episode when a year later-to the day-I received a gift box filled will all kinds of goodies. There was a note from the young mother thanking me for the day I opened my home to a stranger in distress, stood out in a blizzard cooking, and "saved her life" with a warm meal and a blanket.

Power outages were frequent in that neighborhood—one even lasted 5 days. I can't even count the times we couldn't watch TV, take a hot shower, or read without a flashlight—but thanks to our Weber Grill, we always had great food!

Got a story to share?

If it warmed your heart, made you chuckle, or changed your life, send us your tale from the backyard.



We'll publish the best stories right here. If we choose yours, we'll also send you a nice gift. Please include your address and daytime phone number!



Acorn Squash with **Spiced Pecan Butter**

from Weber's Art of the Grill

Charcoal: Indirect Gas: Indirect/High Heat

For the butter:

- 1/4 c. unsalted butter, at room temperature
- c. chopped toasted pecans
- 1 Tbsp. maple syrup
- 1/2tsp. ground cinnamon
- tsp. kosher salt
- tsp. ground ginger
- tsp. freshly ground pepper

For the squash:

- acorn squashes, 11/2 to 2 pounds each
- tsp. olive oil Kosher salt Freshly ground pepper

To make the butter: In a small bowl, combine the butter, pecans, syrup, cinnamon, salt, ginger, and pepper. Mix well with a fork.

With a large, heavy knife, cut the squashes in half lengthwise. Remove the seeds with a spoon. Lightly brush the exposed flesh with the olive oil. Season with salt and pepper to taste.

Put the squash halves, cut sides down, on the cooking grate and grill indirectly over high heat until grill marks are clearly visible, about 30 minutes. Turn the squash halves cut sides up. Spread the exposed flesh with the pecan butter. Continue grilling indirectly over high heat until the flesh is tender, 20 to 30 minutes. Serve warm.

Makes 4 servings.

If you've got a recipe to share, we'd love to see it! If we publish yours in the Grill Out® Times, we'll send you a nice gift. Mail your best to:

Weber, Attn.: Editor P.O. Box 1999 Palatine, IL 60078-1999

Please include your address and daytime phone number!

GRILLING TIPS & TECHNIQUES

A Flawless Feast

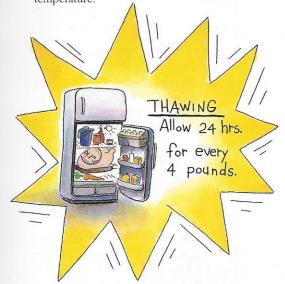
tips from Betty Hughes, Weber's grilling guru

If you're like me, you like to make the holidays special for your family and guests. But pulling off a flawless feast takes a little doing. That's why I plan everything down to the last detail. When you're bringing out the china, crystal, and silver-and expectations are high-why leave anything to chance?

One way to make the day really special is to roast your turkey in your Weber® Grill. Here are some tips to make that part a success:

Size: Weight's not an issue as long as the turkey fits in your grill with the lid down. At least one inch clearance between the turkey and lid is ideal, so think structure. A broad, flat bird will fit better than one with a high breast bone.

Thawing: Completely defrost the turkey in the refrigerator before grilling. Place the frozen bird in its original wrapping on a tray in the refrigerator. Allow 24 hours of thawing time for every 4 pounds of turkey. Never thaw poultry at room temperature.



Fresh turkey: Grill fresh turkey just as you would a defrosted one. Since fresh turkey is highly perishable, check the "sell by" date before you buy. Buy it only 1 to 2 days before you plan to cook it and keep it refrigerated.

Doneness: When it comes to poultry, don't trust your eyes, use a meat thermometer. It should register 180°F in the thigh (be sure it's not touching bone) or 170°F in the breast. Remember that a smoke-cooked turkey may appear a little pink, even when thoroughly cooked.

Turkey breasts: A turkey breast is a great idea for feeding a smaller crowd or supplementing the menu for a large one. Grill a 3- to 31/2pound boneless turkey breast by the Indirect Method for 11/2 to 2 hours until the internal temperature reaches 170°F.

Turning and basting: The best part about grilling your bird on your Weber Grill is you don't have to do either! Simply set up the grill for Indirect grilling, place the turkey in the center of the cooking grate, and close the lid. Add charcoal according to the chart below, or be sure you have an adequately full tank for your gas grill.

