



6 DELICIOUS RECIPES

YOUR SUMMER GUIDE

BERNZOMATIC

SUMMER COOKING SIMPLIFIED

8

EASY DIY PROJECTS



**BUILD A GRILL CADDY FROM SCRATCH!
PAGE 46**

**+
PARTY SOLUTIONS**

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CULINARY

FEATURING RECIPES FROM:

CHEF MICHAEL FERRARO

(PICTURED RIGHT)

FRESH OFF THE GRID

WWW.FRESHOFFTHEGRID.COM

50 CAMPFIRES

WWW.50CAMPFIRES.COM



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MICHAEL FERRARO'S

DOUBLE FLAME OYSTERS WITH SPINACH AND PARMESAN

SERVES 6-8

INGREDIENTS

1 DOZEN MEDIUM SIZED OYSTERS

4 CUPS BABY SPINACH

2 GARLIC CLOVES, MINCED

1 SHALLOT, MINCED

2 TABLESPOONS PERNOD

2 TABLESPOONS BUTTER

¼ CUP BREADCRUMBS

5½ OUNCES PARMESAN CHEESE

½ CUP WATER

½ CUP MILK

4 WHOLE EGGS

¼ CUP PARMESAN (GARNISH)



STEP 1: SPINACH

1. In a large sauté pan over medium heat, add 1 tablespoon butter
2. Add garlic and shallot, sauté until translucent (for approximately 3 minutes)
3. Add spinach, season with salt and pepper
4. Once spinach is fully wilted (3-5 minutes), remove, strain and pat dry; hand chop spinach
5. Preheat same pan over high heat, combine spinach, Pernod, and Flambé using **Bernzomatic TS4000** to ignite, add remaining tablespoons of butter
6. Cook spinach until excess liquid is evaporated
7. Remove from heat, add breadcrumbs, cool and reserve

STEP 2: CUSTARD

1. In a medium sized sauce pan, combine parmesan, milk, water and cook over low heat until cheese is fully melted
2. Turn heat to lowest setting, whisk eggs into mixture until mixture reaches 185 degrees Fahrenheit
3. Remove from heat, puree in blender then pass through fine sift
4. Pour into piping bag
5. Once fully chilled, it will be thick enough to pipe

STEP 3: OYSTERS

1. Preheat outdoor grill on highest setting
2. Clean outside of oysters, open oysters and unlock muscle
3. Add 1-2 teaspoons of spinach mixture over each oyster depending on size
4. Carefully place oysters in between grill gates
5. Pipe a dollop of parmesan custard onto center of the oyster
6. Sprinkle parmesan over custard and oyster (approximately 1/2 teaspoon per oyster)
7. Use **Bernzomatic TS4000** to brûlée custard, while simultaneously cooking the top of the oyster
8. Total cooking time is approximately 3 minutes
9. To plate, place oysters on top of a bed of rock salt. Serve with lemon.



MICHAEL FERRARO'S

CORN SUCCOTASH WITH TORCHED BACON

SERVES 6-8

INGREDIENTS

6 EARS OF CORN, KERNELS
REMOVED AND COBS RESERVED

4 GARLIC CLOVES, SLICED

1 LARGE SHALLOT, SLICED

1 CUP ASPARAGUS, TIPS BLANCHED
IN SALTED WATER

½ CUP FAVA BEANS,
BLANCHED IN SALTED WATER

2 CUPS CORN KERNELS

8 CHERRY TOMATOES

4½" THICK x 4" PIECES OF SMOKED,
UNCURED BACON

3 TABLESPOONS PURE
MAPLE SYRUP

3 TABLESPOONS LIGHT
BROWN SUGAR

2 TABLESPOONS OF
WHOLE BUTTER

6 SPRIGS FRESH THYME



STEP 1: CORN STOCK

1. In a medium sauce pot, combine 2 quarts water, 6 corncobs, garlic & shallots, 6 sprigs fresh thyme
2. Simmer over medium heat for 45 minutes
3. Strain liquid into small sauce pot
4. Add 1 cup corn kernels and simmer for 15 minutes
5. Pour into blender and puree until smooth while adding 2 tablespoons of whole butter
6. Season with salt and pepper

STEP 2: VEGETABLES

1. Blanch asparagus & fava beans separately in 4 quarts of roiling boiling water
2. Remove and shock in ice water

STEP 3: CORN

1. In a small bowl, mix 1 cup corn kernels, 2 tablespoons extra virgin olive oil, and season with salt and pepper
2. Spread on a flat baking tray and bake at 350 degrees for 12 minutes

STEP 4: TOMATOES

1. Score tip of each tomato with pairing knife and blanch in roiling boil water for 10 seconds
2. Remove and shock in ice water

STEP 5: BACON

1. In a cast iron skillet, crisp both sides of bacon over medium heat
2. In a small bowl, add maple syrup and brown sugar, microwave mixture for 30 seconds

STEP 6: PLATING

1. In a medium sized sauce pan, add corn puree, roasted corn, fava beans and asparagus
2. Bring to simmer, adjust seasoning with salt and pepper
3. Serve in a cast iron skillet and place bacon slabs in the center of the skillet
4. Drizzle 1 teaspoons of maple syrup mixture over each slab of bacon and brûlée with torch with **Bernzomatic TS4000**
5. Garnish with blanched tomatoes



MICHAEL FERRARO'S

GRILLED NY STRIP STEAK & DRUNKEN ONIONS

SERVES 1-2

INGREDIENTS

12 OUNCE CENTER CUT NY STRIP STEAK

2 OUNCES WHITE SAMBUCCA

2 SPANISH ONIONS, THINLY SLICED

4 SPRIGS FRESH THYME

2 TABLESPOONS BUTTER



STEP 1: ONIONS

1. In a large sauté pan over medium heat, add butter, onions, thyme, salt and pepper
2. Slowly cook until achieving deep caramelization (approximately 45 minutes)
3. Once caramelized, remove thyme sprigs

STEP 2: STEAK

1. Pre-heat grill on high heat
2. Liberally season all sides of meat with salt and pepper
3. Sear steak (approximately 3 minutes on each side)
4. Rest steak for an additional 3 minutes off heat to achieve medium temperature

STEP 3: PLATING

1. On a ceramic plate, place steak and caramelized onions in plate center (you may serve steak, either slice or keep whole)
2. Drizzle Sambucca over onions, ignite with **Bernzomatic TS4000** torch and flame until alcohol is burned off



