

FUN FACTS ABOUT ICE CREAM

- The biggest ice cream sundae ever created was made in Edmonton, Alberta in 1988. It weighed more than 55,000 lbs. and was built by Palm Dairies LTD.
- 80 per cent of the world's vanilla bean used for ice cream is grown in Madagascar.
- July is National Ice Cream Month.
- During Prohibition in the 1920s, many breweries turned into ice cream factories.
- It takes about 50 licks to consume one scoop of ice cream.

ODDEST FLAVOURS

- Avocado
- Garlic
- Dill Pickle
- Jalapenos
- Blue Stilton Cheese



The famous Beer Can Chicken



- 1 chicken, 1.4 to 1.8 kg (3 to 4 lb)
- 10 ml (2 tsp) paprika
- 10 ml (2 tsp) garlic powder
- 10 ml (2 tsp) dry mustard
- 5 ml (1 tsp) BBQ spices
- 5 ml (1 tsp) cayenne pepper
- 10 ml (2 tsp) salt
- 10 ml (2 tsp) pepper
- 2 garlic cloves
- 60 ml (1/4 cup) olive oil or 110 g (1/4 lb) melted butter
- 1 can of beer

Rinse the chicken inside and out with cold water and pat dry. Remove any fat from the body and neck cavity.

Mix the spices. Rub the mixture all over the chicken, generously seasoning the cavity.

Place the chicken in a dish and cover. Leave to marinate overnight (or a minimum of 4 hours) in the refrigerator.

Open the can of beer. Empty half of it into a pie dish. Make a few holes in the top of the can. Add a generous amount of spices (10 ml or 2 tsp) and garlic cloves to the beer remaining in the can.

Preheat one side of the barbeque only to 175°C (350°F).

Sit the chicken on the beer can so that it stands upright in the pie plate without support. You could also use a chicken rack, available in many large department stores. Stretch out the legs and fold in the wings.

Baste the chicken generously with olive oil or melted butter.

Position the chicken on the opposite side of the barbeque from the source of heat. The chicken must be cooked slowly, over indirect heat.

Cover the BBQ and cook for 1 1/2 to 1 3/4 hours depending on chicken size. The internal temperature of the meat should indicate 82°C (180°F) on a thermometer inserted into the thigh.

Let stand for 10 minutes before carving.



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