

COVERED COOKING

with

*Magic*



in your

*Weber*

BAR-B-Q KETTLE

WEBER BROS. METAL WORKS 108 N. Jefferson St., Chicago 6

71 Years of Manufacturing Quality Products



# Now you're cooking with *Magic*

Congratulations on your new Weber BAR-B-Q KETTLE! Soon you will be performing feats of culinary magic that will amaze you.

The "secret" of your Weber BAR-B-Q is in the cover and dampers...food comes out more juicy and tender with a sealed-in flavor that cannot be duplicated on ordinary barbecue grills without a cover.



## USE COVER AT ALL TIMES FOR CONTROLLED, FLAMELESS, REFLECTED HEAT

The cover is the secret to good cooking. It prevents flame flare-ups that burn food and spoil its flavor. Both cover and dampers regulate the amount of oxygen drawn through the bottom dampers. Oxygen is burned up by the hot charcoal to prevent flare-ups as juices drip on the hot bed. Instead, these drippings on the hot embers will give you the true charcoal flavor unequalled by conventional barbecue grills. With cover on, the charcoal blaze is suppressed, and the intense heat of the coals is reflected into the food from all angles, penetrating to the center, sealing in natural juices and flavor, making the food cook faster and come out tasting magically better.

The dampers control heat for fast or slow cooking. If you want intense heat, open all dampers wide and close them slightly to lower the heat. After cooking is finished, close all dampers and replace cover to extinguish fire. The kettle will cool in less than one hour.



## WHEN TO START YOUR FIRE

Build your fire about half an hour before you begin cooking. This allows time for the charcoal to become red hot, through and through. When each piece is coated with white ash, the charcoal is fully ignited. Coals should be stirred before cooking to shake off this coating of ash.

## HOW TO START YOUR FIRE

Remove the upper barbecue grill. On the lower charcoal grate — not the bottom of the kettle — make a bed of charcoal. Because of cover and reflected heat, Weber kettles require only one layer of charcoal for steaks and chops. . . . and one half layer of charcoal for other cuts of meat, poultry and fish. Put one section of Star-Styx on the charcoal and ignite it. Leave cover off and kettle dampers open until charcoal is burning properly.

## GENERAL COOK INSTRUCTIONS

After a glowing bed of coals is established, replace cooking grill, lay food on top, and you're ready to barbecue. Sear both sides, season, and replace cover. Leave cover in place throughout cooking time with all dampers open to seal in the juices.

It is not necessary to clean your Weber BAR-B-Q KETTLE after cooking. When cooking again, put barbecue grill in place and leave it till the grease is charred; then brush it away easily with a wire brush.



## RUST-PROOF, PORCELAIN ENAMEL INSIDE AND OUT

Only Weber Bar-B-Q Kettles are completely weatherproof. Weber Bar-B-Q Kettles can be left outdoors the seasons round, year after year, with no damage to their finish. Every Weber Bar-B-Q Kettle is permanently protected, inside and outside, by a beautiful genuine porcelain finish fused into the metal. . .easily wipes clean. . .doesn't scratch or rust.



# So...

LET'S GET DOWN TO MAGIC  
OUTDOOR COOKING

## BEEF

### STEAK

#### basic recipe

Select steaks at least 1" thick and at least  $\frac{1}{2}$  lb. per person. Place steaks on grill, open all dampers, put cover on and cook according to time chart on page 9. Turn only once with tongs or spatula, rather than fork, to avoid punctures which allow juices to escape. Season with salt and pepper after removing from grill.

#### special seasoning

Special seasoning is recommended only for less expensive steaks and cubed chuck, but it's a matter of personal taste:

Rub with clove of garlic before cooking  
Marinate in wine sauce 15 minutes before cooking  
. Baste with barbecue sauce while meat is cooking  
. For Hickory flavor: add small pieces of green hickory to charcoal fire before closing cover.

### HAMBURGER

#### basic recipe

1 lb. of ground beef makes 4 to 6 patties. Mix meat with 1 teasp. salt,  $\frac{1}{4}$  teasp. pepper,  $\frac{1}{2}$  teasp. minced onion which has been sauteed in butter. Shape into patties, cover and cook with all dampers open according to time chart on page 9.

