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**GET YOUR GRILL ON NEVADA, IT IS NATIONAL BARBECUE MONTH!**  
***Kick Off Summer Grilling With Helpful Hints and Tips from Minden Grill Company!***

**May 1, 2007 [Minden, Nevada]** – May is National Barbecue Month, the perfect time to prepare for the official start of the peak grilling season. Grilling is more popular than ever as more people are firing up their grill each year. According to the Hearth Patio & Barbecue Association (HPBA), the industry experienced the fastest year-to-year growth rate with a record-breaking 17 million grills shipped in 2006 -- a 15 percent increase from the previous year.

Fast, easy and enjoyable, outdoor cooking has grown to become a favorite summer pastime. HPBA's *State of the Barbecue Industry* report revealed that grill owners cook out at least once or twice a week during the summer.

"May kicks-off the summer grilling season and that's when people plan their summer first grilling parties," says local barbecue expert, Shannon Johnson, Director of Sales and Marketing for Minden Grill Company, a local barbecue manufacturer. "The annual celebration is a pivotal time for consumers to evaluate their grilling equipment and learn about the newest products and trends when it comes to grilling."

With the most popular grilling days taking place during the summer (Fourth of July, Memorial Day and Labor Day, respectively) consumers can be sure to look to Minden Grill Company, Inc. to help ensure a successful grilling season. Here are ten helpful hints to get grilling:

1. Position your grill in an open area away from buildings and high traffic.

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2. When lighting any grill, always keep the lid open.
3. Check propane tank levels or charcoal supply before the day of the barbecue.
4. Wear clothing that does not have hanging shirttails, frills or apron strings.
5. Marinate foods ahead of time. Always marinate in the refrigerator, never on the counter.
6. Trim the excess fat from meat to avoid flare-ups.
7. Place vegetables and fruits at the outer edge of the grill to prevent burning.
8. Always use long-handled barbecue utensils to avoid burns and splatters.
9. To minimize the loss of juices, use tongs or spatulas to move or turn meats instead of a fork.
10. Use a meat or “instant read” thermometer to ensure meat is cooked thoroughly. As a guideline, poultry 180°F (breasts 170°F); beef, lamb, veal roasts/steaks 145°F to 160°F; any burgers 160°F; all pork 160°F.

To promote National Barbecue Month locally, Minden Grill Company is hosting a variety of grilling specials including free shipping if you call (775) 782-2249 to place your order.

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## About Minden Grill

Minden Grill Company, Inc. is a Nevada corporation focused on the design, manufacture, and sale of contemporary gas grill products. Minden Grill offers an alternative to typical barbeque grill products. Minden Grill's products are the first outdoor gas grills designed to be customized by consumers. The grills offer an unmatched level of assembly ease, aesthetic design, and user-definable features at a cost-competitive price. For more information, please visit [www.MindenGrill.com](http://www.MindenGrill.com) Minden Grill Company, Inc. is a member of the Hearth, Patio & Barbecue Association.