FRESH OFF THE GRID'S

TORCHED FRUIT SALAD

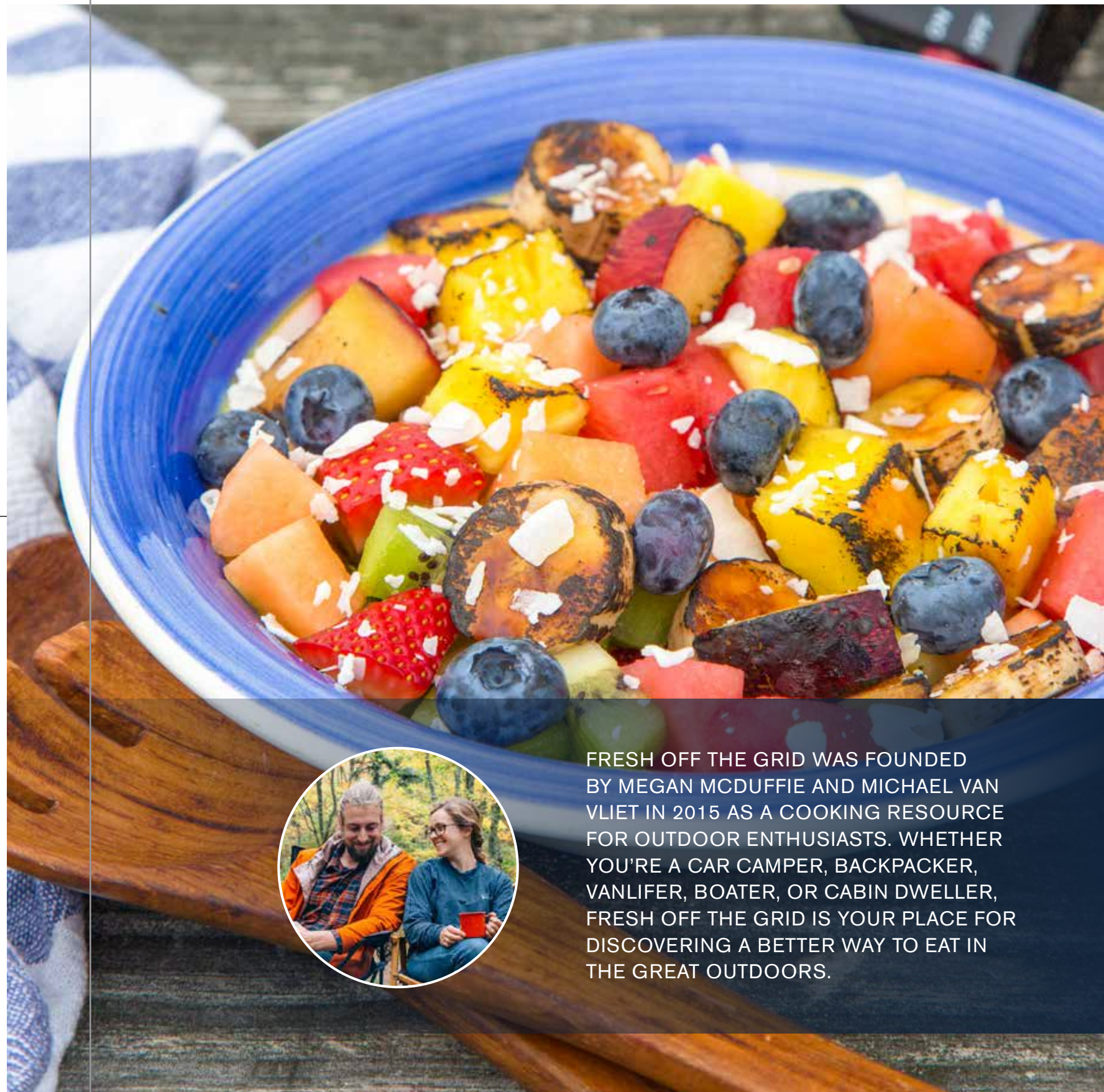
SERVES 6-8

INGREDIENTS

4-6 CUPS FRUIT (SUCH AS STRAWBERRIES, WATERMELON, PLUMS, NECTARINES, BANANAS, PINEAPPLE, MELON, BLUEBERRIES)

1-2 TABLESPOONS SUGAR

¼ CUP TOASTED COCONUT FLAKES



FRESH OFF THE GRID WAS FOUNDED BY MEGAN MCDUFFIE AND MICHAEL VAN VLIET IN 2015 AS A COOKING RESOURCE FOR OUTDOOR ENTHUSIASTS. WHETHER YOU'RE A CAR CAMPER, BACKPACKER, VANLIFER, BOATER, OR CABIN DWELLER, FRESH OFF THE GRID IS YOUR PLACE FOR DISCOVERING A BETTER WAY TO EAT IN THE GREAT OUTDOORS.

**STEP 1:**

Cut fruit into bite sized pieces.
Sprinkle the sugar over the plums, nectarines, bananas, and pineapples.

**STEP 2:**

Holding the **Bernzomatic TS4000** torch 6" above the fruit, sweep the flame over the fruit in a steady motion until the sugar has caramelized.

**STEP 3:**

Place all fruit into a large bowl and toss to combine. Sprinkle with the toasted coconut + serve!

FRESH OFF THE GRID'S

TORCHED LEMONADE & BOURBON COCKTAIL

SERVES 4

INGREDIENTS

½ CUP + 1 TABLESPOON
SUGAR, DIVIDED

½ CUP WATER

½ CUP LEMON JUICE
(FROM 4-5 LEMONS)

½ CUP BOURBON

ICE



STEP 1:

Cut the lemons in half and sprinkle the remaining tablespoon of sugar over the cut edges.

**STEP 2:**

Holding the **Bernzomatic TS4000** torch 6" above the lemon halves, sweep the flame over the lemons in a steady motion until the sugar has caramelized.

**STEP 3:**

Juice the lemons into a medium pitcher (placing a mesh strainer over the pitcher will help catch the seeds).

**STEP 4:**

Add the simple syrup and bourbon and stir to combine.

SIMPLE SYRUP

To make the simple syrup, combine ½ cup sugar and water in a small saucepan and stir over medium heat until the sugar has completely dissolved.

Remove from heat and set aside to cool.

**STEP 5:**

Fill the pitcher with ice to chill, then split among 4 glasses and enjoy!



50 CAMPFIRE'S

5 GOOEY TORCHED CAMPFIRE CONES

SERVES 1

PREP TIME 5 MINS COOK TIME 3 MINS TOTAL TIME 8 MINS

If you're a fan of campfire s'mores, and you've never heard of a Campfire Cone – you're missing out. It's all of the goodness of America's favorite campfire treat, neatly packed into an ice cream cone.

As you can see with the following recipes, the sky's the limit with regards to ingredients and flavor combinations.

Campfire cones are incredibly versatile, and can be made directly on hot coals, on a grill – or in this case with a Bernzomatic torch.

The torched version can be made year round, and make for a quick camping treat that kids and adults are sure to love!



“ IF YOU'RE A FAN OF CAMPFIRE S'MORES, AND YOU'VE NEVER HEARD OF A CAMPFIRE CONE – YOU'RE MISSING OUT. IT'S ALL OF THE GOODNESS OF AMERICA'S FAVORITE CAMPFIRE TREAT, NEATLY PACKED INTO AN ICE CREAM CONE...THE SKY'S THE LIMIT WITH REGARDS TO INGREDIENTS AND FLAVOR COMBINATIONS. ”

–50 CAMPFIRES

**BIRTHDAY CAKE TORCHED
CAMPFIRE CONE**

- 1 HANDFUL MINI CHOCOLATE WAFERS, CHOPPED
- MULTI-COLORED SPRINKLES
- 1 HANDFUL OF PINK MINI MARSHMALLOWS
- 1 ICE CREAM CONE



**CHOCOLATE HAZELNUT & BANANA
TORCHED CAMPFIRE CONE**

- 1 SPOONFUL CHOCOLATE HAZELNUT SPREAD
- 1 BANANA, THINLY SLICED
- 1 HANDFUL OF MINI MARSHMALLOWS
- 1 ICE CREAM CONE



**PB & CARAMEL TORCHED
CAMPFIRE CONE**

- 1 SPOONFUL CARAMEL SAUCE
- 1 HANDFUL CHOPPED PEANUT BUTTER CUPS
- 1 HANDFUL OF MINI MARSHMALLOWS
- 1 ICE CREAM CONE



**ROCKY ROAD TORCHED
CAMPFIRE CONE**

- 1 HANDFUL OF MIXED NUTS
- 1 HANDFUL OF MILK CHOCOLATE CANDY
- 1 HANDFUL OF MINI MARSHMALLOWS
- 1 ICE CREAM CONE



**PB & "J" TORCHED
CAMPFIRE CONE**

- 1 HANDFUL OF FRESH BERRIES
- 1 SCOOP OF PEANUT BUTTER
- 1 HANDFUL OF MINI MARSHMALLOWS
- 1 ICE CREAM CONE



STEP 1: STUFF THE INGREDIENTS

Like I mentioned earlier, the sky's the limit when it comes to campfire cones. While some people might really enjoy a savory cone – I created all of my recipes to include marshmallows. I guess I'm just a traditionalist that way.

Once you've got your ingredients picked out, stuff them into an ice cream cone. I usually go with either a sugar cone – or a waffle cone, however a standard cone works great as well. When your cone is perfectly stuffed, wrap the whole thing up in a sheet of heavy duty aluminum foil.

**STEP 2: TORCH THE CONE**

I like to use a Bernzomatic high heat torch. Their **TS4000** or **TS8000** work really well. The TS8000 allows variable heat control – so you can output a large flame, but control the intensity of it. If you're planning on torching your cone indoors, I highly suggest using the cooktop in your kitchen as your surface. Put down a cookie sheet, and turn on your exhaust fan. Although torched campfire cones are pretty easy to make – there's a learning curve with regards to timing and heat control...and we all know that marshmallows are flammable! If you're planning on torching up your campfire cones at the campsite – make sure that you've cleared your area from flammable materials. The foil (and the ingredients inside) are going to get hot! Like I mentioned, timing is everything, and it really depends on the ingredients that you're using. In an ideal scenario, the chocolate is melty – and the marshmallows perfectly toasted.

**STEP 3: ENJOY**

Once you perfect your torched campfire cone technique, you might be ruined from s'mores. It's personal taste, but it's tough to beat your favorite sweets wrapped up nicely inside of a delicious ice cream cone. This is also a great campfire dessert to make with kids – as long as the adult handles the torching part!

Without further ado...I hope you enjoy these 5 Goopy Torched Campfire Cones.

MAKER

LEARN HOW TO MAKE A PARTY TRAY,
CORNHOLE SET, AND GRILL CADDY!

