

# RADIO ROUNDUP

a collection of features, oddities,  
and helpful tips



**NORTH AMERICAN  
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181 WORDS, 60 SECONDS

## GREAT GRILLING

WITH GRILLING SEASON IN FULL SWING, IT'S TIME TO BRUSH UP ON A FEW SAFETY TIPS. MAINTAINING YOUR GRILL AND YOUR ACCESSORIES IS KEY TO SAFE GRILLING. FIRST, INSPECT YOUR GRILL BRUSH—IF IT LOOKS WORN OR CRACKED AND THE BRISTLES ARE MATTED DOWN, IT'S TIME TO TOSS IT. TO ENSURE YOUR GRILL BRUSH WON'T SHED ANY BRISTLES ON THE GRILL, REPLACE IT AT LEAST ONCE A YEAR. ANOTHER QUICK TEST—TAKE A PAIR OF PLIERS AND TUG ON THE BRISTLES. IF ANY COME LOOSE, IT'S TIME TO REPLACE THE BRUSH. ANOTHER ESSENTIAL GRILLING TOOL IS TONGS, SO MAKE SURE TO HANDLE THEM PROPERLY. EXPERTS AT WEBER GRILLS RECOMMEND USING ONE PAIR OF TONGS FOR HANDLING RAW MEATS AND A SECOND SET FOR COOKED FOOD, SO HARMFUL BACTERIA AREN'T TRANSFERRED. FINALLY, IT'S IMPORTANT TO EXTINGUISH YOUR GRILL PROPERLY. TURN PROPANE OFF AT THE SOURCE AND THE BURNERS, AND CLOSE THE LID AND VENTS WHEN DONE GRILLING OVER CHARCOAL. FOR MORE INFORMATION AND TIPS, INCLUDING INSTRUCTIONS ON CLEANING GAS AND CHARCOAL GRILLS, VISIT [W-E-B-E-R--DOT--COM--BACKSLASH--BLOG](http://W-E-B-E-R--DOT--COM--BACKSLASH--BLOG).