#### stuffed hamburger

2 lbs. hamburger meat	$\frac{1}{8}$ lb. butter
3 eggs	$\frac{1}{4}$ teasp. freshly
1 heap. tbsp. flour	ground pepper
1 med. onion, grated	2 cups mushrooms, chopped
1 tbsp. salt	4 strips bacon

Mix hamburger, eggs, flour, onion, salt, and pepper. Roll mixture into thin sheet and cut into 16 patties with large cookie cutter. Saute' mushrooms in butter and spread over 8 of the patties. Place other patties on top and pinch edges. Cut strips of bacon in half and place on top. Cook same as hamburgers.

### SHORT RIBS

Select lean ribs. Place ribs on grill, bone side down. Drop a few small pieces of green hickory on fire. Cook 1 side 20 min. Turn and cook second side 30 min. Baste with barbecue sauce if desired.





## POT ROAST

If desired, marinate overnight or soak in barbecue sauce at least 30 min. at room temperature before cooking. Cuts 3" thick or less are cooked by Steak Time Chart (see page 9). Baste roast with sauce. Allow about 15 min per lb. cooking time for medium. *Meat thermometer is recommended because kettle cooks faster.*

## ROLLED RIB ROAST

Have roast rolled uniformly and securely bound. Place aluminum foil pan on charcoal grill and keep charcoal around outside of pan. Place roast on cooking grill directly over pan, open all dampers and cover. Use meat thermometer and cook to taste. See time chart.

## WIENERS

Place wieners crosswise on grill bars and cook with dampers wide open according to time chart. Wieners can be brushed with barbecue sauce before and during cooking. Do not puncture wiener skins.

## PORK

### CHOPS AND CUTLETS

Select chops or cutlets 1" thick. Salt to taste. Cook as steaks, but use the following cooking time: first side 11 min., second side 9 min. For extra seasoning, use barbecue sauce or marinate.

### SPARERIBS

Select lean back ribs, 1 lb. per person. Place on grill bone side down. Baste with barbecue sauce containing no fat after cooking ribs 1½ hours. Cook slowly for best flavor according to time chart. Green hickory gives spareribs a hickory flavor.

### PORK ROAST

Soak in sauce for at least 30 min. at room temperature before cooking. It is best to use the Weber Self-Rotating Spit which turns at the right speed for self-basting. Baste with sauce every half hour and add charcoal if needed. If cooking on grill, turn every half hour, before basting. Cooking time, about 22 min. per pound. *Meat thermometer is recommended.*

## HAM

### barbecued whole hams

Whole hams can be cooked in a covered Weber Bar-



B-Q Kettle. Larger hams can be cooked with the Rotisserie Hood or in the Weber Ranch Bar-B-Q. PRE-COOKED HAMS -- cook about 15 min. per lb. over charcoal fire. UNCOOKED HAMS -- trim off all all but  $\frac{1}{4}$ " fat and score surface about  $\frac{1}{2}$ " deep. Can be cooked directly on grill, but the Weber Self-Rotating Spit gives best results and bastes itself while turning. Cook about 25 min. per lb. Baste every half hour with barbecue sauce. Turn every half hour if cooking on grill. *Meat thermometer is recommended.*

## LAMB OR MUTTON

### CHOPS

Follow instructions for steak, but allow 5 min. per side for 1" chops, medium. Marjoram leaves, crumbled and sprinkled over mutton before cooking, or mixed with melted butter for basting, will "tame" its flavor.

## FOWL

### CHICKEN

#### grilled chicken

Split 2 to 2½ lb. frying chicken up the back and flatten on grill, breast up. Cook according to time chart. Rub both sides with olive oil, salt and pepper freely. Baste with barbecue sauce if desired.

#### roast chicken

Select broilers weighing 2 to 3 lbs., dressed. Best method of cooking is on the Weber Self-Rotating Spit which turns at right speed for self-basting. Tie wings to carcass and bind legs together with stout cord, making sure loose ends to not dangle. Narrow dampers briefly till bird is golden brown all over. Cook about 1½ hours. *Meat thermometer is recommended.*

### TURKEY AND DUCK

#### roast

Follow cooking instructions for roast chicken, but allow about 15 min. per lb. cooking time. *Meat thermometer is recommended.*

## SEA FOOD

### FISH

#### trout and other small fish

Brush fish with lemon butter sauce and place on food grill. Green hickory gives a delightful hickory flavor. See time chart.



### lemon barbecued fillets

Cover a sheet of aluminum foil or the bottom of a shallow pan with butter and thin lemon slices. Place fillets on lemon bed and season with garlic butter, salt and pepper.

### large fish, baked

Stuff fish with regular sausage dressing, adding four slices of bacon. Sew up opening and brush fish with butter. Cook according to time chart.

