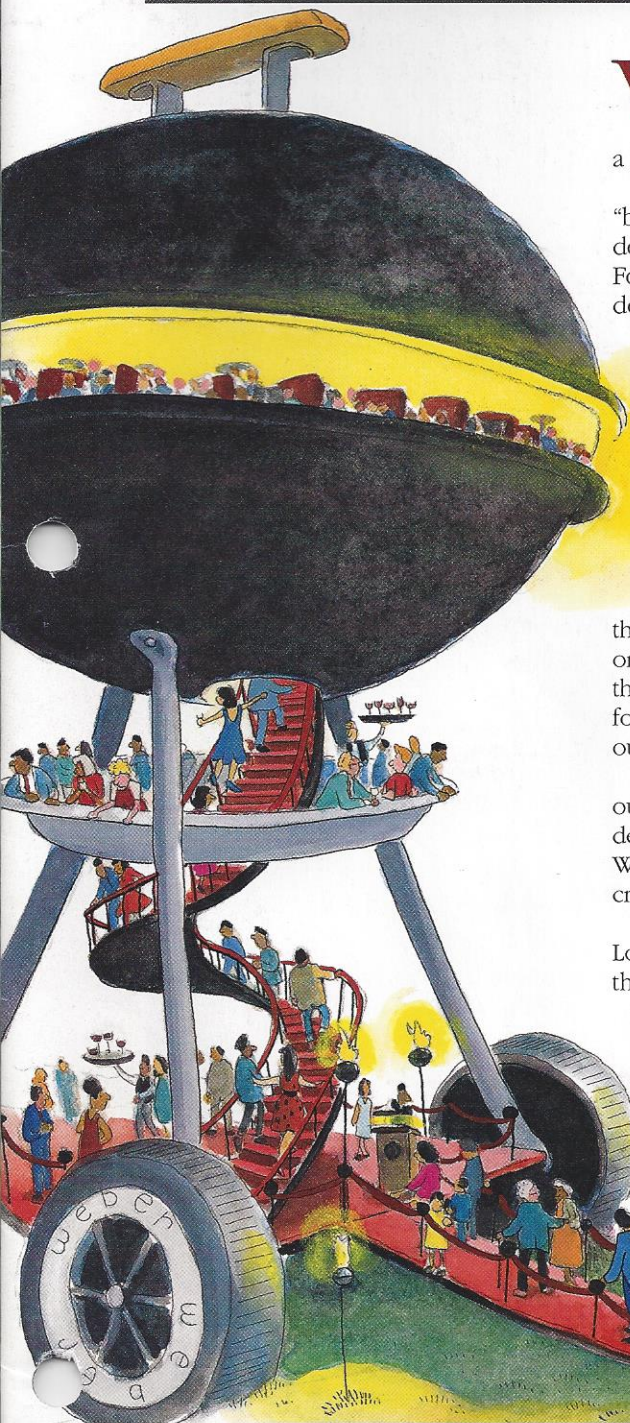


Grill Out Times

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO



WE RECENTLY CELEBRATED A WEBER MILESTONE: the grand opening of our second restaurant. Now, you might be surprised to learn that Weber is in the restaurant business, so I thought I'd give you the lowdown on how a bunch of metal-benders became restaurateurs.

While you know us as grill makers, we believe that Weber's *real* business is making "backyard heroes" out of all our customers. This philosophy drives everything we do, from grill design to recipe development. For years we've shared our secrets at store demonstrations and barbecue competitions.

SHEET METAL TO STEAKS

I guess watching peoples' reaction when you hand them grilled delicacies like roasted duck or prime rib gets into your blood, and that's how it all started.

I remember a meeting some 25 years ago when Art—our salesman from Sheboygan, Wisconsin, the proud capital of grilled bratwurst—presented his idea for a Weber restaurant to our founder, George Stephen. With a flourish, Art revealed an illustration of a huge Weber grill that looked like a spaceship that had just landed. His vision included a tall stairway by which diners would enter the kettle-shaped restaurant. Though intrigued by the idea, we politely told Art to keep his day job.

A decade passed and our grill business grew, but George never stopped thinking about developing a restaurant where just about everything would be cooked on authentic Weber grills. In 1984 he bought a retired fast-food site (a casualty of the burger wars) and spent the next few years developing charcoal grills suitable for restaurant use. To pay the mortgage on the place, we ran a catering company out of this test restaurant. We called it Weber-On-Wheels.

The catering business was successful in the summer, but it's tough booking outdoor parties when the wind chill factor dips below zero. After five years, George decided to go for it, and opened our first full-scale restaurant in Wheeling, Illinois. We had lengthy, heated debates on what to name it. Then we summoned all of our creative abilities and came up with...The Weber Grill Restaurant.

