

Grill Out Times

WEBER'S 50TH ANNIVERSARY COMMEMORATIVE ISSUE

I've been selling Weber® grills for thirty-five years, and over time, the kettle and I have become very good friends. So, on his fiftieth birthday, I thought I would interview my old friend and ask him about his life on patios around the world.

Q Mr. Weber, can you think back to the beginning and tell us how you got your start?

A Well, Mike, George Stephen came up with the idea to make a kettle-shaped barbecue grill.

Q Can you tell us about the first time George gave you a try?

A George brought me to his suburban Chicago home and with great fanfare announced that he had invented the perfect grill. He fired me up and I worked a lot better than any grill he'd used before.

Q Mr. Weber, when did George try selling you to other grillers, and were you an immediate success?

A George quit his day job and tried selling my clones in 1954 (although I've always felt that I could sell myself). It was a tough go and all George's friends thought he'd go broke.

Q Did he go broke?

A All I can say is I kept moving to new houses with bigger patios, so I think he did okay.

Q So, you were new to the world in the 1950s. How did things go from there?

A In the early 1960s I was pressured into wearing harvest gold and avocado colors. Boy, that was embarrassing! I made the parking lot at Woodstock in 1969, but I only smoked spareribs. And the 1970s got psychedelic when I was available in yellow and lime green.

Q Looking back to the 1980s, what are your fondest memories?

A I went international and ended up as far away as Australia. It took me a while to convince the Aussies to use my lid to control flare-ups. At first they poured beer on me when I started to flame. What party animals!

Q In the 1990s, you've had to share the limelight with Weber® gas grills. How's that been?

A Well, my distant cousin the stove learned to put up with the microwave, so I decided to help my gas siblings along. They still can't cook a duck like I can.

Q Now that you're old enough to receive mail from AARP, how long do you see yourself being a relevant backyard appliance?

A Just hold on there, Mike. I'll outlast you.

Well, there you have it. It's been a great life for the Weber® kettle, even if he's getting a little gray and cranky. Happy grilling!

Mike

Mike Kempster, Sr.
EXECUTIVE VICE PRESIDENT



Some say it was a revolution, others an evolution. We'll let you be the judge.

All we know is that in the 1940s folks were swinging on front porches and today they are relaxing on backyard patios the size of aircraft carriers. How did it happen? Read on.

From Front Porch to Patio

After World War II, our soldiers came back and the baby boom was under way. The demand for housing spawned the suburbs, and places such as Levittown, NY, Mount Prospect, IL, and Torrance, CA, were populated with look-alike houses loaded with kids. At first the backyard was the grass-covered area where youngsters skinned knees and adults gardened, but things changed rapidly when a grill arrived.

Early backyard grills looked like a big hubcap with three legs and a rickety grate. Guys stood around them and mostly burned steaks, drank beer, and conjured up war stories. When the food was edible, it had a wonderful smoky flavor that hooked America's taste buds. Suddenly barbecuing was a manly art, and the "Kiss the Chef" apron rivaled the necktie as a Father's Day gift.

Another strange thing happened. Homeowners across the land started digging up the grass they had carefully planted and began laying concrete blocks in a rectangle, forming a special setting for a strange-looking, kettle-shaped grill and a transplant from the public park, the redwood picnic table. The backyard patio had been born, and the formal dining room started gathering dust.

More women joined the workforce so their families could live the dream of two-car garages, color TVs, and vacations to Disneyland. Tired and stressed moms and dads invented the acronym TGIF, and informal backyard dining and entertaining gained momentum.

Then an energy crisis scared everyone into thinking

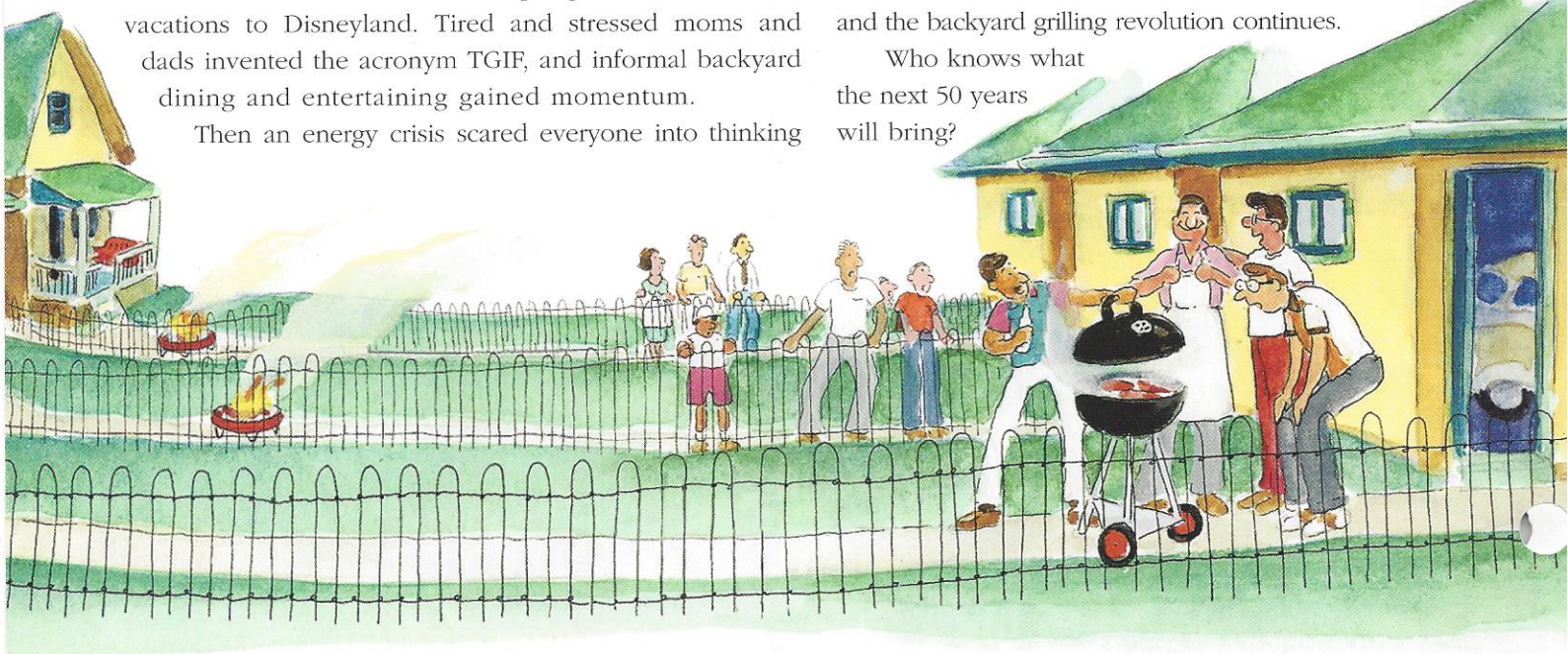
we were immediately running out of oil and gas. Gas utilities were forced to stop selling appliances, gaslights, and grills. Gas grill manufacturers nearly went out of business overnight, but smart retailers such as Montgomery Ward, Korvettes, Fedco, and TG&Y spotted a business opportunity, and gas grills with LP tanks became readily available.

