



# GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

## Gas or Charcoal: The Debate Rages On

Few topics in life inspire such passionate debate as politics, religion, and—evidently—whether gas or charcoal grilling is better. In some parts of the U.S., barbecuing is kin to mysticism. What is the true nature of barbecue sauce? Which ingredient unlocks the secret of flavor? How does smoke enhance the savory experience?

At Weber, we've heard it all. So, at the risk of offending the devout, we offer our insights into the great debate. Basically, we're nonpartisan. Any grilling is good grilling if it suits your needs and tastes.

We recommend the method that fits your lifestyle. Some folks feel a basic human need to make fire; they enjoy the hands-on experience of lighting charcoal. Some even like a challenge of charcoal grilling in cold, wet, or windy weather. Waiting for the charcoal to reach cooking temperature is half the fun for these folks (not to mention the post-dinner marshmallow roast over glowing coals). And the portability of the smaller grill is a must for grillers on the go.

Other folks want convenience and spontaneity. A gas grill allows them to instantly "fire it up" anytime and get down to cooking. Adjusting

temperatures is as easy as turning a knob. Gas grills are inexpensive to operate, offer easy cleanup (just burn off the residue after grilling) and offer no resistance in inclement weather.

But what about flavor? Charcoal fans insist the smoke from the coals best flavors a barbecue. Gas folks claim that quick cooking is the tastiest. Actually, we think they're both right. In blind taste tests we've run, people can't detect a significant taste difference between foods cooked on charcoal or gas grills. But then, taste is a personal issue, so we leave it to the backyard debaters to define their own standards. It's a harmless sport, and it helps work up a good appetite.

Happy grilling!

*Mike*

Mike Kempster  
Executive Vice President

P.S.: Frantic with holiday shopping? Let us help with our special offers section. (Leaving this issue open to page 7 is also a great way to drop a hint.)

## In This Issue...

Why do some folks end Labor Day with a forlorn march to the tool shed to entomb their grills until Memorial Day? Do they not deserve the winter fun we year-round grillers enjoy? Do they know what they are missing?

If you're a fair-weather griller, it's time to expand your season! We've got many holiday recipes, tips, and offers here to help you. Try cooking your Thanksgiving turkey on your Weber (those who do swear by it) with our easy step-by-step guide on pages 4 & 5. For another treat, try our specially seasoned ham recipe on page 4.

If you *already* grill year-round, we invite you to experiment a little! Enhance the flavor of your favorite meats with Weber's FireSpice® Cooking Woods (page 7). To outfit your grill with Weber accessories and make your roasts, ribs, and rubs the envy of the neighborhood, see this issue's insert.

Hungry yet? Fire up the Weber and see how a savory meal hot off the grill can warm up your evening!

## Good-bye, Winter Blahs!

A few years ago, we wanted a fresh way to celebrate New Year's Eve. We decided on a "summer" beach party with steaks cooked on the Weber. Guests showed up in the wildest summer clothes they could find. The best part was watching the guys in their shorts and T-shirts, grilling outside in the Connecticut winter, having a terrific time despite the cold.

Marie Herbst, Connecticut





## ADVENTURES IN GRILLING



Dear Weber:

My dad and I love your hints about grilling in the *Grill Out Times*. My dad grills when it's snowing, raining, even during a tornado, it does not matter to him. Dad has taught me that when the charcoal is gray, it's time to cook! Dad also shares some of his secret recipes with me. Maybe someday he will share them with you.

Dad says he cooked barbecue and mashed it up so I could eat it when I was a little girl. I was raised on food from our Weber Grill. My dog, Tigger, used to guard the grill so our cats couldn't get any of the leftover food before her. Tigger was also raised on grilled food.

Yours truly,

*Samantha Warden*

Samantha Warden  
Age 12, Georgia



## The Great Turkey Caper

We got to be very good friends with our neighbors over a practical joke they played on us one Thanksgiving. My husband's family was visiting us in our new home. We had heard grilling a turkey on the Weber was great, so we decided to try it. My husband, eager to impress our guests, divided his time between the football game and hovering around the bird.