Sadly, George is no longer with us to celebrate our newest restaurant in Lombard, another Chicago suburb. But if he were, I know he'd be hovering over the coals, checking the steaks, ribs, and salmon. As a tribute to his pursuit of a dream, we've placed a bronze likeness of George, tongs in hand, cooking on his kettle-shaped grill, right at the entrance. If you're ever in Chicago, stop by and enjoy a meal. Or you can do George proud by cooking a couple of our recipes on your own Weber grill. You'll find them on pages 4 and 5. Let us know what you think.

Happy grilling,

Mike

Mike Kempster, Sr.
EXECUTIVE VICE PRESIDENT

PAPER OR PIXELS? Now you can get the *Grill Out Times* the way you want it: in an *electronic* version or the regular paper version. If you'd prefer to receive the electronic version, just visit www.weber.com and click on The Backyard, where you'll find a request form to receive the *Grill Out Times* by e-mail.

WE'VE GOT A NEW FRIEND WE WANT YOU TO MEET: BOB BLUMER, A.K.A. THE SURREAL GOURMET. WHO IS THIS MAN AND WHY DO WE LIKE HIM? READ ON.

Once upon a time, Bob Blumer was a full-time rock manager. He loved to throw dinner parties and entertain friends so much that he often found himself spontaneously combusting with creative energy. Yes, Bob was destined to discover that his list of talents almost outnumbered his CD collection—and we can only be grateful for this turn of fate.

One day Bob realized he could no

longer resist the urge to cook, entertain, and evangelize to the dull and curious alike. So he wrote his first cookbook, illustrated it with visually provocative (read “surreal”) artwork, and *The Surreal Gourmet* was born. He has never looked back.

We first met *The Surreal Gourmet* a couple of years ago when he subbed in for us at the eleventh hour at a grilling demonstration. Since then, we’ve become *Surreal Gourmet* groupies. We think you’ll have the same reaction, for once you meet Bob you’ll become so

entrenched in fun, it’ll take over your life. You’ll become hopelessly entertaining, a virtual magnet for friends and admirers, and (dare we prophesy?) never again will you bear the onerous moniker of “party pooper.”

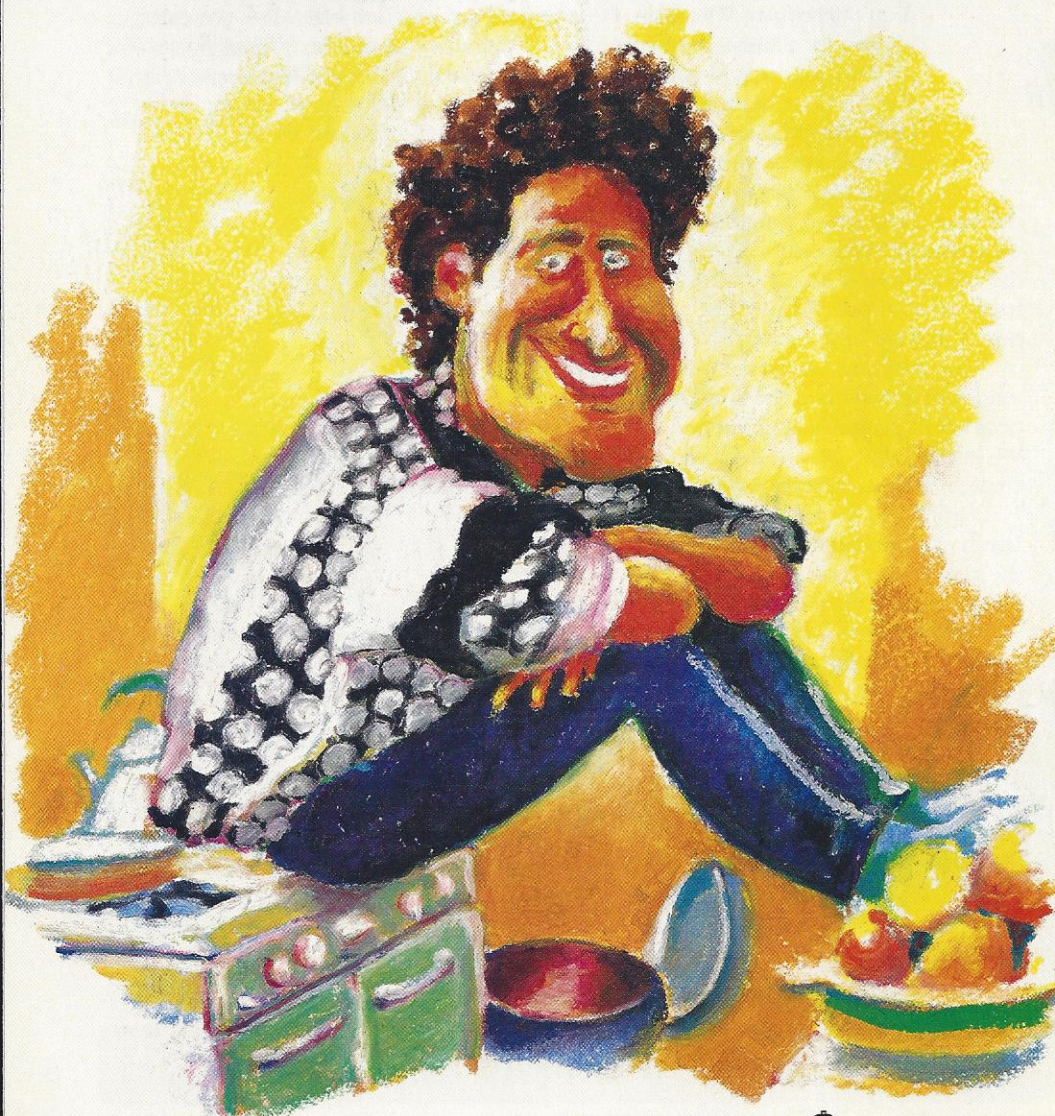
We couldn’t be more thrilled, then, to announce an exciting joint adventure. We’ll be with *The Surreal Gourmet* when he sets out to promote his latest cookbook—and you can be there, too. In late May, he kicks off his three-month cross-country tour promoting *Off the Eaten Path: Inspired Recipes for*

