

# WITTUS®

FIRE BY DESIGN

## Wittus Newsletter

March /April 2018

### Spring is Just Around the Bend



Before you know it, it's Spring again! Who's not looking forward to shedding a few layers and playing outside in the warmer weather... and while your at it, get out your grilling apron and cook up a meal in celebration. The Firebird joins the Phoenix grill, Happy Pizza oven, and Faltovn camp stove in our collection of outdoor products, see our website

[www.wittus.com](http://www.wittus.com), along with all that Wittus has to offer.

### Armenian Burgers on the Grill

Prep Time: 45 Min

Cook Time: 7-15 Min

Plump, juicy sweet patties seasoned with zesty cumin and red pepper flakes.

#### Ingredients:

1 lb. ground beef or meat of choice

1 large egg, lightly beaten

1 clove minced garlic

1 tsp. cumin

¼ tsp. red pepper flakes

1 tsp. olive oil

Salt & pepper to taste

Cracked wheat fine ground as a drying agent



#### Directions:

Mix everything except the cracked wheat together in a large bowl. Add the cracked wheat to dry out the mixture enough to be able to handle it. Form a ball inside the bowl and refrigerate 45 minutes uncovered. Take out of fridge and form elongated patties and cook on the grill until cooked through. Time will vary depending on how thick the patties are. They should be firm when prodded. Serve immediately.

### How to Build a Wood Burning Fire



Building a fire can be easy and fun if you know what you need to do ahead of time. Making sure that you have all the supplies on hand to succeed at the task is a key factor. Here's how to build the best fire ever in no time.

- Assemble the materials you will need: kindling, newspaper, wood, and a lighter.
- Open the air control on the stove fully.
- Crumple the newspaper in 2-3 loose balls.
- Build a tee pee on top of newspaper balls with 3-4 pieces of kindling.
- Light the paper and close door leaving a crack open.
- Once kindling catches, add a larger piece of wood.

### Stove News

#### One Stop Shopping with Style

*"The centerpiece of my kitchen is our wood-burning cook stove. It's a big stove, standing over five feet high and almost three and a half feet wide. It has an oven, a warming oven, a solid copper water reservoir with a tap, and a large cook top surface with six lids. We keep a fire burning in this stove non-stop through all the winter months, and it provides enough heat to keep one entire floor of our house warm and cozy despite our extremely cold outdoor temperatures."*

*~ Choosing Voluntary Simplicity*

### Woodfired Kitchen Stove

Cooking just got more interesting with wood fired cook stoves from deManincor in Italy, brought to you by Wittus. The Domino 6 & 8 Maxi are modern cook stoves with country style and charm, the Domino is the perfect addition to a kitchen that strives to have it all. Also available are the Domina, Atmosfera, and Eco 90 & 80. See all the options on our website.



### Klassic Cook Stove



The Klassic wood burning cook stove is truly a wood burning classic. A stove that has great presence when placed in a room, this fashionable stove is created by industrial designer Bent Falk of Denmark. Proudly made in the USA by skilled fabricators using American steel and ingenuity for a truly handcrafted quality product. The oven compartment comes with a thermometer and a natural 2" thick Brazilian soapstone baking liner. A stove that truly warms both food and heart!

### Progetto Fuoco Trade Show

A top of the line international hearth industry trade show that takes place bi-annually, Progetto Fuoco is one of the best places to see new products from European manufacturers. Show dates are February 21-25 in Verona Italy. The Wittus' will be in attendance, so stay tuned for the show review and some new products!