## SMOKED FISH AND SHRIMP

Make a brine of 2½ level tablespoons salt, 1 level teaspoon brown sugar. Sprinkle pepper and other seasonings to taste and add 2 cups water. Split fish, place flat on brine and allow to marinate 25 min. to an hour, depending on size of fish. Place dampened sweet sap hickory chunks all over glowing coals so direct heat of fire doesn't go up. Place fish when thoroughly dry on top grill and cover. Partially close dampers in cover and bowl so fire smokes profusely. Smoke fish weighing ¾ to 1 lb. 1½ hours, larger ones longer.

## OYSTERS IN THE SHELL

Cook with dampers wide till shells pop open. Serve with salted garlic butter.

## SHRIMP

Marinate peeled and cleaned shrimp in soy sauce. Place in a shallow aluminum foil pan greased with butter. Cook with dampers open for 5 min. Stir shrimp and add butter, salt and pepper. Cook 5 min. more and serve.

## LOBSTER TAILS

Split lengthwise along under side and break open. Place lobster tails shell side down on grill. Place chunks of butter on meat and cook with dampers open till shells turn brown (about 20 min.) Brush meat with salted butter; cook meat side down, briefly. Serve with melted butter.

## VEGETABLES

### BAKED POTATOES

Wrap in foil and place on grill for 45 min. to 1 hour.

### ROASTED EARS OF CORN

Soak ears, with husks on, in cold salt water for 30 min. Place on grill and bake with open dampers 10 min. on each side.

## SKEWERED COMBINATIONS

Short skewers work nicely in the covered kettles; also flavorful combinations can be skewered and turned on tines of the Weber Self-Rotating Spit.



## beef or lamb

Cut meat into 1½" cubes and alternate on skewer with pieces of any or all of the following: onions (partly pre-cooked, if you're cooking meat rare), tomatoes, green peppers, mushrooms, bacon, ham. Then salt, and season with black pepper, red pepper, and paprika. Marinate meat before broiling, adding green hickory to fire, and serve with a sauce.

## SAUCES AND MARINATES

### WB BARBECUE SAUCE

1 med.-sized onion, chopped	1 tbsp. Worcestershire sauce
2 tbsp. butter	1 tsp. ground mustard
2 tbsp. vinegar	½ cup finely cut celery
2 tbsp. sugar	½ cup water
4 tbsp. lemon juice	salt and pepper
1 cup tomato catsup	

Brown onion in butter. Then add remaining ingredients and cook until flavors are well blended. Use for basting and serve with meat.

### BEEF SAUCE

2 cups tomato juice	1 clove garlic, minced
1 tsp. ground mustard	¼ cup catsup
1 tbsp. sugar	½ cup butter
3 tbsp. vinegar	dash of Tabasco sauce
2 tsp. horseradish	¼ tsp. salt
1 tbsp. Worcestershire sauce	½ tsp. paprika
¼ cup grated onion	½ tsp. black pepper

Mix all ingredients and simmer for 30 min. Use for basting and serve with meat. Variation: substitute meat stock for tomato juice.

### WINE BARBECUE SAUCE (especially good with ribs)

1 cup white table wine (red wine for beef)	1½ tsp. salt
1½ tbsp. lemon juice	6 drops Angostura bitters
2 tsp. sugar	¼ cup chili sauce

Mix ingredients and use for basting. To avoid all greasiness of ribs: boil ribs till almost tender and remove from water; then marinate in wine overnight and use same wine in your sauce. Finish ribs in kettle, basting with sauce.

### SOY SAUCE MARINATE (especially good for fish or fowl)

1 tbsp. fresh ginger, grated	1 pinch monosodium glutamate
1 tbsp. ground mustard	1 medium-sized onion, grated
1 heaping tsp. sugar	
1 cup soy sauce	



Make a paste with mustard and liquid; then mix all ingredients and let stand overnight. Soak meat in this sauce for at least 1 hour at room temperature before cooking.

## OIL OR BUTTER SAUCES

Those who like to keep cooking simple and meat flavor predominant prefer to do their basting with olive oil, vegetable oil, or melted butter, seasoned with salt and various combinations of the following: lemon juice, honey, onion, garlic, or marjoram.

## COOKING TIME CHART

for Weber BAR-B-Q KETTLES with cover  
(dampers in full open position)

*Use of meat thermometer is recommended for all large roasts, fowl and fish.*

Cooking time is approximate and is based on a medium fire. A hotter fire shortens time, cooler fire lengthens cooking time. (Use 1 layer charcoal for steaks and chops,  $\frac{1}{2}$  layer for other meat, fish and poultry.)