Gas grills became popular for grillers in a hurry. Charcoal grills remained the favorite for those who relaxed during the ritual of lighting the coals while sipping something new, a California Chardonnay.

Although hamburgers and steaks continued to be favorites, serious grillers mastered shish kabobs, salmon steaks, turkeys, tenderloins, and even lobsters. When you're barbecuing large, you need the proper space. Humble patios gave way to multi-tiered decks with stereo speakers tucked out of sight. The newfound delight in commercial-grade stoves spread to the backyard, and the \$5,000 stainless steel grill made its debut.

Some families dine alfresco on teak furniture, and nothing but a Weber® Genesis® gas grill will do, while others choose aluminum fold-up chairs and a classic Weber® charcoal grill. What they have in common is a love for the informality, flavor, and fun of a barbecue. The dining room continues to gather dust, the porch swing has much in common with the buggy whip, and the backyard grilling revolution continues.

Who knows what the next 50 years will bring?



As a child, I loved going to my grandparents' lake house. The kids in our family swam all day, while the adults basked in the sun. As evening approached, my grandfather lit his Weber® kettle grill and the whole family helped prepare dinner. My grandfather taught me how to tell when the coals were ready, so it was my job to let him know when we could cook. Those memories of grilling with my family at the lake house are some of the happiest of my childhood.

back yard HEROES

After my grandfather passed on, it was my job to get the lake house ready for sale. One day, while I was cleaning out the garage, I noticed an old piece of canvas covering what looked like trash. When I pulled away that canvas, there was my grandfather's old Weber® kettle! Even though I already had a full load packed into my little car, I had to have that grill, so I made it fit.

It's been ten years and four moves for me since then. I have replaced the grate on the grill four times. I broke the wooden handle five years ago, when I dropped the lid. During one move, I lost one of the legs. I replaced it with a metal rod, but it's short, so I put a brick under the leg to make everything level. It still cooks great!

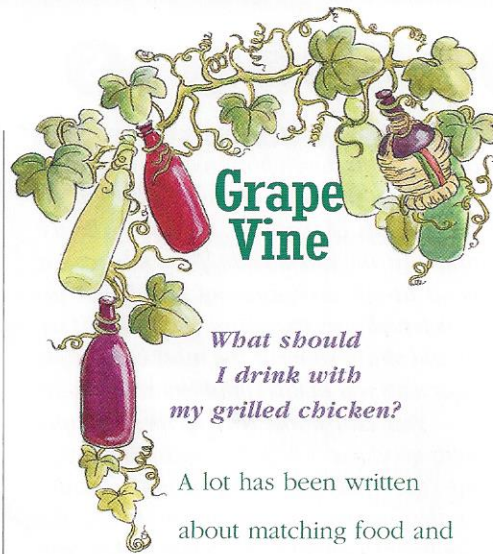
I have a family of my own now. My son was just born this year (he looks a little bit like his great-grandfather). When my in-laws saw the condition of my grandfather's grill, they thought I should get a new one. For a birthday present this year, they gave me a Weber® One-Touch® Platinum! It's a true thing of beauty. Hinged grates, worktable, and a cool ash cleaner! My son and I grilled on it last night. We talked about safety and good cuts of meat. When the coals got that nice coat of gray, I told him it was time to cook. He is way too young to know what I'm saying, but old habits die hard, and before long it will be his turn.



John Caldwell, Memphis, TN

As for the old grill, I have not let it go. I plan to make a new handle and find a new set of legs. There are still a lot of good meals and memories in that grill! Anyway, my son will want a Weber® grill of his own soon enough...

Are you a backyard hero? Send your story, recipe and photo to: Weber, Attention: Grill Out® Times Editor, P.O. Box 1999, Palatine, Illinois 60078. If we publish yours, you'll get a spiffy Weber™ baseball cap!



What should I drink with my grilled chicken?