Our neighbors could see my husband from their kitchen window as he continually checked the turkey's progress. They had already eaten their Thanksgiving dinner and were cleaning up when they saw my husband go back into the house. They took the opportunity to replace our Weber with *their* Weber—and all their leftover turkey bones. The look on my husband's face when he lifted the cover will keep us all laughing for Thanksgivings to come.

A few years later, they tricked us again, replacing our big Thanksgiving turkey with a small Cornish hen and a sign on the grill that read "Honey, I shrunk the bird." Thank you, Weber, for helping make two families friends forever.

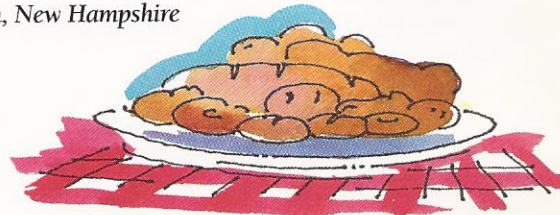
Barbara Polzin, Wisconsin

*Editor's note: Thanks for the great story! Nothing relieves the pressure of preparing a big family dinner like laughter. Readers looking for an easy, safe, no-peek turkey grilling method can find it on pages 4 & 5, as well as some tips on "perfect timing" on page 3.*



My wife, Sharon, and I have cooked on a Weber for over 20 years. Ten years ago, we moved into an old Wisconsin farmhouse that had no stove or oven, right before the holidays. We couldn't afford to buy a stove and since Sharon loves to bake holiday cookies, we had to find an alternative. We decided to try the Weber. We baked cheesecake, 100 dozen cookies, and many breads and pies on our charcoal grill. All our holiday baking came out great!

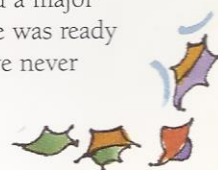
Steven Fish, New Hampshire



## When Your Goose is Cooked...

Many years ago, my wife and I invited relatives for a beautiful Thanksgiving dinner of roast goose. That morning, the electronic igniter in our gas oven broke. Instant panic! We decided to use our Weber Kettle. All went well until the fat dripping from the bird caused a major flare-up. I removed the sooty goose and gave it a little "bath" at the sink. My wife was ready to kill me, but we finished cooking the bird with sensational results and have never roasted a goose in the oven since.

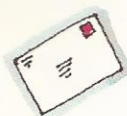
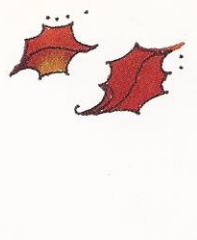
Ross House, Minnesota





# ASK BETTY

Betty Hughes, Weber's grilling expert for nearly 30 years, answers all your burning questions about cooking and food preparation.



Dear Betty: I have a Weber Genesis Gas Barbecue, but I sure miss the hickory flavor

I could add to meals by tossing hickory chips on the coals in my Weber Kettle. You must know how to use hickory chips with the Genesis Grills.

Stan Lundgren, California

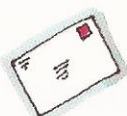


Adding delicious smoked flavor is easy with Weber's Steam-N-Chips™ Smoker. You won't even have to drag out the toolbox to attach this accessory, which fits into all full-size Genesis® and Platinum™ Gas Barbecues (sorry, it doesn't fit the Spirit™ series). Just fill the smoker with wood chips or chunks and water, light the grill, and you're smokin'. For best results, place dampened chips in the smoker before you preheat the grill, so smoke will be evident by the time you put food on the cooking grate.

Both gas and charcoal users can get hickory or mesquite flavor with Weber's FireSpice® Cooking Woods, available in chips or chunks. To get chips, chunks, or a smoker, visit your local Weber dealer, call 1-800-99-WEBER, or see our special offer on page 7.



**Tip:** With faster cooking foods like steaks, burgers, chops, and chicken breasts, use wood chips because they ignite and burn faster. For slower cooking foods such as turkeys, whole chickens, and roasts, use wood chunks because they smoke longer.



Dear Betty: I grill with charcoal because I love the taste. But I live in the city and wonder what to do with the ashes. Is it safe to bury them?

