



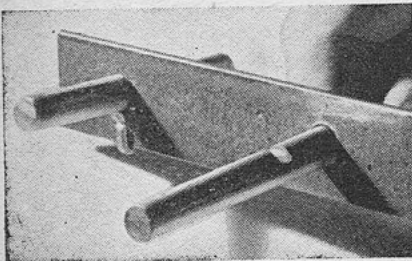
*Bertram Brownold made this grill and uses it whenever he can.*

## Outdoor Grill Is Safe and Portable

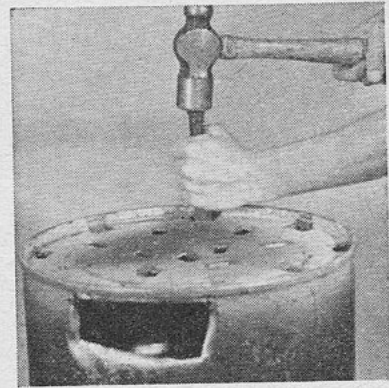
**You can build one like it for back-yard broiling.**

ONCE you taste charcoal-broiled steak, you just don't want it any other way. Store-bought outdoor grills can cost as much as \$125, but you can make this one from an old 30-gallon oil drum, which is generally yours for the scrounging. It will do nearly anything that costly grills do. Its fire is so well guarded that it can be used in a small back yard. And it fits into the trunk of a car for picnics.

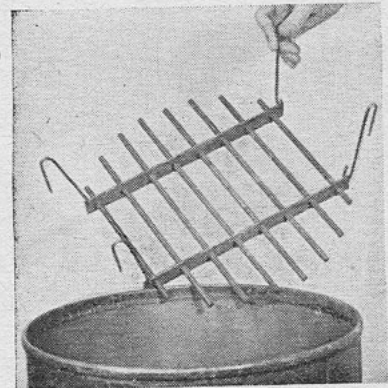
For the grate, drill  $\frac{1}{2}$ " holes in the iron strips. File notches in  $\frac{1}{2}$ " rods where they pass through, and push the strips into these notches. Into the crescent-shaped gap left below each rod, drive a small cut nail, bending it around the strip to lock it. Use the grate alone for a big broiling surface. Burn wood on it to start charcoal going in the wire box when a smaller surface will do. Clean the drum well.



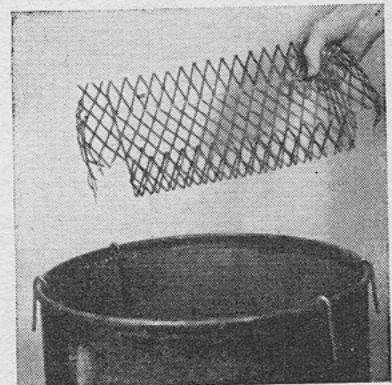
**Cut out head of drum, using hammer and cold chisel. File off rough spots.**



**Punch bottom holes for draft and cut side opening for stoking, ash removal.**



**Grate of  $\frac{1}{2}$ " iron rod and  $\frac{1}{8}$ " by 1" flat iron strip is suspended inside drum.**



**Make charcoal box of wire lath, with two sides long enough to hook over drum.**