

# THE Grill Out TIMES

WEBER'S 50TH ANNIVERSARY COMMEMORATIVE ISSUE, PART 2

1953



In our last issue, we celebrated the Weber® kettle's 50th birthday and launched a contest to find the oldest one still in circulation. You can read about the winner on the next page, but I'm pleased to report we received hundreds of photos of Weber® grills that are still used regularly 25, 30, even 40 years after they were first fired up! Considering these geriatric barbecues spent their days in rain, snow, blistering heat, and salt air, their longevity boggles the mind. I thought you'd all get a kick out of some of the comments, so we've included the best ones in this issue.

## PRIDE IN AN AMERICAN LEGEND

One thing that impressed me as I read your letters is that many of you treat your aging grill like a revered family member. One gentleman even sent an entire "family album" of his collection of Weber grills (see back cover). The pride he feels for our sturdy American-made products strikes a patriotic chord with others as well. A VWF chapter sent photos of their fallen Weber kettle comrade who'd been badly crushed by a car accidentally shifted into reverse. Even folks who could afford a new grill—or have received one as a gift from a well-intentioned friend or family member—admit that they still hold a soft spot for their antique Weber kettle. More often than not, that's the one they fire up.

That kind of dedication got me thinking. If you own one of these grand relics, why not show it off? I'm thinking a festive barbecue to honor your hard-working American veteran of the flame. Do your part to celebrate American history and invite a crowd. Even if you have a younger, more-energetic Weber grill to help with the cooking, I guarantee your old workhorse will still wow them all, just like retired sports heroes who are called upon to throw out the first pitch or toss the coin.

Your photos, stories of happy gatherings, and tales of how your Weber grills have taken over the cooking duties for your kitchen oven during power failures had a profound effect on my associates as well. It's gratifying to know that even long after the welders and enamellers who carefully crafted those grills have retired, the work they did is still appreciated by so many loyal Weber grill owners. It is an inspiration to those of us who are working just as hard for today's generation of grill owners. Thanks to all of you who sent in an entry.

Happy grilling,

*Mike*

Mike Kempster Sr.  
Executive VP

1970



1989



2002





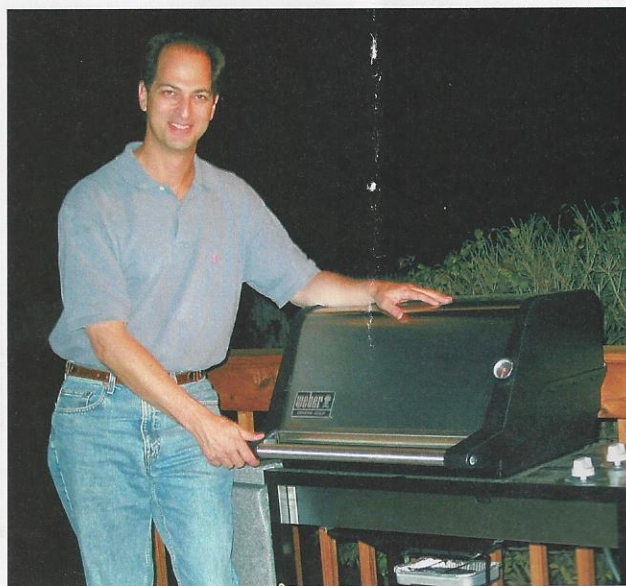
# “And the Winner Is...”

We got letters. Lots of letters! And after an exhaustive review, we are proud to announce **Dr. Robert Share** of Illinois the winner of the **Search for the Oldest Grill** contest. His winning entry was one of the first kettle grills ever produced by Weber Bros. Metal Works. Because Robert's mother was the original owner, the grill has been “in the family” since 1955—and Robert still uses it today.



*When we told him he won a new Weber® Genesis® Gold B gas grill, contest winner Robert Share hesitated just a moment, then asked, “Will it cook as well as my original kettle?” No question, Robert...and we're pretty confident it will last as long.*

Robert's winning entry was one of five finalists, all original Weber® kettles. Robert's grill is in great condition, with no amendments to its original state—it even has the original paint on the wheels.



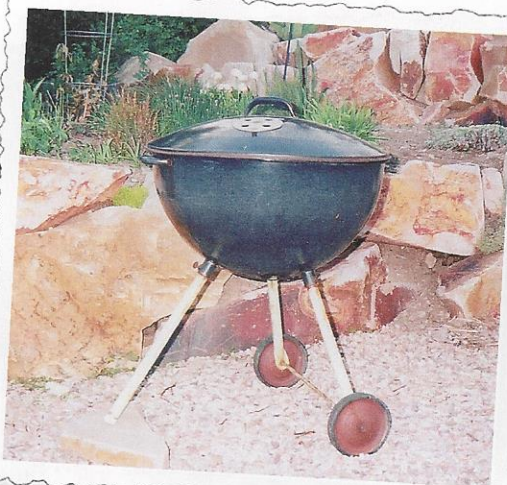
The other finalists were **John Nesbitt** of Illinois; **Mr. & Mrs. Richard Vevle** of Alabama (who received their grill as a wedding gift in May 1954); **David Williams** of Maryland (whose father won the grill in a sales contest); and **David Lawler** of Utah. Thanks to all who entered. Your letters were such a treat, we wanted to share some here with all our readers.