Timing: Working backward from a planned serving time, decide when each dish should be cooked so that foods with the longest cooking time can be started first.

Good luck-and remember, holidays are supposed to be fun for everyone, including the hosts!

Cooking Times for Unstuffed Turkeys

10 - 11 lbs. = $1\frac{3}{4} - 2\frac{1}{2}$ hrs.

12 - 14 lbs. = $2\frac{1}{4} - 3$ hrs.

15 - 17 lbs.= 23/4 - 33/4 hrs.

18 - 22 lbs. = $3\frac{1}{2} - 4$ hrs.

23 - 24 lbs. = $4 - 4\frac{1}{2}$ hrs.

Above cooking times are approximate. Allow more time on cold/ windy days or high altitudes.

Turkey is fully cooked when a meat thermometer registers 180°F in the thigh (be sure it's not touching bone) or 170°F in the breast (about 11 to 13 minutes per pound). Remove turkey from grill and allow to rest 20 minutes before carving. Cook the stuffing in a covered foil pan beside the turkey on the grill, by the Indirect Method, during the last 45 to 60 minutes of grilling time, to an internal temperature of 160°F.



Kemember ... Turkeys larger than 24 pounds may not fit under Your grill lid.

Delicious Turkey Gravy

Remove all but 1/4 cup of the fat from the drippings in the roasting pan. Gradually whisk 1/2 cup flour OR 1/4 cup cornstarch into the fat and drippings. Whisk until smooth. Slowly add 4 cups of liquid (broth, cooking water from the boiled giblets, or milk). Stirring constantly, bring to a boil, then reduce heat and simmer until thickened, about 5 minutes, loosening the bits of cooked turkey from the bottom of the pan. Season with salt and pepper to taste.

Still have questions? Call our good friends at the Butterball Turkey Talk-Line toll-free at 1-800-323-4848.

Charcoal Chart for Longer GrillingTimes

Use this guide when grilling longer-cooking foods, such as turkeys and roasts, by the Indirect Method (with coals heaped on opposite sides of the charcoal grate and a drip pan in the center; place food in center of cooking grate over drip pan).

Grill, diameter size	# of briquets for first hour	# of briquets each add'l. hour	
Jumbo Joe®, Bar-B-Kettle®, & One-Touch®, 18½"	20 per side	7 per side	
Bar-B Kettle, One- Touch, Master-Touch®, & Performer®, 221/2"	25 per side	8 per side	
One-Touch, 26 ³ / ₄ "	30 per side	9 per side	
Ranch™, 371/2"	75 per side	22 per side	

Flavor Enhancers

A MINISTER A

For a traditional berb seasoning, rub turkey with a blend of dried sage, thyme, rosemary, and tarragon after brushing it with oil.



Try our Holiday Turkey Rub on page 8!

For delicious smoked flavor, add a handful of smoking woods every 1 to 2 hours. Soak wood chunks in water for one hour, chips for 30 minutes. Shake off excess water; place chunks directly on coals or place chips in the smoker box on your gas grill. (Or follow manufacturer's instructions for smoke cooking on your grill.)

Try bickory or mesquite for a traditional taste, apple or cherry for a slightly sweet and fruity taste, or maple for a mild, slightly sweet flavor.

Wine barrel chips, available in gourmet shops, will add a sultry, wine-smoked flavor. Grape vines add a fruity and aromatic element.

When using cooking woods, start with small amounts so you don't overpower the food.
Experiment until you find the right amount that suits your taste. Before you commit to a turkey recipe variation, you might want to test it on a chicken or turkey breast before the big day, to see how your family likes it.

Turkey on the Grill

This basic recipe gets great results every time. Try one of our variations (see left) to make your own signature dish. See the turkey cooking guide on page 3 for cooking times.

Charcoal: Indirect Gas: Indirect/Medium Heat

- 1 thawed or fresh turkey, giblets and neck removed
- Tbsp. vegetable oilSalt and pepperHerbs, rub, or seasoning to taste

Rinse turkey and pat dry. Turn wings back to hold neck skin in place. Return legs to tucked position. Brush turkey with oil. Season to taste, inside and out.

