

#### May, 2022

#### In this issue:

May Kicks Off National BBQ Month
Fire Magic Pizza Oven Garners Rave Reviews
Discontinued Items
TECH TALKS
NEW Video Recipe from Project Fire - Season 4
RHP Closed on Monday, May 30 in Observance of Memorial Day
"That's MY Grill!"



#### May is National BBQ Month

Cooking meats over an open flame is not a new concept, it's been happening for centuries. We've all fallen for the smoky, delicious char of simple cuts of meats cooked in the great outdoors.

Not only can grilling be delicious, it can also be a healthy way to prepare meals that are relatively lower in fat and calories when compared to meats that are fried.

As we welcome in May, so too should we extend a warm welcome to **National BBQ Month**. Cooking on a grill brings people together in conversation and in anticipation of what mouthwatering foods will be served shortly. Warm weather, icy cold lemonade and BBQ - a backdrop for a carefree day outside in the fresh air

Make this the year you expand your grilling horizon and try pizza, stone fruits or fresh veggies on the grill. Even if you're not particularly comfortable behind the BBQ, give it a shot! Whether powered by charcoal, gas, or electricity, on a fancy grill or basic hibatchi at the beach, it's pretty much a guarantee you'll enjoy the meal.

For great grilling recipes, visit the **Fire Magic website** where Anna Rossi shows you it's fun, easy and delicious! Check it out <a href="here">here</a>.

See renowned BBQ Guru Steven Raichlen's unique video recipes where you can count on step by step instructions taking the guesswork out of

mastering the grill. Check out the **Robert H. Peterson YouTube channel** for Steven's recipes <u>here</u>.

## Fire Magic Pizza Oven Gets Attention from the Experts

Fire Magic's Pizza Oven was recognized by *Design Journal* as a "Hot New Product To The Trade for 2022". We know it's not JUST for the trade, but available to all consumers. *Designjournalmag.com* is the international trade resource for interior designers, architects, and facility managers since 1988.

**Derrick Riches**, one of the most respected barbecue/grilling journalists, and product reviewer, also weighed in on the Pizza Oven. He stated "If you are building an outdoor kitchen and want a pizza oven, this might be the perfect model. Fire Magic made an easy-to-use, intuitive and reliable pizza oven."

#### **Discontinued Items from Real Fyre**



#### Real Fyre Rumford Style Logs/Burners and RED and CHRED Log Sets Discontinued

Effective immediately, the following Real Fyre Rumford style products and all RED and CHRED log sets are being discontinued:

- RUO-18/20 and RUO-24/30 Rural Oak Logs
- RUSO-18/20 and RUSO-24/30 Rural Split Oak Logs
- RUA-18/20 and RUA-24/30 Rural Aged Oak Logs
- All GR-47 Burner systems
- RED-18, RED-24 and RED-30 Red Oak Logs
- CHRED-18/20, CHRED-24 and CHRED-30 Charred Red Oak Logs

While limited quantities may still be available for a short time, these products are being removed from our marketing materials and have been discontinued due to low sales and to improve production capacity. In-house orders for these items will be processed conditional on availability of parts. Please adjust your records accordingly.

May 1, 2022

**Print the Discontinued Products Listing** 

Introducing... Tech Talks - helpful, short tips for troubleshooting Peterson products. We'll tell you how the proper installation can extend the life of Real Fyre Controls. Read on...

#### RHP Tech Talks May, 2022

### Good Installation Practices Mean Longer Lasting Real Fyre Remote Controls

We get reports of Real Fyre gas log remotes not operating properly that could have been prevented by following correct installation procedures. Here are some reminders that contribute to longer lasting remotes:

- Remote receivers should be installed in cooler areas of the fireplace or even in front of the fireplace. Follow minimum distance requirements in the manual.
- If the unit includes a cover/shield for the remote, make sure it is installed properly.
- The fireplace opening must be large enough for the log set being used, including the height of the lip above the hearth (including the door frame if any).
- Make sure the wires are routed properly so they are not exposed to high temperatures. We see many
  instances where the wires are damaged inside the sleeves without any indication that the sleeve was
  damaged.
- Do not place too much lava rock around the receiver. This will cause it to retain more heat.

Also, many times when the remotes don't work it is from the following reasons:

- Batteries are low. Remember to check the batteries in the receiver and in the handheld controller. Both components have batteries. If the receiver is exposed to too much heat, the battery life is very quickly reduced.
- · Follow the synching steps in the manual.
- · Check the wires inside the sleeve for damage.
- Check the battery terminals for corrosion, or for an obstruction stopping the flow of electricity.
- · Check all connections and make sure they are not loose

The Real Fyre manual provide guidance in these areas and should always be referenced.

A complete collection of downloadable manuals can be found on the Real Fyre website ((https://www.realfyre.com/catalogs-manuals/)



Print May's Tech Talks Sheet



## Fire Magic Continues Sponsorship of Project Fire, Season 4

Kicking off the 4th Season of Project Flre, BBQ Guru Steven Raichlen

explores brand new recipes on the Fire Magic, including something I bet you've not tried or thought about, including a completely out-of-the-box segment on *Grilled Ravioli!* 

The 13-episode series showcases the latest equipment, recipes and techniques to help viewers take their grilling to the next level.

Every episode of Project Fire features an <u>ad</u> that airs twice an episode, product usage in select episodes, branded videos and signature recipes that will be available on the Fire Magic website and social channels, as well as promotion of Fire Magic on Steven Raichlen's <u>social media</u> <u>channels</u> and website.

Check the **Project Fire website** for a list of local stations airing the show.

Remember, you can still order *Project Fire* 11x14 point of sale counter cards, (shown above.) Contact <u>literature@rhpeterson.com</u> to order.

Project Fire Video featuring Grilled Ravioli, shown below



RH Peterson Co. will be closed Monday, May 30 to observe Memorial Day.

And to barbecue. There will definitely be something on the Fire Magic Grill!

As we honor and remember our military



men and women who served (and currently serve) our country, we simply say thank you for your sacrifice.

#### "THAT'S MY GRILL!"



Thanks to all who submitted photos for "That's MY Grill!" Your photo may be used in a future issue of RHP Connect.

This well-planned outdoor kitchen comes to us from the beautiful Rocky Mountain state. The homeowner wanted not only a heavy duty grill that could stand up to the cold Colorado winters, but also a Fire Magic beverage center and refrigerator, as well. A generously sized and inviting built-in jacuzzi spa sits in the background, just waiting for guests to enjoy.

The stone used in the island and support pillars is native to Colorado and although the grill island is not particularly large, it's outfitted with

everything you'd need to enjoy a beautiful afternoon or evening, complete with refreshing beverages and a meal cooked on the grill.

Thank you @dreammakerslandscape for your submission. Their tagline? Bringing dreams into reality by redefining luxury. I couldn't have said it better myself.

# Thank you and cheers to good health.