### TOTAL

MEAT	COOKING TIME	TURN AFTER
1" steak .....	7 min.....	4 min. (medium)
2" steak .....	15 min.....	8 min.
3" steak .....	35 min.....	16 min.
hamburgers.....	8 min.....	4 min.
beef ribs.....	50 min.....	20 min.
beef roast, about 15 min. per lb. (Baste every $\frac{1}{2}$ hour)		
rolled roast, about 15 min. per lb. — don't turn.		
wieners .....	8 min.....	3 min.
lamb or mutton chops about 10 min.....		5 min.
pork chops or cutlets about 20 min.....		10 min.
spareribs (Very little charcoal)..	$2\frac{1}{2}$ hrs..	don't turn
pork roast, about 22 min. per lb. (Baste every $\frac{1}{2}$ hour)		
pre-cooked ham, about 15 min. per lb. (Baste every $\frac{1}{2}$ hour)		
cured ham, about 25 min. per lb. (Baste every $\frac{1}{2}$ hour)		
small fowl, split and grilled about 40 min.....		30 min.
whole chicken, broiled on spit, about $1\frac{1}{2}$ hrs. (Basting optional)		
whole turkey, or duck, broiled on spit, about 15 min. per lb. (Basting optional)		
fish, small .....	20 min.....	15 min.
fish, large baked about 50 min.....		30 min.
lobster.....	about 25 min. (Meat side down)	
fish, $\frac{1}{4}$ to 1 lb.....	smoke $1\frac{1}{2}$ hrs.	



# Now...

## ENJOY THE NEW MAGIC OF INDOOR AND FIREPLACE COOKING

Treat yourself to the advantages of charcoal cooking the year 'round. Cook indoors during bad weather, too, by carefully following these simple directions for smokeless cooking.

Kettle should be clean before cooking indoors. Smoke is caused by drippings of fat on hot charcoal. To avoid this when cooking indoors, an aluminum pan of heavy duty Reynold's Wrap, or similar, can be placed on top or bottom grill to catch drippings the same way as regular kitchen oven cooking. (Diagramatic sketch shows two ways to place pan).

Make pan for catching drippings of heavy aluminum foil available in rolls at your dealer. Tear off a piece and shape into a pan slightly larger than meat to be cooked. (Sketch shows how to fold corners for making pan).

Open one damper in bottom of kettle and place pan directly over it on bottom grill. Then place charcoal on both sides of pan (never under pan or over entire grill), close two dampers under charcoal and ignite with Star-Stx fire starter. Place top grill with handles directly above charcoal so briquets can be dropped through each opening to refuel fire. It is only necessary to add a few pieces occasionally. Place meat on top grill directly over pan, making sure juices don't drop into fire, open lid damper and cover. Roasts and fowl can be basted if desired.

### CAUTION

Don't puncture pan! If pan is punctured fats will leak through hole, catch on fire and smoke. Empty drippings occasionally with a basting syringe, being careful not to puncture pan. Should this occur, close all dampers, top and bottom to prevent a flare-up. Keep room well ventilated.

### Weber KETTLES USED EVERYWHERE . . . EVERY SEASON

- patio • garden • beach • indoor fireplace
- screened porch • woods • winter sports
- picnicking • camping
- boating • hunting • fishing