*My pride and inspiration.*

Beth Small of Illinois won her Weber® Seville® grill in a sales contest in 1967. "We have moved three times since then...but I have always kept the grill as a reminder of what a person can do if they really try."



*You're still the one.*

David Lawler of Utah has an original Weber® kettle with an axle, which was added after the first few models to support the legs better. Note the flatter lid, too.

The lid was domed in the mid-1950s to accommodate larger cuts of meat and better reflect heat. David writes "My grill is no spring chicken, but it works just like new!"

*Baby, you're the best.*

Don Smith of Illinois entered a grilling contest in 1971 with a grill not made by Weber. His third-place prize was another grill (still not a Weber) and \$100. He used the money to buy two Weber kettles, with which he won more contests! "They make copies, but the Weber is for real."



*Always and forever.*

Dr. Joseph Durst of Wisconsin bought his grill in the late 1950s for \$50.

He and his father-in-law fashioned an ash catcher for it out of an old flour bin. Today Joseph boasts, "I have withstood all efforts by my family in purchasing a new grill for me."



*The new Ma and Pa Kettle.*

Fred and Eileen Prager of California still use the Westerner® grill Fred's parents purchased in 1958, when he was 11 years old. "From time to time we look at newer models...but we never feel we can part with our trusty, predictable old friend."

Blaze on, Fred and Eileen!







*So happy together.*

Ken Erickson of California charmed us with stories of how his three Weber® grills have served him and his family since he bought the first one (on right) in 1958. "It lives outside with the others and keeps up its appearance, other than a little gray, like me."



*A many splendored thing.*

Katie Butman of Wisconsin writes, "After many years, we were able to purchase a gorgeous piece of lakefront property. Imagine our delight and surprise when we realized the previous owners had left us the Flamenco®!" Here it is with "my darling Northwoods husband Jim."



*You are so beautiful to me.*

Joe Shyduik of Washington has lovingly preserved this original Imperial Sequoia grill, first manufactured in 1968.

*Simply irresistible.*

Margaret Glodowski of Texas confessed, "I borrowed this grill from my parents to grill a turkey for my in-laws one weekend in 1974. I never returned it. No matter where we've lived in the country, it has always cooked the best food in town."

*Never can say goodbye, love.*

Rich Vanderburg of Florida wrote their grill has "moved with our family during my wife's 26-year Air Force career and we still use it today," 32 years after they bought it. Chuck Bickley's grill moved from Naples, Italy, to South Carolina, then California, before "retiring" in Washington. "I may not be the oldest," the grill 'wrote' us, "...but I'm right up there for the most miles traveled!"



*Grills just wanna have fun.*

Paul Iffland of Connecticut has taken his Weber® Galley-Que® sailing grill since he bought it. It's now on the stern of his second boat. "It has survived more than forty years in the toughest...marine environment on Long Island Sound. With the exception of my wife and I, nothing else on the boat is even half that age." Happy sails, Paul!





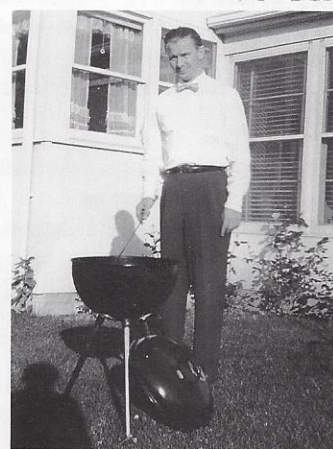
*Hey, good looking,  
whatcha got cookin'?*

Bev Zmuda sent this photo of her father, Bart Bay, of Ohio. Bart bought this Custom grill in the 1960s. It still looks brand spankin' new because he cleans it every single time he uses it. Now that's discipline!



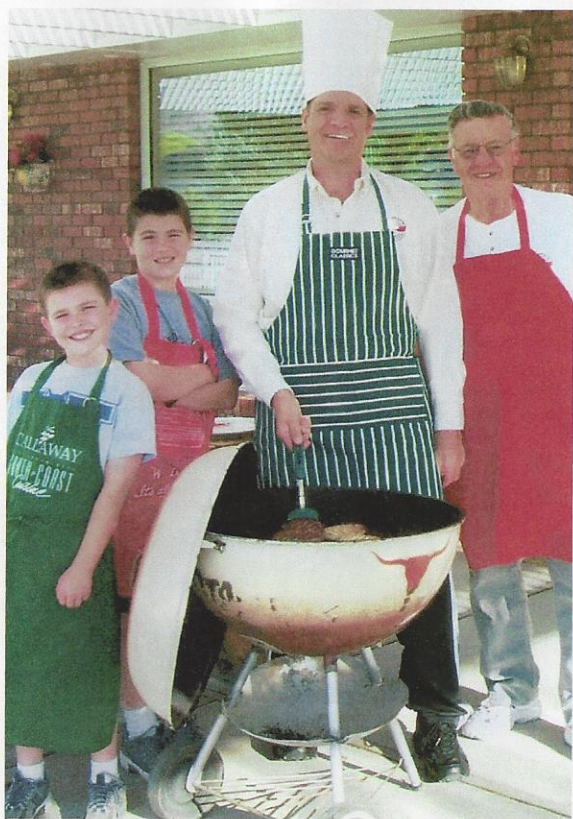
*Someone like you.*

Michael Warhurst of Illinois wondered why he's never seen another Weber® Ranger® grill like his. We produced it for several years in the mid-1960s, but only several thousand were made. Based on stories from other readers, we suspect they're now scattered far and wide.