FEATURING PROJECTS FROM:

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GRILL CADDY

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ALEX MAZHUKHIN'S

WOODBURNT + COPPER DIY CORNHOLE SET

MATERIALS

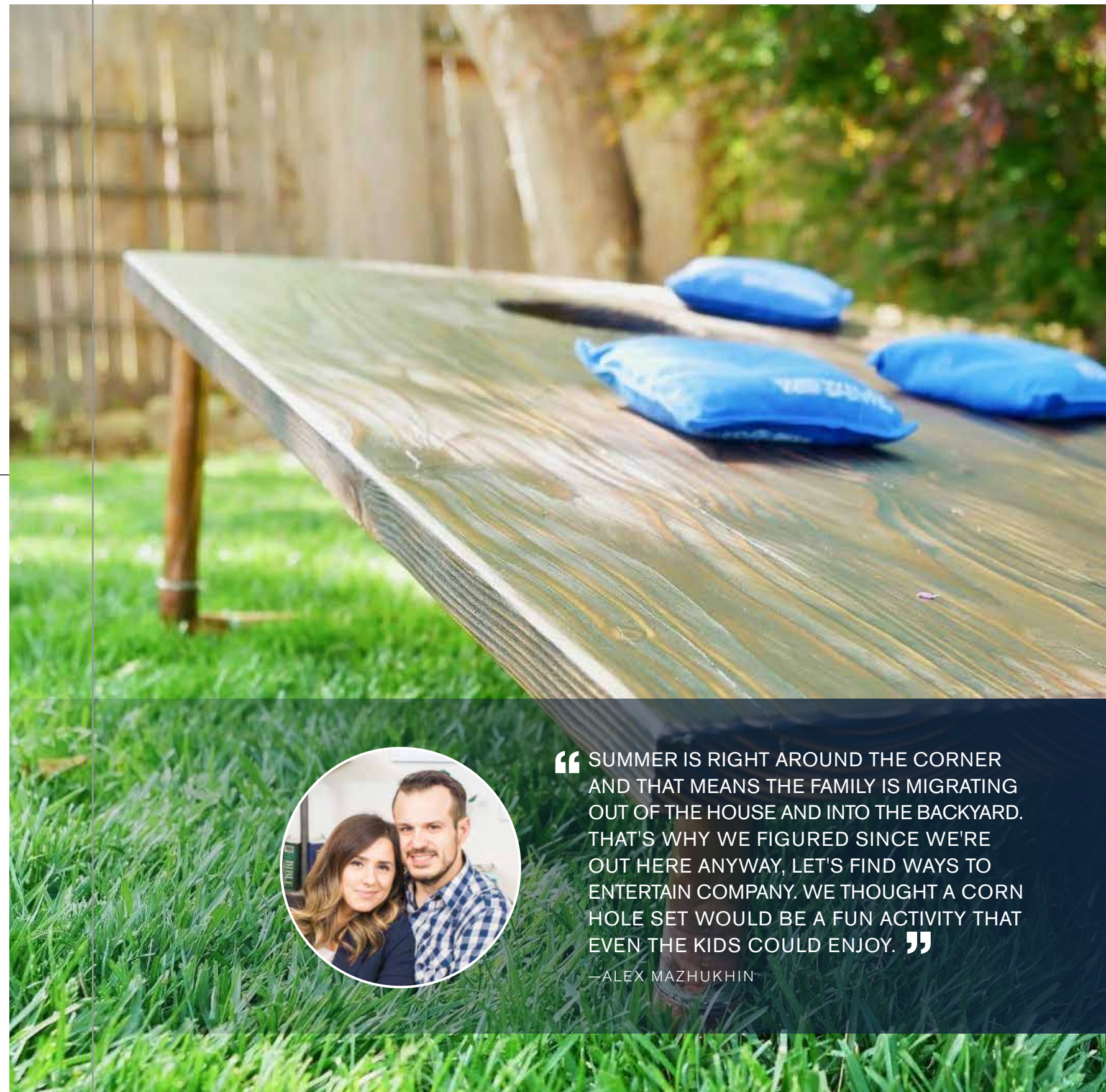
2 2" x 6" x 8" DOUGLAS FIR WOOD FROM OUR LOCAL HOME DEPOT PER EACH INDIVIDUAL CORN HOLE

1 1' x 5' COPPER PIPE

1 1" x 24" COPPER PIECE

YELLOW BERNZOMATIC MAP/
PRO CYLINDER*

*For gas, I used the yellow MAP/Pro cylinder because it burns way hotter than the green or blue cylinder propane tanks, making the job go a lot faster and more enjoyable.



“ SUMMER IS RIGHT AROUND THE CORNER AND THAT MEANS THE FAMILY IS MIGRATING OUT OF THE HOUSE AND INTO THE BACKYARD. THAT'S WHY WE FIGURED SINCE WE'RE OUT HERE ANYWAY, LET'S FIND WAYS TO ENTERTAIN COMPANY. WE THOUGHT A CORN HOLE SET WOULD BE A FUN ACTIVITY THAT EVEN THE KIDS COULD ENJOY. ”

—ALEX MAZHUKHIN

STEP 1:

Typical Corn Hole boards are 24" wide and 48" long, so we cut the boards 1-2 longer to trim them flush after the glue up.

STOP: There are two ways to make the corn hole top. *Option A:* After the previous step, use a Kreg Pocket hole jig to joint all the boards together. Because of the round over edges on the 2x6 boards, this will work, but the board won't be perfectly smooth. *Option B:* Mill the wood (prepare it to become one board). If you have access to a jointer, planer and table saw, follow the directions below.



STEP 2:

Since we're working with 2 x 6, we can use a 6" jointer to flatten one board face first.



STEP 3:

Then flatten one edge. Doing it in this order, will save you tons of frustration.



STEP 4:

Create a parallel flat surface using your thickness planer, bringing the material to 1/4" thickness from 1/2".



STEP 5:

Now finish off the milling process by creating a flat parallel edge running the clean jointed side along the fence and the remaining rough edge cut through the blade. This creates a perfectly "square" board.



STEP 6: GLUE UP

Use plenty of water-resistant wood glue, like TITEBOND III if you're planning on leaving the Corn Hole game outside to endure the changing weather conditions and sprinklers.

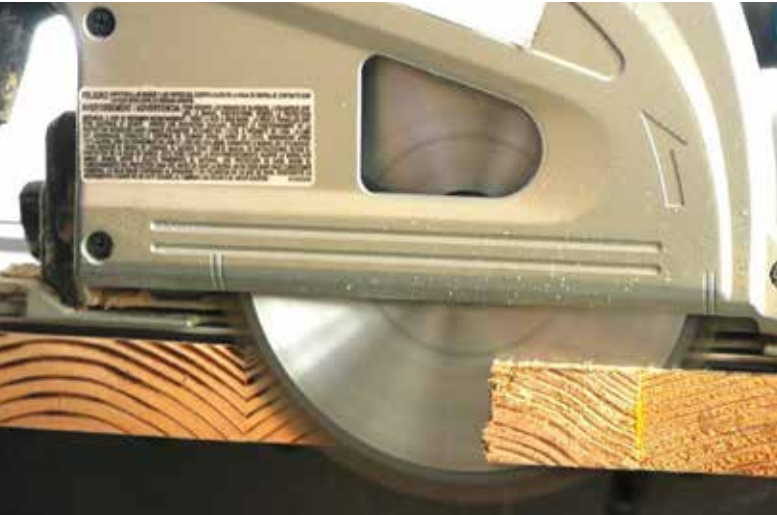


STEP 7: CLAMP

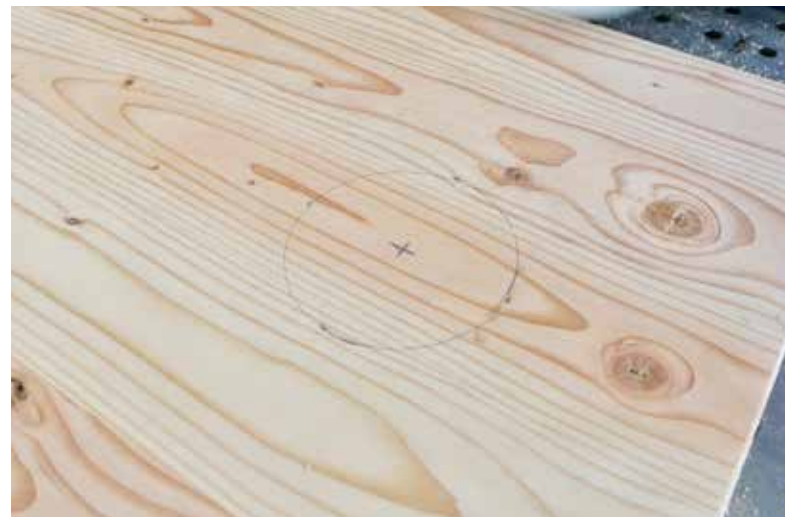
Clamp the workpiece being careful not to do it too tightly, so you don't squeeze out all of your wood glue. Look for a nice, light, and even glue squeeze out.

**STEP 8: TRIM**

Because we made our boards a few inches longer in anticipation of this step, square off the board on all sides, creating the final dimensions of 24" x 48".

**STEP 9: HOLE**

Trace out a 6" hole, centering it to be 9" from top and 12" from side of the board.

**STEP 10: HOLE**

If you do not own a 6" hole saw bit, no worries, neither do I. What you can do is pre-drill a hole on the inside of the circle and then cut the hole out with jigsaw.