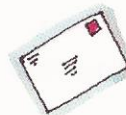
Tim Denton, Tennessee



I have asked several different sources for help in answering what should be a very simple question. In answer to your question—if you are using **good quality hardwood charcoal briquets** in your barbecue grill—go ahead and bury the ashes if that is a convenient way of disposal for you. You might want to add the ashes to your compost pile. Before disposing of the ashes, make sure they are completely cold—no sparks wanted here.

According to Rodale's 1978 edition of *The Encyclopedia of Organic Gardening*, "Charcoal, and the ash left from burning charcoal in a stove or barbecue, contains valuable minerals and can be an excellent source of plant nutrients."

Just a word of caution—when you are camping or picnicking, don't spoil what was a perfect day by dumping the hot ashes and hot coals at the base of a tree, because this could cause irreparable damage to the tree, not to mention a fire.



Dear Betty: Most parts of the country have apple trees. When you trim them, save the wood. Then put a chunk of dry (not green) apple wood directly on your coals, or in a smoker for gas grills. Place your food on the grill and close the lid. The wood will smoke and smoke, and you will love the flavor! This works great for beef, chicken (which will turn slightly red, so don't be alarmed), and fish. A wood chunk 4" in diameter should last you several cookouts.

John Goeman, South Dakota



Thanks for the tip! I'm assuming that to make a 4" wood chunk last several cookouts, you need to extinguish it completely between uses (which is a good safety measure as well!). And I find that if you soak wood chunks in water for at least 30 minutes prior to use, they will provide more smoke flavor for a longer time. 🍷



## PERFECT TIMING

### How to Chill, Grill, and Thrill

Planning a holiday barbecue doesn't have to be stressful. Here's how to wow the crowds with minimum hassle.

- Make a list! Everything's easier without those last-minute dashes to the store. Make sure the gas tank is full and/or you have enough charcoal and plenty of Weber® FireStarters™.
- Plan a cooking time schedule. Work backward from the planned serving time, starting with the foods that need the most cooking time.
- Do anything you can ahead of time. Make a note of what's waiting in the refrigerator or bread box, though, so you don't forget to put them on the table!
- Recruit, recruit, recruit! Get a volunteer to tend the grill, check the timer, set the table, mind the kids, etc.
- Remember that a barbecue is supposed to be fun for everyone, including you. Relax and enjoy!





# GRILLING THE

*For a holiday feast with fabulous flavor,*

## ORANGE-APRICOT-GLAZED HAM

*A festive addition to any holiday table, this dish looks as good as it tastes.*

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- ¼ cup apricot preserves
- ¼ cup orange juice
- 2 tablespoons soy sauce
- 1 tablespoon lemon juice
- 1 5- to 7-pound fully cooked boneless ham
- Whole cloves
- Pineapple rings (optional)
- Maraschino cherry halves (optional)



For glaze, combine apricot preserves, orange juice, soy sauce, and lemon juice.

Score ham by making shallow cuts, about 1" apart, diagonally across the surface in a diamond pattern. Insert a whole clove in the center of each diamond.

Place ham in center of the cooking grate. Grill 1 to 1½ hours or until a meat thermometer inserted into the center of the ham registers 140°F (60°C), brushing with glaze during the last 15 minutes of grilling time. Let stand 15 minutes.

Heat remaining glaze on the side of the grill to pass with ham. Just before serving, brush ham with glaze again. Makes 12 to 16 servings.

**For a special holiday touch:** Before brushing ham with glaze, arrange pineapple rings on top of ham and place maraschino cherry halves in center of pineapple rings. Secure cherry halves with toothpicks, glaze ham and fruit, and continue grilling as directed above. (Don't forget to remove toothpicks before slicing ham!)



## WHOLE TURKEY

*No basting, no fuss, just a terrific holiday bird cooked on the grill.*

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- 1 oven-ready turkey
- 1 tablespoon vegetable oil
- Salt and pepper



If frozen, defrost turkey before cooking. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly with cold water and pat dry.

Brush outer surface of turkey with oil and season with salt and pepper inside and out. Pull turkey skin over neck and fasten behind back with a skewer. Twist wings under back and tie legs and tail together securely or tuck legs under band of skin.

