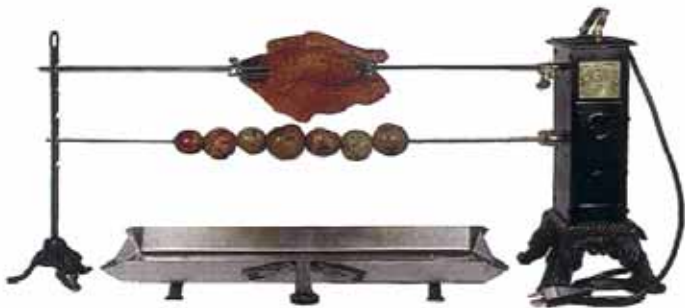


NUTS AND BOLTS

By John Budris



The electric model (\$225, plus shipping) can hold up to 25 pounds of food on two spits. The manual style (\$265, plus shipping), also equipped with two spits, holds 18 pounds of food. Baskets, forks, pans, and other accessories are also available. For more information or to order, call 800-755-5509 or visit www.spitjack.com.

KEEP THE HOME FIRES TURNING

After you tuck that outdoor grill away for the season, you can still have fire-cooked meals — if you have a fireplace and a Spitjack. This device sits on the hearth and gently cooks food via radiant heat from the fire. Made of cast iron, it is safe, clean, and easy to operate. The Spitjack, which comes in electric or manual versions, is modeled on a classic Tuscan design and is hand-finished by artisans in Florence. It is being imported and marketed by former Boston-area chef and restaurateur Bruce Frankel.

“There’s an undeniable magic and mystery to cooking with real fire and real wood,” says Frankel. “The tastes, the smells — the whole chemistry is just something you cannot duplicate in any other kind of cooking.”



THE SPITJACK, modeled on a classic Tuscan design, allows you to cook right in your fireplace. This manual model is \$265, while the electric version (top left) is \$225.