

# GREAT GRILLING

## Get Ready. Get Set. Grill

(NAPSA)—Getting ready for your next outdoor party or feast can be easier if you follow five simple rules.

1. Clean your grill before starting and remove all charred food debris. Scour the grate with a wire brush and use oven cleaner. Rinse thoroughly.

2. Oil your grill before placing food on the grate. This keeps it from sticking. It's especially important when cooking fish or burgers.

3. Preheat. Gas grills need preheating for at least 10 minutes before cooking. When using a gas grill, cook with the lid down.

4. Make sure your food is defrosted so it cooks evenly.

5. Make sure you have enough gas. There's nothing quite as disappointing as discovering you're out of gas when the guests arrive.

One way you can make sure you won't run out of gas in the middle of grilling is to choose a propane cylinder that comes with a liquid level gauge. For example, the SureFlame 20-lb. propane gas cylinder takes the guesswork out of grilling because it has a fuel-level indicator. It's said to be the newest and most effective liquid level gauge of its kind available.

The liquid level gauge is



**Never run out of gas or be embarrassed again in the middle of grilling. A fuel liquid level gauge on your tank can help you monitor your gas level and always be prepared to party. Visit [www.sureflame.net](http://www.sureflame.net).**

attached to the side of the cylinder valve and provides a clear indication of whether the fuel is "OK" or "Low." Green means good to grill and red means refill.

For more information about the SureFlame liquid level gauge, call Manchester Tank at (800) 877-8265 or visit [www.mantank.com](http://www.mantank.com) or [www.sureflame.net](http://www.sureflame.net).