*Too hot to handle.*

Rick Thomas of Georgia at his new Weber® grill, circa 1958. "I think it's one of the oldest because, as you can see, there wasn't any insulator on that top handle." In 1964 we added wooden insulators to prevent burns.



*Like father, like son.*

Three generations of grilling men—Jacob, Sam, Mike, and George Angelis of Nevada—gather 'round their Weber Westerner grill.



*Can't take my eyes off of you.*

Roscoe Parker of Indiana took this photo of his wife Margo showing off their grandson Myles and their "trustworthy Weber" which has "been a staple for quite some time."

*The gift that keeps on giving.*

Whether it was a wedding gift, a housewarming splurge, or just a backyard must-have, you told us how your grill quickly became a special part of your family rituals. Many of you—like Rudy Albrecht of Illinois and his family—are cooking on grills handed down for three generations.





## Turkey with White Wine Gravy

*Want to wow them this year? Grilling the turkey is the way to start. Then tuck a seasoned butter under the skin to add flavor and moisten the breast meat. Take it over the top with a good gravy like this one.*

Indirect/Medium

- 1 turkey, 12 to 14 pounds, fresh or defrosted
- 8 to 10 medium garlic cloves
- 2 cups lightly packed Italian parsley leaves
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 2 teaspoons chili powder
- 2 oranges
- 1 stick unsalted butter, softened
- 2 to 4 cups reduced-sodium chicken stock
- 1 large onion, roughly chopped
- 1 large carrot, roughly chopped

### For the gravy (makes about 3 cups):

- 6 tablespoons collected fat (use melted butter if necessary)
- 6 tablespoons all-purpose flour
- 4 cups reduced-sodium chicken stock and pan juices
- 1/2 cup dry white wine
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons finely chopped fresh parsley

Remove the neck and giblets from the turkey cavity and reserve for another use. If your turkey has a metal or plastic trussing clamp, leave it in place. Rinse the turkey inside and out under cold water, and pat dry with paper towels.

Finely chop the garlic and parsley and place in a small bowl. Add the salt, pepper, and chili powder. With a grater, remove the zest from the oranges and add it to the bowl (reserve the oranges). Add the butter. With your fingers squeeze the butter and other ingredients in the bowl together until evenly blended. Starting from the neck end of the turkey, carefully separate the skin from the breast meat with your fingers. Push about half of the butter mixture onto the breast meat under the skin and spread it out evenly. Use the other half of the butter mixture to evenly cover the top and sides of the turkey. Generously season the turkey with salt and pepper. Quarter the oranges and place the sections in the cavity of the turkey. Turn the wings back to hold the neck skin in place. If there is no trussing clamp in place, tie the legs together with cotton string.

Put 2 cups of the chicken stock, the onion, and carrot inside a heavy-duty roasting pan. Place the turkey, breast side up, on a roasting rack, and set the rack inside the pan. Cook the turkey over Indirect Medium heat, maintaining the grill's temperature at about 350°F. Check the turkey after the first hour. If any parts are getting too dark, wrap them tightly with aluminum foil. If the pan looks dry, moisten it with the remaining 2 cups of chicken stock so the pan drippings don't burn. Check the turkey again after another hour. Cover any dark areas with foil. The turkey is done when the internal temperature of the thickest part of the thighs is 180°F and the internal temperature of the breast is 170° F. Figure 11 to 13 minutes per pound for total grilling time, or 2 1/4 to 3 hours. (Note: The internal temperatures will rise 5°F to 10°F during resting.) Transfer the turkey to a cutting board and allow to rest for 20 to 30 minutes before carving. It will remain warm for 45 minutes. Meanwhile make the gravy.

**To make the gravy:** Pour the juices from the roasting pan into a heatproof glass bowl or measuring cup, leaving any browned bits in the bottom of the roasting pan. Let stand for 3 to 5 minutes while the clear yellow fat rises to the top of the juices. Skim off the fat and put it in a small bowl. If necessary, add enough melted butter to total 6 tablespoons of fat. Place the roasting pan on a side burner or two stovetop burners set to medium heat. Add the fat to the pan. Sprinkle the flour into the pan. Cook the mixture, stirring occasionally with a wooden spoon, until it turns dark brown, 1 to 2 minutes. Whisk in the stock and reserved juices (4 cups total) plus the wine, scraping the browned bits from the bottom of the pan. Simmer for about 5 minutes, whisking occasionally. If the gravy seems too thin, simmer it longer until it is as thick as you like. If it seems too thick, add more stock. Season with salt and pepper to taste. Strain the gravy. Add the parsley. Carve the turkey and serve warm with the gravy.

