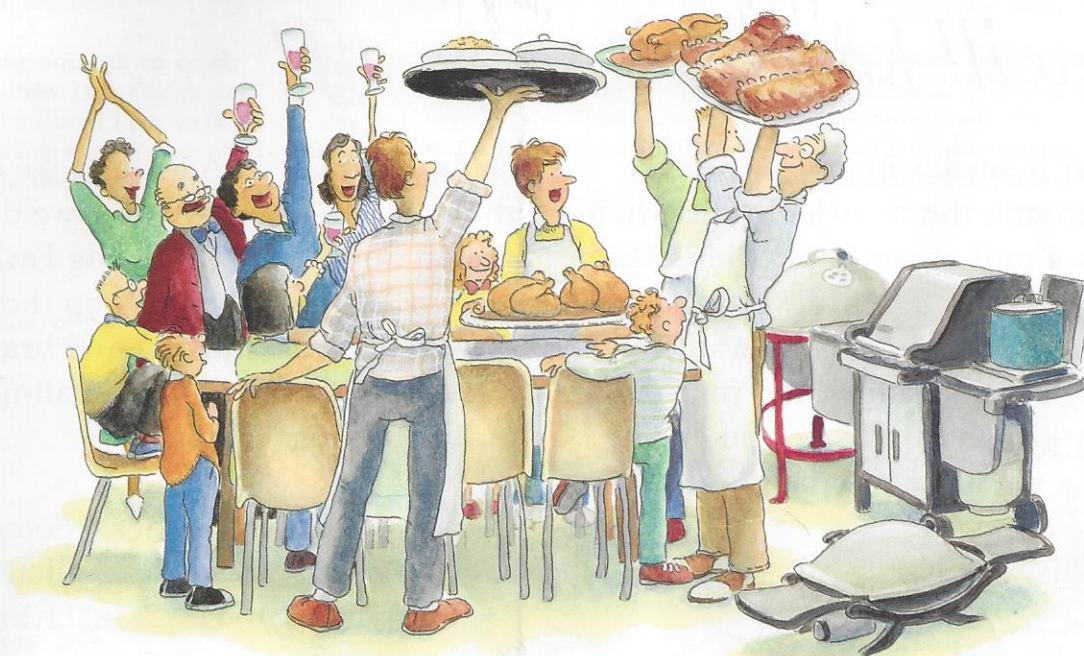


THE GrillOut TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO



There are days in the year when memories flood back into my conscience, and Father's Day may be at the top of the list. Images of my dad and my grandfathers exhibiting a collection of loud ties, rainbows of colored summer-weight shirts and cards signed with the carefully-formed letters of first-graders tickle my heart.

My childhood memories concentrate on the gifts. That's because everything centered on buying just the right gift, limited by the meager amount in the piggy bank. You see, I was a lousy saver.

As the years progressed, new-fangled charcoal barbecue grills became commonplace and the traditional dinner was replaced by a cookout. A cookout was less formal and more fun, and my memories transition to big family cookouts where grandfathers were the guests of honor, and "Kiss the Cook" aprons became the rage.

So, that brings me to today. I'm now a grandfather and Father's Day has evolved into a new tradition. My sons, all fathers too, and I begin our day with a round of golf. We dress in our best golf togs, which make us look like talented golfers. However, the first swing of everyone's round

usually puts all spectators on notice that there is not a professional golfer's gene in our DNA.

After golfing badly, we return triumphantly to our home patio where we actually know what we're doing. It's our time to make my array of Weber® grills produce a symphony of ribs, beer can chicken, and even wok-cooked fried rice for wives and grandchildren. All I can say is, it's a hoot; which brings me to my last thought.

After becoming a father I have learned that the best Father's Day gift is being able to spend time with your children. This year has been a time of trial for many families with fathers, mothers, sons and daughters defending our liberty. We hope and pray that the many families separated by their duty to our country are quickly reunited. Their dedication and bravery allow us to celebrate Father's Day and everyday in freedom.