We advise that you place the turkey, breast side up, in a roast holder, set inside a foil drip pan. Position in center of cooking grate and cook until turkey is tender and the drumsticks move easily in their sockets (11 to 13 minutes per pound) or to an internal temperature of 180°F (82°C) in the thigh, 165°F (74°C) in the breast. When turkey is about two-thirds done, cut the band of skin or string holding the legs together. Use the roast holder to safely lift the turkey from the cooking grate and let stand 15 minutes before carving that beautiful golden brown bird.

**Note:** It's easy to make gravy from the drippings you have collected. Simply remove the drip pan from under the turkey, about 30 minutes before the bird should be done. Continue cooking turkey in the center of the cooking grate.

### Tips for a Terrific Turkey

Turkey on the grill? Try it once and you'll never go back to cooking it in the oven! The result is a moist and crispy golden brown outside. Best of all, there's no basting, no turning, no fuss! Following helpful hints, even a novice chef can create a fine holiday feast.

- When selecting a turkey, think structure. A broad, flat bird will fit more easily under the lid as long as the turkey fits under the lid to allow for Indirect Cooking.
- If you buy a fresh turkey, do so only one or two days before you plan to cook it. Refrigerator. Check the "sell by" date.
- Frozen turkeys should always be completely defrosted before grilling. Allow 24 hours of thawing time for every 5 pounds of turkey. Never thaw poultry at room temperature.
- To avoid spreading dangerous bacteria to other foods, always wash hands, utensils, and grill.
- We don't recommend stuffing your turkey. Cook your choice of stuffing in a Dutch oven for the last 20 to 30 minutes of grilling time.



# TEMPTATIONS

avor, try this menu of traditional favorites.



## GRILLED PORTOBELLO MUSHROOM

from reader Julie Rist, Arizona

*Marinated in red wine and grilled, portobello mushrooms make a great appetizer.*

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- $\frac{3}{4}$  cup red wine, e.g., Pinot Noir
- 1 teaspoon Szechwan seasoning\*
- $\frac{1}{4}$  cup olive oil
- 1 large portobello mushroom

Combine wine, Szechwan seasoning, and oil for marinade. Place mushroom in marinade and let sit for 15 to 30 minutes. Mushroom is very absorbent, so turn frequently to coat well with marinade. Place on cooking grate and cook for a total of 20 minutes, turning once halfway through cooking time. Cut into  $\frac{1}{2}$ -inch thick slices and serve. Also makes a great side dish for beef or pork.

\*Hint: Szechwan seasoning can be found under a variety of brand names and usually contains black and red pepper, ginger, garlic, onion, paprika, and lemon peel. If you can't find it in your grocery store, try a specialty food store.

Got a great recipe you'd like to share? Send it to us at

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

and we'll publish the tastiest submissions.

Please include your daytime phone number.



## DELICIOUS ACORN SQUASH

from readers Rich and Robin Boronyak, Pennsylvania

*This easy recipe can feed as many as you like, just use more squash.*

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

Cut acorn squash in half lengthwise and scoop out seeds. In each squash half, place:

- 1 tablespoon brown sugar
- 1 tablespoon butter
- Salt & pepper



Wrap each half tightly in aluminum foil, but leave a little vent at the top for steam to escape. Place in center of cooking grate cut side up and cook for 45 to 65 minutes or until squash meat is tender. Wear mitts when opening foil!



## SWEET ENDINGS

### APPLE CRISP

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- 5 cups sliced, peeled apples
- $\frac{3}{4}$  cup packed brown sugar
- $\frac{3}{4}$  cup quick-cooking rolled oats
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- $\frac{1}{2}$  cup margarine or butter
- Whipped cream or vanilla ice cream



Place apple slices in an 8x8-inch foil pan or an 8x8x2-inch metal baking pan. Stir in  $\frac{1}{4}$  cup of the brown sugar. For topping, in a medium mixing bowl, combine remaining brown sugar, oats, flour, cinnamon, and nutmeg. Cut in margarine until mixture resembles coarse crumbs.

Sprinkle topping over apples. Place pan in center of the cooking grate. Cook 30 to 35 minutes or until apples are tender and topping is crisp. Serve warm with whipped cream or ice cream, if desired. Serves 6.

