

Oklahoma Gazette

221 B. Baker St. Pub & Grill locations in Oklahoma City and Texas are hosting rounds in a bartender's competition.

At 8:30 p.m. Tuesday, veteran bartenders will demonstrate speed, accuracy and showmanship while preparing cocktails at the Baker St. Pub & Grill, 2701 W. Memorial. Registration is at 7:30 p.m.

The top two contenders from each of the five competitions in Texas and Oklahoma, including Tuesday's round, will advance to the qualifying finals Feb. 13 in Houston with \$5,000 in cash and prizes at stake.

The overall winner there will compete in the "Legends of Bartending 2007" contest March 4-6 in Las Vegas, Nev. For more information, visit www.sherlockspub.com.

WHAT GUYS REALLY WANT



Scott Grigsby



Christy Grigsby

Just whisper words such as Viking, Lynx, Cookshack (based in Ponca City) and Hasty-Bake Charcoal Ovens (based in Tulsa), and the average pit master and grill jockey will sit right up. Those particular brand names mean something to barbecue buddies who enjoy the live-fire experience.

The brands are just a few of the mid-range to the top-of-the-line grills, smokers and electric smokers carried by a new business, Everything Barbecue, which opened the day after Thanksgiving.

Scott and Christy Grigsby are proprietors of the store at 13833 N. May, at the northwest corner of N. May Avenue and Memorial Road. The couple has gathered a whole spectrum of barbecue tools such as unique basting brushes, mitts and cookbooks.

For the guy or gal who loves barbecuing out back, Everything Barbecue is a one-stop place to gather up all those backyard accessories, plus the

closed the business. The steak house was reviewed by *Oklahoma Gazette* Jan. 17.

READY FOR VALENTINE'S DAY?



Rhett Lake

If you haven't made those all-important Valentine's reservations at a restaurant, yet (do it now!), there's another option: Have a romantic dinner in front of the fireplace at home.

Rhett's Meat Market at 9300 N.

May is offering heart-shaped rib eyes.

"Most men prefer the rib eyes, and although this heart-shaped rib eye is kind of a novelty, it is fun," said Rhett Lake, the meat cutter.

Not only will Lake, the proprietor, fill orders, he also will give customers a packet of his special rub and advice on how to cook the rib eyes perfectly.

"Put the rub on the meat an hour before you are going to cook it, and leave the meat at room temperature while the rub soaks into the meat," Lake said. "The main key is that if you want a steak that is medium rare, it will have a 'spongy' texture. Once it gets into a 'firm' state, it will have a medium texture. Poke it with your finger or tongs."

Lake said it's hard to determine how much time cooking takes because people might be using a grill outside or a broiler inside.

"Use your common sense," he said. "Some people like their steaks three-quarter inches thick, while others like them an inch and three-quarters thick."

Lake also sells tender Chateaubriand, a thick and succulent cut of beef from the center of the tenderloin with enough meat for two people. "Chateaubriand" refers to a method of cooking beef named for François Chateaubriand, a 19th century French statesman and author. Lake sells a fair amount of those cuts for Valentine's, too.

Reach Lake at his store at 752-2874.

—Compiled by Carol Smaglinski,
Gazette food editor



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