Place turkey, breast side up, in a roast holder set inside a large, heavy-gauge foil pan. Place in center of cooking grate. Cook 11 to 13 minutes per pound to an internal temperature of 180°F in the thigh and 170°F in the breast. Remove turkey from grill and let stand 20 minutes before carving. A 12-pound turkey makes about 14 four-ounce skinless servings.

To collect drippings for making gravy, pour a little water into the foil pan and replenish as needed to keep drippings from burning. Remove pan from under turkey about 30 minutes before bird should be done and make gravy (see our tasty basic recipe on page 3). Continue cooking turkey in the center of the cooking grate.





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Apple-Brined Turkey

from Weber's Art of the Grill

Charcoal: Indirect

Gas: Indirect/Medium Heat

For the brine:

- 2 quarts apple juice
- lb. brown sugar 1
- 1 c. kosher salt
- 3 gts. water
- 3 oranges, quartered
- 4 oz. fresh ginger, thinly sliced
- 15 whole cloves
- 6 bay leaves
- large cloves garlic, crushed
- turkey, 12 to 14 pounds Vegetable oil for brushing turkey

In a large saucepan over high heat, bring the apple juice, brown sugar, and salt to a boil, stirring to dissolve the sugar and salt. Cook for 1 minute, remove from the heat, and skim off the foam. Allow the mixture to cool to room temperature.

In a 5-gallon plastic bucket or other container large enough to easily hold the turkey, combine the water, oranges, ginger, cloves, bay leaves, and garlic. Add the apple juice mixture and stir.

Remove and discard the fat from the turkey cavity. Reserve the neck and giblets for another use. Rinse the turkey inside and out, drain, and submerge the turkey in the brine. If necessary, top with a heavy weight to make sure it is completely immersed. Refrigerate for 24 hours.

Remove the turkey from the brine and pat with paper towels until very dry. Tie the legs together with cotton string. Lightly brush the turkey with vegetable

> oil, and place on a roasting rack set inside a heavy-gauge foil pan. Grill indirectly over medium heat. When the wings are golden brown, after about 40 minutes, wrap them with aluminum foil to prevent them from burning. Brush the rest of the turkey with

vegetable oil. When the turkey breast is golden brown, after about 1 hour, cover the turkey with aluminum foil to prevent the skin from getting too brown. The turkey is done when its juices run clear, the internal temperature of the thickest part of the thighs is 180°F, and the internal temperature of the breast is 170°F. Figure about 11 to 13 minutes per pound.

Transfer the turkey to a cutting board or platter, cover loosely with aluminum foil, and let rest for 20 minutes

before carving.

Makes 12 to 15 servings.

Turkey Pot Pie

Charcoal: Indirect

Gas: Indirect/Medium Heat

- Tbsp. butter, divided
- 1 medium yellow onion, 1/2-inch dice
- medium carrots, 1/2-inch dice
- celery stalks, 1/2-inch dice
- button mushrooms, thinly sliced
- tsp. dried thyme
- tsp. dried oregano
- c. cooked, shredded turkey
- $1/_{4}$ c. finely chopped fresh parsley
- 2 c. chicken stock
- c. cornstarch
- 1/2 c. plus 2 tsp. water, divided
- 1/2c. half-and-half Juice of 1/2 lemon
- 1/2tsp. salt
- $1/_{4}$ tsp. pepper
- tsp. curry powder
- sheet (9" x 10") frozen puff pastry, thawed Flour for rolling pastry
- 1

In a medium sauté pan over medium-high heat, melt 1 tablespoon of the butter and cook the onion and carrots, stirring occasionally, until the onions are translucent, 4 to 5 minutes. Transfer the onioncarrot mixture to a large bowl. Melt the remaining 1 tablespoon of butter in the sauté pan over medium-high heat. Add the celery, mushrooms, thyme, and oregano. Cook, stirring occasionally, until the mushrooms are barely tender, 3 to 4 minutes. Add the celerymushroom mixture to the other vegetables. To the same bowl, add the turkey and parsley.

In the medium sauté pan, bring the chicken stock to a simmer. In a small bowl whisk together the cornstarch and the ½ cup of water. Slowly pour the cornstarch mixture into the simmering chicken stock. Whisk until the stock is thickened. Add the half-and-half, lemon juice, salt, pepper, and curry powder. Stir and simmer for 30 seconds, then add to the bowl of vegetables and turkey; stir to combine evenly. Transfer the mixture to a 10-inch pie pan.