**Note:** Use either cooking apples (such as Jonathan, Winesap, and Granny Smith) or eating apples (such as Golden Delicious) in this recipe.

## Terrific Turkey

oven! Turkey roasted on the grill is deliciously moist and juicy inside, no fuss. With the right bird, a Weber® gas or charcoal grill, and the

easy under a barbecue lid than one with a high breast bone. Weight is not an

cook it. If purchased too far in advance, the turkey might start to spoil in your

Place it in its original wrapping on a tray in the refrigerator and allow at room temperature—it might grow bacteria that causes food poisoning.

nds, utensils, and work surfaces with hot soapy water after handling raw poultry.

in a double-thick foil packet on the cooking grate beside the turkey during the







# GRILL TALK

Customer Service Manager  
Barbara Cann offers  
service and maintenance tips



**Q:** We use our Weber Grill all year and my only problem is finding charcoal in the winter. Any suggestions?  
*Marcia Youngquist, Connecticut*

**A:** Our retailers usually carry Weber® Hardwood Charcoal Briquets through every season. To get a bag, check your local hardware store or retailer, or call our Customer Service at 1-800-99-WEBER. You can also order them in 10-lb. and 20-lb. bags from this issue of the *Grill Out™ Times* (see insert).

But before you buy just any charcoal, you should know there's a considerable difference in quality from brand to brand. Weber uses only the most select hickory, mesquite, sugar maple, and white oak for our briquets. We also use only natural binders of corn starch and lime. As a result, Weber Briquets light easily and burn hot, slowly, and evenly. And because we use no fillers, like sand and clay, our charcoal maintains a cooking temperature long after other briquets have burned out to gritty ash. Our briquets also arrive at your grill with less dust and minimal (if any) breakage. Treat yourself to a bag and discover the difference!

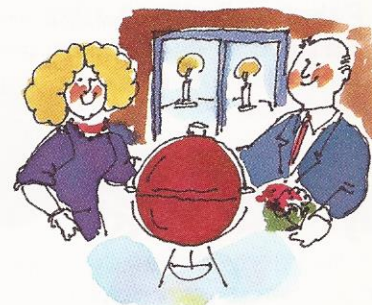


**Q:** During the winter, the gas gauge on our grill tends to indicate that our tank is low, while it is frequently quite full. Can we correct this problem?  
*Richard Risk, Illinois*

**A:** Luckily, there are many easy solutions to your problem. First, be sure to set the tank scale assembly to "Empty" when your tank is indeed empty. Otherwise, your tank could register inaccurate readings in any weather. If you are having problems only in winter, it could be that water has gotten inside the tank scale assembly and has frozen. Gently move the tank up and down on the scale to free the gauge of ice. Another solution is to oil or grease the indicator rod so it can move freely. If it is just rubbing against the wheel leg of the frame, simply bend the indicator rod slightly to solve the "sticky" problem.

**Q:** Every Saturday night my husband and I grill steaks on our Weber, which we received as a wedding gift. When we get flare-ups, I tell my husband to put the lid on for a minute or two until the flames go down. He insists that the lid makes the charcoal go out. I say, "Not if you open the vents." Perhaps a neutral party can settle this—can you help?  
*R. Tringali, California*

**A:** Covered cooking is a Weber tradition and here's why. With the lid in place, open flames cannot exist, but airflow through the vents is sufficient to allow charcoal to burn evenly. But leave the lid on the whole time you're cooking to protect those precious steaks. Remember, too, that Weber Grills are designed to retain heat and that the lid reflects heat evenly all around the food. This greatly reduces your cooking time so you can be devouring those steaks sooner. And let's not forget taste. The reflected heat seals in the natural flavor and juices of all kinds of foods, so everything comes out from under that lid tender, moist, and delicious. 🍴