A lot has been written about matching food and wine, and I confess most of it is confusing and contradictory.

Ultimately, it makes something that should be very simple (and subjective) sound awfully difficult. Maybe the most important realization is that you'll probably be happy drinking a wine that you like with the food that you like, whatever the color or flavor!

My personal choice for drinking with grilled chicken is a wine aged in oak. It can be red or white. The main idea is that I like to match the smoky, woodsy flavors of grilling with some of those same flavors in the wine.

You see, when building barrels for wine, coopers heat the oak staves over an open fire to make them pliable and to create some toasty character in the wood. Depending on how long a wine ages in these barrels, it shows a little or a lot of that character. Most Chardonnays today have some toasty, smoky, oak flavor, and almost all red wines do.

The next time you pull a tender piece of chicken off the grill, I hope you'll try my smoke-with-smoke idea.

©2002, John Ash, Culinary Director for Fetzer Vineyards

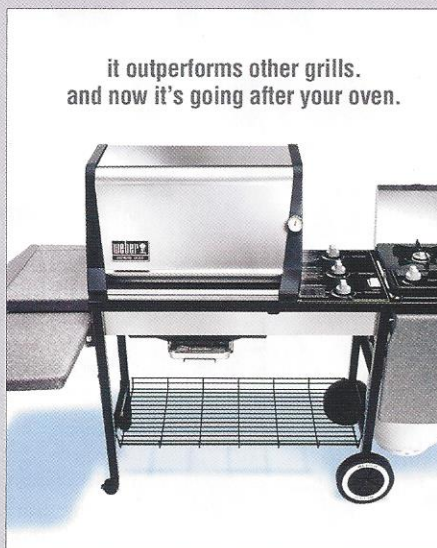
THEN AND NOW

Starting this month, Weber launches a new ad campaign to let the grill-challenged know what you already know: Anything you can do in your oven, you can do on a Weber® grill. (With arguably better results!)

Look for the ads in popular magazines like *Family Handyman*, *Food & Wine*, *Parade*, and *People*. And be sure to let us know which one's your favorite!



Our first ad (circa 1952)



One of nine ads in our new campaign

Over the last fifty years, we've prided ourselves on developing recipes that were on the cutting edge of the culinary tastes and trends of the time. Occasionally we take out the old cookbooks and have a good laugh over some of the dishes we developed over the years. We thought we would share some of the most humorous ones with you in this commemorative issue.

You can make any of these recipes with good success if you wish, but if you miss the "real recipes" we normally feature on these pages, we recommend hitting the Cookbook section of www.weber.com for a few recipes that might be more your style.

Salmon Loaf

Indirect/Medium

- 1 cup salmon
- 2 slices bread, crumbled
- 2 eggs
- 1/2 cup milk
- 2 tablespoons butter, melted
- 1/2 teaspoon salt
- 1/4 teaspoon paprika

Flake the salmon with a fork. Place in a bowl along with the other ingredients and mix well. Pour this mixture into a greased aluminum foil pan to a depth of 1 to 1 1/2 inches. Do not cover the pan. Put the pan on the grill over Indirect Medium heat and cook for 30 minutes.

Serves 2 to 3 adults.

Beef, Tater, Bean Casserole

Indirect/Medium

- 1 pound ground beef
- 1 tablespoon finely chopped yellow onion
- 1 can (8 ounces) French-style green beans, drained
- 1/2 pound frozen tater tots
- 1/2 can cream of mushroom soup

Brown the beef and onion lightly in a skillet and save the juices. Put this mixture, including the juices, into the bottom of an aluminum foil pan. Layer the green beans over the meat and top with the cream of mushroom soup. If your ground beef was very lean, you might want to dilute the soup a bit with water. Place the tater tots on top and put the pan on the grill, uncovered. Cook over Indirect Medium heat until heated through, about 30 minutes.

Serves 2 adults.

Pork Tenderloin Surprise Packages

Indirect/Medium

- 2 slices bacon
- 1 1/2 inch slice of pork tenderloin
- Kosher salt
- Freshly ground black pepper
- 1/4 inch slice sweet white onion
- 1/2 inch slice tomato
- 1/4 medium green bell pepper, in a chunk
- 1 slice of cheese

Begin by crossing the two slices of bacon and place the slice of pork tenderloin where the bacon slices cross. Season the tenderloin with the salt and pepper to taste. Next, stack the onion, tomato, and finally the green pepper on top. Bring bacon slices up around the stack and secure them on top with a toothpick.

Place the tenderloin package on the grill and cook over Indirect Medium heat for 30 minutes. Place the cheese on top and continue grilling over Indirect Medium heat for 15 minutes more.

Makes 1 serving.

Kelen 2002

Go on...
Let him
show you
his Surprise!

You
didn't
see
what
went
in
there!