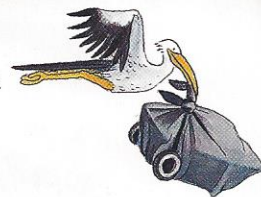
Off the Eaten Path: Grilling with The Surreal Gourmet

Adventurous Cooks (Ballantine Books, \$20), a book full of fabulous recipes, original art, and entertaining ideas that range from fun and easy “winner dinners” to quasi-crazy “extreme cuisine.” He’ll be demonstrating his grilled recipes on Weber grills, so you know the results will be taste-worthy. (See page 8 for a sample grilling recipe you’ll love.)

You’ll find plenty of places where you can cross paths with *The Surreal Gourmet*, both on the ground and in cyberspace. First, you’ll find his book in bookstores in early May. Then you can get his full itinerary on our web site and meet him in person when he comes to your town. He’ll even be at two Weber-sponsored events (see page 8). As he crosses the U.S. in his Toastermobile (you’ve gotta see it to believe it), he’ll be preparing his famous surreal dish, “Shrimp on the Barbie.” Some of the 30 cities he plans to visit include: Atlanta, Baltimore, Boston, Chicago, Dallas, Detroit, Los Angeles, Memphis, New Orleans, New York, Philadelphia, Portland, and San Francisco.

Visit www.weber.com and click on The Backyard for more information. See you where the edges blur!





SUMMER SCHOOL YOU'LL WANT TO ATTEND

INTRODUCING WEBER® GRILLING CLASSES

Looking for a fun learning experience like no other? How about grilling school? Weber has recently teamed with some of the finest cooking schools across the country to bring master grilling classes to you.

Learn artful grilling techniques from the basic to the advanced, master a variety of recipes that use the grill in different ways, discover the fine art of smoke cooking, and get expert advice on pairing grilled foods with wine. If you've been looking for an exciting and flavorful excursion, this is it!

Here are the initial cities and dates for our first "semester" on the road. Sign up by contacting the school of your choice and we'll meet you at the grill!

SPACE IS LIMITED. MAKE YOUR RESERVATIONS NOW.

DENVER

Cook Street School of Fine Cooking
1937 Market Street, Denver, CO 80202
(303) 308-9300

May 26, June 16, or July 14
Tuition: \$69/class

RENO

Nothing To It! Culinary Center
225 Crummer Lane, Reno, Nevada 89502
(775) 826-2628

May 23, 24, 25, June 6, 7, 8, 13, 14, 15, 23, or 29
Tuition: \$65/class

PHILADELPHIA

Charlotte Ann Alberston's Cooking School
P.O. Box 27, Wynnwood, PA 19096
(610) 649-9290

June 12, 19, 22, 26, July 11, or 17
Tuition: \$40 each/\$200 for all

CHICAGO

The French Culinary Experience
281 Messner Drive, Wheeling, IL 60090
(847) 215-1931

May 27, June 10, or 24
Tuition: \$50/class

DO YOU HAVE OLD PHOTOS FROM THE '50s AND '60s OF FAMILY AND FRIENDS AT A BBQ? WE'D LIKE TO HANG THE BEST ONES IN OUR NEW RESTAURANT. (PLEASE SEND COPIES ONLY! PHOTOS CAN'T BE RETURNED.) WINNERS WILL RECEIVE OUR UNDYING GRATITUDE AND A NEW WEBER BASEBALL CAP! SEND YOUR SUBMISSIONS TO: "MY OLD PHOTOS," WEBER-STEPHEN PRODUCTS CO., P.O. BOX 1999, PALATINE, IL 60078-1999.

