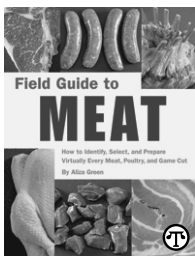


GREAT GRILLING

Field Guide To Meat

(NAPSA)—It's time for all true carnivores to fire up their grills and heat up their broilers. A new book has the potential to make the grilling experience even more enjoyable.

Outdoor cooks know that the best grilling starts out with the best cuts of meat.



That's why "Field Guide to Meat" (by Aliza Green, Quirk Books, \$14.95) is designed to feed their longing for more

information. The book offers tips for selecting, sorting and preparing everything from alligator to rump roast. This practical guide includes more than 100 full-color photographs of cuts of beef, veal, pork, lamb, game and poultry (as well as more than 100 kinds of cured meats and sausages).

Cross-referenced with the photographs are in-depth descriptions of the cuts, including basic history, location in the animal, characteristics, information on how to choose the cut, flavor affinities and serving suggestions. Step-by-step preparation directions tell you whether the item is best marinated, braised, grilled, roasted or pan-seared.

Author and chef Aliza Green has called on her 30 years of hands-on experience working with meat as chef, food writer, teacher and mother to cram as much mouthwatering information as possible into this book.

It's available wherever books are sold and at amazon.com.