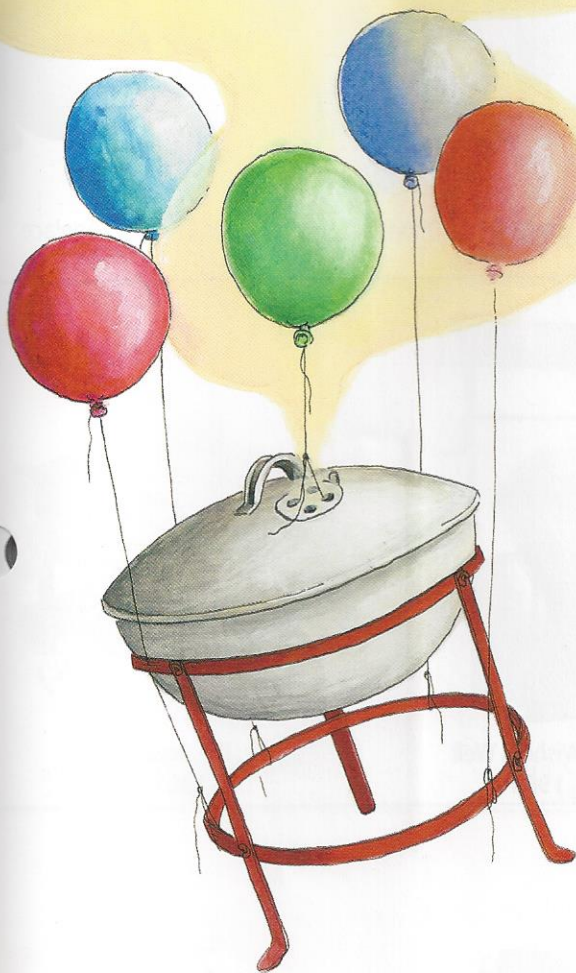
Casserole

Direct/Medium

- 3 cans string beans, drained
- 3 cans cream of mushroom soup
- 2 cans French fried onion rings
- Kosher salt
- Freshly ground black pepper

In a heavy-gauge metal casserole dish, thoroughly mix together the beans and soup and then top the mixture with the onion rings, spacing them evenly across the top. Season with salt and pepper to taste and cook over Direct Medium heat until heated through, about 30 minutes.





Weber's Dagwood Special

Indirect/Medium

Poor boy buns (1 per person)
Butter, softened
Salami, thinly sliced
Mozzarella or Provolone cheese, sliced
Baked ham, sliced
American cheese, sliced
Tomatoes, thinly sliced
Sweet green pepper, thinly sliced

Slice the poor boy buns in half length-wise and spread both halves with butter. On the bottom half, put a layer of salami, then Mozzarella cheese, another slice of salami, then baked ham, American cheese, and tomatoes. Place the green pepper slices on top and place just this portion of the bun on the cooking grate, buttered side up. Grill over Indirect Medium heat for 5 minutes, then place the top half of the bun on the grill, buttered side up, and grill for 7 minutes longer. When done, the cheese will be melted and the tomatoes and pepper partially cooked. Remove from the grill and put the two halves of the sandwich together. Each sandwich makes a meal for one.

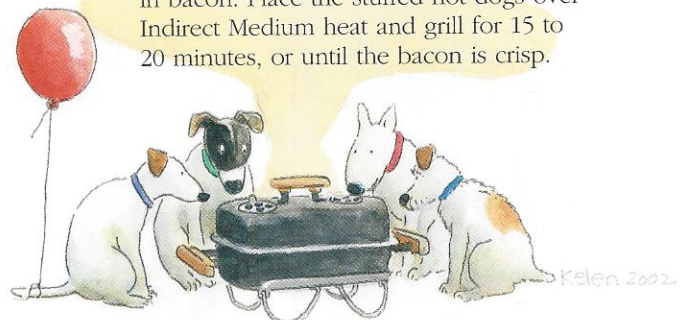


Stuffed Hot Dogs

Indirect/Medium

Hot dogs
Cheese (your choice)
Bacon
Barbecue Sauce
Pickle Relish

Slit the hot dogs to within 1/4 inch of each end and almost in half. Stuff the hot dogs with cheese and wrap in a slice of bacon, or stuff with cheese and barbecue sauce and wrap in bacon, or stuff with cheese and pickle relish and wrap in bacon. Place the stuffed hot dogs over Indirect Medium heat and grill for 15 to 20 minutes, or until the bacon is crisp.





2002



1984



WEBER-STEPHEN PRODUCTS CO.
ARLINGTON HEIGHTS, ILLINOIS

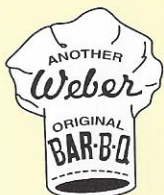
1977



1963



1956



1954

FIFT



Original Kettle
1952



Custom Bar-B-Q Kettle
1956



The Fireplace
1957



The Ranger
1965



The Wishing Well
1966



The Seville
1967



Weber® Electric Kettle
1973



Weber® Genesis®
1985



The Performer®
1990

... AND MILLIONS OF

YEARS



The Westerner
1958



The Galley-Que
1960



The Flamenco
1963



The Penthouse
1964



The Imperial Sequoia
1968



The Custom
1969



Gas Barbeque Kettle
1971



The Barrel Bar-B-Q
1972



One-Touch® Platinum
2000



Genesis® Gold C
2002

One-Touch® Gold
2000



COOKOUTS LATER

When was the last time you cleaned yours?

Like many diligent but overworked people, you probably stick cleaning your gas grill right down there on the bottom of your to-do list with chores like emptying rain gutters and patching driveway cracks.

But the truth is, giving your Weber® grill a wash is a relatively painless experience and it will reward you handsomely with a sparkling grill operating at peak performance. That's right, cleaning is not just for the sake of appearances.

We recommend it for extending the life of your grill and optimizing your cooking results.

A couple words of caution. It may seem like a good idea, but please, don't use a power washer device to clean your grill or place your grill in the back of a pickup truck and run it through a car wash (believe us, it *has* happened!). If water gets into your burner tubes, they may need to be replaced. For easy, safe, no-hassle cleaning instructions, read on.



