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HOME FIRES TURNING

Get out of the kitchen, cook dinner and enjoy the heat with the SpitJack Hearth Rotisserie. Once the outdoor grill is tucked away for the season, fire cooked meals do not have to be a distant memory. They can now be prepared indoors in about the same time it takes to cook the conventional way with the SpitJack and a wood-burning fireplace. For those lucky souls who have an outdoor fireplace, it can be used all year. Modeled after a classic Tuscan design, the SpitJack is hand finished by artisans in Florence.

The SpitJack, named after the clockjacks of American Colonial times, sits on the hearth directly in front of a burning fire and gently cooks food via radiant heat. Made of cast iron, it is safe, clean, economical and easy to operate. Designed for the novice or experienced home cook, the Spitjack can be purchased as either an electric or manual model. Both versions come fully assembled and ready to use. Its simplicity matches virtually any fireplace configuration and its classic styling fits any décor.

The electric model (\$225 plus shipping) can hold up to 25 pounds of food on two spits. The manual style (\$265 plus shipping) also equipped with 2 spits, holds 18 pounds of food. Baskets, forks, pans and other accessories are also available to enhance the SpitJack cooking experience.

The SpitJack is being imported by former chef/restaurateur Bruce Frankel who dazzled our taste buds in the 80s at his innovative restaurants, Panache and 798 Main. His Boston restaurant, The Colony, specialized in regional New England fare, which reacquainted him with fireplace cooking.

To learn more about the SpitJack and to place an order, call 800 755-5509 or log on to www.spitjack.com for more information.



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<http://www.spitjack.com>