**STEP 11: HOLE**

The best trick to cutting a good circle is to go slow and take your time.

**STEP 12: ROUND OVER**

Use a $\frac{1}{8}$ - $\frac{3}{8}$ roundover bit on your router to smooth out the edges of your board as well as the circle. You'll be amazed how much cleaner the circle looks once the round over bit cleans up the rough edges.



STEP 13: LEGS

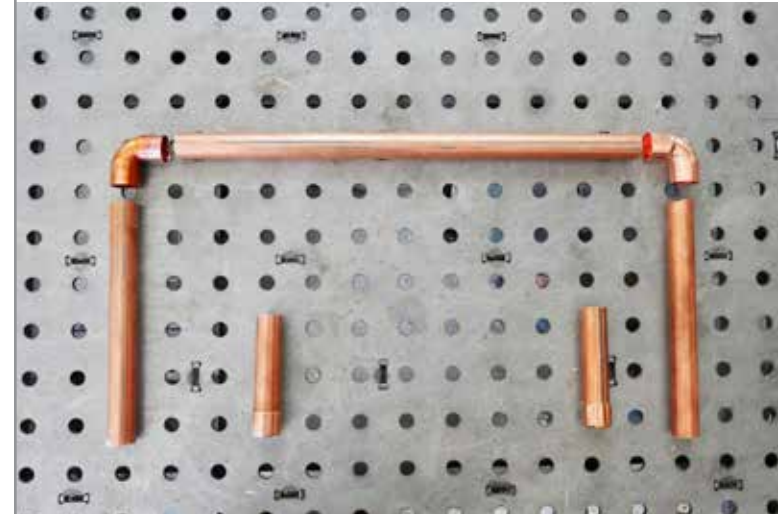
Make an inset 2" mark from each corner of the board to establish a home for the copper legs.

**STEP 16: CUTTING COPPER**

x1 Large piece: 20" long
x2 Medium side pieces: 9 3/4"
x2 Small piece: 4"

**STEP 14: LEGS**

Since we're using the 1" copper tubing, use a 1 1/8" forstner drill bit, and drill down a hole to be 3/4-1" deep, depending on whether you chose your board to be 1" or 1 1/4" thick.

**STEP 17: LAYOUT**

View your work so far

STEP 15: CUTTING COPPER

Copper cuts really easy with a metal cutting hacksaw blade. When clamping into a vice, I used a rag or an old shirt to prevent the teeth from the vice from cutting and scratching the copper.

**STEP 18: SOLDERING COPPER**

For official plumbing use, copper needs to be cleaned and sanded to ensure proper sealing. But since for this application we only need a jointing purpose, I just lightly cleaned the joints from any debris. Then I applied an even coating of Flux paste with a brush on both pieces.



STEP 19: SOLDERING COPPER

This ensures a strong connection during soldering.



STEP 16: SOLDERING COPPER

Use the proper plumbing wire and run the tip of the wire around the jointer allowing the wire to get sucked in via Capillary fill. This is amazing to watch as well as so much fun.



STEP 20: SOLDERING COPPER

Connect the pieces tightly, ensuring they are in the appropriate direction



STEP 17: BURNING WOOD

Finish off the rest of the joints in the same manner.

STEP 21: SOLDERING COPPER

Use the MAP/Pro gas with the **TS4000** torch to heat the copper hot. You're definitely at proper temps when you start seeing smoke coming out the openings of the pipe.



STEP 18: BURNING WOOD

When burning the wood, follow the appropriate safety instructions that are included in the packaging. I used the same yellow MAP/Pro gas for speed since again. It burns so much hotter than propane. This made controlling an even burn on the corn hole board easier as well as even. The **TS4000** torch has a hands-off locking mechanism that allows for the torch to be sparked, and then locked in the ON position so that you can get your finger off the button for comfort, convenience, and control.



STEP 19: INSTALLATION

Because the 1-1/8" hole for the 1" legs, this is a perfect friction tight fit. I used a mallet to really ensure the legs are seated properly.

**STEP 20: INSTALLATION**

To ensure the legs don't develop a loose fitting over time, you can always apply epoxy or 100% silicone on the ends of the copper before setting them in place.

**STEP 21: SAND**

Because wood burns unevenly at times, or perhaps even too much, use a 120 Grit sandpaper to hand sand off any overly harsh burnt areas.

**STEP 22: PROTECTION**

After a light washing with a wet rag, spray or brush on a few layers of a polycrylic or polyurethane to protect the top from wear, the sandbags, and the weather.

**STEP 23: FINAL REVEAL**

Congratulations and enjoy!



SAM RAIMONDI'S

GRILL CADDY

MATERIALS

10 2' x 2' x 6' BOARDS

2 1' x 6' x 8' BOARDS

1 ½ SHEET OF ½" BIRCH PLYWOOD

2 ½" WOOD SCREWS

MINERAL OIL

PAINT

BLUE CHARCOAL FROM BEHR

ACCESSORIES

4 3 ½" METAL CASTORS

3 WIRE BASKETS

TOWEL RACK

METAL HOOKS

TOOLS

BERNZOMATIC TS4000

MITER SAW/CIRCULAR SAW

POCKET HOLE JIG & BITS (OPTIONAL)

DRILL

TABLE SAW (OPTIONAL)

SANDER/SANDING BLOCK

PAINT BRUSH

CARPENTER'S SQUARE

MEASURING TAPE

SAFETY GOGGLES

HEAT RESISTANT GLOVES



“ ONE OF MY FAVORITE THINGS ABOUT THIS COOKING CART IS THAT IT HAS STORAGE TO HOUSE OTHER GRILLING ESSENTIALS, SUCH AS MY CITRONELLA CANDLES FOR KEEPING UNWANTED GUESTS AWAY, MY BERNZOMATIC UTILITY LIGHTER, AND BERNZOMATIC DETAIL TORCH (WHICH, WE USE FOR ROASTING)! ”

—SAM RAIMONDI

STEP 1: CUT LIST

- 2 x 2s:**
 4 Legs @ 31"
 6 Long Frames @ 39"
 6 Short Frames @ 17"
 6 Basket Slats @ 17"
 4 Supports @ 17"
 2 Basket Dividers @ 8½"
 4 Spacers @ 3" (for castors)

- Plywood:**
 2 Side Panels @ 8½ x 17"*
 1 Back Panel @ 8½ x 39"*

*If you do not have a pocket hole jig, please see the "Panel" section of this build before cutting your plywood panels



- 1 x 6s:**
 4 Top Shelves @ 44" Long
 4 Bottom Shelves @ 42" Long*

TIPS & TRICKS

Optional: rip/cut ¼" off the width of each bottom shelf board with table saw to avoid having an overhang on the bottom shelf

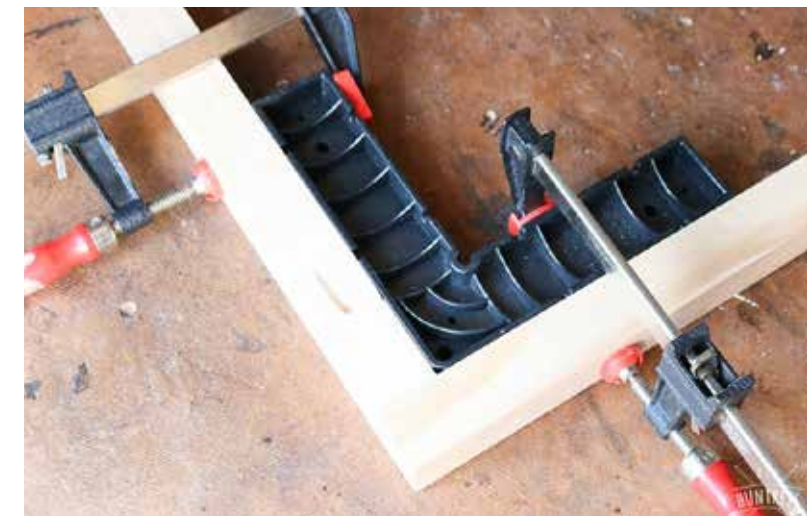
STEP 2: THE FRAME

Cut your 2 x 2s into the dimensions listed in the cut list. Make sure to label each piece so that nothing gets misplaced!



STEP 4: THE FRAME

Begin assembling your side frames by attaching 2 small frame pieces to 2 leg pieces at a time. Your small frame pieces will attach to the very top and very bottom of your legs to create a giant rectangle.



STEP 5: THE FRAME

Once both of your side frames are assembled, and you have two large rectangles, add the last 2 short frames to the inside of the rectangles to create the shelf. You can use the 8½" basket divider pieces here to help with spacing.



STEP 6: THE FRAME

Once your side panels are complete, it's time to add the long frame pieces. Just line them up to the short frame pieces and attach them directly to the legs. This will create the entire frame for your mobile cart.