Here's how to do it (simply):

1. Turn off the gas supply on your Weber® grill and wait for it to cool completely.
2. Fill a bucket with warm, soapy water. Drop a soft cloth inside.
3. Fill another bucket with clear water for rinsing.
4. Get out a brass bristle brush and a plastic putty knife.
5. Clean the various parts of your grill as described here.

Outside surfaces Wash with a soft cloth soaked in warm soapy water, then rinse.

Thermometer Do not put in a dishwasher or submerge in water! Wash with a soft cloth soaked in warm soapy water, then

Inside cooking module With a steel bristle brush, clean any debris off the burner tubes. Be sure to brush up and down and not across the ports (openings). Use a putty knife to scrape the excess grease into the bottom tray from the inside of the cooking box. Follow up by washing with a soft cloth soaked in warm soapy water, then rinse.

Bottom tray Slide the tray out, use a plastic putty knife to remove excess grease, wash the tray with warm soapy water, then rinse.

Catch pan Remove and discard the old aluminum drip pan. Wash the catch pan with warm soapy water, then rinse. Replace the drip pan with a new one, or line the catch pan with aluminum foil.



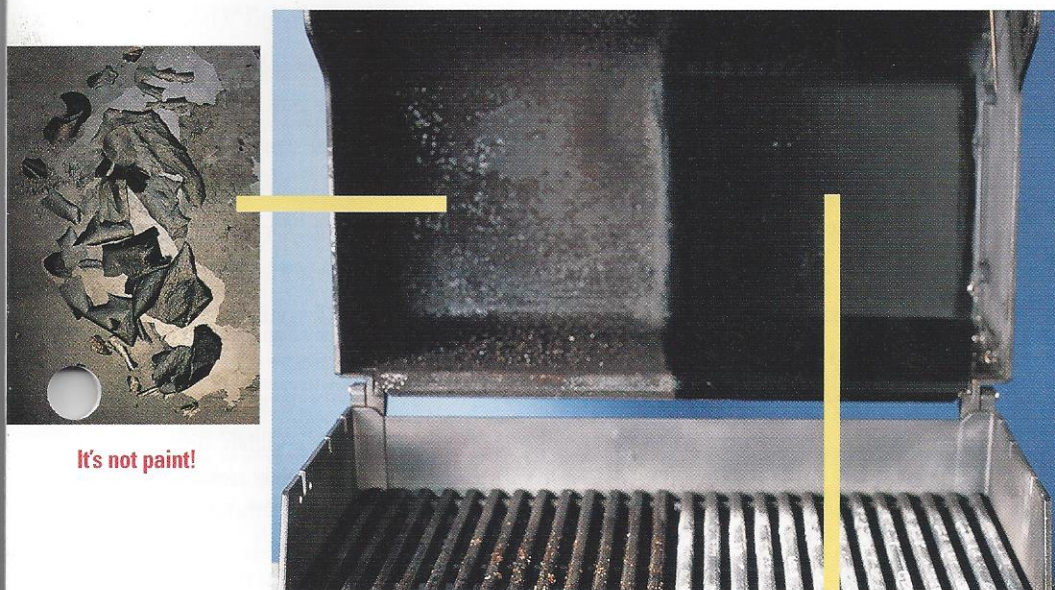
"The Search for the Oldest Grill"

©2002 Weber-Stephen Products Co.

The Search for the Oldest Grill: Are you grilling on America's oldest Weber® grill? We would like to see what you have. Send us a photograph of your grill. If it is the oldest grill, we will send you our newest, the Weber® Genesis® Gold B gas grill. By the way, to see when your grill was manufactured, check out the timeline on pages 6 and 7:

OFFICIAL CONTEST RULES

1. You must be at least 18 years of age to enter/win.
2. Employees of Weber-Stephen Products Co., and their family members are not eligible.
3. No purchase necessary.
4. Photograph may be color or black and white.
5. All entries become the property of Weber-Stephen Products Co.
6. Weber reserves the right to publish the winning entry in the Grill Out® Times for promotional purposes only within (2) years of the announcement of the contest winner.
7. There is no prize substitution and the prize is non-refundable and non-transferable.
8. In the event of a tie, the winner will be chosen at random and the decision of the judges is final.
9. Winner will be notified by mail.
10. Suggested retail value of the prize is \$649.00.
11. Contests are subject to federal, state and local laws. Void where prohibited by law. Winner certifies that he or she has read, understands and will abide by all contest rules.
12. Deadline for submission of photograph is May 31, 2002.
13. Photographs must be submitted via U.S. Mail only, postage paid and addressed to the attention of the following:
"SEARCH FOR THE OLDEST GRILL CONTEST"
Weber-Stephen Products Co.
200 East Daniels Road
Palatine, IL 60067
14. Weber will not be responsible for items that are lost, stolen, damaged in the mail, or postage due.
15. All entries must contain the contestant's name, address, and phone number. Illegible or incomplete entries will be disqualified.
16. Weber-Stephen is not responsible for replacing prizes that have been lost, stolen or misdirected through delivery avenues.



It's not paint!

rinse. If necessary, clean with a plastic scrubber, then rinse.

Inside the lid Wash with a soft cloth soaked in warm soapy water. NOTE: If it looks like paint is peeling off the inside of your lid (see photo above), don't worry. It is not paint. The flakes you see are just accumulated cooking vapors that have turned into carbon. They are not harmful, but you can get rid of them by brushing the lid with a brass bristle brush or a crumpled piece of aluminum foil. Once you have cleaned the lid, after cooking, you can wipe the inside of the lid with a paper towel while the grill is still warm (not hot) to minimize further build-up. CAUTION: Do not use oven cleaner, abrasive cleaners (kitchen cleaners), cleaners that contain citrus products, or abrasive cleaning pads on any part of your grill.

