

SAN CLEMENTE TRAGEDY

The Case That Changed the Bullying Debate **P. 82**

**Four Stars
for Disney's
Napa Rose!**

**7 Summer
Hikes, One
With Bats!**

Orange Coast Dream Back Yards

Great Ideas to Create a Perfect O.C. Retreat

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JUNE 2011 \$4.95
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BIRTHPLACE OF ROCK!
PROOF THAT IT ALL
STARTED HERE
P. 90

Fantasy Grill

The intimate secrets of a \$6,400 outdoor cooking system

She's a beauty, for sure. But this baby—one of many outdoor cooking options from Huntington Beach-based DCS by Fisher & Paykel—isn't much different from a grill you'd get at Home Depot, right? Dream on. The features that make this 48-inch Professional Grill and cart special may not be obvious, but they can make a big difference when your boy-meets-grill relationship begins to sizzle. "The customer wants high heat, low heat, and easy cleanup," says DCS sales director Matt Sinclair, and like comparable models by Viking, Lynx, Wolf, and others, her inner beauty justifies the \$6,400 price tag.—*Martin J. Smith*

HOOD The rust-inhibiting outdoor-grade stainless steel is the kind used in everything from the bolts on your sailboat to beer-brewing vats. You'll need help with delivery. Your dream grill weighs 345 pounds—and that's without the cart.

Three stainless-steel burners each generate 25,000 BTUs per hour. Ceramic rods above the burners and beneath the grate guarantee quick, even heat across the 879 square inches of primary and secondary cooking areas.

INFRARED ROTISSERIE

Skewer up to 50 pounds of meat on the rod and forks, crank up the motor, and let the grill take over. The motor includes a 50-watt light for night cooking.

SMOKER TRAY

Like to flavor with mesquite? Just load this tray with wood chips and slide it closed. A dedicated 3,500-BTU burner gets it smokin'.

COOKING GRATES

They slope from back to front, which funnels drippings along the length of each double-sided grate. Grease flows into a trough near the grill's front edge, which can be scraped into a removable drip tray.

SIDE BURNERS

Sauté while you sear. Each of these two optional burners is capable of generating 17,000 BTUs.

STORAGE

The drawer on the right lets you hide your propane tank or stow a trash can. The drawers on the left are for short-term cold storage, or to hide utensils and that "Thrilla of the Grilla" apron you find so hilarious.

BEER!

Plug any drawer drain, then fill with ice and microbrews from The Bruery in Placentia, available through local retailers, thebruery.com/locator/scal