backyard HEROES

A Boy and His Grill

from reader Jack Stanley, Michigan

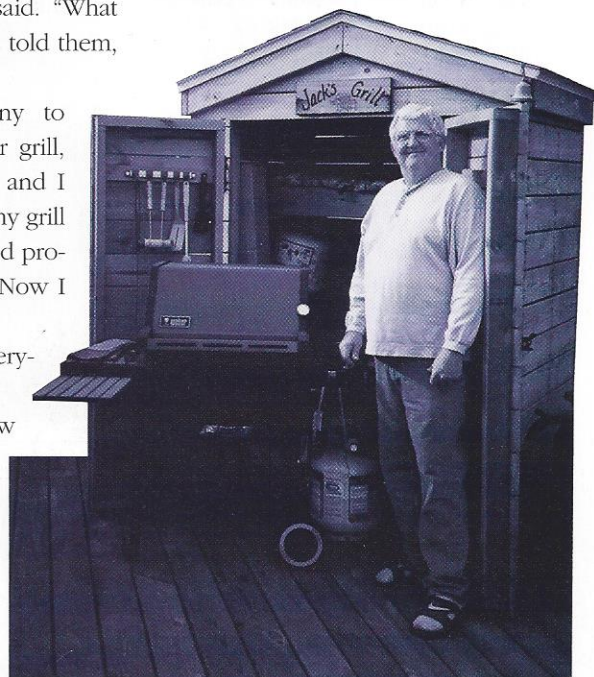
Five years ago, I had an addition and a large deck built onto my house. I told the construction crew that I also wanted a garage built. They naturally asked me about the size, and when I told them the dimensions, they were surprised. "You can't put anything in such a small space," they said. "What are you going to put in it?" I told them, "My Weber grill!"

Maybe it sounds funny to have a garage built for your grill, but I've always cooked out and I just wanted a place to store my grill where it would stay clean and protected from snow and rain. Now I have the perfect place.

I get teased a lot, but everybody that has seen my garage likes it. They see how easy it makes grilling: just open the door, open a beer, and watch dinner cook.

I have a rather large family, so we all get together for Thanksgiving and draw names for a Christmas gift

exchange. A couple years ago, my niece drew my name and had a wonderful plaque made for my garage: "Jack's Grill." She also gave me some grilling tools and a rack to hang them from, so I'm all set to grill whenever I open that garage. It's nice to be understood.



HEY, DID YOU KNOW RIGHT NOW YOU COULD BE PLANNING THE EASIEST BARBECUE BASH OF THE SUMMER? THE RECIPES ARE RIGHT HERE, THE GRILL'S OUTSIDE, AND THE INVITATIONS ARE ONLY A CLICK AWAY. THAT'S RIGHT, NOW YOU CAN SEND FUN BARBECUE GREETINGS TO YOUR FRIENDS BY E-MAIL. JUST VISIT THE BACKYARD AT WWW.WEBER.COM AND CLICK YOUR WAY TO PARTYVILLE. WHAT ARE YOU WAITING FOR, AN INVITATION? ;)



get our new grilling video

Mexican Grilling with Rick Bayless serves up a spicy heap of delicious recipes with a generous dollop of grilling advice. Chef Bayless, owner of the highly acclaimed Frontera Grill and Topolobampo restaurants in Chicago, is the author of two award-winning books on authentic Mexican cuisine. In this Weber exclusive, he shares great grilling secrets while preparing his specialties on Weber gas and charcoal grills. Call the Weber Grill-LineSM at 1-800-GRILL-OUT and it's yours for a shipping and handling charge of \$5.99. *Muy bueno!*

Chilean Sea Bass with Mediterranean Rub

This fish dish is a nice way to have a low-calorie meal with a great deal of flavor. Dried lavender can be found in specialty food shops.

Direct/Medium

For the rub:

- 2 Tbsp. kosher salt
- 2 Tbsp. fresh rosemary, crushed
- 1 Tbsp. fresh parsley
- 1½ tsp. dried garlic flakes
- 1 tsp. dried lavender
- ½ tsp. dried thyme
- ¼ tsp. freshly ground black pepper

- 4 Chilean sea bass fillets
(about ¼ pound each)
- Olive oil spray for spraying fish

To make the rub: Combine the kosher salt, rosemary, parsley, garlic flakes, lavender, thyme, and pepper in a small skillet and place over low heat for 3 minutes to toast lightly and bring out the herbs' flavors. Allow to cool.

Rinse fillets and pat dry. Lightly spray fish with olive oil, then sprinkle about 1½ teaspoons of rub on each fillet. Grill seasoned fillets over Direct Medium heat until fish is opaque, about 6 minutes, turning once halfway through grilling time. Serve with mashed grilled sweet potatoes, if desired.

Makes 4 servings.

Try it with...

Wine: An exciting Rhône-style white from California or Australia.

Beer: A Triple Ale from Belgium or the Netherlands.

Grilled Artichoke and Spinach Dip with Pita Wedges

from The Weber® Grill Restaurant

This irresistible, creamy dip makes a great opener for both casual gatherings and more formal dinners.