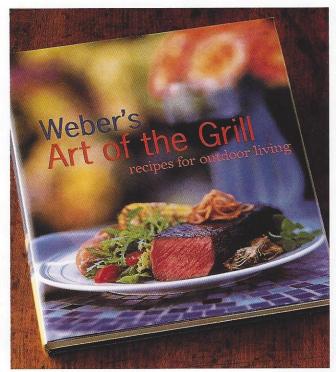
On a lightly floured surface roll the puff pastry to 1/8-inch thickness. Lay the pastry over the pie pan, cutting off the excess with a knife. If you like, make decorative shapes with excess pastry and arrange them on top. Beat the egg with the remaining 2 teaspoons of water; lightly brush entire surface of pie with egg mixture.

Place the pie pan on a baking sheet; place sheet in center of cooking grate. Bake until the filling is bubbling and the pastry is golden brown, 40 to 50 minutes. Allow to cool for 10 minutes before serving.

Makes 6 to 8 servings.



TASTEFUL GIFTS THEY'LL SAVOR



Warm Up Winter with Weber's Art of the Grill

The search for the perfect holiday gift is over! Our new cookbook, Weber's Art of the Grill, will make anyone a backyard hero. From starters to desserts, we've got extraordinary recipes for every skill level. We've added imaginative dimensions to familiar favorites, perfected the barbecue classics, and included some exciting innovations (see sample recipes on pages 2, 5, and below). Each recipe is accompanied by a luscious, fullpage, full-color photo by James Beard Award-winner Tim Turner, so you'll know what to expect.

Best of all, Weber's Art of the Grill lives up to its name by teaching you culinary secrets such as:

- · how to master more challenging dishes, like Crispy Asian Duck
- how to properly smoke-cook foods in recipes such as Smoked Chicken Risotto
- · how to match grilled dishes with the right wine, and
- how to wow your guests, whether you're hosting a business luncheon with the boss or preparing a romantic dinner for two.

With a retail price of \$35, Weber's Art of the Grill is available through the Grill Out® Times for just \$30, shipping and handling included. Hardcover, 208 pages. #3100-\$30.00

Santa Maria **Tri-Tip Sandwich**

from Weber's Art of the Grill

Santa Maria, California, is home to the Barbecue Hall of Fame and a passionate band of grillers who have perfected the art of cooking a relatively unknown but unbelievably delicious cut of meat. Also known as "bottom sirloin butt," tri-tip should be grilled no more than medium-rare, then cut into thin slices and served on French bread.

Charcoal: Indirect Gas: Indirect/Medium Heat

For the sauce:

1	Tbsp. olive oil
1/2	c. finely diced red onion
1	tsp. minced garlic
1/2	c. chicken broth
1/4	c. ketchup
$1/_{4}$	c. steak sauce
1	Tbsp. finely chopped
	fresh parsley
1	Tbsp. Worcestershire sauce
$1^{1/2}$	tsp. ground coffee
$1/_{4}$	tsp. freshly ground
	black pepper

For the rub:

Tbsp. cracked black pepper teaspoons garlic salt tsp. dry mustard tsp. paprika 1 1/4 tsp. cayenne pepper 2 to 21/2 pounds tri-tip beef, about 11/2 inches thick

slices French bread

Oak, mesquite, or hickory chips soaked in water for at least 30 minutes.

To make the barbecue sauce: In a medium saucepan over medium-high heat, warm the olive oil. Add the onion and garlic and cook, stirring occasionally, until soft, about 5 minutes. Add the chicken broth, ketchup, steak sauce, parsley, Worcestershire sauce, ground coffee, and black pepper. Bring the mixture to a boil, then reduce the heat to a simmer and cook, stirring occasionally, until reduced to ½ cup, about 10 minutes. Purée the sauce in a food processor or blender. Allow to cool; cover and refrigerate until ready to use. Bring to room temperature before serving.

To make the dry rub: In a small bowl, mix together the black pepper, garlic salt, mustard, paprika, and cayenne. Press the mixture into the surface of the tri-tip, cover with plastic wrap, and refrigerate for 3 hours or as long as 24 hours.