*Makes 12 to 14 servings.*





## Roasted Pears with Cinnamon-Brown Sugar Glaze

*A warm pear that melts in your mouth with a touch of sweet spices will seal any meal with satisfaction. We like to serve this with ice cream. Yum!*

Direct/Medium

- 3 tablespoons unsalted butter
- 3 tablespoons dark brown sugar
- 3 tablespoons apple juice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 6 firm, ripe pears, such as Comice

In a 10-inch ovenproof sauté pan over medium heat, stir together the butter, sugar, apple juice, cinnamon, ginger, and cloves until the butter and sugar have melted. With a vegetable peeler or small knife, peel the

pears, leaving the stems intact. Remove a small slice off the bottom of each pear so they can stand up easily. With a melon baller, remove the core from each pear. Stand the pears upright in the sauté pan. Spoon some of the liquid over each pear. Place the sauté pan over Direct Medium heat and cook until the pears are warm and tender, 10 to 20 minutes, carefully basting with the hot liquid about every 5 minutes (be sure to wear a barbecue mitt so you can steady the sauté pan by holding the handle, which will be very hot). Using a large slotted spoon, move the pears to serving plates. Continue to cook the liquid over Direct Medium heat until it reduces to a syrupy glaze, 5 to 10 minutes. Carefully pour the hot glaze over the pears. Serve warm.

*Makes 6 servings.*

## Grilled Sweet Potato and Ginger Soup

*Sweet potatoes off the grill make a soup beyond compare—especially if you follow the Asian custom of grilling fresh ginger before adding it to the soup. The spicy root takes on a smoky quality that plays off the potatoes' sweetness.*

Direct/Medium

- 2 lbs. sweet potatoes, peeled and cut crosswise into 1/2 inch slices
- 1 medium red onion, cut crosswise into 1/2 inch slices
- 1 ounce fresh ginger (about 1 square inch), peeled
- Vegetable oil
- Kosher salt
- Freshly ground black pepper
- 6 cups low-sodium chicken or vegetable stock
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground cayenne
- 1/4 cup half-and-half
- 2 tablespoons finely chopped fresh Italian parsley
- 1 tablespoon fresh lime juice

Lightly brush or spray the sweet potatoes, onion slices, and ginger on all sides with oil. Season the vegetables with salt and pepper to taste; grill over Direct Medium heat until the vegetables are well marked, about 10 minutes, turning once halfway through grilling time. Finely chop the ginger. Place the sweet potatoes, onions, and ginger in a large saucepan. Add the chicken stock, allspice, and cayenne. Bring to a boil, and then simmer for 30 minutes.

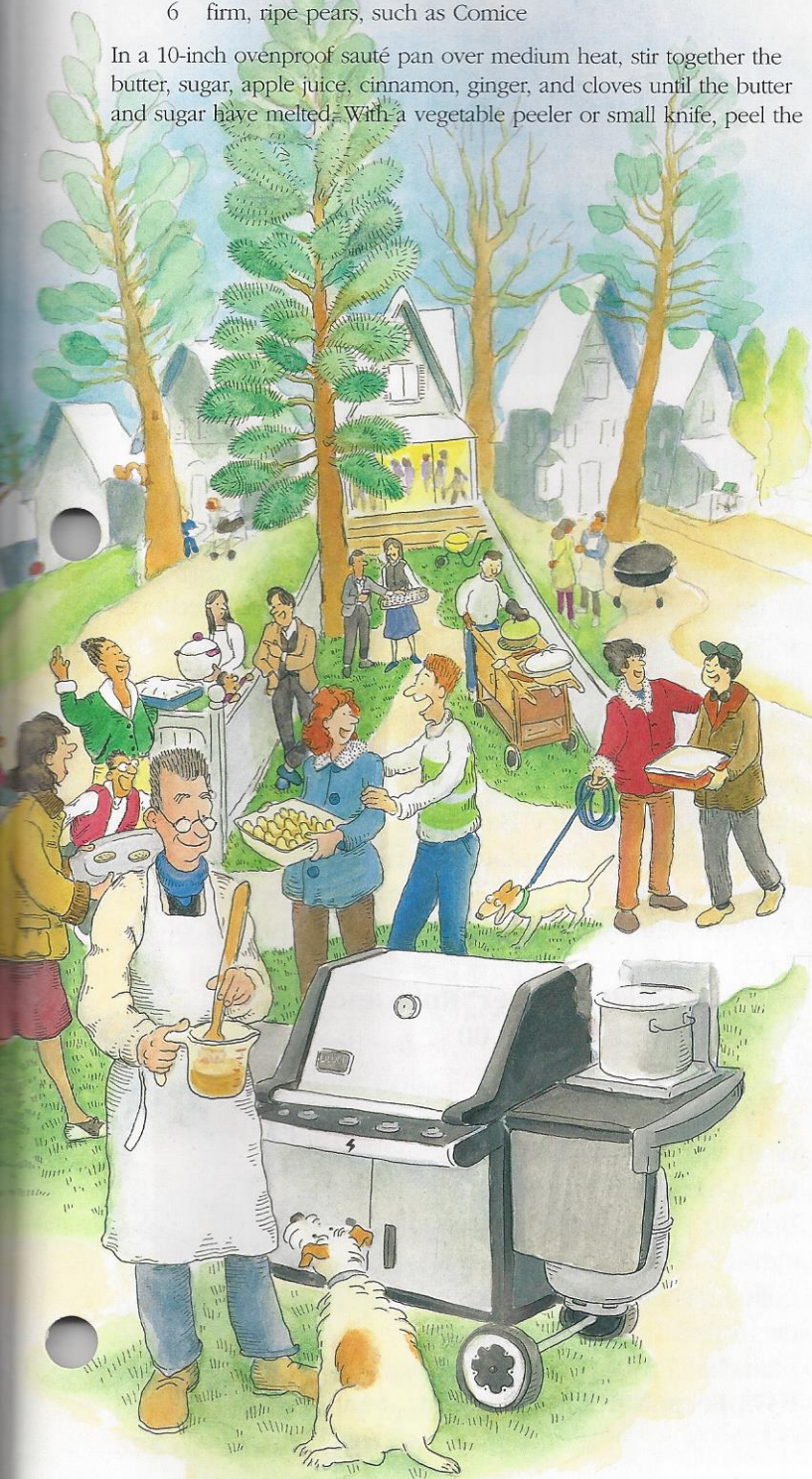
In at least two batches, puree the soup in a food processor or blender. Return the soup to the pan. Add the half-and-half, parsley, and lime juice. Taste and season with salt and pepper, if necessary. Serve warm.

