

Wines & Steins BBQ Set-up

- Arrive 5:30
- Open cupboard w/ combination lock, #830, to get key for BBQ grate. Unlock grate & return key immediately.
- Start BBQ fire @ end of pit closest to the back door.
- Burn off grate & clean.
- When coals are ready; spread & lower grate.
- As food is cooked; lower/ raise grate as necessary.
- When finished: completely lower grate & relock.
- Clean up area of any trash, wood, paper, etc...

*Bring wood, oak if possible, from your free source.

*The pit is actually too large for our needs. Bringing your personal, but somewhat larger, BBQ would be more efficient. Especially if using charcoal.

*Bring your flood light & extension cord as needed for dark evenings. There are no lights!