

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
PRECIS SYNDICATE, INC.**

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90 WORDS, 30 SECONDS

GREAT GRILLING

COOKING VEGGIES ON THE GRILL GIVES THEM A HEARTY FLAVOR AND UNIQUE TASTE. SINCE NUTRITIONISTS SAY YOU SHOULD HAVE AT LEAST FIVE SERVINGS OF FRUITS AND VEGETABLES A DAY, MAKE THEM THRILLING BY GRILLING. TO MAKE THEM MORE HEALTHFUL AS WELL AS TASTY, BRUSH VEGETABLES FIRST WITH CANOLA OIL. ITS HIGH SMOKE POINT LETS THE FRESH FLAVORS OF THE SEASON SHINE THROUGH. PLUS, CANOLA OIL IS HIGH IN OMEGA-THREE AND LOWER IN SATURATED FAT THAN ANY OTHER COOKING OIL. GO TO NORTHERN-CANOLA--DOT--COM FOR RECIPES AND MORE.