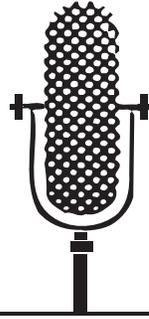


RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



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COOKBOOK REVEALS HOW GRILLING HAS EVOLVED

TODAY'S BACKYARD CHEFS ARE TACKLING MUCH MORE THAN BURGERS AND HOT DOGS. IN FACT, ACCORDING TO THE TWENTY-FOURTH ANNUAL WEBER GRILL-WATCH SURVEY, GRILLERS REPORT USING A WIDE VARIETY OF ACCESSORIES—INCLUDING PIZZA STONES, FISH BASKETS, AND GRIDDLES—TO CREATE GOURMET MEALS. "GRILLING TOOLS HAVE COME A LONG WAY," SAYS JAMIE PURVIANCE (PURR-VY-ANCE), AUTHOR OF THE NEW YORK TIMES BEST SELLER "WEBER'S NEW REAL GRILLING." "WITH A PIZZA STONE, FOR INSTANCE, YOU CAN CREATE SO MANY DIFFERENT TASTES AND FLAVORS—AND YOU CAN USE IT FOR MUCH MORE THAN JUST PIZZA. TRY MY SPINACH AND RICOTTA CALZONES OR BEER AND CHEDDAR BREAD USING A PIZZA STONE THAT GOES RIGHT ON THE GRILL GRATES—IT'S EASY, FUN AND, MOST OF ALL, DELICIOUS." IN "WEBER'S NEW REAL GRILLING," PURVIANCE ALSO REVEALS INSIDER TRICKS AND TIPS TO WOK COOKING ON THE GRILL, USING A ROTISSERIE, SMOKE COOKING, AND EVEN HOW TO HANDLE DELICATE FISH. FOR SELECT RECIPES AND HOW-TO VIDEOS, OR TO PURCHASE A COPY OF "WEBER'S NEW REAL GRILLING," VISIT NEW-REAL-GRILLING--DOT--WEBER--DOT--COM.