STEP 7: THE FRAME

When your frame is complete, you will essentially just have a giant box! So, now it's time to add the basket dividers. Use a square to measure where they belong. My baskets were just shy of 12" wide, So I added my shelf frames by measuring 12" inward from the legs and then screwed them into the frame with pocket hole screws.



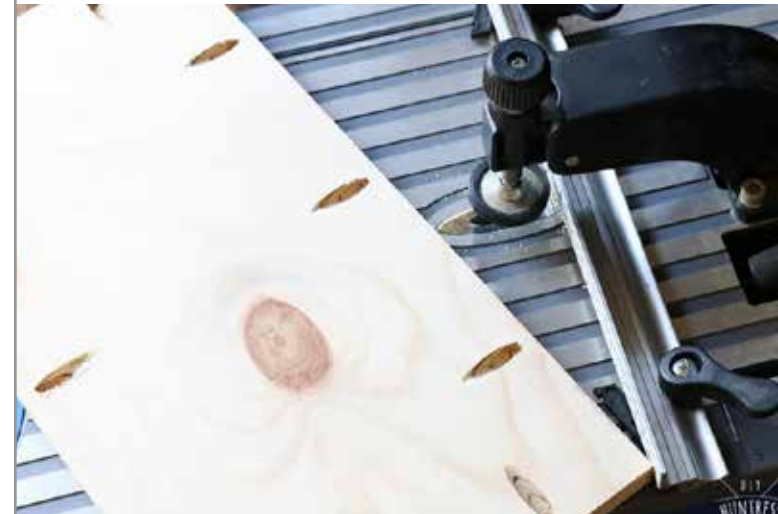
STEP 10: THE FRAME

Keep your (4) wood spacers for last. You won't attach those until later. But, for now, do a happy dance, because your cart's frame is complete!



STEP 8: THE FRAME

Once your shelf dividers have been installed, you can go ahead and install the shelf support pieces to the bottom and top of the piece (2 on top, and 2 on the bottom) with screws and wood glue.



STEP 11: THE PANELS

Use a circular saw or table saw to rip your plywood to the dimensions in the cut list above (if you don't have a table saw, you can also ask your local hardware store to cut these pieces for you). Once that's done, use your pocket hole jig to drill pocket holes in your panels*.

*If you don't have a pocket hole jig, you can cut grooves into your upper frame pieces prior to assembling, or attach the plywood to the inside of your cart using wood glue and brad nails. If you do either of these, please make sure to cut your plywood panels a bit taller and/or longer to account for the added square footage.

STEP 9: THE FRAME

At this point, you can install your (6) basket slats as well! I installed mine in between each shelf space at 11" apart (that just means I didn't line them up with the basket frame pieces, I just installed them 1/2" in from each so that the basket doesn't fall through the opening). It looks like this when it's finished later (I installed mine last, but they can be installed now)



STEP 12: THE PANELS

Attach your plywood panels to your cart. The panels will be installed on the upper portion only.



STEP 13: THE PANELS

Use wood putty to hide any unwanted pocket holes or imperfections in the wood.

**STEP 16: THE SHELVES**

Cut your 1 x 6" shelf pieces as per the cut list above. Your 4 bottom shelf pieces will be shorter than the top pieces because you will want them to be flush with the frame of the cart. You may also want to rip these pieces down by 1/4" of an inch to help keep them from spilling over the sides of the cart.

**STEP 14: THE PANELS**

At this point, give the entire piece a good sanding.

**STEP 15: THE PANELS**

Don't forget to paint the spacer piece we left out earlier.

**STEP 18: THE SHELVES**

Once your pieces are cut, use your **Bernzomatic TS4000** to torch the pieces. Make sure to torch both sides to prevent cupping.

**STEP 17: THE SHELVES**

Because your bottom shelves will be fit to size, you will need to cut out small notches in your front and back pieces to hug the legs. You can do this by using your spacers to trace how thick the legs are and then cut the notches out using a jig saw or bandsaw.



STEP 19: THE SHELVES

After torching, attach your boards by screwing them into the 2 × 2 supports with 2½" wood screws. You can hide the screws by attaching the boards from underneath.

TIPS & TRICKS

I used quarters to help space out my bottom pieces (since I trimmed them all down by ¼" each). This spacing allows for easier clean up if crumbs fall to the bottom of the cart!

**STEP 20: THE SHELVES**

Next, attach your spacers to the bottom corners of the cart. These are here to help attach your castors.

**STEP 22: THE SHELVES**

Now, go ahead and flip your cart over and attach the rest of your accessories (i.e., towel rack and hooks).

**STEP 23: THE SHELVES**

Last, use mineral oil to seal your shelves. Using mineral oil helps to make the surface food-safe!

**STEP 24: CELEBRATE**

Now, celebrate your build with an epic Memorial Day Weekend Party!



SARAH FOGEL'S

CHARRED WOOD PARTY TRAY

FINISHED TRAY SIZE 32" x 15⁷/₈"

MATERIALS

1" x 8" x 8"
(POPLAR, BOTTOM OF TRAY)

3¹/₂" x 4" x 4' (POPLAR, TRAY SIDES)

1¹/₄" x 2' x 4' OAK PLYWOOD
(TRAY LINER)

2¹/₄" x 3" x 4' (OAK, TRAY DIVIDERS)

SANDPAPER

STAIN

FOOD-SAFE FINISH

WOOD GLUE

ALL-PURPOSE GLUE
(GEL FORMULA TYPE)

STAINABLE WOOD FILLER

BRAD NAILS

2 KITCHEN CABINET PULLS

TOOLS

BERNZOMATIC TS4000

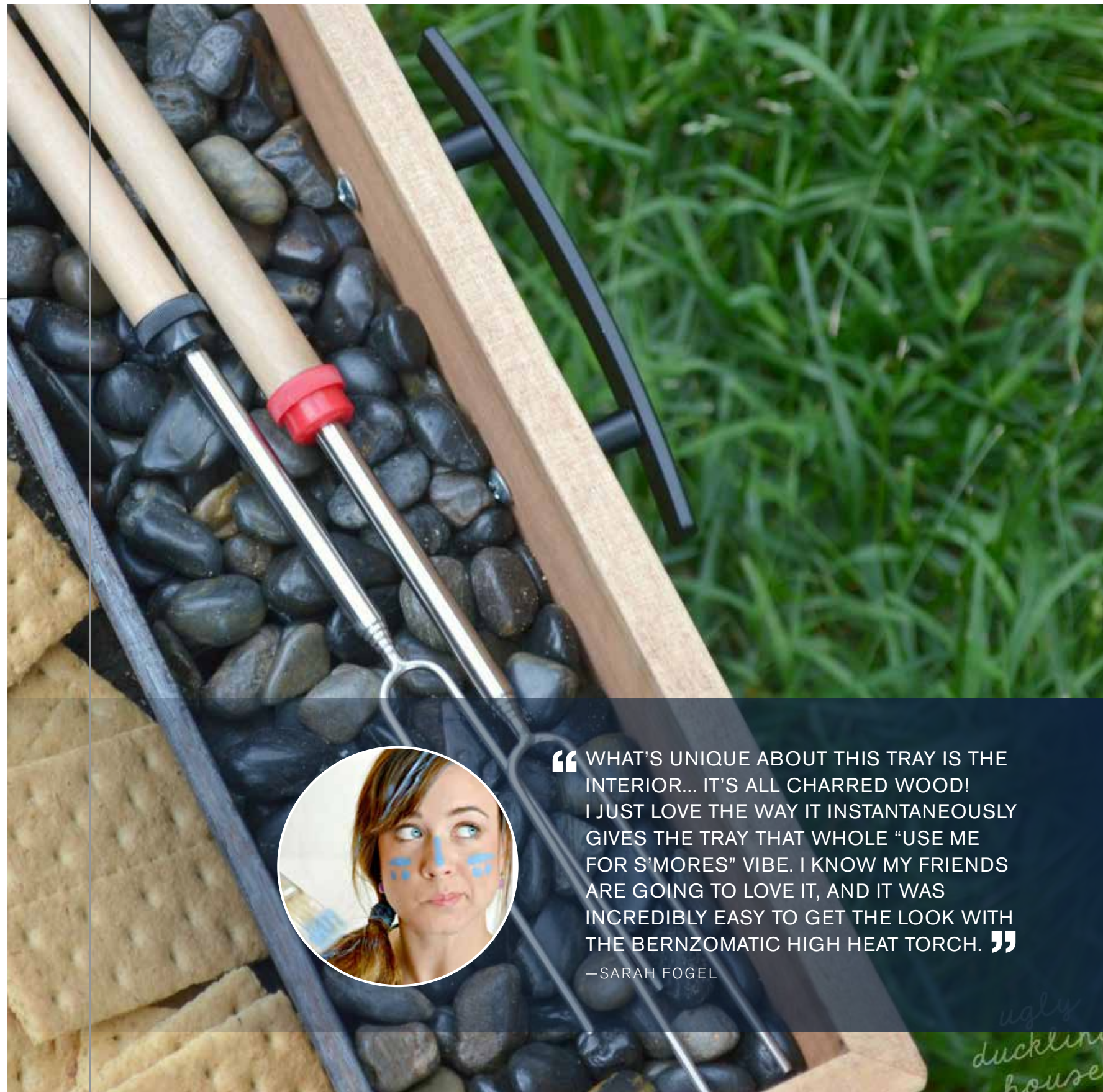
MITER SAW

ANGLE GRINDER WITH 80-GRIT
FLAP DISK

BRAD NAILER

CLAMPS

TAPE MEASURE



“WHAT'S UNIQUE ABOUT THIS TRAY IS THE INTERIOR... IT'S ALL CHARRED WOOD! I JUST LOVE THE WAY IT INSTANTANEOUSLY GIVES THE TRAY THAT WHOLE “USE ME FOR S'MORES” VIBE. I KNOW MY FRIENDS ARE GOING TO LOVE IT, AND IT WAS INCREDIBLY EASY TO GET THE LOOK WITH THE BERNZOMATIC HIGH HEAT TORCH.”