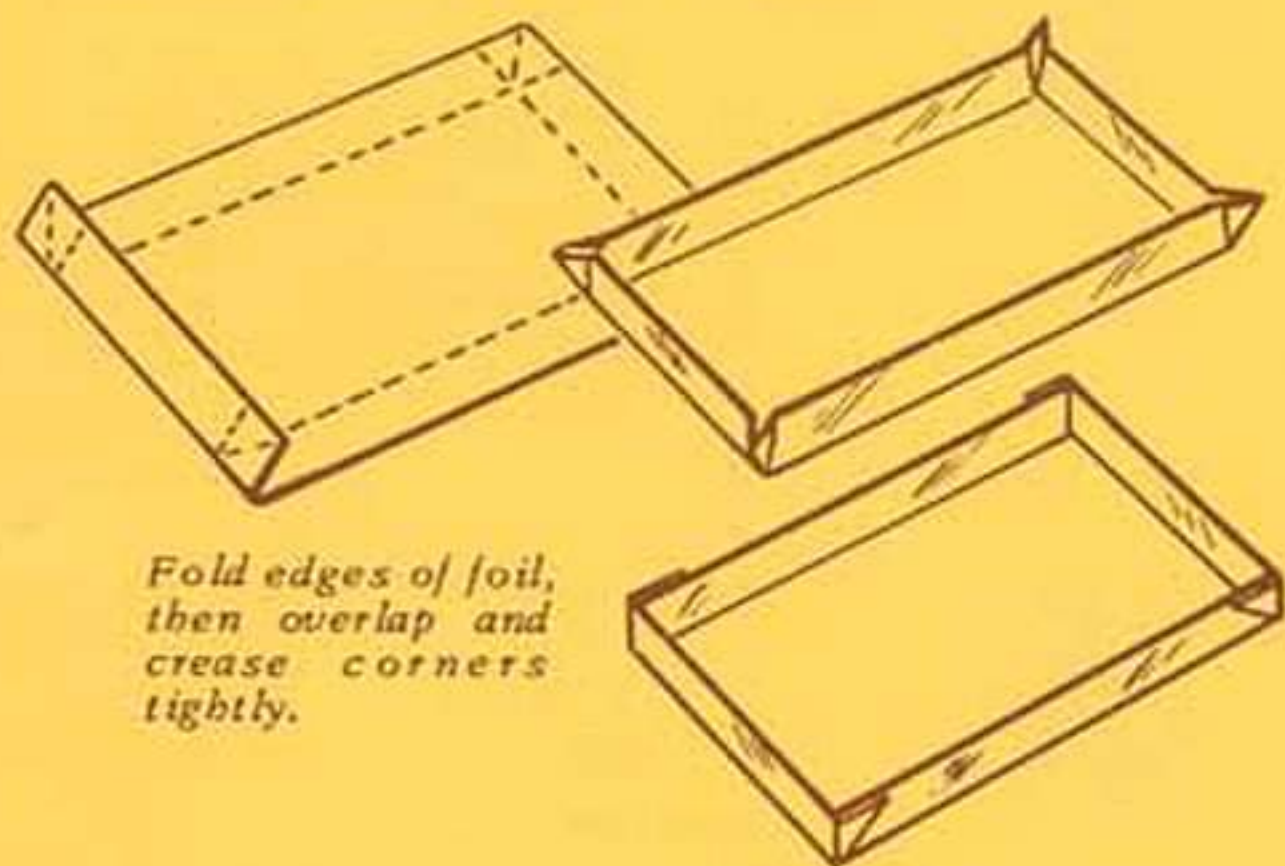




*Use pan on bottom grill and cook such meats as hot dogs, hamburgers, steaks, etc. on top grill.*



*Roasts, ham, fowl, etc. should be cooked inside pan and placed on top grill.*



*Fold edges of foil, then overlap and crease corners tightly.*

*Place pan directly over one open bottom damper, whether pan is used on bottom or top grill. Never place pan on top of charcoal, keep charcoal on both sides of pan directly over two closed bottom dampers.*





# The RUST-PROOF *Weber* LINE of Covered, Damper-Controlled Bar-B-Q-Kettles



Standard "Smokey Joe" SJ-100. Lowest price porcelainized, covered barbecue on the market. Detachable chrome plated legs. Grill height 13". Diameter 14½". Black, attractive carrying case for picnics, beach parties. .... \$12.95



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SEAL IN THE FLAY

Nationally Recognized Leading L



DeLuxe Bar-B-Q Kettle  
JBK-320. Rotisserie hood,  
standard electric spit,  
motor and coupling with  
shaft and forks. Black  
porcelain. Laminated plas-  
tic top cutting shelf. Di-  
ameter 18", grill height  
28". Aluminum utility  
shelf.....\$69.95



Standard Bar-B-Q Kettle  
JBK-330. Marbelized gray  
and black porcelain finish.  
Unmatched outdoor cook-  
ing. Diameter 18". Grill  
height 28".....\$29.95



Custom Bar-B-Q Kettle  
JBK-340. Marbelized gray  
and black porcelain finish.  
Aluminum utility shelf.  
Diameter 18", grill height  
28".....\$34.95



DeLuxe Bar-B-Q Kettle  
JBK-350. Black porcelain  
finish rotisserie hood con-  
trasts marbelized gray and  
black top and bottom.  
Complete with standard  
electric spit, motor and  
coupling with shaft and  
forks. Laminated plastic  
top cutting shelf. Alumi-  
num utility shelf. Dia-  
meter 18", grill height  
28".....\$71.95