*Makes about 7 cups.*

### Get More Grilling Recipes Online and By E-mail.

To get more Weber recipes, visit [www.weber.com](http://www.weber.com) and click on **Cookbook**. Our extensive database covers nine categories, from Appetizers to Desserts. With over 250 delicious grilling recipes for lamb, ribs, steaks, veggies, barbecue sauce, and more, we have something to satisfy your every craving.

**Let us deliver to you!** To receive a new free recipe by e-mail each week, just click on **The Backyard** and then **e-mail sign-ups**. We'll send you exclusive Weber recipes that can't be found anywhere else. Straight from our test kitchens, these tasty bits range from American classics to authentic ethnic dishes you can make at home. Best of all, they arrive every week to fan the flames of your grilling passion. Sign up today at [www.weber.com/](http://www.weber.com/)





# Great Grilling Gift Ideas

To order, call 24 hours/day, 7 days/week. 1-800-99-WEBER (1-800-999-3237)

Please have your credit card ready when ordering. Offer expires 3/31/03. See this issue's insert for more great offers!

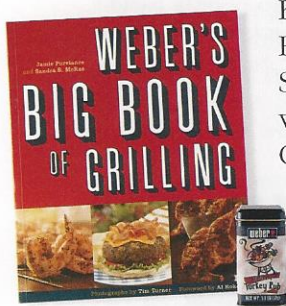
## Stuck on what to stick in their stocking?

How about a brand new deck? No, we're not talking about a feat of landscaping, just a handy, portable collection of 50 fabulous recipes from our best-selling *Weber's Art of the Grill™* cookbook. From the traditional Bourbon Barbecue Beans to the seasonal Acorn Squash with Spiced Pecan Butter to the sensational Prime Rib with Texas Dry Rub, each recipe was picked for flavor, variety, and entertainment appeal. (Never let it be said we don't have our priorities straight!) We even tucked in helpful grilling tips and doneness charts for meats and vegetables. *Weber's Art of the Grill Deck™* also makes a great hostess gift, but you'll want one, too. When you don't know what to make for dinner, you can just pick a card—any card! List price \$14.95.

**#354 Weber's Art of the Grill Deck™ ...Now at the special Grill Out® Times price of \$12.95 (save 15%)**

## NEW! Get a fabulous deal on a best-seller.

If you've waited to sample our best-selling *Weber's Big Book of Grilling™*, you're in luck. Buy it now at our special Grill Out® Times price and you'll receive a free tin of our delicious new Turkey Rub! With classics like Kansas City-Style Spare Ribs and Texas Rib Eye Steaks with Chili Barbecue Sauce you can't go wrong. Countless weekday wonders like Margarita Chicken Breasts, Lemon Halibut with Caper Sauce, and Pantry



Pork Chops deliver great grilled flavor with ease and speed. We also cover the basics from grilling the perfect burger to expertly carving a grilled turkey in fun, informative prose that will boost the confidence (and skill level) of any grill chef. With tantalizing full-color photos and over 365 recipes, *Weber's Big Book of Grilling™* is also a sharp gift for anyone who likes great food. The bonus Turkey Rub makes it even more impressive!

**#358 Weber's Big Book of Grilling™ with free 1.8-oz. tin of Weber's Turkey Rub...\$19.95**



## NEW! Keep 'em grilling all year long with the whole shebang.

We've got the perfect gift for your favorite griller: everything! For the first time we're offering all 6 of our exclusive Weber® Rubs and all 3 Weber® Spices in one package. Made of premium-grade ingredients selected for their flavor and potency, our rubs and spices are the easiest way to liven up your favorite grilled dishes. There's a blend for every occasion and craving: Classic Barbecue Rub, Giddy Up! Pepper Blend, Oh D'Barbecue Cajun Rub, Gourmet Barbecue Rub, Spicy Barbecue Rub, new Turkey Rub, California Granulated Garlic, California Granulated Onion, and Tellicherry Peppercorns. Any grill chef will appreciate this versatile set of flavor enhancers.

