

Check us out on Facebook at [facebook.com/northweststoves](https://facebook.com/northweststoves)



**JØTUL**

**Save up to \$300**

Until September 30th, consumers can save up to \$300 off the retail price of any Jotul wood or gas stove or insert.

During this optional program, consumers



simply get \$100, \$200 or \$300 off at the point of sale. This discount is then split 50-50 between the dealer and Northwest Stoves

upon receipt of the customer's invoice showing the discount given.

The promotion will appear no Northwest Stoves website (in the "What's Happening" section on the front page), so any Jotul dealers surely will get some traction!

**A review of the UNA—a portable charcoal grill (by Clinton Tod)**

The whole point of this portable charcoal deal as far as I can tell is to go somewhere remote, grill meat over charcoal, talk about grilling over charcoal and how neat it is to do that remotely, and drink beer. Not necessarily in that order. It's a very well thought out design. the coloured lid (mine was red but it's available in 5 colours) turns into the grill stand. the stainless steel innards include a two level cooking grate, charcoal grate ash collector, and even a lift tool, which is brilliant. Why? It's a tiny grill; you may need to add more charcoal. A company that gives you a flat packing way to do that really thought about the design.

The full colour, multi-language manual is short and sweet. The second purpose of the grill also comes into light if you read it: the inventor had some table scorching issues with a previous charcoal device, so this one has a giant amount of airspace between the bottom of the grill and your grilling surface. If you place your hands under the grill and on the stand, they won't get warm. I grilled on two surfaces with the UNA: a wood picnic table from 1987 or so, and a glass top outdoor table. Other than some grease spatter (because I was grilling) there was no physical detriment whatsoever.

I did skewers both times I cooked on it. With a side dish you can comfortably cook something fast and feed about four people. If you're trying to grill everyone a steak and some corn on the cob, you've picked the wrong grill. Lighting time to grilling ready was around 15 - 20 minutes. I used



**Quickfire Weatherproof Fire Starter**

Coming soon to Northwest Stoves, Quickfire non-toxic weatherproof firestarters.

Available in bag quantities of 12 or 25, or even a 50 piece tub, the Quickfire Firestarter produces an instant flame that will burn 10 inches high for 10 minutes. Made entirely from paraffin wax (including the package), Quickfire will light immediately, even after being completely under water!



Because it contains no toxic chemicals or odours, Quickfire is a perfect option for camp fires, barbecues, fireplaces, wood stoves—just about any place you need to light a fire!

We will have details of skus and prices soon.

lump charcoal and cut a Rutland firelighter square in half, lit both ends, and it worked quite nice. I also comfortably had heat for about an hour, which for the size of the basket was quite surprising. I actually topped it up near the end of the cook, but it was completely unnecessary and just prolonged cleanup into the next day. Dan Kosovic had about the same about of time with Nature's Own (sugar maple) charcoal when he was grilling with the UNA.

Clean up is easy. Dispose of ashes, and everything went into the sink. All of the stainless is dishwasher safe.

The two different grill heights is nice, but I ended up using the closer, flatter surface. I found that unless you're a skewer balancing master, they always wanted to spin to the heavy side down.

There has been definite interest (think camping, tiny homes, and bus living). The colours and concept screams Millennial. I don't feel that at a \$179 retail, the price is too bad either, as other models on the market can go for upwards of \$250.

If you can get the UNA in the hands of the right person, I think the grill will be a hit.