Happy grilling,

Mike

Mike Kempster Sr., Executive VP



The 10 best Father's Day grilling gifts

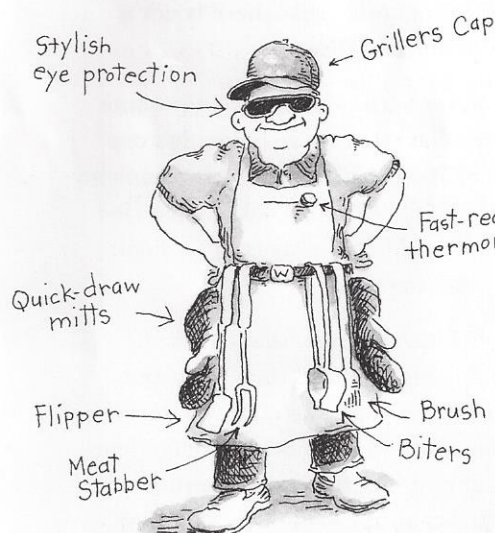
Forget the tie. Get Dad something that will knock his socks off!

Every year it sneaks up on you. You're sailing through the month of June when "poof," in a puff of smoke, Father's Day appears. Caught off guard, you're sent scrambling to find a gift. You want to get something special, something your dad will really love, but in haste you end up grabbing a tie, a book, a pair of khakis...

But not this year.

Dads love to grill. And since we know a thing or two about grilling, we decided to dream up the most amazing Father's Day gifts of all time. We fired up the grill, cooked up some burgers and brats, opened a few cold ones, and had an all-night brainstorming session.

Here are our top ten ideas. Some are real, some are just for fun. But, all are guaranteed to put a smile on your father's face.



10 Make him look like a pro

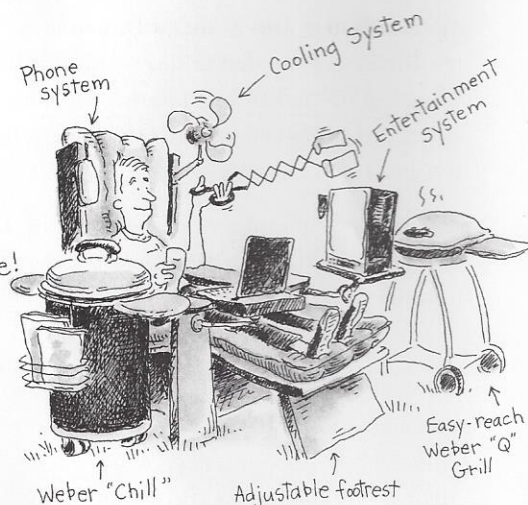
The clothes make the man. Outfit your dad with the garb and gear he needs to look like a grill master!

(See the summer catalog for our Master Grilling Set.)



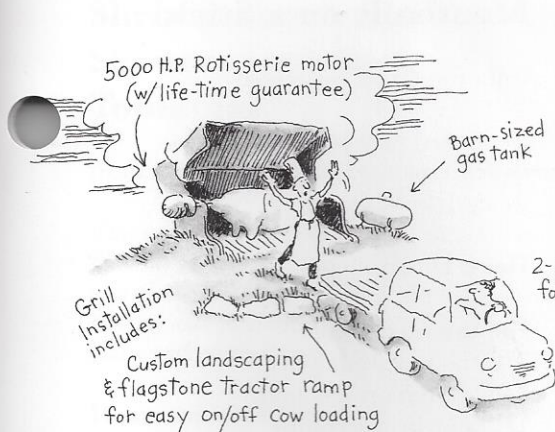
9 Monogrammed briquets

Does your father appreciate the finer things in life? If so, he'll adore these monogrammed briquets. They're the perfect gift for the gentleman griller and the Zen of charcoal stacking.



8 The ultimate recliner

Rest your rump while grilling ribs! This fully-loaded recliner comes with a Weber® Q® gas grill, CD player, TV and tons of other ergonomic conveniences.



7 A grill big enough to cook a whole cow Does Dad deserve the biggest and the best? Look no further. Capable of handling a whole heifer—it's guaranteed to be the talk of the town.



6 The Weber® Chair It's not just for the patio anymore! Now your dad can enjoy Weber design indoors with this attractive chair inspired by the classic kettle grill.