**#359 Set of all 6 Weber® Rubs and 3 Weber® Spices...\$45.00**

## NEW! Bring out the flavors with our special Sea Salt.

Hand-harvested off the coast of Brittany, France, our pure sea salt elevates the flavor of all your grilled dishes. Just a sprinkle will do to finish each dish with panache. 7.5 oz. Coarse crystals.

**#371 French Atlantic Sea Salt...\$4.00**







### NEW! Go retro with Topper.

Celebrate your fun-loving lifestyle and make a hip fashion statement at the same time. Our new 100% pre-shrunk heavy-weight cotton T-shirt sports our snappy original Weber Bros. "Bar-B-Q Kettle" logo.

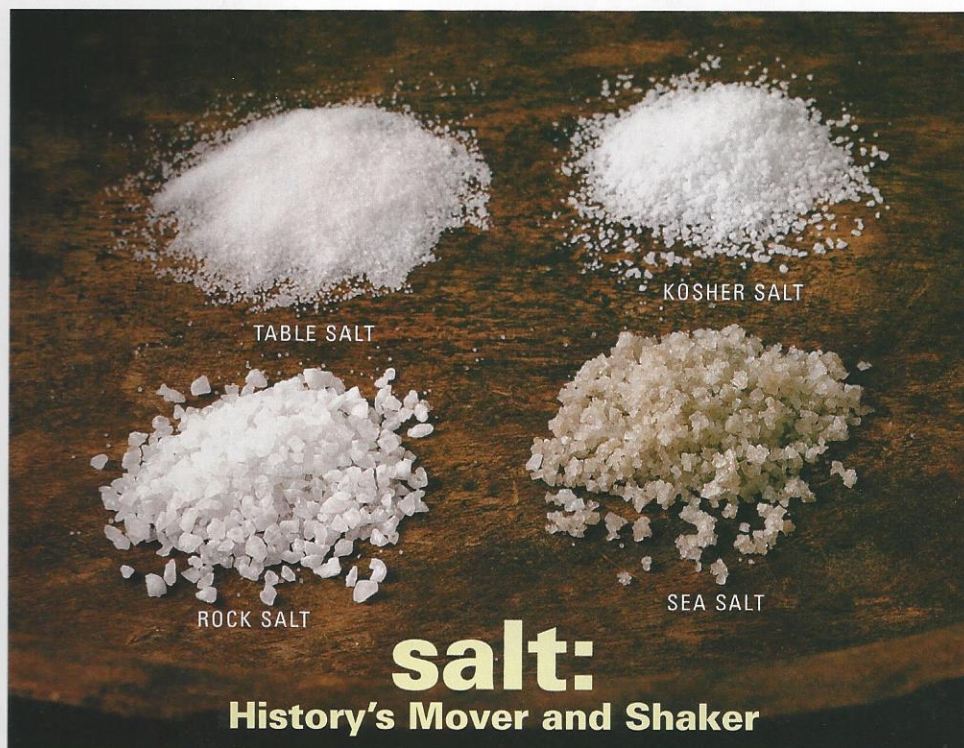


Gold and red logo design features Topper, the little chef who introduced America to covered grilling. A must-have for the Weber enthusiast. Available in white only.

**Yours FREE with any order of \$75 or more, or buy it for \$10.**

**#50836 Large Weber® retro t-shirt (FREE with purchase of \$75 or more)...\$10.00**

**#50835 Extra-large Weber® retro t-shirt (FREE with purchase of \$75 or more)...\$10.00**



Over the course of human history, salt has added much more than flavor. Its ability to preserve foods and sustain civilizations through cold winters has sent countries on desperate searches to find it, control it, tax it, and trade it. In some parts of the world, salt was minted into coins as valuable as gold and soldiers were paid in salt (hence the terms "salary" and "worth his salt"). Today salt is far more common than it used to be, but not every type is the same. While all salts come from oceans, several oceans have been trapped underground and nothing is left of them except rock hard deposits. Large areas of the United States (much of the Midwest, for example) lie on top of massive salt mines. Some producers drill deep down into the caverns of salt and fill them with water. Then they pump the brine to the surface and cook it until crystals emerge. This is called rock salt. Ordinary table salt is ground rock salt with the addition of an anti-caking chemical and, sometimes, iodine.