Flavorizer® bars and cooking grates Brush them with a brass bristle brush. If necessary, remove them from the grill and wash with warm soapy water, then rinse. DO NOT clean your Flavorizer® bars or cooking grates in a self-cleaning oven.



Check all gas fittings and hose(s) for leaks

Make sure all burners are in the off position. Turn on the gas supply. Do not ignite burners while leak checking. Check for leaks by wetting the connections with a soap and water solution and watch for bubbles. If bubbles form, or if a bubble grows, there is a leak. If a leak is detected, retighten the fitting with a wrench and recheck for leaks again. If a leak persists turn off the gas and do not operate the grill. Contact a Customer Service Specialist at 1-800-446-1071. When leak checks are complete, turn the gas supply off at the source and then rinse all connections with water.

IT JUST DOESN'T GET ANY BIGGER THAN THIS.



The original kettle grill has grown beyond belief in fifty years, and our biggest version of all is now appearing at the newest Weber® Grill Restaurant, in downtown Chicago. We have been serving up the flavor and fun of outdoor cooking for years at Weber® Grill Restaurants located outside of Chicago (in *Wheeling*, 847-215-0996 and *Lombard*, 630-953-8880). This summer, *Classic Outdoor Grilling™* arrives in the Windy City. In addition to Weber Classic Cut™ Steaks, award-winning barbecue, and charcoal-grilled hamburgers, the restaurant boasts the world's largest Weber® kettle (a full eight feet wide and more than thirteen feet tall).

The colossal kettle towers over three stories at the corner of State and Ohio Streets. Of course, there are plenty of grills inside, too, because we cook everything on authentic Weber® charcoal kettles in a kitchen open for viewing. The new restaurant will be open seven days a week for breakfast, lunch, dinner, and private parties. For more info, call 312-467-9696.

Have You Seen this Person?

The search is on! Weber and Kraft are teaming up to find the ultimate backyard hero. You know, the person whose favorite fragrance is eau d'barbecue. The maestro who conducts the grill like a symphony. The grilling zealot who would rather light one grill than curse the darkness. The aficionado who doesn't let a little foul weather stand in the way of true grilling happiness. We're talking certified, card-carrying, dyed-in-the-wool, diehard grilling fanatic.

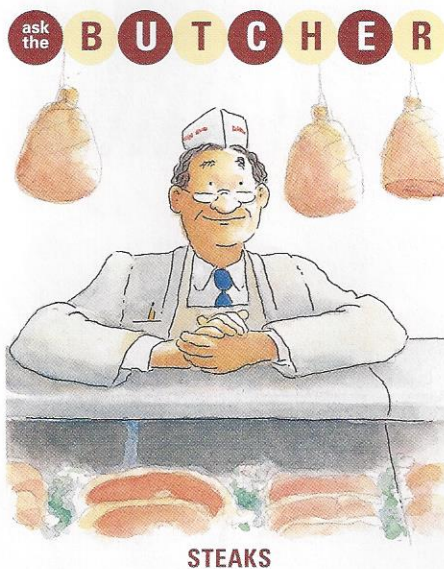
If that describes someone you know, go to www.weber.com and tell us in 100 words or less why your Dad/Mom/Brother/Sister/Cousin/Grandfather/Friend/Whoever should be crowned "America's Grilling Champ." They could win \$10,000 in cash and a shiny new Weber® Summit® 450 LP gas grill! If that describes you, we've set it up so you can drop an e-mail hint to your friends and loved ones encouraging them to enter you in the contest. Log on to www.weber.com today and click on the America's Grilling Champ logo for full details and to enter to win. Or send your entry to: "America's Grilling Champ Contest", P.O. Box 5590, Ellenton, FL 34222-5005. Online entries will be accepted April 21 through July 7, 2002; mailed entries must be received no later than July 14, 2002.



No doubt about it, we love steak. Even just the thought of a beautifully grilled piece of juicy beef sends our appetites racing, but it does bring up some questions, like which cut of steak to choose. This is why we turn to famed New York City butcher, Evan Lobel, whose family's expertise with all kinds of meat goes back to the 1840s (no kidding). Here are his thoughts on the most popular steaks for the grill.

NEW YORK STRIP: "This is really the American steakhouse steak," says Evan. People call it all kinds of other names — shell steak, Kansas City strip, New York sirloin. They all refer to a boneless piece of meat that lies in the midsection of the animal, right next to the tenderloin. It's an ideal steak for a hot grill because it is juicy enough to cook quickly and the rich flavor only gets better with the sizzle and smoke.

FILET MIGNON: "No steak can match the soft texture of filet mignon," says Evan, which explains its luxury status and premium price, but it is not always as beefy tasting as other steaks. If you are grilling this lean cut from the center of the tenderloin, Evan suggests brushing it occasionally with olive



STEAKS

oil flavored with smashed garlic cloves and crushed black peppercorns.

PORTERHOUSE: For those who waver between a New York strip and a filet mignon, the solution could not be easier: the porterhouse combines both of them, separated by a single bone. These steaks are often cut more than an inch thick, so sear them first over Direct heat and then finish cooking

them over Indirect heat. (For a slightly larger New York strip steak and a slightly smaller filet mignon, Evan likes the porterhouse's closest relative, called the T-bone.)