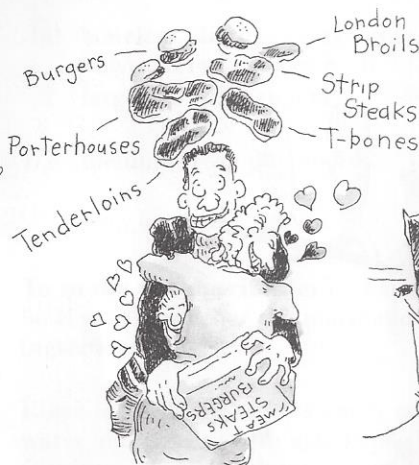
5 Barbecue boot camp Do your dad's grill skills need to be whipped into shape? Enroll him for two weeks of intensive training. We guarantee he'll be a grill general in no time! (Check out the grilling school schedule on page 7.)

Radio-operated Robot
It marinates, grills, slices & dices...
and has hedge pruning capabilities.

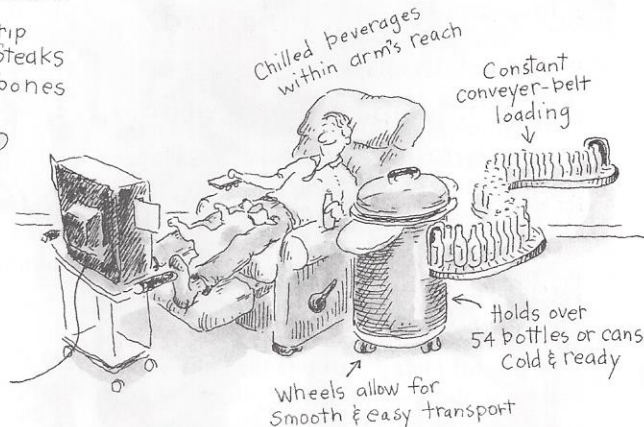
Universal
remote
control



4 Dad's little grilling buddy If your father is a gadget freak, he'll love the remote-controlled Grill Buddy. It's the ideal companion for the techno-savvy grilling dad.



3 The gift of meat Does Dad have visions of tenderloin dancing in his head? Satisfy your lovable carnivore with the timeless gift of meat from Lobel's of New York. (See the summer catalog for Lobel's special offers.)



2 An unlimited supply of cold ones Beer, soda, water, prune juice...whatever. When Dad's thirsty, make sure there's a cold one always waiting in his cooler. (See the summer catalog for details on the Weber Chill™.)

Fly a kite

Roll in the grass

Hold hands

← Climb a tree

play with the dog

1 Time with his favorite thing in the world ...his family. This is far more important than any gadget or gizmo (though always appreciated). So pack a picnic, pull-out board games, or just hang out in the backyard. Whatever you do, do it together, because family is what Father's Day is all about!

All that Sizzles

Grilling on a stick

It's the easy, fast, fun, and tasty way to grill!

Like our animal balancing act?

See the summer catalog special offer to purchase one of your own.



Meatballs on a Stick

from the *Q card™* recipe deck

As your next party begins, keep everyone happily munching with these retro-style meatballs on toothpicks.

Heat: Direct/High

For the meatballs:

- 3/4 pound ground beef
- 1/2 pound ground pork
- 1/3 cup breadcrumbs
- 3 tablespoons whole milk
- 3 tablespoons finely chopped fresh Italian parsley
- 1 egg
- 2 teaspoons Dijon mustard
- 1/2 teaspoon finely chopped fresh thyme
- 1/2 teaspoon granulated onion
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce

For the sauce:

- 1/3 cup ketchup
- 2 tablespoons mayonnaise
- 1/2 teaspoon red wine vinegar
- 1/8 teaspoon kosher salt

Extra-virgin olive oil

To make the meatballs: In a medium bowl combine all the meatball ingredients. Using your hand, gently mix until the ingredients are evenly distributed. Wet your hands with cold water and shape the meat into balls, each about 1 inch in diameter. Be careful not to overwork the meat. Cover with plastic wrap and refrigerate for about 45 minutes, or until very cold.

To make the sauce: In a small bowl whisk together the sauce ingredients.

