



This Year's Vesta Award Goes to... Bradley Smoker.

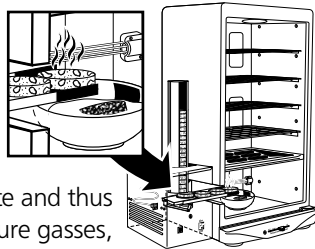


The Bradley Smoker was honoured with the Award for Charcoal/Wood barbecues at this year's Vesta Awards ceremony presented by Hearth & Home Magazine in Salt Lake City, Utah.

The Vesta Awards, which were created to recognize companies and their products that have served to advance the industries, were open to all manufacturers and importers. 90 products were subsequently entered. Judging teams were made up of retailers, distributors, product designers, test lab engineers, affiliate leaders and industry experts in order to represent a balance of disciplines.



The Bradley Smoker is a unique smokehouse in which Flavour Bisquettes are burned for 20 minutes each so that the temperature does not fluctuate and thus eliminates high temperature gasses, acids and resins that can distort food flavour.



The Bradley Smoker makes clean tasting food, without any aftertaste.

The smoker is a 110-volt electric smoker whose low-temperature cooking environment is perfect for west coast seafood delicacies as well as traditional barbecue meals such as beef brisket, pork shoulders or ribs. Depending on the outdoor ambient temperature, it can be used continuous hot or cold smoking. In this manner the Bradley Smoker is ideal for any cooking environment.



For additional information, call toll free **1-800-665-4188** or visit our website at **www.bradleysmoker.com**