Indirect/Medium

For the dip:

- 2 14-oz. cans artichoke hearts,
drained
- ¼ cup olive oil, divided
Salt and pepper
- 3 cloves garlic, chopped
- 2 shallots, chopped
- 1 medium onion, roughly chopped
- 2 pounds frozen chopped spinach,
thawed and well drained
- 1 pint heavy cream
- 1 pint sour cream
- 1 cup plus 2 tablespoons grated
Parmesan cheese, divided

For the pita:

- 8 pita rounds
- Olive oil
- Salt and pepper

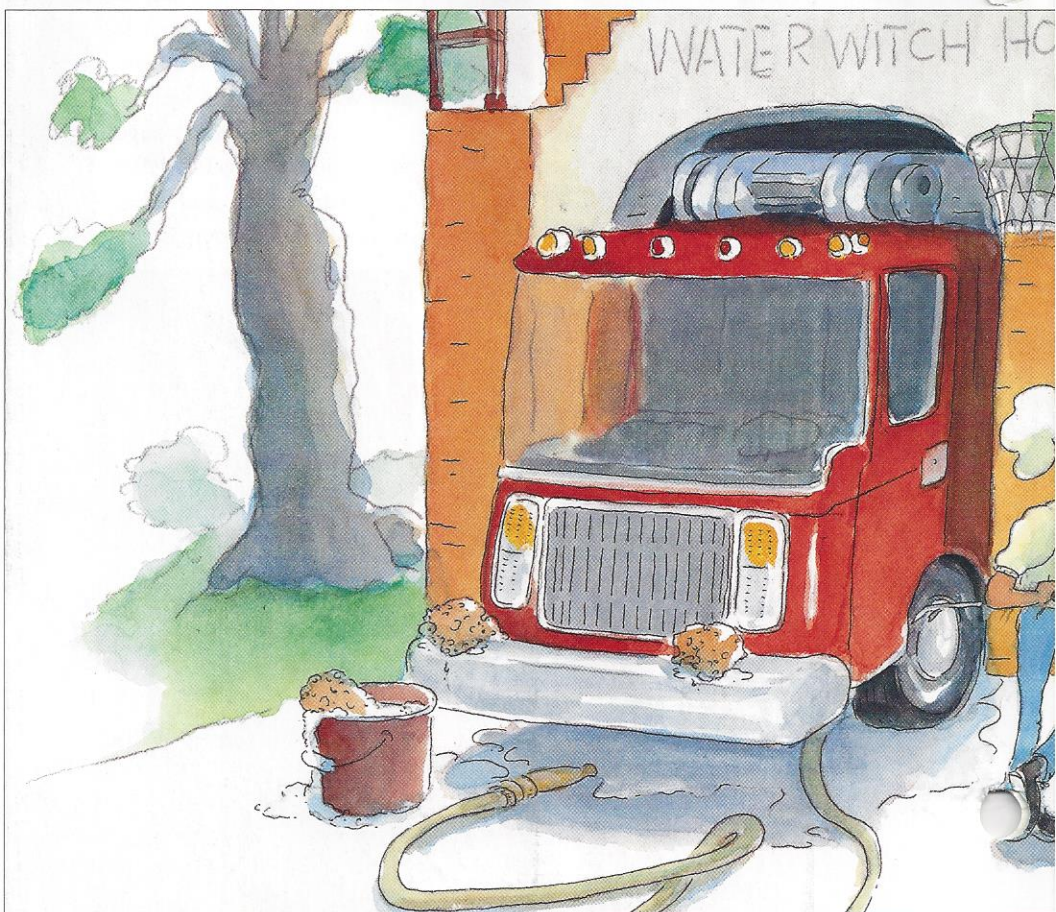
To make the dip: Drain artichoke hearts and place on skewers. Brush with olive oil and season with salt and pepper. Grill over Direct Medium heat until golden brown, about 6 minutes, turning once halfway through grilling time.

In a large sauté pan, sauté garlic, shallots, and onion in remaining olive oil. Rough chop the artichokes and add to garlic mixture. Add the spinach. Fold in cream, sour cream, and 1 cup of the cheese. Season to taste with salt and pepper. Place in fireproof dish or heavy-duty aluminum pan and sprinkle with the remaining 2 tablespoons of Parmesan cheese. Grill over Indirect Medium heat for 20 to 25 minutes until dip is heated through.

To make the pita: Brush pita rounds with olive oil and season with salt and pepper. Grill briefly over Direct Medium heat to warm, about 1 to 2 minutes. Cut into wedges.

Garnish the dip with sour cream and chopped fresh tomato, if desired. Serve with the pita wedges.

Makes 12 servings.



"Firefighters," by award-winning artist Linda Kelen is just one in a series of "Weber Moments" commissioned for our new restaurant in Lombard, IL.

