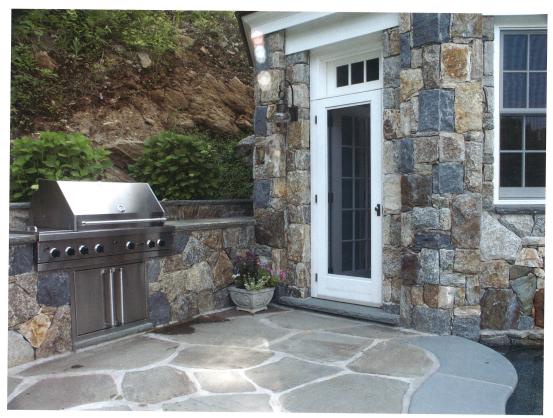
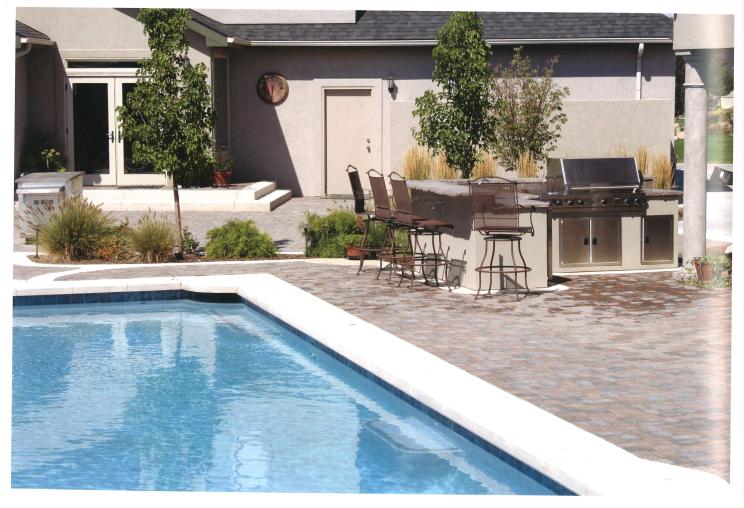
## **Grill Thrills**



A barbeque center is conveniently located next to the back door, set within a stone wall complete with buffet shelf perfect for outdoor serving. Courtesy of Conte & Conte, LLC

Below: A barbeque and eating bar has been situated halfway between the pool and a pavilion, convenient to both outdoor gathering places. Umbrellas can be fitted onto the counter of the eating bar to help keep the sun off the people sitting there. Courtesy of Custom Pools, Inc.



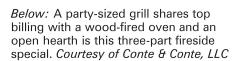
## **Wood-Fired Ovens**

## **Wood-fired Ovens**

An increasingly popular outdoor installation is the wood-fired oven, a small fireplace that is super heated with kindling, then the fire is swept aside and pizzas and breads are prepared within minutes. This ageold, simple technology has entire cults dedicated to its perfection, from the perfect shape of the interior, to the perfect make-up of the oven material. An imperfect science, wood ovens lend themselves to fun and scrumptious culinary experimentation.



A fire heats a wood oven while pizzas lie at the ready. A mop-like tool will be used to sweep the fire and ash aside once the oven is hot enough to quick-cook the food. This sculpted oven has been decorated with a grape leaf motif to enhance its Mediterranean appearance. Courtesy of Alchymia Wood Fired Ovens







Wood-fired ovens can be built in various sizes and forms. A round oven like this one heats up fairly quickly and evenly, which makes it ideally suited for cooking pizza *Courtesy of Fogazzo Wood Fired Ovens and Barbeques* 