Standard Bar-B-Q Kettle  
BK-700. With the larger  
22-3/4" diameter and 29"  
grill height. Ideal for the  
average family. Black  
porcelain finish. Detach-  
able chrome plated legs.  
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OR THE WEBER WAY

ine of Controlled Heat Barbecues





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.....\$89.95



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ONLY WEBER KETTLES ARE



**Standard Bar-B-Q Kettle BK-760.** Highly styled in gorgeous copper-tone porcelain finish. Family size. Diameter 22 $\frac{3}{4}$ ". Grill height 29". Cook faster and better with your Weber kettle.....\$49.95



**Custom Bar-B-Q Kettle BK-770.** Beautiful copper-tone porcelain finish. Aluminum utility shelf. Diameter 22 $\frac{3}{4}$ ". Height 29". For barbecues at home or on outings.....\$54.95



**DeLuxe Bar-B-Q Kettle BK-780.** Choice of the master chefs. Copper-tone top and bottom with black porcelain rotisserie hood. Complete with standard electric spit, motor and coupling with shaft and forks. Laminated plastic top cutting shelf. Aluminum utility shelf. Diameter 22 $\frac{3}{4}$ ". Grill 29" high. ....\$97.95



**Standard Ranch Bar-B-Q Kettle. RB-600.** Serve 25 people at a time. 11-inch pan at center of barbecue grill, adjustable divider on charcoal grill. Black porcelain finish. Diameter 36 $\frac{1}{2}$ ", grill height 21 $\frac{1}{4}$ ". The finest way to cook outdoors is the famous Weber way.....\$99.95



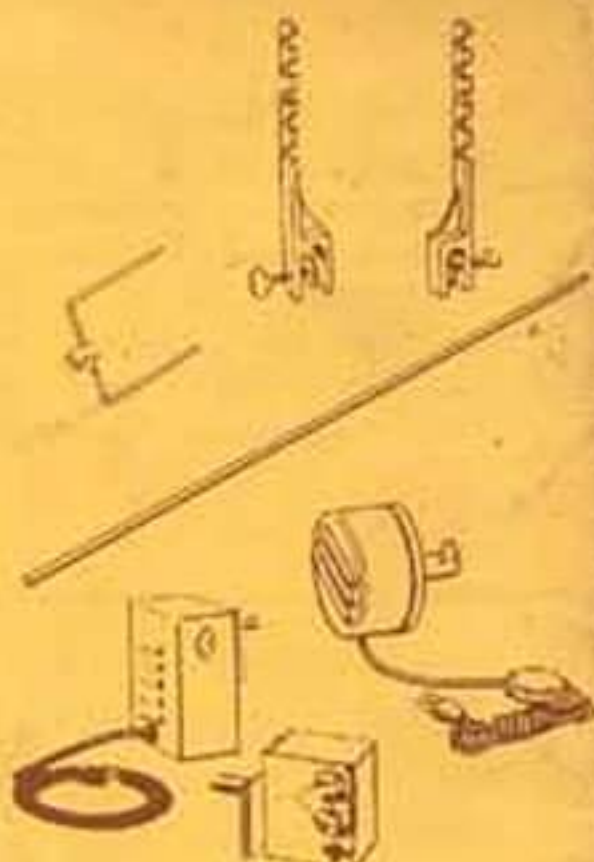
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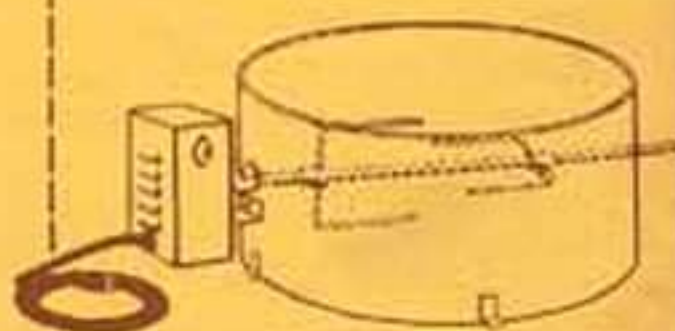
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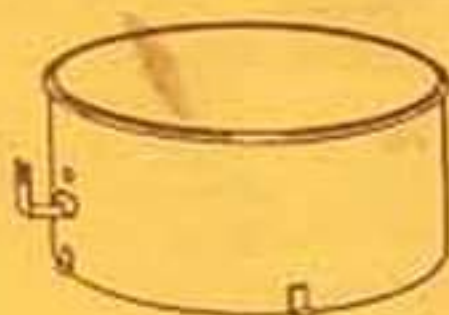
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