

New Grill

It was Memorial Day, and that meant several things. It meant remembering soldiers that had lost their lives. It meant spending time with family. It meant fireworks and parades. It also meant nice early summer fun. It wouldn't be much of a summer without cooking on a grill.

Grilled food seemed to make every weekend more fun and every occasion more delicious. Dave's family had bought a new grill for Memorial Day weekend. The old one had rusted through and really didn't get the job done anymore. It'd been time for a new one, and Dave's father finally went and got one, because they were on sale for the holiday.



The new grill was a round kettle style grill. It was black and was set up on a tripod with wheels. It had an ash catcher in the bottom for easy cleanup. It also had coated racks to prevent rusting, and a warming rack above the main grill rack. It wasn't the most expensive grill, but it was nice.

Dave helped his dad put the grill together, which took about 30 minutes. They wanted to do it right, but it wasn't very hard. They could follow the directions easily. After that, they set it outside on the back patio, got some charcoal and lighter fluid, and got ready to grill.

They set the charcoal briquettes in a pyramid, doused them with lighter fluid, and used a match to start the fire. When the briquettes were burning well, they stood around and watched until the edges began to get gray. The fire burned out a few minutes later, and they spread the charcoal back out flat. The grill grate went back into the grill to warm up.

It was probably 15 minutes later that they finally put the food on the grill. It wasn't good to do it too quickly, or the food would taste like lighter fluid. They wanted the nice, smoky, charcoal flavor – not lighter fluid flavor.

Half a dozen burgers, a few ribs, and a pack of bratwurst went on the grill. After those got close to done, they put some buns for the burgers and sausages on the top grate to heat up and toast a little. Mom had prepared potato salad, cole slaw, and a few desserts.

The grill worked great, and the food came out tasting so good! Memorial Day was a great time to grill, to remember, and to spend time with family.

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Use the information in the story to answer the questions below.

1. What holiday does the story take place during?
 - A. Labor Day
 - B. Veteran's Day
 - C. Memorial Day
 - D. Flag Day
2. Which of these was NOT a reason why Dave's family got a new grill?
 - A. It was on sale.
 - B. The old one was rusty.
 - C. It was a great holiday to cook out.
 - D. Dave's mom wanted a new one.
3. Which of these is NOT a feature of the new grill?
 - A. coated racks to prevent rusting
 - B. electric fire starter
 - C. tripod legs with wheels
 - D. ash catcher built into the bottom
4. Which of these IS one of the things being grilled on the grill?
 - A. hot dogs
 - B. pork loin
 - C. bratwurst
 - D. corn
5. TRUE OR FALSE: Dave's family seems to enjoy time together on the holidays.
 - A. True
 - B. False

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