Lightly brush or spray the meatballs with oil. Grill over Direct High heat until the meat is thoroughly cooked but not dry, 6 to 8 minutes, gently turning occasionally. Arrange the meatballs on a serving platter with toothpicks. Serve warm with the sauce.

Makes 25 to 30 small meatballs

Shrimp and Andouille Skewers with Roasted Tomatoes

from *weber.com Recipe of the Week*

This is good ole Cajun cooking. It combines the briny taste of fresh shrimp, the smoky richness of andouille sausage, and sweet tomatoes bursting with pizzazz. It's a fantastic first course with steamed white rice.

Heat: Direct/High

For the shrimp:

- 30 large shrimp, about 1-1/2 pounds, peeled and deveined
- 2 teaspoons extra-virgin olive oil
- Juice of 1 lemon
- 1/4 teaspoon granulated garlic
- 1/4 teaspoon paprika
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 15 cherry tomatoes, about 6 ounces
- 6 ounces andouille sausage
- 2 tablespoons finely chopped Italian parsley

To prepare the shrimp: In a medium bowl combine all the shrimp ingredients. Toss to coat the shrimp evenly. Refrigerate for as long as 30 minutes.

Cut each of the tomatoes in half through its stem. Cut the sausage crosswise into slices about 1/3 inch thick. Alternating the shrimp, tomatoes, and sausage, thread the ingredients on skewers. Be sure to skewer each shrimp through both its head and tail so it doesn't spin around. Grill the skewers over Direct High heat until the shrimp is barely firm and just opaque in the center, about 4 minutes, turning once halfway through grilling time. Transfer the skewers to a platter and scatter the parsley over the top. Serve warm.

Makes 4 to 6 servings

Mike's Chicken Kabobs

from *Weber®'s Big Book of Grilling™*

We wrangled this one from our friend, Mike Kempster. He recommends fresh pineapple—canned pineapple chunks are too small for kabobs and they're usually packed in sweetened juice, which can make the pineapple burn.

Heat: Direct/Medium

For the marinade:

- 1/2 cup dry white wine
- 1/3 cup low-sodium soy sauce
- 2 tablespoons finely chopped orange zest
- 2 tablespoons peanut oil
- 1 tablespoon Asian sesame oil
- 2 teaspoons curry powder
- 4 boneless, skinless chicken breast halves, 6 to 8 ounces each
- 2 large red bell peppers
- 1/2 medium fresh pineapple
- Peanut oil

To make the marinade: In a small bowl whisk together the marinade ingredients.

Rinse the chicken breasts under cold water and pat dry with paper towels. Cut into 1-1/2 inch chunks. Remove the stem, ribs, and seeds from the bell peppers and cut into 1 inch squares. Place the chicken and bell peppers in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl, and refrigerate for 4 to 6 hours.

Just before assembling the kabobs, cut the fresh pineapple into 1 inch dice. Remove the chicken and bell peppers from the bag and discard the marinade. Thread the chicken chunks alternately with the bell peppers and pineapples onto skewers. Lightly spray or brush the kabobs with peanut oil.

Grill the kabobs over Direct Medium heat until the chicken is firm and the bell pepper and pineapple are tender, 8 to 10 minutes, turning once halfway through grilling time.

Makes 6 servings

Pineapple Skewers with Brown Butter and Orange Juice Glaze

This tasty dessert is guaranteed to make them ask for seconds. Also try it as a festive appetizer.

Heat: Direct/Medium

- 4 tablespoons unsalted butter
- 1/3 cup packed light brown sugar
- 1/2 cup fresh orange juice
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon ground cloves
- 1 tablespoon fresh lemon juice
- 1/2 fresh, ripe pineapple

In a medium sauté pan, melt the butter over high heat and cook until it begins to turn brown. Add the brown sugar and stir until it melts. Carefully add the orange juice (it will bubble up). Stir until the mixture is smooth. Season with salt, pepper, and cloves. Cook until the mixture turns to a syrupy consistency (you should have about 1/3 cup in the pan). Add the lemon juice, stir well, and pour the syrup into a medium bowl to cool.