—SARAH FOGEL

STEP 1:

Start with a 1" x 8" x 8' (actual dimensions 3/4" x 7 1/2" x 8') board in a species of your choosing. I went with poplar because it's an easily-accessible hardwood in my area, and I thought it would be great contrast with the black interior.

Cut it into two pieces, roughly 36" in length each. Don't worry if they don't match up perfectly; you will cut them to square as you're assembling the tray.



STEP 3:

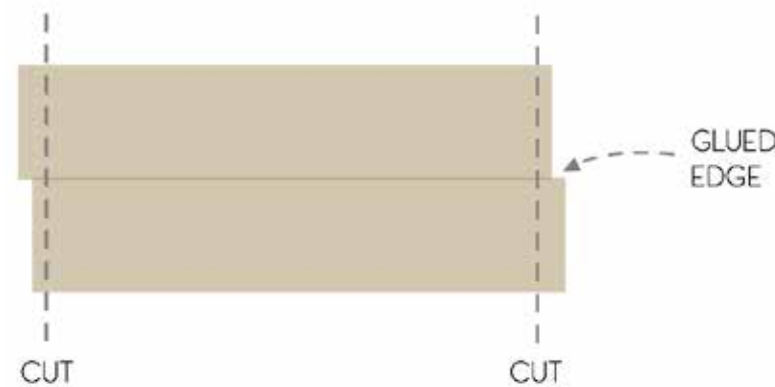
Next, cut all four sides of the tray using the 3 pieces of 1/2" x 4" x 4' poplar (one each for the front and back; one more to cut the two narrow sides). Use a miter saw at a 45-degree bevel (tilt the back of the miter saw to "bevel" it to 45 degrees). To get the measurements right, I used the already-cut bottom of the tray and marked the 1/2" poplar where the tray ended. You can also use a tape measure to get the exact measurement and cut, but I find that I get less mistakes this way with my miters.

TIPS & TRICKS

If you want a narrower tray, use a narrower board of the same length or cut a custom size of 3/4" plywood.

STEP 2:

With your two cut pieces ready, glue them together, side by side. These will serve as the bottom of your tray. I've found that even with two really straight pieces, it's good to use clamps to keep the boards together until the glue dries (about 24 hours). Once cured, cut off both ends so your board is a perfect rectangle. I drew up a quick diagram to help visualize everything that's going on in this step!



STEP 4:

Glue each side onto the bottom piece and add glue at each corner to form a tray. A brad nailer helps keep each side in place as the glue dries. When cured, I used an angle grinder to add a small chamfer to all 4 corners.



STEP 5:

Add wood putty to fill holes, then sand smooth. Stain a color of your choosing.



STEP 6:

With the main part of the tray complete, the burning can begin! I tried out my **Bernzomatic TS4000** on a piece of scrap poplar to get the hang of the burning process. I quickly learned that it needs to burn evenly on both sides in order to prevent the wood from curling. I torched everything outside, right on top of the gravel area that surrounds my firepit. If you don't have a gravel area, try bricks or cinder block in a well-ventilated area.



STEP 7:

Cut a piece of 1/4" oak plywood to fit the inside of your tray. I liked the look of oak grain for this. I don't recommend using glued-together boards...I tried it, and it fell apart at the glue seams!

**STEP 10:**

Do the same charring process with the dividers as you did with the bottom liner. Once cooled, glue in place where you want to divide each tray compartment.

**STEP 8:**

After allowing some time for the plywood to cool, glue and nail the liner in place in the bottom of the tray. Wipe down the charred wood to remove as much residue as possible.

**STEP 11:**

To make the tray food safe, a food-safe finish (such as salad bowl finish) should be applied to the entire interior of the tray where food might touch. While this would be considered "light" food use (compared to a plate, cup, or cutting board, etc.) it is still recommended to wait until the finish is fully cured and hardened before coming into contact with food (in my case, that would be 30 days).

STEP 9:

Next, cut pieces of 1/4" x 3" oak board to serve as your dividers (I chose to cut 4 to create 5 compartments total). Again, I find that marking the board against the tray itself makes for a more accurate measurement, but you can also measure and cut to length (in this case, 14 1/2" long). Stacking them together helps to keep the saw from splintering the thin pieces of wood.

**STEP 12:**

Add handles to make it easier to carry around, and enjoy!



DIY

LEARN HOW TO MAKE A DRINK STAND,
TIKI TORCH, SERVING TRAY & MORE!

FEATURING PROJECTS FROM:

DINAH WULF

WWW.DIYINSPIRED.COM

JON PETERS

WWW.YOUTUBE.COM/USER/JONPETERS1000

CRAFT BOX GIRLS

WWW.CRAFTBOXGIRLS.COM



DINAH WULF'S

DIY DRINK STATION

TIME 40 MIN TO AN HOUR

MATERIALS

BERNZOMATIC TS4000

BERNZOMATIC PROPANE

WORK GLOVES

WOOD CRATES

SAND PAPER

CLOTH

STRONG WOOD ADHESIVE



“ THIS EASY WOOD BURNED DIY PROJECT IS GREAT IF YOU LIKE TO ENTERTAIN, ESPECIALLY FOR MEMORIAL DAY WEEKEND COMING UP. USE IT BOTH INDOOR OR OUTDOOR FOR BBQ'S, SHOWERS, BIRTHDAY PARTIES, OR OTHER CELEBRATIONS. THE RUSTIC WOOD PATINA LOOK IS VERSATILE AND FITS ALL STYLES. ”

—DINAH WULF

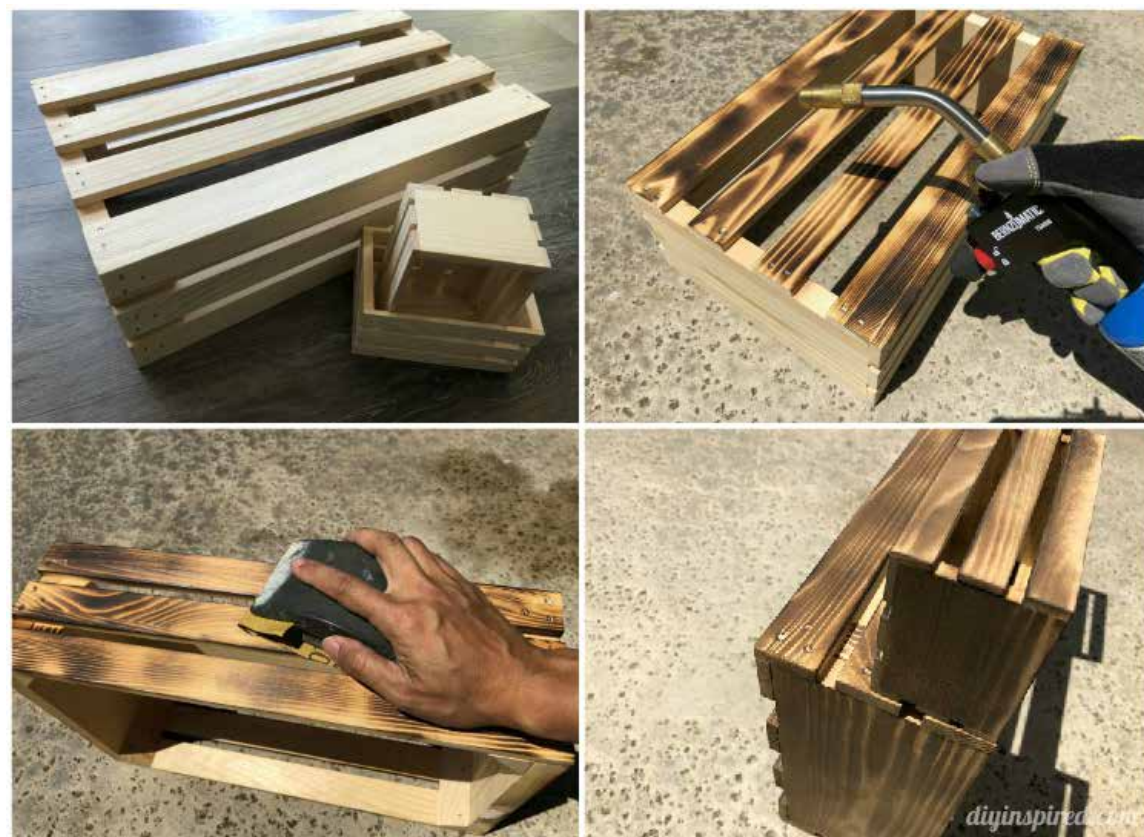
STEP 1: BURNING THE WOOD CRATES

1. Make sure that you are in a well-ventilated area. I like to work outdoors or in the garage when using a torch.
2. Attach the propane tank and turn on the **TS4000** by turning the knob and ignite the flame by pushing it in. In a steady back and forth motion, burn the wood moving the torch along the grain of the wood. Don't forget to burn in between the slits of the crate.
3. Gently sand the top and sides of each crate and clean off any debris with a clean cloth or paper towel. I used a sand block and 120 grit sandpaper.

