

## 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

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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 age-old, 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*



*Below:* A party-sized grill shares top billing with a wood-fired oven and an open hearth in this three-part fireside special. *Courtesy of Conte & Conte, LLC*

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*