Remove all the rough peel from the pineapple. Cut the pineapple lengthwise into quarters. Cut away each quarter's section of core. Cut each quarter into 1- to 1-1/2 inch pieces. Add the pineapple pieces to the bowl of syrup. Gently toss to evenly coat the pieces. Thread the pieces onto skewers. Grill the skewers over Direct Medium heat until the pieces are golden brown all over, 6 to 10 minutes (depending on the sweetness of the pineapple), turning occasionally. Serve warm.

Makes 4 to 6 servings

Get more grilling recipes online and by e-mail!

Visit www.weber.com and click on *Recipes & Tips*. Our extensive database includes over 250 recipes, and covers everything from appetizers and desserts, to rubs and sauces, and more. We have something to satisfy your every craving!

Ask the Butcher

Evan Lobel, from Lobel's of New York, is just the kind of grilling-obsessed butcher every town should have. Here he covers some tips on technique.

Evan, what's your most important piece of grilling advice? I wish more people understood when to use Indirect heat and when to use Direct heat. That one decision makes a world of difference in how the food cooks.

At Weber, we recommend that people use Direct heat for foods that take less than twenty-five minutes to cook. Any longer than that, and we recommend Indirect heat. Yes, I think that's right. If I've got a steak less than 1 inch thick, I grill it over Direct heat. It's the same thing with pork chops, boneless chicken breasts, hamburgers...any sort of thing that cooks up quickly. Now in terms of temperature, my feeling is that that thinner the meat, the hotter the fire should be. For little lamb chops cut thin, I grill them over high heat. But if they get much bigger than an inch thick, I bring the heat down around medium.

When do you like to use Indirect heat? With Indirect heat, you've got the heat on either side of the food, so the center of the meat has a chance to cook before the outside is done. That's a beautiful situation for roasts. Big cuts of meat like prime rib, leg of lamb, pork shoulder...also all the ribs, like baby back ribs and spareribs. They take awhile to get tender.

Sometimes we use a combination of Direct and Indirect heat on really thick steaks and roasts. Do you ever do that? Oh, definitely. The Direct heat gives



the meat a good sear and develops all kinds of caramelized flavors on the surface. And then the Indirect heat finishes the meat off slowly, so the middle has time to cook just right. In fact, I use that technique to grill bone-in chicken parts, too.

Note: In honor of Father's Day and a great summer of outdoor grilling, Lobel's of New York has put together some special deals for Weber customers. With your first order, they will include—absolutely free—two 8 oz. Wyoming hamburgers! To get Lobel's famous USDA Prime beef, veal, and lamb shipped right to your door, go to www.weber.com, click on Recipes & Tips, then Weber Recipes, then click on the Lobel's logo. (The free offer is valid only on www.lobels.com via www.weber.com.)

Backyard Heroes™

The Wirth Family, Wisconsin

Recently going through one of my drawers of photos, I had noticed this photo from my daughter's high school graduation party. We had six large Weber® kettle grills plus one Smokey Joe® that day to prepare six–20 pound turkeys for about 200 guests. The Smokey Joe® was filled with shrimp for the cooks as their appetizers.

It was a great day and the turkeys turned out beautifully.

Thought you would enjoy seeing this since the graduation season is upon us. I also thought this photo looked as if these gentlemen were playing cymbals in an orchestra! What a finale!

—Always grilling, Carol A. Wirth



The Wirth Grillers: Left—Godfather, John; Middle—Uncle Wally; Right—Dad, Frank



Grilling School 2003

Looking for a fun learning experience like no other? Weber has teamed with some of the finest cooking schools, and even a winery, to bring master grilling workshops 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 paring grilled foods with wine. If you've been looking for an exciting and flavorful weekend excursion, this is it! Sign up by contacting the school and we'll meet you at the grill. Space is limited, so call today.

California

Miner Family Vineyards

7850 Silverado Trail
Oakville, CA 94562 (Napa Valley)
707-944-9500 ext. 25 or
800-366-WINE ext. 25 (phone)
707-945-1280 (fax)
www.minervines.com
E-mail: kris@minervines.com

Both classes meet from 1:00 p.m. to 5:00 p.m. Tuition: \$85/class, includes a signed copy of Jamie's cookbook, *Weber's Big Book of Grilling*.