▶ WATCH THE VIDEO INSTRUCTIONS

SAFETY TIPS

- If you are working outside, make sure it is not too windy.
- Do not work near children and pets.
- Turn off the torch and disconnect the propane cylinder when not in use.
- Never leave the torch unattended.
- Make sure the torch is unlit and cool when not in use.
- Read and follow the manual and instructions.



STEP 2: PUTTING IT TOGETHER

I wanted to place the mini crates on each side to anchor where the drink is poured. This way, depending on the drink you serve, you can use the two sides for:

- Garnishes
- Straws
- Cocktail Napkins
- Picks or Toothpicks

The wood crates are too narrow for nails, so I chose to use a strong bonding adhesive. I used DAP RapidFuse, which works well with wood. Lay the crates flush so that you can see where to apply the glue. Add the glue and apply pressure for 30 seconds. Allow the glue to cure for 30 minutes.

You can also use this same tutorial to make stands for Memorial Day weekend:

- Desserts and Cupcakes
- Party Appetizers
- Condiments

INSPIRATION

Need Some Patriotic Decorating Ideas?

Break out the American flags! Flags come in different sizes, are inexpensive, and can be used in many ways.

- Place a grouping in a vase or Mason jar to use as a centerpiece.
- Line a walkway or driveway with them.
- Place a small one in a bouquet of flowers or succulents.
- Use them to decorate a front door wreath.

In case you missed it, check out my **wood burned place card holders**. They are perfect for your next dinner party and double as a party favor.

You May Also Like:

DIY Wood Burned Wooden Utensils
DIY Pressed Flower Soldered Jewelry Pendant
Love You More Wood Sign DIY

JON PETER'S

TABLE TOP TIKI TORCH

MATERIALS

½" COPPER AIR CHAMBER WROT

¾" GALVANIZED FLOOR FLANGE

1 x ¾" COPPER MALE ADAPTOR

½" COPPER COUPLING

½" COPPER TUBE CAP

SMALL PIECE OF ½" COPPER TUBING

5" SQUARE PIECE OF HARDWOOD
FOR BASE

6" WICK MATERIAL

TIKI TORCH FUEL

TOOLS

BERNZOMATIC TS8000 WITH
MAP-PRO FUEL

BERNZOMATIC PLUMBING FLUX

BERNZOMATIC GENERAL
PURPOSE SOLDER

PIPE CUTTER

SPRAY PAINT

ROUTER WITH CHAMFER BIT



“ I'M A PROFESSIONAL ARTIST AND CRAFTSMAN SPECIALIZING IN HAND MADE FURNITURE AND CUSTOM COMMISSIONED ARTWORK...IN 1994 I STARTED MY ART AND DESIGN COMPANY AND MADE ORIGINAL ART AND FURNITURE FOR CLIENTS THROUGHOUT NYC AND NEW JERSEY. ”

—JON PETERS

STEP 1:

Clean all copper parts with sandpaper and apply flux to both the inside and outside of the 1/2" air chamber wrot and the male adaptor.

**STEP 2:**

Make the solder joint by heating one end of the pipe with the torch until it's hot enough to melt the solder. Touch the solder to the pipe and apply heat with the torch. This will form the main length of the Tiki Torch.

**STEP 3:**

To make the torch cap, cut a piece of 1/2" copper pipe with a pipe cutter to a 1 1/4" length.

**STEP 4:**

Clamp the copper pipe to a metal table, add flux to both the 1/2" pipe and 1/2" coupling and use torch to solder.

**STEP 5:**

Let the pipe cool down and attach the tube cap by adding flux and soldering with the torch.

**STEP 6:**

Spray paint the galvanized floor flange and screws a grey/green color that will eventually match the finish of the weathered copper torch.

**STEP 7:**

Make the wood tiki torch base by cutting a 5" square piece of hardwood. I use an old piece of Ipe decking and make a decorated edge by using a chamfer bit in the router.

**STEP 8:**

Attach the galvanized floor flange to the wooden base by predrilling holes before securing with screws.

**STEP 9:**

Screw the copper adapter into the floor flange to create the finished Tiki Torch.

**STEP 10:**

Add Tiki Torch fluid with a funnel and insert a 6" piece of wick material. Light with a torch and enjoy!



CRAFT BOX GIRLS'

PATRIOTIC SIGN

MATERIALS/TOOLS

BERNZOMATIC ST2200T DETAIL TORCH

2" x 4" x 2' RAW WOOD

MILK PAINT IN RED, BLUE, AND WHITE

STAMPS

STENCILS

SAFETY TIPS

FOR BEGINNERS

- Follow safety instructions as provided, tie back long hair and use common sense when operating a torch
- For more intense torch use (i.e. soldering) wear safety gear such as gloves and glasses
- Do not use on a flammable surface
- Use in a well-ventilated room or outdoors



“ I LOVE CHALLENGING MYSELF AND OUR TEAM TO GET CREATIVE IN NEW WAYS, AND I WAS UP FOR A CHALLENGE TO DESIGN THREE UNIQUE PROJECTS USING THE BERNZOMATIC ST2200T DETAIL TORCH. ”

—LYNN LILLY, CEO/FOUNDER

STEP 1:

Lightly glide the **Bernzomatic ST2200T** Detail Torch across the wood, burning and highlighting the grains in the wood.

**STEP 2:**

Use the milk paint to design a flag on the surface of the wood. We selected milk paint because it stains the wood and allows the beautiful burn patterns to shine through.

**STEP 3:**

Use stencils to trace "USA" with white milk paint on top of the flag design.

**STEP 4:**

Stencil stars using the white milk paint on the blue section.

**STEP 5:**

Using the letter steps, stamp a message on the top edge of the wood. We spelled out "Land that I Love".

**STEP 6:**

Use the detail point on the **Bernzomatic ST2200T** to engrave the outline of the stamped letters.



CRAFT BOX GIRLS'

FIRECRACKER CENTERPIECE

MATERIALS/TOOLS

BERNZOMATIC ST2200T DETAIL TORCH

4" x 4" LUMBER CUT TO VARIOUS LENGTHS

DRILL

ROPE

SCISSORS

HOT GLUE GUN

MILK PAINT IN RED, WHITE, AND BLUE

STAR STENCIL



STEP 1:

Drill 4 holes in the top of the lumber. Drill the holes about 1" deep.

**STEP 2:**

Paint a patriotic design on all 4 sides and the top of the lumber.

**STEP 3:**

Stencil all 4 sides and the top of the lumber with the star stencil.

**STEP 4:**

Cut 2-3" pieces of rope and use the **Bernzomatic ST2200T** to torch their ends.

**STEP 5:**

Hot glue the rope ends that you did not torch.

**STEP 6:**

Insert the rope into the drilled holes to create the firecracker flames.

**STEP 7:**

Using the hot glue gun add rope details around the base.

**STEP 8:**

Lightly burn the rope for a vintage effect.