Follow the grill's instructions for using wood chips. Sear the tri-tip directly over medium heat, turning once, until both sides are seared, about 5 minutes total. Then grill the tri-tip indirectly over medium heat, turning once, until the internal temperature is about 140°F for medium-rare, 20 to 30 minutes more. Allow to rest for 5 minutes before slicing thinly on the diagonal against the grain.

Build each sandwich with slices of meat and a dollop of sauce. Serve warm or at room temperature. Makes 6 servings.

Wine notes: Look for a wine with lots of fruit and a bit of acid for balance: a Rhône-style blend from the home of the tri-tip, California's Central Coast.

Make this recipe with our CERTIFIED ANGUS BEEF™ tri-tip roast (see page 7).



TASTEFUL GIFTS THEY'LL SAVOR

Crown Your Grill with Certified Angus Beef™ Steaks and Roasts from Weber

From filets to prime rib, we've got big thrills for beef lovers. Discover why Certified Angus Beef steaks and roasts are world-famous for their exceptional tenderness and abundant flavor. All our Certified Angus Beef products are naturally aged for 21-30 days before being hand cut. Each selection is also carefully trimmed to carry just the right amount of fat for full flavor, then is vacuum packed and flash frozen to seal in freshness, color, and flavor.

Only 7 out of 100 cattle earn the Certified Angus Beef trademark because rigid standards must be met for excellent texture, firmness, and marbling-the fine flecks of fat throughout that make it more juicy and appealing. One bite will make you glad you saved room for the best on your grill!

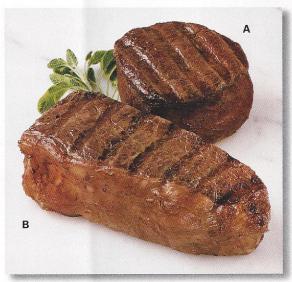
Please add \$10 per address for shipping and handling. Meat is shipped on dry ice in a reusable shipping container. Perfect arrival is guaranteed. Please allow 14 days for delivery.

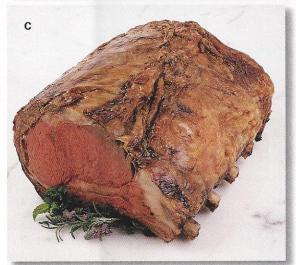
NOTE: Shipping and Handling is NOT included. Please add \$10 for each shipping address.

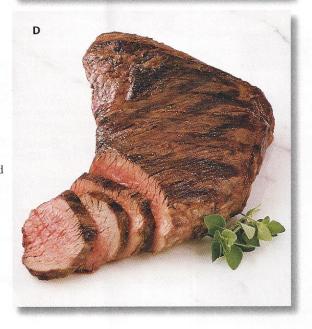
Why buy CERTIFIED **ANGUS BEEF™** products from Weber?

One word: flavor. Simply put, our steaks and roasts are loaded with that rich beef flavor you crave. That's because they're shipped to you directly from our specialty meat purveyor so you can enjoy restaurant-quality steaks and roasts in your own backyard. Add the magic kiss of the flame and you have a meal that's simply irresistible, definitely devour-able.

(CERTIFIED ANGUS BEEF[™] products from Weber make a great business gift, too!)







A. 8 oz. Filet Mignon

The ultimate luxury for steak lovers, cut from the center of the tenderloin. Our fork-tender filets are slowly aged for maximum flavor and so they'll melt in your mouth. Naturally lean for a healthful but indulgent treat.

#2236 Box of 4.....\$69.00

B. 10 oz. New York Strip Steak

Renowned as the "King of Steaks," this richly marbled cut reigns supreme-taste it and learn why. A boneless center cut, our New York Strip is juicy and perfectly trimmed to deliver full flavor.

#2163 Box of 4.....\$60.00

C. Prime Rib Roast

Delectable! Our 5-bone roast is dripping with rich, juicy flavor and makes a regal presentation for the ultimate celebratory feast. Make this the holiday they'll remember for the food! Serves 20 to 22 (10-oz. portions) #2234\$160.00

D. 6 lbs. Tri-Tip Roast

Taste the best-kept secret of the grilling world! This boneless cut comes from the bottom sirloin and is packed with succulent, beefy flavor. Long a favorite in California, other regions are now discovering its magictry it in our delicious recipe on page 6. Grill to medium-rare (145°F) for maximum flavor and tenderness.