AUGUST 23 The Art of Grilling Fish and Chicken with Jamie Purviance

SEPTEMBER 20 Mastering the Classics—Beef and Pork with Jamie Purviance

Ramekins Sonoma Valley Culinary School

450 West Spain Street
Sonoma, CA 95476
707-933-0450 ext. 3 (phone)
707-933-0451 (fax)
www.ramekins.com

Tuition: \$80/class

JULY 12 Fine Cooking's Grilling 101 with Jennifer Bushman
3:00 p.m. to 6:00 p.m. Hands-on class (class code: 071203PM)

JULY 13 Fine Cooking's Ribs, Rubs, and Sauces with Jennifer Bushman
11:00 a.m. to 2:00 p.m. Hands-on class (class code: 071303AM)

Colorado

Cook Street School of Fine Cooking

1937 Market Street
Denver, CO 80202
303-308-9300 (phone)
303-308-9400 (fax)
www.cookstreet.com

All classes are hands on and meet from 6 p.m. to 9 p.m.
Tuition: \$79/class, limited to 18 participants.

JUNE 13, JUNE 27 Summer Begins with Grilling

JULY 17, JULY 18 Seafood Sizzle

AUGUST 12 Grilling on Gas with Jennifer Bushman

AUGUST 15, AUGUST 22 The Tuscan Grill

SEPTEMBER 19 Game for Grilling

Illinois

The French Culinary Experience

281 Messner Drive
Wheeling, IL 60090
847-215-1931 (phone)
847-215-2014 (fax)
www.frenchcookingschool.com

All classes meet from 9:00 a.m. to 1:00 p.m. Tuition: \$50/class

MAY 17, JUNE 7, JULY 5 Grilling 101

MAY 24, JUNE 14, JULY 19 Appetizers and Starters

JUNE 21, JULY 26 Fish and Shellfish

JUNE 28, AUGUST 2 Meat and Poultry

Hands-on classes available upon request. Tuition is \$90 per person. You can also customize your own grilling class on demand anytime of the week.

The Weber Grill Restaurant

2331 Fountain Square Drive
Lombard, IL 60148
630-953-8880 (phone)
920 North Milwaukee Ave
Wheeling, IL 60090
847-215-0996 (phone)
www.webergrillrestaurant.com

All classes meet from 11:00 a.m. to 2:00 p.m. Tuition: \$95/class

MAY 17 (LOMBARD AND WHEELING)
BBQ 101

JUNE 21, AUGUST 9 (LOMBARD)
BBQ 101

MAY 31 (LOMBARD)
Seafood and Eat It!!

JUNE 7 (LOMBARD AND WHEELING)
Meat Meets the Grill

JULY 12 (LOMBARD AND WHEELING)
Seafood and Eat It!!

JULY 26 (LOMBARD)
Meat Meets the Grill

AUGUST 23 (LOMBARD AND WHEELING)
Fresh from the Farmer's Market

SEPTEMBER 6 (LOMBARD)
Fresh from the Farmer's Market

Nevada

Nothing To It! Culinary Center

225 Crummer Lane
Reno, NV 89502
775-826-2628 (phone)
www.nothingtoit.com

All classes are hands on and start at 6:30 p.m.

JUNE 3, 4, 11, 17, 25, JULY 15, AUGUST 14
Grilling 1
Tuition: \$75/class

JUNE 10, JUNE 19, AUGUST 19
Grilling 2
Tuition: \$75/class

JUNE 24, JULY 23 Art of the Grill
Tuition: \$95/class, includes a copy of *Weber's Art of the Grill*.

JULY 1, AUGUST 20 Latin Grill
Tuition: \$75/class

JULY 12 NEW! Skewer it on the Grill. Tuition: \$95/class and includes a copy of the book, *Skewer It*, by Mary Barber and Sara Whiteford.

JULY 19 The Spa Grill
Tuition: \$75/class

JULY 24, SEPTEMBER 3 Fish and Seafood on the Grill
Tuition: \$95/class

JULY 26 Ribs Rubs and Sauces
Tuition: \$75/class

AUGUST 12 Appetizers on the Grill
Tuition: \$75/class

Pennsylvania

Charlotte Ann Albertson's Cooking School

P.O. Box 27
Wynnewood, PA 19096
610-649-9290 (phone)
www.albertsoncookingschool.com

All classes start at 6 p.m. Tuition: \$40/class or \$200/series.