Weber Smoked Prime Rib

from *The Weber Grill Restaurant*

This delectable roast is popular with our guests because it practically melts in your mouth. The cheesecloth helps the herbs remain moist and allows just the right amount of smoke to flavor the meat. Why not make it for Dad this Father's Day?

Indirect/Medium

- 1 Tbsp. chopped garlic
- 2 Tbsp. chopped fresh basil
- 2 Tbsp. chopped fresh rosemary
- 2 Tbsp. chopped fresh oregano
- 2 Tbsp. chopped fresh parsley
- 4 Tbsp. olive oil
- 1½ Tbsp. kosher salt
- 1 Tbsp. freshly ground pepper
- 1 3-bone beef standing rib roast

Hickory chunks (for charcoal grills) or chips (for gas grills) soaked in water for 30 minutes

Cheesecloth

In a small bowl, combine the garlic, herbs, oil, salt, and pepper to make a paste. Rub the roast with the herb mixture, pressing it into the meat and coating the surface evenly. Wrap the roast with a single layer of cheesecloth.

Prepare the grill for smoke cooking. For charcoal grills, shake the excess water from the hickory chunks, then place them directly onto the coals. For gas grills, follow the grill's instructions for using wood chips. Grill the roast over Indirect Medium heat until a meat thermometer inserted into the center of the roast (but not touching bone) registers 140°F/60°C for medium-rare.

Remove the roast from the grill, loosely cover it with aluminum foil, and allow it to rest for 15 to 20 minutes before carving, during which time the internal temperature will rise 5 to 10 degrees.

Makes 6 servings.

Pork Ribs with Spiced Apple-Cider Mop

A "mop" is a seasoned basting sauce for barbecued meats. This one is sure to become a summer classic in your backyard.

Indirect/Medium

For the mop:

- 2 cups apple cider
- ¼ cup minced shallots
- 1 Tbsp. minced jalapeño
- 1 Tbsp. dark brown sugar
- ¼ cup ketchup
- 2 Tbsp. white wine vinegar
- 2 Tbsp. tomato paste
- Salt
- Freshly ground black pepper
- 2 slabs pork ribs

To make the mop: In a saucepan, combine the apple cider, shallots, and jalapeño. Simmer until reduced to 1 cup, about 30 minutes. Add the brown sugar, ketchup, vinegar, and tomato paste. Bring to a simmer and season with salt and pepper to taste. Chill.

Season ribs with salt and pepper. Grill for 15 minutes over *Direct* Medium heat to seal in juices, turning once halfway through grilling time. Continue grilling over *Indirect* Medium heat for 1 to 1¼ hours more, basting frequently with mop mixture.

Makes 4 servings.

Note: Wear a long, flame-resistant barbecue mitt and use a basting brush to carefully baste ribs with the mop mixture.

Try it with...

Wine: A Gewürztraminer from Alsace.

Beer: A Belgian-style beer made with raspberries, cranberries, or peaches.



Wondering About Your Weber?

Summer's our busiest time at Weber, and not just because we're grill-aholics. That's when you have the most questions for us. Since we figure you'd rather be grilling than talking with us, here are the answers to your top queries.

1. It looks like I have peeling paint on the inside of my grill lid. What's happening?

That's not paint, just accumulated cooking vapors, which are easy to remove. When grease and juices from your food drip onto coals or Flavorizer® bars, they turn to smoke and steam. Since the lid is down, the vapors rise but cannot escape, so they accumulate in the center of the lid, where they slowly oxidize into carbon. The resulting deposit eventually peels off in sheets or flakes that resemble paint and are shiny on one side, dull on the other. The flakes are not harmful, but you can get rid of them by regularly brushing the lid with a brass-bristled grill brush or a crumpled piece of aluminum foil before you light the grill.

2. My gas grill won't get hotter than 250° to 300°F, even with all burners on HIGH. What's wrong?

Chances are you've simply activated a safety device, which is easy to reset. Since 1995, all regulators on gas barbecues have a safety device to restrict gas flow in case of a leak. You can accidentally activate this device without having a gas leak when you open the LP tank valve too rapidly,

or if one or more of the burner control knobs is turned on before you open it.

To reset the gas regulator safety device:

1. Open the barbecue lid.
2. Close the LP tank valve.
3. Turn all burner control knobs to the OFF position.
4. Wait at least 5 minutes if the barbecue had been lit.
5. Disconnect the regulator from the LP tank.
6. Turn all burner control knobs to the HIGH position.
7. Wait at least 2 minutes, then turn all burner control knobs to the OFF position.
8. Re-connect the regulator to the LP tank.

The barbecue should always be lit as follows to avoid a rush of gas that triggers the safety device:

1. Open the barbecue lid.
2. **SLOWLY** open the LP tank valve all the way.
3. With the lid open, turn the front burner control knob to the HIGH position.
4. Ignite the grill by pushing the Crossover® ignition button.
5. After the front burner is lit, light the other burners in succession according to instructions in your owner's manual, then turn them all to the HIGH position.
6. Close the barbecue lid.
7. The barbecue should reach 500° to 550°F in 10 to 15 minutes.