#2235 Box of 11/2- to 2-pound roasts for a total weight of 6 lbs.....\$60.00



WEBER® GEAR MAKES GREAT HOLIDAY GIFTS!

NEW! Weber Café Towels

Add fun and whimsy to your backyard gatherings with our new Weber Café Towels. Each all-cotton set includes one jacquard towel adorned with your favorite Weber Grills, and two towels in coordinating plaids. Available in red or black. #96220 (red) or #96221 (black)......\$6.00



NEW! Instant-Read Digital Thermometer

No more disappointments! Grill food perfectly and deliciously every time with this digital instant-read thermometer you can leave in the food. Set the Temperature Alert to your desired temperature (meat doneness chart included) and the alarm will beep when the food is done to your taste! Can be used as a timer, too. 3-ft. metal cord and one AAA battery included. #95303 (titanium, shown) or #95306 (ivory).....\$25.00



Savory Turkey Kit for Charcoal

Grills-Light the coals with our handy FireStarters™ Lighter Cubes (box of 12 included in kit), then arrange them for Indirect cooking with the pair of Charcoal Briquet Holders set on either side of a Large Drip Pan (10 pans included). Prepare the turkey with the Holiday Turkey Rub (1.25-oz. tin included) and set it over the drip pan to collect juices for gravy. The 221/2' diameter Hinged Cooking Grate makes it easy to add more charcoal to the Holders during cooking. NOTE: For 221/2" diameter kettles ONLY. #97979......\$40.00



Savory Turkey Kit for Gas Grills-

Prepare your turkey with some Holiday Turkey Rub (1.25-oz. tin included in kit), then place it on the Roast Holder set inside a Large Drip Pan (10 pans included). Place the entire ensemble in the center of the cooking grate and let the rich aroma of that roasting bird drive your guests wild! We've even included a set of 10 Small Drip Pans to use for side dishes or as catch pan liners. #97980.....\$27.00



NEW! The Griller's Ultimate

Seasoning Kit—Everything you need to create fabulous grilled meals, no matter what you're cooking! Our refreshing new combination of five rubs and three savory salts blended with herbs or spices from Nantucket Off-Shore Seasonings™ includes Holiday Turkey Rub for great turkey, St. Rémy Rub to impart the flavors of Provence, Prairie Rub for beef, Renaissance Rub for Tuscan flavor, Pueblo Rub for Mexican dishes, Mediterranean Sea Salt for Mediterranean flavor, Caribbean Sea Salt for jerks and spicy stews, and

Pacific Rim Sea Salt for a Thai twist. #9347.....\$50.00

NEW! The Griller's Mini Seasoning Kit—A smaller collection of delicious flavor enhancers: Holiday Turkey Rub for great turkey, St. Rémy Rub to impart the flavors of Provence, and Mediterranean Sea Salt for Mediterranean flavor. #95302.....\$20.00

Holiday Turkey Rub-Rosemary, sage, thyme, and oregano bring out the richness of turkey while dried cranberries, lemon peel, and ginger add a zesty touch. Salt-free rub comes in a whimsical tin. 1.25 oz. #345....\$6.50

Charcoal Grilling Accessories

Charcoal Grill Rotisserie-

Turn your kettle into a rotisserie grill with a heavy-duty electric motor, wood rod handle, and counterbalance for smooth turning and less motor wear. Fits 221/2" diameter kettles and Performer® Series grills ONLY. #2290......\$120.00

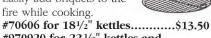


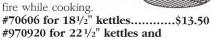
Make Indirect cooking on your charcoal grill easy! For 221/2" diameter Bar-B-Kettle®, One-Touch®, and Master-Touch® grills.



Hinged Cooking Grate-

Easily add briquets to the fire while cooking.





Performer Series grills......\$15.50

Kettle Warming Rack-

Toast bread, cook veggies, or keep grilled foods warm on our nickel-plated rack. Fits 221/2" diameter kettles and Performer Series grills.