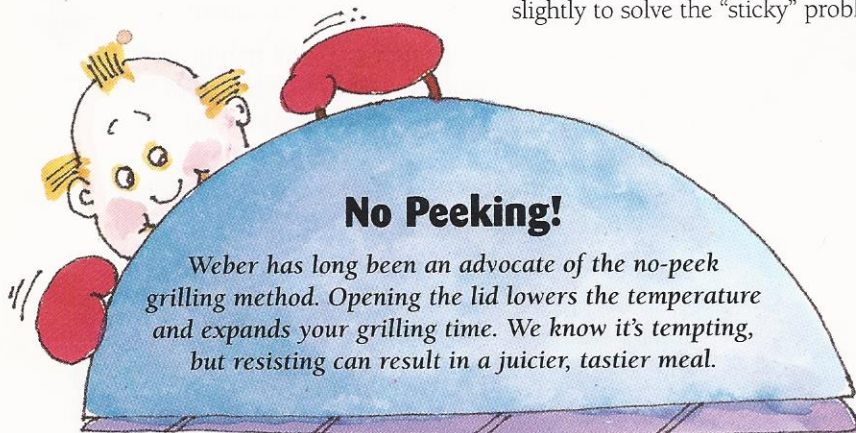


## INVITE A FRIEND TO JOIN THE FUN!

Just call us and we'll gladly send them the *Weber Grill Out Times* **FREE!**

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(1-800-999-3237)

P.S.: If you no longer wish to receive this newsletter, we'll honor your wishes by removing your name from our mailing list.



## No Peeking!

Weber has long been an advocate of the no-peek grilling method. Opening the lid lowers the temperature and expands your grilling time. We know it's tempting, but resisting can result in a juicier, tastier meal.



# WEBER® GRILLING GEAR MAKES GREAT HOLIDAY GIFTS!

## FULFILL YOUR CRAVING FOR GREAT SMOKEY TASTE!

**For Charcoal Grills:** Add delicious smokey flavor to any meal with the **Charcoal Griller's Flavor Kit**. Includes Charcoal Briquet Holders made of durable aluminized steel, one 10-lb. bag of Weber's Hardwood Charcoal Briquets, and one 360 cu. in. bag *each* of our FireSpice® Hickory Chunks and Mesquite Chunks. Use a few Wood Chunks for a savory taste or, for intense flavor, as a heat source themselves.

**#97580 Charcoal Griller's Flavor Kit \$20.00**

**For Gas Barbecues:** The **Gas Griller's Flavor Kit** puts wood-smoke flavor at your fingertips. Includes Steam-N-Chips™ Smoker Kit and one 360 cu. in. bag *each* of our FireSpice Hickory Chips and Mesquite Chips. Install the Steam-N-Chips Smoker and load with FireSpice Chips in the time it takes to make a salad.

**#97581 Gas Griller's Flavor Kit with Chips \$40.00**



**Shipping & Handling  
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## GOURMET COOKING MADE EASY

Cook roasts to perfection with the **Chef's Choice Ensemble**, featuring our Adjustable Roast Holder. Its nickel-plated wire racks snap in and out and are dishwasher safe. The porcelain-on-steel base has handles for easy transfer to the carving board. Fits all 18 1/2-inch and larger charcoal kettles and all Weber Gas Barbecues. Ensemble also includes two Barbecue Mitts and a package of 10 Large Drip Pans for carefree, flavorful roasting every time.

**#97585 Chef's Choice Ensemble \$40.00**



## OUTFIT YOUR GRILL WITH THE FINEST

No serious chef would be caught without the right tools and a special sauce. **Grillside Necessities** includes your choice of a set of tools (long-handled turner, tongs, and fork) and a 19-oz. bottle of The Weber Grill Restaurant Original Barbecue Sauce. Choose from Traditional Tools (stainless steel set in hardwood handles) or Contemporary Tools (black anodized aluminum and stainless steel). A savory blend of tangy fruits and spices, our home-style sauce was specially crafted by the chef at the Weber Grill Restaurant.



**#97583 Traditional Tool Set and Sauce \$40.00**

**#97584 Contemporary Tool Set and Sauce \$35.00**

## EXPERIENCE MORE ADVENTURES IN GRILLING™

Get in on the joke with our latest **Adventures in Grilling T-shirt, Sweatshirt**, and new **Barbecue Apron**. Emblazoned with full-color artwork from the *Grill Out™ Times* column, our 100% cotton T-shirt and 80% cotton, 20% polyester Sweatshirt are silk-screened, sturdy, and heavy-stitched. Sweatshirt has a V-stitched collar. T-shirt and Sweatshirt in white only. Our stain-resistant 100% cotton twill Apron is embroidered with the Adventures in Grilling logo for colorful detail that will last and last. Available in navy blue or hunter green.



