## Varied Assortment Of Patio Grills To Make Outdoor Cooking So Easy

## By CAROL KATZ

It's entirely possible to enjoy your outdoor living without ever once having to resort to the use of your trusty old kitchen stove.

Consider the following outdoor cooking appliances for a season of delicious eating and a minimum of clean-up and fuss.

ELECTRIC GRILLS will plug into any standard outlet and contain briquets that last for years. They require no starting fluids and only a very short waiting period. Many models are self-cleaning, And because charcoal is not used, the problem of cleaning up ashes is completely eliminated.

Many electric grills come in table sized models and can be moved into the basement, garage or even carried to a cottage site.

Full-sized models are large enough for the preparation of complete meals, from vegetables right through the main course. Many of them have temperature adjustments that can be operated like a standard oven.

GAS GRILLS must be specially installed, a procedure that will cost

about \$35. Many people, however, feel that gas is cheaper in the long run than electricity.

Bottled gas can also be attached to these models, eliminating the installation fee and allowing them to be easily moved.

Gas grills, like their electric counterparts, come with long lasting coals and can be used for both broiling and roasting.

One double gas grill model consists of two units joined together by a cross-bar, containing enough room to cook for a large family reunion or a class pionic.

The delicious taste of barbecued foods, once reserved only for the warm weather, is now possible throughout the year. Because there is little waiting for both gas and electric grills to heat to the proper temperature, many people are enjoying barbecued steaks, hamburgers and hot dogs in the midst of January blizzards.

CHARCOAL GRILLS, in spite of competition from those new fangled gas and electric upstarts, are still going strong.

The simple, uncovered models, while increasingly hard to find, are

still available and recommended mostly for portable purposes. Some models come with an adjustable snap on hood with spit and tines for rotisserie cooking.

Kettle grills, many of which come in different colors of porcelain to complement patlo decor, eliminate the need for rotisseries because of the fact that a closed hood evenly reflects the heat all around.

Wagon models which resemble sturdy outdoor tea carts are set up with shelves and pull out trays on which to rest food or utensils. With wheeled bottoms for portable use, many wagons are of an extra large capacity, well able to accommodate a hungry pack of boy scouts or a Little League baseball team.

HIBACHIS, like many other Japanese innovations, are notable for their compactness, and are still the smallest, most easily portable grill on the market today. They are also the least expensive.

Many people place their hibachisright on their picnic tables; apartment dwellers who are cramped for space find that the hibachi can provide them with barbecue treats on tiny balconies or terraces.



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