

style

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Fireplace Cooking

Keep the Home Fires Turning

Get out the pork loin and put on the loincloth. Fireplace cooking is now a click away at spitjack.com. Once the outdoor grill is tucked away for the season, fire-cooked meals don't have to be a summer memory.



The Spitjack is named after the clockjacks of American Colonial times and 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. The simplicity of the Spitjack matches virtually any fireplace configuration, and its classic styling fits any decor. Modeled after a classic Tuscan design, the Spitjack is hand-finished by artisans in Florence.

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

The Spitjack (above & left) sits on the hearth in front of a burning fire and gently cooks food via radiant heat indoors and out.