

Old  
Tyme

# HOW TO SHOW UP TO THE BBQ

*of life*

AND OTHER BREAD RELATED  
SUCCESS STORIES



**MARK GRILLMAN**

## HOW TO SHOW UP TO THE BBQ OF LIFE



### *About the Author*



**Mark Grillman** was a doting of husband and father of two girls. Raised in Smoketown, PA—a rural suburb of Lancaster—he never learned the basics of the backyard cookout. Until one evening. He burned his patio to the ground while trying to cook a can of beans on the barbecue grill. Later that week, he served a hamburger to his wife in a pita. That was the breaking point for their relationship. It was also then that he realized that he needed to change. And change he did. Over the course of 5 years, Mark amassed so much grilling knowledge that he was able to turn his windfall into a career as the world’s most successful motivational griller. He is now worth over 85 billion brats and has grills in every one of his two homes.

These are his secrets.

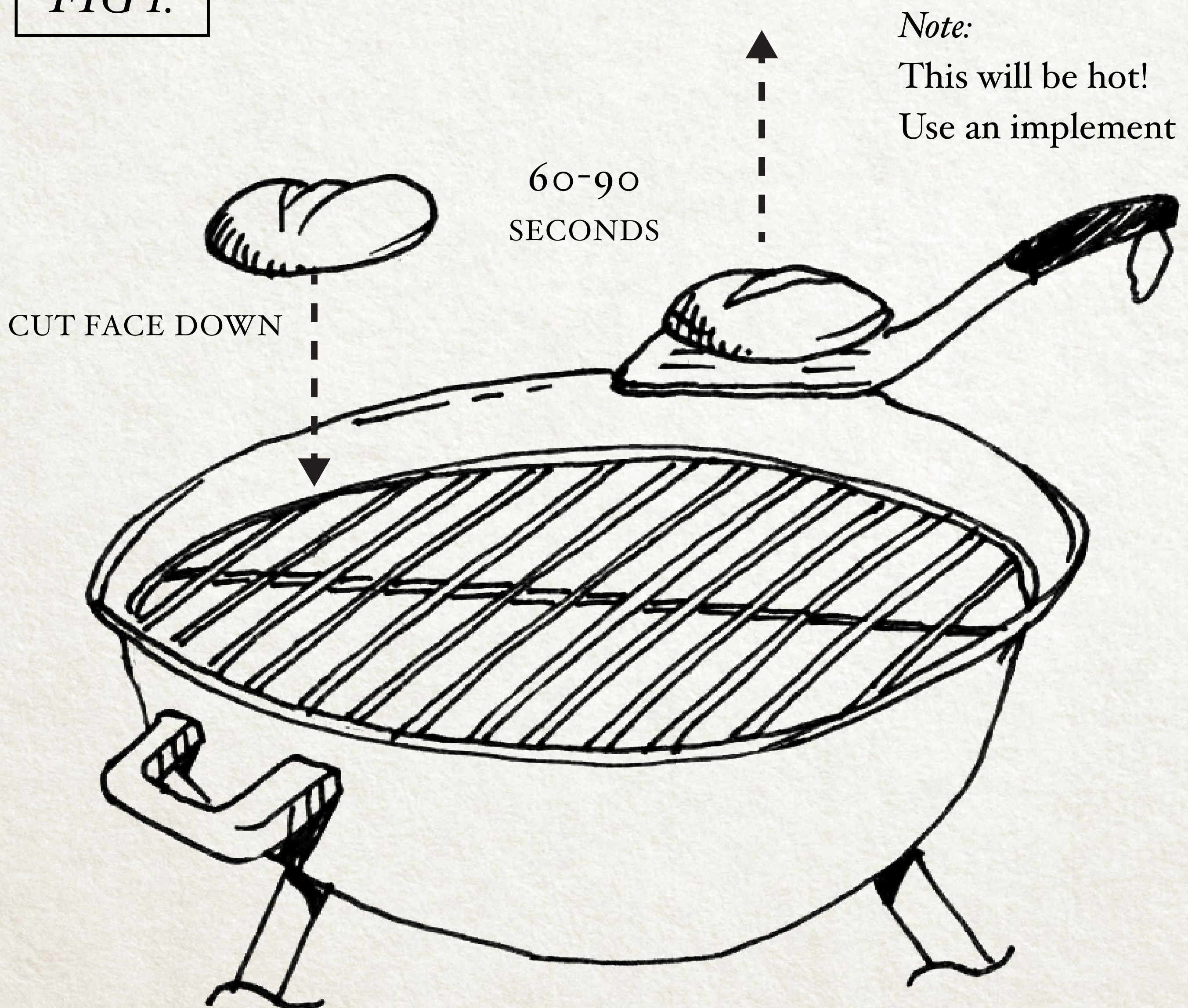
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CHAPTER 10

# *When to Flip*

**FIG 1:**



*Acceptable:*

- Schmidt Old Tyme 647 Rolls
- Schmidt Old Tyme Potato Rolls
- Schmidt Old Tyme Gameday Rolls

*Not Acceptable:*

- Polyester Collared Shirts
- Go Kart or Bicycle Tires
- Small or Medium Yard Rodents

CHAPTER 13

## *What to Bring to the Cookout*

After that fiasco, I decided it was time to venture back out into the world. Sure, I was all nerves. But my goals were set and I needed to put one foot in front of the other. It was Memorial Day weekend and my sister was having people over for a little get-together. If you know anything about Charlotte from my previous stories, you'll understand why I was a bit wary.

“Mark? I need you to bring something. For everyone this time,” she said.

“What do you think is good? Do we have any dietary restrictions?” I replied.

“Mark. No tofu noodles. This is a barbecue for our family. Don't make the same old mistakes. We're worried about your decision-making process.” Charlotte chuffed.

Make no mistake, I had made bad grill-calls before. Like the time I put a slice of bread on the grill for over 30 minutes. To be frank, I genuinely thought that twice-baked bread would be better. It worked for my potatoes.

Surely the reader remembers the hamburger-pita story that nearly ended my marriage. But I've amassed a fortune of nearly every grill success there is. Still, my family knows me best for my past—and not my future successes. Those would come ten-fold with my partnership with Schmidt Old Tyme.

Fed up, I hung up the phone and headed to the grocery store.

There I was met with my greatest weakness. The pre-made fruit trays. “So much easier,” I thought. Still, I marched toward the bread aisle. The trek felt like a

CHAPTER 13

# *Old Tyme with New Friends*

By now, you know that steps one and two come with highly variable gains. It's crucial to stay liquid there for as long as you can. Step 3, though is the most important way to make the BBQ a complete success. It'll even save a terrible BBQ.

STEP 3: (THE MOST IMPORTANT)

## *Make sure it's Schmidt Old Tyme.*



Party-Saver a.k.a. Rollicious Grillius a.k.a. Massive Grill Gains

WHERE TO BUY

# MARK GRILLMAN

GRILLING SUCCESS STORY



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**Old Tyme**<sup>®</sup>

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