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From: Lobel's Culinary Club
To: WINECOUNTRYWEAVER@AOL.COM
Subject: Is It Done Yet?
Date: Tue, 27 Jun 2006 10:34:57 -0400



*Wall Street Journal Ranks
 Lobel's Sausages "Best Overall"*



In the Friday, June 9 edition, the *Wall Street Journal* picked Lobel's sausages "Best Overall" in a blind comparative tasting.

The *Journal* rated Lobel's Sausage Variety Pack tops when compared to offerings from several different online purveyors.

"The Variety Pack lived up to its name and was the most flavorful of all," wrote WSJ's Noah Rothbaum.

Read more about the tasting, or visit Lobel's Sausage Shop.



Here is what's currently on Lobel's Blackboard:

Sausages available for pre-order:

- Fresh Cajun Sausage
- Fresh German Bratwurst

Temperature Control 101

When it comes to cooking on a grill, nothing is more disappointing than getting your taste buds all set for juicy medium-rare and



your eyes set for a crunchy crust with deliciously pink middle only to find the black exterior and dry, grey interior of overcooked.

Throughout the grilling season, questions about cooking times and the temperatures associated with varying degrees of doneness are among the most-asked in emails and customer calls to Lobel's of New York.

So, here are the essentials. You can get lots more information in these places:

- [Prime Time: The Lobel's Guide to Great Grilled Meats](#)
- As a quick reference, [The Lobel Family Guide to Grilling](#) is available to download for free
- The online [Lobel's Official Guide to Meat](#) has lots of information about handling and preparing various cuts

Let's begin with your goal (doneness) and then see how to get there.

Doneness

In most cases, take the meat off the heat about 3 to 5 degrees lower than your desired degree of doneness. Let it rest for 5 minutes for steaks,



To celebrate the season of backyard cooking, we're pleased to introduce eight summer packages.

These new packages are perfect for outdoor cooking and family picnics. All the packages include meat and condiments or seasonings.

You can even throw one of our new packages into a Lobel's Signature Cooler Bag with some cold packs or ice and you're set to go!

We've got a package to suit any taste:

- Backyard Variety Pack
- Double Strip Grilling Pack
- Hanger Steak Grilling Pack
- Heat of the Caribbean Pack
- Sausage Grilling Pack
- Taste of Asia Grilling Pack

A Steak Worth of a King



**WAGYU BONE-IN
 HIP SIRLOIN**