When you are done grilling:

1. Turn off the gas at the source.
2. Turn all burner control knobs to the OFF position.

3. The igniter on my Weber gas grill seems to have a problem.

• Is the igniter making a "clicking" noise?

If the igniter does not "click" when you push it, it is not correctly aligned with the gray rocker switch. Remove the control panel and check the position of the igniter. It should be tightly secured with the lock-nut in the smaller hole of the key-hole frame.

If the igniter is aligned properly, make sure the control panel is not loose. There should be two fasteners holding the control panel in place.

• Are the igniter wires loose?

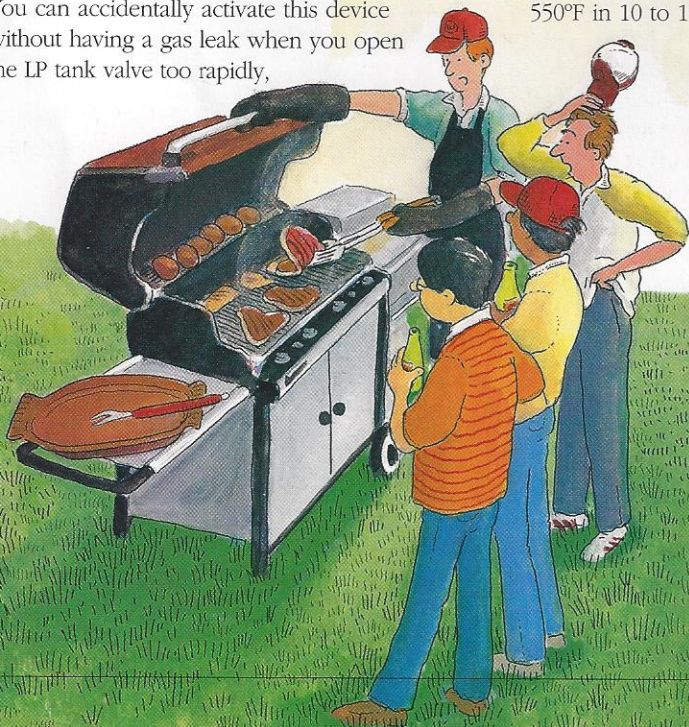
Make sure the white and black wires are secured at both ends. Also, check the position of the metal tab that protrudes from the cookbox where the white wire attaches. This tab must be 45 degrees away from the cookbox to avoid a shorted spark.

• Have you experienced very humid or rainy weather?

Humidity and rainfall can cause moisture to collect on the end of the electrode, which prevents the igniter sparking. To dry off the electrode, you can light the grill with a match through the keyhole in the front of the cookbox (see owner's manual for complete instructions). The heat from the grill should dry out the electrode so you can light the grill with the igniter next time. (NOTE: If you cannot light the grill manually, you could have a gas flow problem. See the paragraph below and #2 above.)

• Have you cleaned your burner tubes recently?

It is very important that the port holes of the burner tubes are clear of any blockage. If the gas flow is restricted, the igniter will struggle to light. To clean your tubes, brush the port holes with a wire brush in an up and down motion. This cleaning should be part of your routine maintenance.



4. My Flavorizer bars need a cleaning. Any tips?

For easy maintenance, we simply recommend a burn-off period after grilling. Turn all the burners to HIGH and allow any residue to burn off until the smoke disappears. Turn off the grill, allow it to cool completely, then use a brass-bristled grill brush or a crumpled piece of aluminum foil to scrape the larger pieces of carbon deposits off the Flavorizer bars.

Porcelain-enameled Flavorizer bars have a very durable coating, but because they sit right above the flames, the intense exposure to high heat does eventually cause deterioration of that coating. Rusting may begin to occur within the first year.

Stainless steel Flavorizer bars, however, are even more durable and will only discolor and sometimes rust around the edges.

Rusting does not affect the performance of the Flavorizer bars, however, and is not a defect. In fact, we don't even recommend replacing them unless they develop holes or fall apart. Porcelain-enameled bars carry a 3-year warranty against defects in materials and workmanship, stainless steel ones have a 5-year warranty. Replacements not covered by the warranty can be purchased at your local Weber dealer.

5. I just bought a Weber grill with cast iron cooking grates. What's the best way to care for them?

To maintain the wonderful searing/grilling performance—and longevity—of your cast iron grates, some special care is required.

As with seasoning

First time

grate, wash in a dishwasher or allow it to drain dry. Now season the grates to prevent rust and sticking.

Seasoning: A solid vegetable oil is mandatory for the initial seasoning. Use a paper towel to spread a thin coating

of solid vegetable shortening over the entire surface, including all corners. Do not use salted fats such as butter or margarine. Proceed as follows:

Charcoal: Arrange prepared coals for the "Indirect Cooking" method. Place the cooking grate in the grill and close the lid. Allow the grill to heat the grate for 1 to 1½ hours. Close the vents to extinguish the coals, leaving the grate in the grill until it is cool.

