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ISSUE ONE

HELLO WORLD!

Welcome to the first edition of KOGNews. I am excited you're reading this, because it means KOGNation has gained another member which is the culmination to an idea that began way back in 2002! It's taken time and a lot of hard work, but I believe the website, this newsletter, and our products speak for themselves.

This idea has come full circle and I want to thank you so much for buying into the idea. I hope the information you read here will make you think, make you smile, and most of all I hope it will make you the most informed griller in your neighborhood.



The most informed griller is exactly what a Keeper is, and the KOGNation is made up of anyone who is, knows, or loves a Keeper...men, women, boys & girls...and the occasional pet, too!

So you see, KOG isn't just a brand, it's a state of mind, and I'm glad you're here for the ride! Now sit back and enjoy your first issue of KOGNews, and please feel free to drop us a line if you have a story, picture, or good recipe to share!

This is the KOGNation signing off and reminding you...
Don't let the heat control the meat!

Johnny Ward
Founder & President

Shows & Channels we're applying to:

- CMT'S Trick My Truck
- Over Haulin'
- MTV's Pimp My Ride
- The Food Network
- Extreme Makeover

"Over low coals, turning out a dark brown, crunchy and smoky-tasting pizza impossible to make any other way!"

TRICK OUR DOUBLE DECKER!

The next step in KOG Nation history is taking shape in the form of a mobile event facility. The KOG Nation Double Decker bus is a classic 1953 English double decker that was brought to America by Mr. Homer Hillis of Abilene, Texas.

Keepers Of the Grill purchased the vehicle this year in order to create a one of kind grilling event on



Keep your eyes on the website for KOG Mobile updates!
www.KeepersOftheGrill.com

wheels. The goal is to completely refurbish the bus and

travel the country spreading the KOG Nation idea of good friends, good food, and good times.

We are excited to announce that we will apply to as many vehicle make-over television shows as possible.

We believe this challenge will appeal to the professionals who's mission is to create such one of a kind vehicles.

With your help, the KOG Mobile will become a reality!



If you'd like to show support for the KOG Mobile, and Add your name to the list of people on our applications to the shows please send your letter of support to cynthia@keepersofthegrill.com

Featured Recipe Idea: PIZZA!

Bake that pizza on the grill next time

By Bob Hoover, Pittsburgh Post-Gazette

As a longtime bread baker who yearned to build a wood-fired oven in the backyard but lacked the confidence, I found an instant outlet in the backyard grill. The inspiration was Al Forno, an Italian restaurant in Providence, R.I., a city packed with Italian restaurants. Al

Forno stood out among all those checkered tablecloths because of its grilled pizza. The owners, Johanne Killen and George Germon, published their cookbook, "Cucina Simpatica" in 1991, revealing the grilled pizza secret. And that secret is a grill with a hot side and a cool side. The dough, well coated with olive oil, is dropped first on the hot side. It quickly begins to rise and get bubbles on the top side. At that moment, you flip it over

to the cool side, using the now-baked and slightly scorched side as the surface for your toppings. The dough continues to bake, but over low coals, turning out a dark brown, crunchy and smoky-tasting pizza impossible to make any other way. It takes practice until you can judge the temperatures. Too hot and the dough is blackened and inedible. Too cold, and nothing happens. (But that's rare.)

Go ahead, grill a pizza!

Submit your Keepers Of the Grill Recipes today!

The Keeper Always Gets the Girl!



CONGRATULATIONS!

Jeff and Jane just celebrated their wedding anniversary.

The Keeper Always gets the GUY, too!



KEEPERS GONE WILD!

Jim's cruise vacation to Mexico went VERY well! Sometimes...

The Keeper gets ALL the girls!

ARE YOU A KEEPER?

Don't wait another minute!
Join the KOG Nation today and receive:

Free Baseball Cap
Free T-shirt
Free Stickers
Free Monthly Newsletter

Members enjoy access to all our photos, recipes, blogs, and message board!

If you're not a member yet,
[JOIN US TODAY!](#)

Keeper Q & A

Q. I see what I think is peeling paint inside the lid of my grill! What should I do?

Weber Answers:

Don't worry, it's not paint. The inside surfaces of our grill lids are not painted, they are coated with baked-on porcelain enamel which cannot peel. What you are noticing is a deposit of grease and smoke that collects during normal use. During use,

the grease and smoke vapors slowly oxidize into carbon and collect on the inside of your lid. This deposit will eventually peel, and looks very similar to paint. The peeling normally starts in the center of the lid and spreads outward. It may come off in sheets or flakes, and is shiny on one side and dull on the other. These carbon deposits are non-toxic. But you might want to regularly remove the build-up. Fortunately, the peeling is easy to remove. Simply brush off all loose particles with a brass brush before you start grilling. To prevent future build-up, after every grilling

session, while the grill lid is warm—not hot—wipe it with paper towels or a mild soap-and-water solution. <http://www.weber.com/bbq/pub/support/gasfaq.aspx>

The Keepers Opinion

Now, if you want a KEEPERS opinion, the solution above is great, but it sounds a lot like work (use a brass brush?!). Look, get a power washer, and blast that lid, kettle top, whatever you call it, and have fun with it. If you don't have one, go to a car wash, and there is even degreaser there. It's quick, it's easy, and it's fun! Grilling

At the Grill? In your KOG Gear? Just hangin' out with friends?

We want to see your pics! [Submit your photos](#) today!

Picture of the Month!

The KOG Nation Goes International

Shopping in Stockholm, Germany is our newest International Keeper, Annette.
DANKE ANNETTE!

Do you have a picture you'd like to share with the KOGNation? [Submit your pic](#) online TODAY!

