



GENERATORS AND GAS-POWERED INVERTERS



From powering your camper to powering your factory, we can supply your needs!

Toll free 1-800-322-8440  
 Phone 905-642-3592 • Fax 905-640-1156  
 86 Ringwood Dr., Unit 25, Stouffville  
[www.bulldogservices.ca](http://www.bulldogservices.ca)

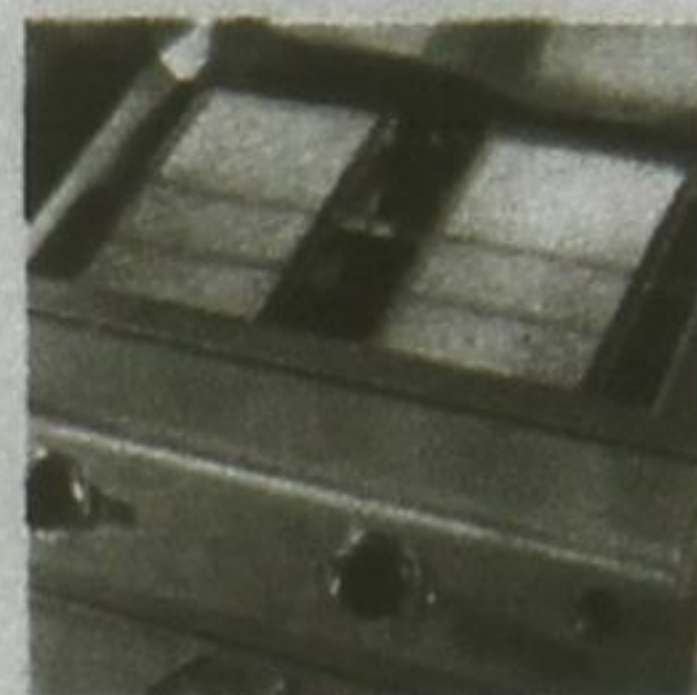
Dealer Inquiries Welcome  
 Visa Mastercard Interac

## It's all about the Heat and not about the Meat! Infrared Grilling!



You can spend all you want on a great steak, but without the right amount of heat from your grill, it will never taste as good as the steak you get at a real steakhouse.

Traditional grills cook by convection at approx. 500-600 degrees. The burners heat up a



secondary element (briquettes, lava rock, or sear plates) and much of the heat is trapped below this secondary element,

therefore the hood must be closed to raise the temperature inside your grill. Once the hood is opened to place food on the grill, the

temperature is immediately reduced. The food eventually cooks from the heated air, using the same concept as an oven. This can cause the food to dry out, and not be as tender as you would like.

An infrared burner has thousands of gas ports which heat up a ceramic material to approximately 1800 degrees within three minutes. The intense heat immediately sears the food, locking in the moisture and flavour. The result is steakhouse quality grilling, right in your own backyard and in less than half the time. Barbequing has never tasted so good. For more information on Infrared Grills contact Rick Bloye @ Outdoor Luxury Ltd. (905-841-3100) or visit our Showroom.

Article submitted by, Outdoor Luxury Ltd., 255 Industrial Pkwy S., Unit 7, Aurora.

# It's Spring! - Time to Get Back to the Garden

"THE MOST COMPLETE ASSORTMENT OF ANNUALS, PERENNIALS and GARDEN SUPPLIES IN TOWN!"



"Family Owned and Operated for over 30 years"

pansies now available

# SICILIA GARDENS

10th Line  
 Just North of the Stouffville Country Market  
 905 640-3727  
 "OPEN 7 DAYS A WEEK"