Gas grills: Preheat the grill for 10 minutes, then carefully place the cooking grate in the grill and adjust the burners for low heat and close the lid. Cook the grates for 1 to 2 hours. Turn the burners to OFF, and leave the grates in the barbecue grill.

When the grates are now cool, to prevent rusting, they should be re-seasoned frequently, particularly when new. (Rusting is an indication that the grates have not been properly oiled. If rust occurs, remove the surface rust with a steel brush, then re-season the grates as described above.) Proper maintenance is also extremely important:

Maintenance (every time you grill): Do not do a burn-off *after* you grill, but rather leave the cooking residues on the grates to keep a protective coating on the iron. Every time you are done grilling, cover the grates with a thin coat of liquid oil. Then do a burn-off just *before* you grill. Brush off charred residues with a *steel* brush rather than a brass one.

NOTE: The more you use your cast iron grates, the easier the maintenance will be. If you store your grates for extended periods of time, grease lightly with vegetable shortening, then wipe dry with a paper towel. Store in a dry place. Do not drop cast iron grates, they will break.

If you follow the seasoning process carefully and are diligent about maintenance every time you grill, you should enjoy years of excellent grilling performance from your cast iron grates.

For more troubleshooting tips on your specific grill model, visit our web site at www.weber.com and click on Services, then My Weber Grill. If you're not online, call us at 800-446-1071.

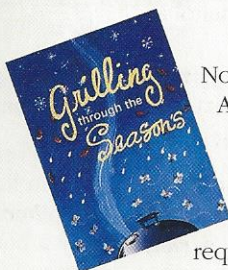
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Answers To All Your Burning Questions

Our Certified Barbecue Experts are back to answer any grilling questions fired their way. Here's how and when to reach them:

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

April 1 - Labor Day 2000 Weekdays 8 a.m. to 6 p.m. Central Time
(After hours, a recording offers limited info 24 hours a day, 7 days a week.)



INTERNET

Now you can send us an e-mail at grillout@weber.com.

All e-mails will be answered within 48 hours during regular business hours listed above.

FREE

However you choose to reach us, you can request a *free* copy of the new Weber® Grill Line™ recipe booklet, *Grilling through the Seasons*.

Love Me Tenderloin

This fab recipe is from our friend Bob Blumer, author of The Surreal Gourmet cookbook series. For more information on Bob, see page 2.

Sear: High

Cook: Indirect/Medium

- 2 Tbsp. New Mexican (or any other) chili powder
- 1 Tbsp. chipotle chili powder (if available, or one additional tablespoon New Mexican chili powder)
- 1 Tbsp. freshly ground black pepper
- 2 Tbsp. granulated sugar
- 1 2-pound fillet beef tenderloin, whole (cut from the large end, which should be about 4 inches in diameter)
- 1 Tbsp. salt

In a medium-size bowl, combine chili powders, black pepper, and sugar. Generously coat and pat down tenderloin with the rub mixture. Wrap in waxed paper or plastic wrap and let sit at room temperature for 30 minutes.

Just before grilling, pat down tenderloin with salt. Sear meat for 3 minutes over *Direct* High heat. Then rotate $\frac{1}{4}$ turn and sear for another 3 minutes. Follow the same procedure for the remaining 2 sides. When all sides have been seared (and probably blackened), continue cooking meat over *Indirect* Medium heat for 15 to 20 more minutes, or until fillet has reached your desired degree of doneness. Place meat on a plate and cover with aluminum foil. Let sit 5 minutes before slicing.

Makes 4 servings.



le secret Don't be afraid to sear the meat. It's essential to the flavor.

tips for advance prep The meat can be left in its dry rub for up to a day in the refrigerator.

shopping tip Even though smaller precut pieces of tenderloin are available in the meat section of most grocery stores, the large cut required for this recipe will need to be specially prepared by a butcher. Don't be shocked when you see the price per pound (about fifteen dollars). I promise you, it will be well worth it.



Want to see some hot grills in action and learn about recipes and techniques you can master on your own? We may be coming to your town this summer! Here are just two events where you'll find Weber®:

SUNSET CELEBRATION WEEKEND

May 20 & 21 at Sunset Magazine
80 Willow Rd., Menlo Park, CA 94025
Come see some of our new Weber grills on display and grill your own pizza on a new Genesis grill! The Surreal Gourmet (see page 2) will be there, too!

FOOD & WINE CLASSIC AT ASPEN

June 9, 10, & 11
in the center of Aspen, Colorado
Learn about wine, gourmet food, and grilling in a lush mountain valley full of great restaurants, Colorado history, and matchless charm. The Surreal Gourmet (see page 2) will be there, too!

Check out Weber's full schedule at www.weber.com—just click on The Backyard for a complete list of events we'll be participating in or sponsoring this summer.



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