

BEAUTY PRODUCTS—FREE!

ISSUE 100

marie claire

GET FLAWLESS SKIN

12 NEW SECRETS
FOR YOU

JULIA STILES

HER NEW
LOVE & THE
ONE SHE
CAN'T LET
GO OF

"O" WOW!

SCORING HOT SIXTY!

CELEBRITY THROUGHOUT HALL OF FAME

*10 BEST SPECIAL ISSUE

Beauty buys, beach reads,
spa secrets, swimsuits,
sundies, wardrobe classics,
bags, rings, movies,
charms, cocktails...

WHAT HE SAYS TO BED YOU

HE'S SIX DATES—UNCHAINED

FLAT ABS

TRUT & SAT TRACKS

"He gave me HIV on purpose"
roller shocker

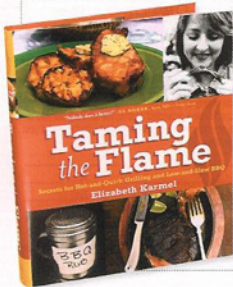
SUMMER FASHION

317

SIZZLING LOOKS

+ FINDS UNDER \$50!





HOW TO... GRILL LIKE A MAN

Who says you need a penis to play with fire? Elizabeth Karmel, author of *Taming the Flame* and *GirlsAtTheGrill.com*, wants you to take back the grill from the guys

LIGHT UP

To start a charcoal grill, open all air vents and mound charcoal briquettes into a pyramid, leaving a little gap at the bottom. Slide some crumpled newspaper into the gap and light. Cover until coals are coated with a light-gray ash.

GET COOKIN'

Place steaks, burgers, and most veggies directly over the flame. For larger cuts of meat—brisket, chicken pieces, ribs—place food away from the flame and let it cook with reflected heat, like in a convection oven.

GRILLING DON'TS

- Skip BBQ forks—piercing the meat lets all the juices escape.
- Butter burns—don't risk it!
- Lighter fluid can alter your food's taste and cause dangerous flare-ups, so steer clear. (But just in case, always keep a fire extinguisher on hand.) >>