CRAFT BOX GIRLS'

ENTERTAINING TRAY

MATERIALS/TOOLS

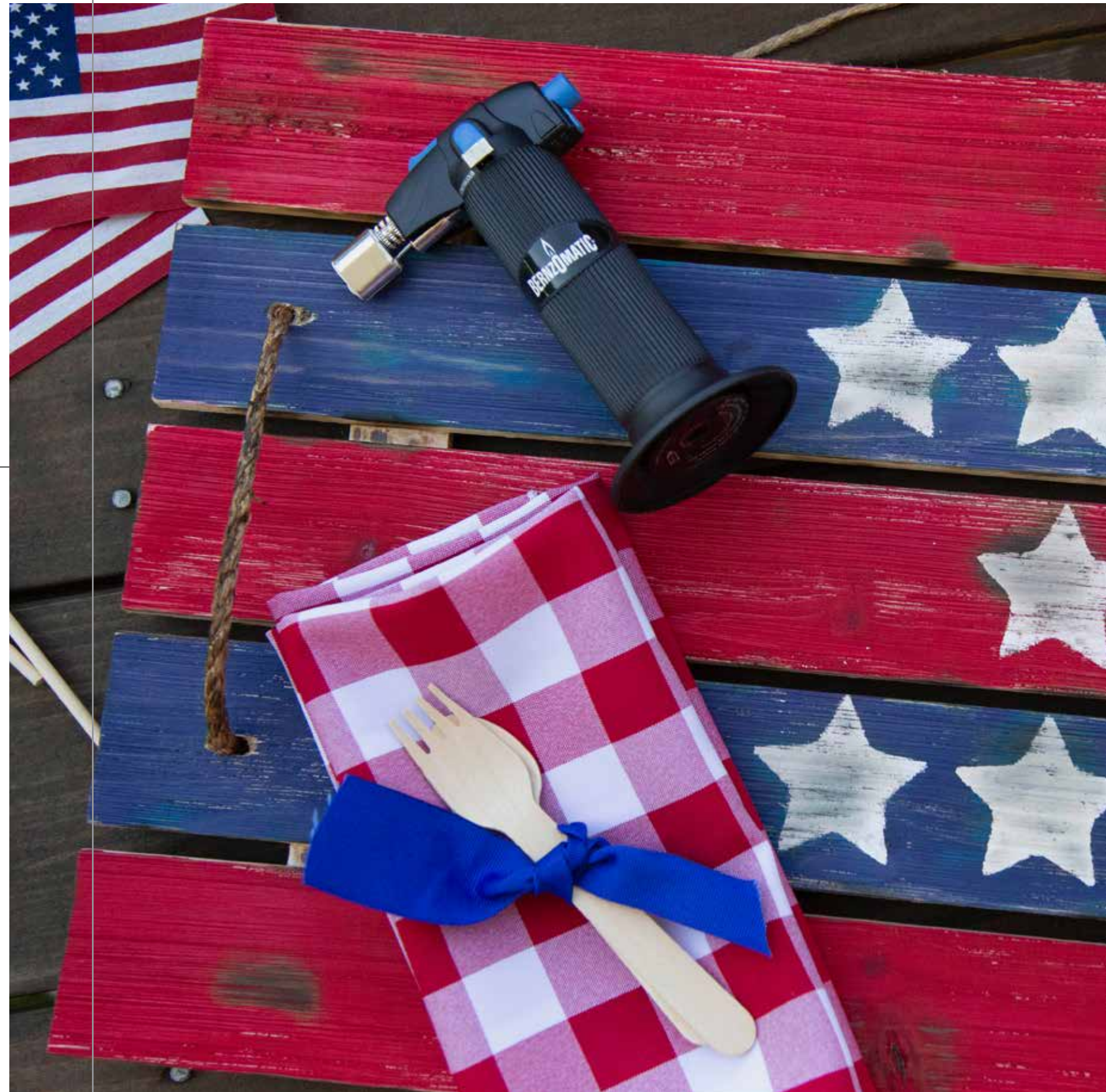
BERNZOMATIC ST2200T DETAIL TORCH

WOOD PALLET PIECE (SIZE MAY VARY)

ROPE

DRILL

MILK PAINT IN RED WHITE & BLUE



STEP 1:

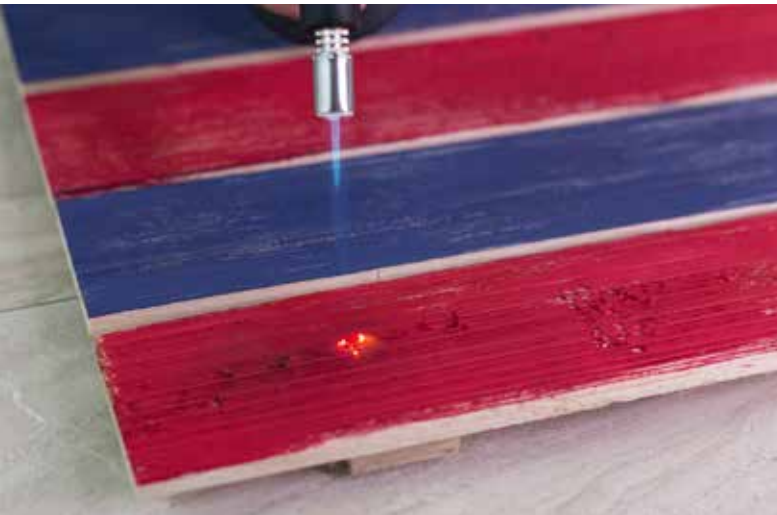
Paint a patriotic design on the pallet.



STEP 2:

Glide the **Bernzomatic ST2200T** across the top of the board to highlight the knots and imperfections in the wood. Glide across the stars to give the white a vintage design.

Make sure to glide across the edges of the wood to highlight the grains.



STEP 3:

Drill evenly spaced holes on each end of the pallet for the handles.



STEP 4:

Cut 8"-10" pieces of rope and feed through the drilled holes.



STEP 5:

Tie knots at the end of each rope to form the handles.



STEP 6:

Burn the rope handles to add to the vintage theme.



PRODUCT INFO

BERNZOMATIC
BERNZONER INC.

PROpane

Heads with torches designed for
丙烷 gas. Read and follow important
safety warnings on side label.



⚠ DANGER

**EXTREMELY FLAMMABLE -
FIRE-EXPLOSION HAZARD
CONTAINS UNDER PRESSURE -
CANNOT BE RE-FILLED**

NET WEIGHT 14.1 OZ. (400 g)

TS4000

HIGH HEAT TORCH FOR FAST WORK TIMES

Work faster and more efficiently with the versatile High Heat Torch for Fast Work Times, designed for a wide range of jobs including soldering large diameter copper pipes, brazing and heat treating. The optimized swirl flame burns hot and efficiently for maximum heat output and fast soldering times. The auto start/stop ignition lights and extinguishes the flame with the push of a button, while a run-lock button keeps the torch lit for continuous use.



TS8000

MAX HEAT TORCH FOR FASTER WORK TIMES

Work faster and more efficiently with the Max Heat Torch for Faster Work Times. The torch is ideal for job site projects including soldering large diameter copper pipes, brazing, heat treating and light welding. The large, optimized swirl flame provides maximum heat output. The auto start/stop ignition lights and extinguishes the flame with the push of a button, and an adjustable flame control knob makes it easy to size the flame for different applications. Run-lock button keeps the torch lit for continuous use.



ST2200T

DETAIL TORCH FOR HOBBY AND HOUSEHOLD USE

Designed for precision work including fine soldering, jewelry repairs, craft projects and heat shrinking wire, the Detail Torch for Hobby and Household Use features three interchangeable settings: fine soldering, hot air blower and pinpoint flame. An electric ignition makes lighting quick and easy, an adjustable flame control knob allows for a fine-tuned precision flame, and continuous flame lock keeps the torch lit while in use.



ST500

CORDLESS SOLDERING IRON FOR HOBBY AND HOUSEHOLD USE

Designed for precision work including fine soldering, jewelry repairs, craft projects and heat shrinking wire, the Cordless Soldering Iron for Hobby and Household Use features three interchangeable settings: soldering tip, hot air blower and micro torch. A flame adjustment fine-tunes the precision flame, the electric ignition makes lighting easy and a continuous flame lock keeps the torch lit while in use.



TX9

14.1 OZ. PROPANE
HAND TORCH CYLINDER

The Propane Hand Torch Cylinder is designed to fuel hand torches in order to complete jobs such as small soldering jobs, softening putty and paint, removing rusty bolts and nuts, and thawing frozen locks. Constructed of durable steel, the slim, lightweight cylinder is easy to grip and maneuver. Flame temperature in air is 3,600 degrees Fahrenheit.



MG9

14.1 OZ. MAP-PRO™
HAND TORCH CYLINDER

Work faster and more efficiently with a higher burn temperature than standard propane. The Bernzomatic MAP-Pro Hand Torch Cylinder contains premium fuel suited for a variety of job site projects including soldering large copper pipes, brazing and heat treating. Constructed of durable steel, the slim, lightweight cylinder is easy to grip and maneuver. Flame temperature in air is 3,730 degrees Fahrenheit.



LTR200

FLEXIBLE LIGHTER

Designed to fit into hard-to-reach spots, the Flexible Utility Lighter is the perfect tool for lighting grills, lanterns, fireplaces and portable stoves. The lighter features an adjustable windproof flame for indoor and outdoor use, and a comfortable ergonomic design for easy grip. Includes a large window to easily gauge fuel levels and can be easily refilled with a Bernzomatic 5.5 oz. butane cylinder.





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