#3200.....\$15.00

Case of Weber FireStarters-

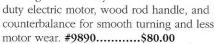
Get grilling sooner with our odorless, non-toxic fuel cubes that light easily, even when wet. 12 boxes of 24 cubes each.

#50500......\$20.00

Gas Grilling Accessories

Gas Barbecue Rotisserie-For Spirit®.

Genesis®, and Platinum® Series. Enjoy rotisserie cooking with a heavy-



Replacement Porcelain-Enameled Cooking Grates (set of 2)

For Genesis 1000-3000 and Platinum Series I.

#9860.....\$25.00

Replacement Flavorizer® Bars—

Porcelain-enameled Bars are replacements for Genesis Series; stainless steel Bars are replacements for Platinum Series and upgrade for Genesis Series. Will not fill Genesis Junior. 8 short and 5 long bars per set.

#9813 Porcelain-enameled......\$40.00 #9814 Stainless steel......\$60.00

Steam-N-Chips™ Smoker Kit —

Get authentic smokehouse flavor from your gas grill! Installs in minutes without tools; fits full-size Genesis and Platinum Series Gas Barbecues (sorry, does not fit Spirit Series or Genesis Ir.).

#9880.....\$60.00





All-Purpose Accessories

Grill by the Book™ Cookbook Series (set of four books)—

Enjoy scrumptious meals from our extremely popular collection: *Chicken and Other Poultry*; *Fish and Shellfish*; *Steaks, Chops and Burgers*; and *Weekday Meals*. 64 pages/book, softcover.



#328.....\$24.00

Large Drip Pans—Set these disposable aluminum pans under large roasts or poultry, or use for side dishes, desserts, and more. Ten 13" x 9" pans per pack. #3301.....\$6.00



Small Drip Pans—For side dishes or to line the catch pan on Spirit®, Genesis®, Platinum®, and Summit® Series Grills. Ten 8½" x 6" pans per pack.



#3300.....\$4.50

Roast Holder—Easily carry roasts and poultry to and from the grill with this nickel-plated holder. Use on 18½" diameter and larger kettles and all Weber Gas Barbecues.



#9501......\$13.00

18" Grill Brush and Scraper—

No-rust brass bristles and a notched scraper set into an 18" hardwood handle.



#1646.....\$8.00

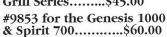
Premium Grill Covers—Full-

length, heavy-duty vinyl protects your grill from the elements.



#7301 for 18¹/₂" kettles.....\$20.00 #7701 for 22¹/₂"

kettles......\$25.00 #8701 for the Performer® Grill Series......\$45.00





Covers for other grills also available. Please inquire.

Get the New Weber Cap FREE with any purchase of \$75.00 or more!

Our fun, 100% cotton twill Weber cap sports a black visor and charcoal crown with a light grey embroidered Weber logo. Adjustable fabric

#95110......\$10.00 or FREE with any purchase of \$75.00 or more

strap and buckle in back for the perfect fit.



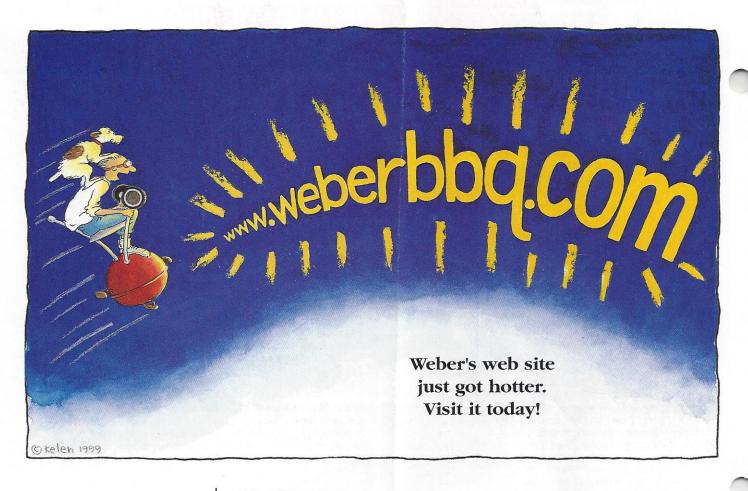
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Charcoa		Gas Grills					
22½-inch diameter		Serial #					
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