JUNE 9 Sizzling Seafood with Terence Feury of Striped Bass

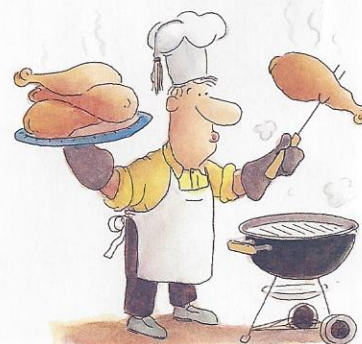
JUNE 16 Grilling Made Easy with Joseph Shilling, NYC

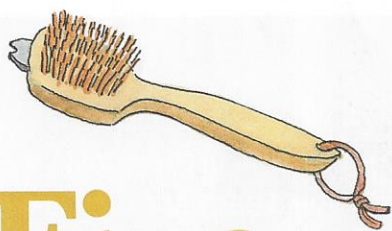
JUNE 19 Grill Fever with David Gear of LaTerrace

JUNE 23 Grilling the Italian Way with Nunzio Patruno of Nunzio's

JULY 8 Party at the Grill with Greg Aversa of Sam's Grill

JULY 15 Smokin' n' Grillin' with Walter Staib of City Tavern





Five top cleaning tips to get your grill ready

Jump-start your spring cleaning by giving your Weber® grill the "once over." Grab a bucket, a soft cloth, a brass grill brush, a small steel-bristle brush, and a 1" plastic putty knife and scrub as directed:

1 Wash outside surfaces with a soft cloth and warm, soapy water; rinse. To avoid damaging porcelain-enamel and other finishes, do *not* use abrasive cleaners, oven cleaners, citrus products, or abrasive cleaning pads on any grill parts.

2 Clean inside of lid by brushing away accumulated carbon (looks like peeling paint but it's not) with a brass grill brush. Wash with warm, soapy water and rinse. To avoid further build-up, wipe inside of warm (not hot) lid with paper towels after each use.

3 Clean cooking system. Brush Flavorizer® bars and cooking grates with a brass brush. If necessary, remove and wash with warm, soapy water. (DO NOT clean them in a self-cleaning oven.) Brush burner tubes with a steel brush—use an up-and-down motion. Don't brush across the ports (avoid getting water in the burner tubes). Scrape inside of cooking box with putty knife to remove grease. Push all grease through bottom hole into catch pan; discard full catch pan liner. Wash inside of cooking box with warm, soapy water; rinse. Wash catch pan with soapy water; rinse, and re-install with new liner.

4 Clean thermometer with a damp, soapy cloth; rinse with clean, damp cloth and dry. Do not submerge thermometer.

5 Check for gas leaks. Turn all burners to the OFF position. Open gas tank or supply. (Do not ignite burners.) Wet all hoses and connections with soapy water and watch for bubbles. If bubbles form or a bubble grows, there's a leak. Tighten the fitting with a wrench and recheck for leaks. If a leak persists, turn off the gas and do not operate the grill. Contact Weber Customer Service at 1-800-446-1071. When gas leak check is complete, turn off gas and rinse all connections and hoses with warm water. **Warning! Do not use a flame to check for gas leaks.**

(See the summer catalog for the Gas Griller's Spruce-Up Kit.)

On the road

Meet us to see our newest offerings and recipes, and chat about grilling!

The Food and Wine Magazine Classic at Aspen

June 13–15 Aspen, CO

www.foodandwine.com/classic

Attend seminars by leading chefs and wine experts, a grand wine tasting, and cooking classes. Come and see what's cooking in the Weber Backyard™.

Telluride Wine Festival

June 26–29 Telluride, CO

www.telluridewinefestival.com

Learn cooking secrets from experienced guest chefs and sample cuisine and wines from all over the world. Weber will showcase new grills and accessories for 2003.

Northwest Grillfest

August 1 Seattle, WA

www.nwbookfest.org

Notable cookbook authors and local chefs will grill and sample their signature dishes hot off Weber® grills. Grillfest is a fundraiser for Northwest Bookfest, an event that promotes literacy.



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www.weber.com

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