RIB-EYE: If the New York strip defines the American steakhouse, then the rib-eye defines the American backyard barbecue. Coming from the same area as prime rib, it is nicely marbled with threads of fat so you know it's gonna taste good. Some folks call it a cowboy steak — maybe because it can be a tad chewier than others — but don't get between this popular steak and a true carnivore.

This summer, the Lobel family is offering a special gift to Weber customers. When you order any kind of meat from Lobel's (USDA prime beef, veal, or lamb.), they will include — at no extra charge — the tail end section of a beef tenderloin (a pair of 6- to 8-ounce "tips"). With a little more marbling than a center-cut filet mignon, these "tips" offer bigger flavor. Grill them up for top-quality London Broil or make cubes of them for awesome kabobs. Take advantage of this offer by going to www.weber.com. Click on the Cookbook, then click on the Lobel's logo. Offer expires on September 30, 2002.

SUMMER SCHOOL

Looking for a fun learning experience like no other? Weber has teamed with some of the finest cooking schools and wineries 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 pairing 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

www.minervines.com
7850 Silverado Trail, Oakville, CA 94562 (Napa Valley)
707-944-9500 ext. 25 or 800-366-WINE ext. 25
GRILLING 101/\$50: May 25
BARBECUE CLASSICS WITH BEEF AND PORK/\$60: June 22
THE ART OF GRILLING FISH AND POULTRY/\$60: July 12
ADVANCED GRILLING FOR THE ULTIMATE BARBECUE/\$70: September 13
10% discount for the series

CAKEBREAD CELLARS

www.cakebread.com
8300 St. Helena Highway, Rutherford, CA 94573 (Napa Valley)
707-963-5221 ext. 230
GREATEST HITS OF AMERICAN GRILLING/\$170: July 26
HOT COALS & CONTEMPORARY ITALIAN GRILLING/\$170: Aug. 10

FETZER VINEYARDS

www.fetzer.com
13601 Eastside Rd., Hopland, CA 95449 (Mendocino County)
707-744-7404
TUITION: \$80/class, \$200/series
NEW AMERICAN GRILLING WITH BRUCE AIDELLS: May 25
A GRILLING TOUR OF SOUTHEAST ASIA WITH JAMIE PURVANCE: July 20
THE ANCIENT COOKFIRE: FLAVORS FOR THE MIDDLE EAST AND INDIA WITH JOHN ASH: August 10

RAMCKINS SONOMA VALLEY CULINARY SCHOOL

www.ramckins.com/weber
450 West Spain Street, Sonoma, CA 95476
707-933-0450 ext. 3
TUITION: \$80/class
Hands-on, 20 people max.
WEBER'S "GRILLING 101" WITH JENNIFER BUSHMAN: September 21, 2:00 p.m. - 5:00 p.m.
WEBER'S FINE COOKING ON THE GRILL WITH JENNIFER BUSHMAN: September 22, 11:00 a.m. - 2:00 p.m.

COLORADO

COOK STREET SCHOOL OF FINE COOKING

www.cookstreet.com
1937 Market Street, Denver, CO 80202
303-308-9300
TUITION: \$79/class
Classes meet from 6:00 p.m. - 9:00 p.m.
BACKYARD BASICS: May 24
SUMMER BEGINS WITH GRILLING: June 28
SEAFOOD SIZZLE: July 19
THE TUSCAN GRILL: August 30
GAME FOR GRILLING: September 20

ILLINOIS

THE WEBER GRILL RESTAURANT

www.webergrillrestaurant.com
2331 Fountain Square Drive, Lombard, IL 60148
630-953-8880
920 North Milwaukee Ave., Wheeling, IL 60090
847-215-0996
Both restaurants will conduct the same classes on the same days, at the same time. Classes are hands-on from 11:00 a.m. - 2:00 p.m.
BARBECUE 101/\$60: June 22
SEAFOOD AND EAT IT! (GRILL IT FIRST)/\$75: July 20
MEAT MEETS THE GRILL/\$75: August 10
FRESH FROM FARMER'S MARKET/\$60: August 24

THE FRENCH CULINARY EXPERIENCE

www.frenchculinaryexperience.com
281 Messner Drive, Wheeling, IL 60090
847-215-1931
TUITION: \$50/class
GRILLING 101: May 4, 9:00 a.m. - 1:00 p.m.
APPETIZERS AND STARTERS: May 25, 9:00 a.m. - 1:00 p.m.
FISH AND SHELLFISH: June 8, 9:00 a.m. - 1:00 p.m.
MEAT AND POULTRY: June 15, 9:00 a.m. - 1:00 p.m.
FULL MENU INCLUDING DESSERTS: June 24, 6:00 p.m. - 9:00 p.m.
FULL MENU INCLUDING DESSERTS: June 29, 9:00 a.m. - 1:00 p.m.
JULY 4TH MENU: July 1, 6:00 p.m. - 9:00 p.m.
(Hands-on classes available upon request. Tuition is \$90/person.)

NEVADA

NOTHING TO IT! CULINARY CENTER

www.nothingtoit.com
225 Crummer Lane, Reno, NV 89502
775-826-2628
GRILLING 1/\$75: June 4, June 5, June 12, June 18, June 26
GRILLING 2/\$75: June 13, June 20
NEW! ART OF THE GRILL/\$95: June 25, includes a copy of *Weber's Art of the Grill*
BACKYARD BARBECUE/\$75: June 19
GRILLING ON GAS/\$75: June 22
RIBS, RUBS & BARBECUE SAUCE/\$75: July 2, 6:30 p.m.
COUPLES AT THE GRILL/\$75: July 5, 6:30 p.m.
SUMMER SHISH KEBABS/\$35: July 6, 11 a.m.
GRILLING 101/\$75: July 6, 6:30 p.m.
ART OF THE GRILL/\$75: July 13, 6:30 p.m.
APPETIZERS ON THE GRILL/\$75: July 17, 6:30 p.m.
ENTERTAINING ON THE GRILL/\$75: July 18, 6:30 p.m.

