

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
PRECIS SYNDICATE, INC.**

415 Madison Avenue, 12th Fl.
New York, New York 10017

90 WORDS, 30 SECONDS

GREAT GRILLING

CHEF EDWARD LEONARD, CERTIFIED MASTER-CHEF AND LE CORDON (KOR-DON) BLEU (BLU) EXECUTIVE CHEF, OFFERS THIS ADVICE ON GRILLING BURGERS. FIRST, HEAT UP THE GRILL AND BRUSH THE GRATES WITH OLIVE OIL TO KEEP THE PATTIES FROM STICKING. DON'T PRESS DOWN ON THE MEAT WITH A SPATULA. THIS SQUEEZES THE JUICES OUT. HE ALSO RECOMMENDS ANYONE WITH A PASSION FOR COOKING CHECK OUT THE LE CORDON BLEU MASTER-CHEF CLASSES. LE CORDON BLEU CAMPUSES ACROSS THE COUNTRY HOST HANDS-ON CLASSES WITH PROFESSIONAL INSTRUCTORS EACH MONTH. LEARN MORE AT CHEFS--DOT--E-D-U.