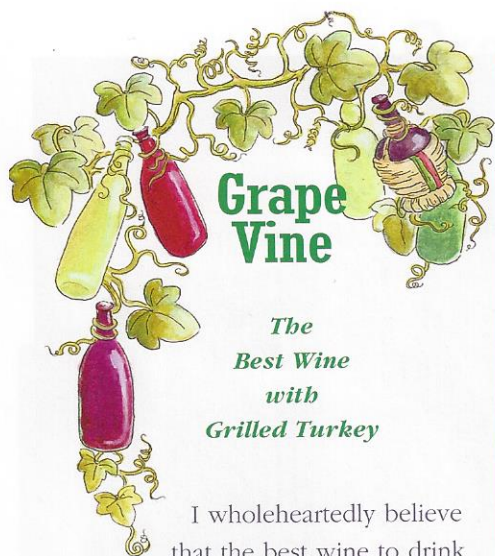
We prefer the flavor of kosher salt over ordinary salt because it has no added chemicals or bitterness. Also, kosher salt is not ground as finely as ordinary salt, so it is easy to pick up between your fingertips and control the crystals as you sprinkle them on your food. We especially like it in rubs for this reason, but appreciate the flavor it brings to marinades and sauces as well.

As a final seasoning for grilled meats and vegetables, we recommend French sea salt, which comes directly from pristine waters off the coast of Brittany. For centuries, salt farmers in the area have tended to a checkerboard of shallow pools where the seawater evaporates under the hot sun and leaves precious, large-grained crystals that provide bursts of pure salt flavors.

Though sea salts are harvested all over, including the coasts of South Africa, Sicily, and South Korea, the salts from Brittany come from the world's cleanest ocean, which means the salt is so pure that farmers can package the crystals without any processing. Salts from other areas must sometimes be heated and washed, which gives them a bright white appearance. Brittany salt has a light gray color because the ocean's flavorful minerals and nutrients naturally remain inside. Weber is proud to offer you this rare, hand-harvested sea salt in a 7.5-ounce plastic jar. See ordering information on page 8.







## Grape Vine

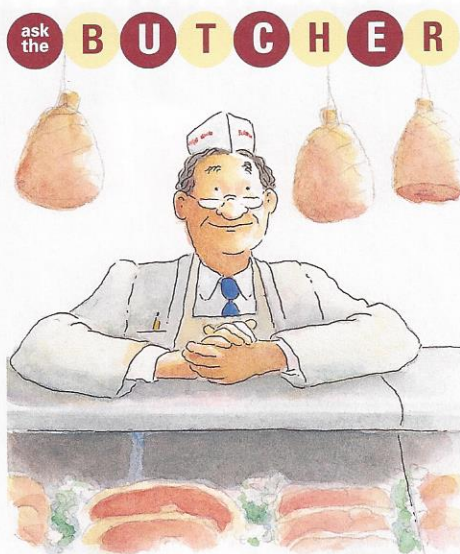
### The Best Wine with Grilled Turkey

I wholeheartedly believe that the best wine to drink with grilled turkey is the one you like best. Having said that, however, may I suggest you try a nice Pinot Noir.

If you're not familiar with Pinot Noir, you'll find it a more delicate and interesting red wine than Cabernet Sauvignon or Merlot, so it works especially well with the delicate flavors of turkey. Unlike a "masculine" Cabernet Sauvignon or Merlot, whose flavors are more up front and in your face, the more "feminine" Pinot Noir asks you to spend a little more time getting to know it. Its flavors unfold more slowly as you sip it. Pinot Noir also reflects the place that it's grown in, or its "terroir," more than any other wine grape. The great red wine grape of France's Burgundy region, Pinot Noir takes on very earthy flavors there. In the New World, its flavors are more fruit-driven and might remind you of cherries and raspberries.

Pinot Noir is best when grown in cool climates, so look for California Pinots from the Russian River region in Sonoma County, the Carneros region in Sonoma/Napa, and Santa Barbara County. Oregon also produces excellent Pinots and I've tasted delicious imports from cool Tasmania (Australia) and New Zealand. Whichever region you sample from, I think you'll appreciate how its delicate flavors complement your grill-roasted turkey.

© 2002 John Ash, Culinary Director for Fetzer Vineyards



*The holidays are a busy time and when it comes to entertaining, the stakes are high. It's a tough situation when you have to settle for what's left in the grocer's picked-over meat case. One way to make your life easier is to order food and gifts online. Yes, even your grilled feasts can get some help from the computer. Evan Lobel of Lobel's of New York, the famed butcher shop on Madison Avenue, told us some of the advantages their web site customers have discovered.*

**Grill Out® Times:** *Why shop online when I can get meat from my grocer or local butcher?*

**Evan:** The first reason is quality. Online you can find specialty cuts and quality meats not available in your local grocery store or butcher shop. Dry-aged prime meats, for example, are very hard to find, and better quality than you get in even a fine restaurant. That makes them great for holiday entertaining or gift giving. A greater rarity, Wagyu beef, which surpasses USDA marbling standards for prime-grade beef, is exquisitely tender and incomparably rich—and available online.

Second is selection. Online you have access to more items than you can get in a typical butcher shop on any given day. And it can be very frustrating to drive 20 minutes just to find out that your local butcher's out of your favorite cut.

Third, of course, is convenience. You

can have everything from standard cuts to specialty fare in the quantities you desire, delivered right to your doorstep on the day you choose.

**GOT:** *Any tips for someone looking for an online meat purveyor?*

**Evan:** Look for a reputable purveyor that's been around a long time and that has an actual brick and mortar shop behind it. Look for outstanding customer service so you can order with confidence. Your online experience should be as friendly and reassuring as working with someone over the counter. You should be able to get great cooking tips and recipes, too, just like in person.