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Medium #50610  
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**SWEATSHIRT: \$30.00**  
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Also available, the design from last issue; see insert for item numbers.

**APRON \$15.00**  
One Size Fits All  
Navy Blue #50596  
Hunter Green #50597



**Offer expires January 31, 1997**

**All prices include shipping & handling. To order, call 1-800-99-WEBER (1-800-999-3237), or use enclosed order form. See order form for additional offers!**





# GRILL OUT TIMES

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**Adventures In Grilling™ T-Shirt and Sweatshirt** – It was a dark and stormy night in last issue's illustration. See how dark and stormy it was on our 100% cotton T-shirt or 80% cotton, 20% polyester Sweatshirt (with V-stitched collar). White only. Please specify size.

T-shirt–In white only \$20.00

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Sweatshirt–In white only \$30.00

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#328 Set of four books \$24.00

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#9005 Adjustable Roast Holder \$25.00

**Weber Grill Restaurant Barbecue Sauce** – When it comes to saucing up your favorite dishes, who knows better than Weber? Order your 19-oz. bottle today!

#125 Weber Grill Restaurant Barbecue Sauce \$4.00

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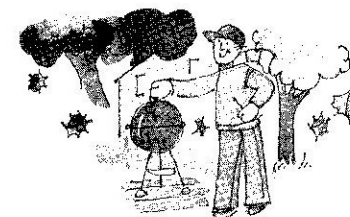
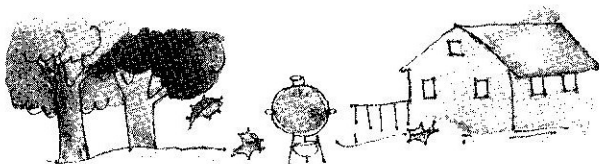
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**THANK YOU FOR YOUR ORDER!**

Here's all you need to make the BBQ-lovers on your holiday shopping list happy! If you want accessories or replacement parts that aren't listed here, just call our Customer Service department and they'll get you what you need!

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

**Charcoal Griller's Flavor Kit** – Add great smokey taste to any food! Includes one set of Charcoal Briquet Holders, one 10 lb. bag of Weber® Hardwood Charcoal Briquets, one 360 cu. in. bag each of FireSpice® Hickory Chunks and Mesquite Chunks.

#97580 Charcoal Griller's Flavor Kit \$20.00

**Gas Griller's Flavor Kit** – Smoking foods is easy with the Steam-N-Chips® Smoker Kit and one 105 cu. in. bag each of FireSpice Hickory Chips and Mesquite Chips.

#97581 Gas Griller's Flavor Kit with Chips \$40.00

**Grillside Necessities** – Add zest to your grilling with one 19-oz. bottle of the Weber Grill Restaurant Barbecue Sauce and your choice of a three-piece Tool Set.

#97583 Traditional Tool Set with Sauce \$40.00

#97584 Contemporary Tool Set with Sauce \$35.00

**Chef's Choice Ensemble** – Cook roasts to perfection with one Adjustable Roast Holder, 10 Large Drip Pans, and two Barbecue Mitts.

#97585 Chef's Choice Ensemble \$40.00

**Adventures In Grilling™ T-Shirt, Sweatshirt and Apron** – "The Great Turkey Caper" illustration tells a funny story from our reader column. T-shirt is 100% cotton; Sweatshirt is 80% cotton, 20% polyester with a V-stitched collar. In white only; please specify size. 100% cotton twill Apron is embroidered with the "Adventures in Grilling" logo and is available in navy blue or hunter green in one size fits all.

T-shirt–In white only \$20.00

Medium - #50610, Large - #50611, X-Large - #50612, XX-Large - #50613

Sweatshirt–In white only \$30.00

Medium - #50620, Large - #50621, X-Large - #50622, XX-Large - #50623

Apron–One size fits all \$15.00

#50596 - Navy blue, #50597 - Hunter green

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