PENNSYLVANIA

CHARLOTTE ANN ALBERTSON'S COOKING SCHOOL

www.albertsoncookingschool.com
P.O. Box 27, Wynnewood, PA 19096
610-649-9290
TUITION: \$40/Class. All classes start at 6 p.m.

GRILLING FOR DUMMIES: June 10

SIZZLING SEAFOOD: June 17
SIZZLE INTO SUMMER: June 20
THRILL OF THE GRILL: June 24
PARTY AT THE GRILL: July 9
SMOKIN' 'N GRILLIN': July 16

TEXAS

CENTRAL MARKET COOKING SCHOOLS

www.centralmarket.com
4001 N. Lamar, Austin, TX 78756
512-458-3068
THE ART OF GRILLING: May 9, 6:30 - 9 PM
TUITION: \$60
Class Occupancy: Maximum 40 students
4821 Broadway, San Antonio, TX 78209
210-868-8617
THE ART OF GRILLING: May 10, 6:30 - 9 PM
TUITION: \$60
Class Occupancy: Maximum 32 students

3815 Westheimer (at Weslayan), Houston, TX 77027
713-993-9860

THE ART OF GRILLING: May 6, 6:30 - 9 PM
TUITION: \$60
Class Occupancy: Maximum 50 students

4651 West Freeway, Fort Worth, TX 76107
817-377-9005

THE ART OF GRILLING: May 7, 6:30 - 9 PM
TUITION: \$60
Class Occupancy: Max. 50 students

320 Coit Road @ George Bush Turnpike, Plano, Texas 75075

469-241-9339
THE ART OF GRILLING: May 8, 6:30 - 9 PM
TUITION: \$60
Class Occupancy: Max. 50 students

UTAH

GYGI CULINARY ARTS CENTER

www.gygi.com
3500 South 300 West, Salt Lake City, UT 84115
801-268-3316
TUITION: \$99/class
BBQ GRILLING SEAFOOD: May 18, 11:00 a.m. - 2:00 p.m.
BBQ GRILLING SEAFOOD: May 22, 6:00 p.m. - 9:00 p.m.
MARINATING AND BBQ GRILLING BEEF, CHICKEN & PORK: June 8, 11:00 a.m. - 2:00 p.m.
MARINATING AND BBQ GRILLING BEEF, CHICKEN & PORK: June 20, 6:00 p.m. - 9:00 p.m.

(For complete course descriptions, visit our web site and click on The Backyard, then Grilling Workshops.)



Weber's sales force graduates from cooking school, circa 1959.

on the ROAD

May 18 and 19

SUNSET CELEBRATION WEEKEND

MENLO PARK, CA

1-800-786-7375

www.sunsetmagazine.com

Sunset's annual Celebration is a fun-filled weekend with plenty of interesting activities, including presentations by Sunset experts and celebrity chefs; hands-on home, cooking, and gardening projects and live Weber grilling demonstrations.

June 14 – 16

THE CLASSIC AT ASPEN

ASPEN, CO

www.foodandwine.com/classic/

This extremely popular weekend event features seminars by leading chefs and wine experts, a grand wine tasting, and cooking classes. Make your reservations early!

Stop by the Weber Backyard™ in the Grand Tasting Pavilion Courtyard and sample delectable new recipes from Weber.

August 1

NORTHWEST GRILLFEST

SEATTLE, WA

206-378-1883

www.nwbookfest.org

Notable cookbook authors and local chefs will grill and sample their signature dishes hot off Weber® grills. Author Jamie Purviance will be on hand preparing a popular recipe out of Weber®'s Big Book of Grilling™. Grillfest is a fundraiser for Northwest Bookfest, an event that promotes literacy.

Baby Back Ribs with Weber's Tangy Barbecue Sauce

Indirect/Medium

For the barbecue sauce:

- 2 tablespoons unsalted butter
- ½ cup finely chopped celery
- 3 tablespoons finely chopped yellow onion
- 1 cup ketchup
- 2 tablespoons fresh lemon juice
- 2 tablespoons granulated sugar
- 2 tablespoons cider vinegar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- Freshly ground black pepper
- 2 to 3 slabs baby back pork ribs, about 4 pounds
- Kosher salt
- Freshly ground black pepper

To make the barbecue sauce: In a medium saucepan over medium-high heat, melt the butter. Add the celery and onion and cook for 2 to 3 minutes, stirring occasionally. Add the remaining ingredients including pepper to taste and whisk together. Bring to a boil, reduce heat, cover, and simmer for 15 minutes, stirring occasionally. Pour 1 cup of the sauce in a small bowl to use for basting the ribs.

Allow the ribs to stand at room temperature for 25 to 30 minutes before grilling. Season with salt and pepper before grilling. Grill, rib side down, over Indirect Medium heat until the meat is very tender and has pulled back from the ends of the bones, 1½ to 2 hours. During the last 20 minutes of grilling time, baste generously with the sauce in the small bowl. Serve warm with the remaining sauce on the side.

Makes 4 servings.



P.O. Box 1999
Palatine, IL 60078-1999
www.weber.com

PRSRT STD
U.S. POSTAGE
PAID
WEBER-STEPHEN
PRODUCTS CO.

R-013