**GOT:** *What's a good way to test the online meat-buying experience?*

**Evan:** You can economize your purchase and try different products by buying a whole piece of meat and dividing it into different cuts yourself. A whole beef tenderloin is a great example. You can cut the head portion into small cubes for fondue or large cubes for delicious kabobs. The center portion can be divided several ways: as a chateaubriand roast for four, as a chateaubriand for two and two filets mignons, or as a selection of filets mignons and tournedos of beef. The tail section can be cut into strips for stroganoff or pepper steak. Because you can get several wonderful meals out of one order, the holidays are a perfect time to try this.

*Lobel's has a generous special offer just for Weber customers who want to try online purchasing.*

*Order any whole tenderloin roast (3.5 lbs.), either dry-aged prime or Wagyu beef, and they'll include a free Lobel's Signature six-inch butcher knife in your order. With a precision blade made of Swiss steel and a handsome rosewood handle, this classic knife is a \$35 value. Just the thing to make your holiday grilling easier.*

*To order, visit [www.weber.com](http://www.weber.com), click on Cookbook, and then click on the Lobel's logo. Offer expires March 31, 2003.*



# There are grills. And then there are **grrrrrills**.



*Hold on to your barbecue mitts. The all new Weber® Summit® grills hit the stores in January 2003. Here's a sneak peak at the next generation of grilling genius.*

Like that gleaming stainless steel hood? It's double-walled, so it can't get discolored by high-heat grilling. And those handsome, granite-style thermoset work tables? They're maintenance-free; just clean them with anti-bacterial cleansers.

But don't let the alluring profile distract you. Beneath that flawless brushed-stainless steel skin burns a heart purely devoted to grilling perfection. Whether you choose a grill with four or six heavy-duty burners,



our new continuous-spark electronic ignition system lights them all. The burners are individually adjustable for precise heat control, so you can prepare a variety of foods at the same time, by both the Direct and Indirect Method. The heavy stainless steel cooking grates make steak-house-worthy sear marks. For real outdoor flavor, commercial-grade stainless steel Flavorizer® bars vaporize drippings just like charcoal does. And the fully enclosed storage area with stainless steel doors provides a place to stow your accessories and 360 degrees of pure style.

Designed for the most zealous outdoor

chef, our Summit® grills deliver great results with unwavering consistency. To meet your every outdoor cooking need, you can get a Summit model with a restaurant-grade side burner; with a side burner and a built-in smoker box with its own burner; or with a side burner, smoker box, and an infrared rotisserie burner. Hubba hubba.



*To get to know the Weber® Summit® grills better, visit [www.weber.com](http://www.weber.com) and click on Grills & Accessories. In January, you can click on Dealers to find your nearest retailer and check on inventory.*







### Tune in on the Web

So you've decided to roast your holiday turkey on your Weber® grill. You can already hear the appreciative "mmms" from your awestruck family and friends. You're a hero, a culinary superstar at the top of your game.

But what if you forget something?

Have no fear, **TurkeyCast™** is here! Now you can get expert grilling tips straight off the Internet from our own Betty Hughes, who's been pulling perfect turkeys off the grill for over 30 years. Whether you're using a charcoal or gas grill, Betty (via streaming video) walks you through every step, from starting the fire to checking for doneness. You can even download printable instructions for a little grillside cheat sheet. Visit [www.weber.com](http://www.weber.com) between October 1 and December 31, 2002, and click on **TurkeyCast™**. Then you place that juicy, golden bird on the table and the crowd...goes...wild!



#### QUESTIONS? NEED TIPS? ADVICE?

Visit us at: [www.weber.com](http://www.weber.com)

Call us 24/7/364: 1-800-446-1071

E-mail: [support@weberservice.com](mailto:support@weberservice.com)

Or write:

1890 N. Roselle Rd., Suite 308,  
Schaumburg, IL 60195



JACK PERRIN OF ILLINOIS SHOWS OFF HIS PATRIOTIC SPIRIT AND HIS NEAR AND DEAR WEBER CLAN.

## Jack Perrin and His Growing Weber Family

Of all the entries we received for "The Search for the Oldest Grill" contest, none surprised us more than Jack Perrin's. He sent us an entire album cataloging every Weber® grill he ever purchased, along with all the accessories and much of the original packaging. It was a real fun trip down Memory Lane for us long-time Weberheads.

Jack wrote lovingly of his "Weber family." He purchased his first charcoal kettle, which he nicknamed "Big Red," in the late 1950s. In the 1970s he bought an 18 1/2" black kettle for vacation trips. In the 1980s, his Ranch kettle "Bertha" (on which he once grilled a 50-pound round roast) joined the clan. Bertha and Big Red have even accompanied Jack on a few houseboat trips, feeding nine men for 10 days. Then in 2000, Jack bought a new "toy," a stainless steel Summit® 650 gas grill, because he "just had to have it." Jack, we're glad your Weber® grills have helped you forge so many happy memories. Thanks for keeping the flame alive! You're an inspiration to us all.



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