

THE BACKYARD BOX

The Arsenal Inspiration

In your hands is your second Arsenal Box, "The Backyard Box". Tailgating season is in full throttle right now, and this brisk weather is calling you to the outdoors! We have you covered with a handmade set of Yard Dice to entertain all ages and a custom set of Grill Tools to weild as you step into your role as Gladiator of the Grill.

Our parternship with Equalizer® is fully pampering you this quarter with a total of seven products! With moulding on the mind, your Hot Pocket and Moulding Maker have more than one use around the house and on the go! This box gives you over \$250 of products and gifts to build up the Arsenal of your trade. Enjoy your unboxing!

Share your unboxing experience on Social Media and tag us to win an extra item in your next box!



WHAT'S IN YOUR BOX >>>

Arsenal Apron With logo

\$35

Be the Gladiator of your Grill with a custom Arsenal Apron. Made of poly-cotton, this apron is easy to clean and water resistant!





Yard Dice

With Game Sheets

\$45

Fun for all ages! This handmade, durable Yard Dice kit will entertain any outdoor crowd. Dry erase Game sheets for "Yardzee" and "Yarkle" are also included plus a weather resistant bag for easy transporation.



BBQ Grill Set

With Arsenal Logo

\$30

This Deluxe collection, 2-piece BBQ set is durable and compact. Perfect for on-the-go tailgaiting or easy storage for your grill at home! Grab those dogs and burgers becuase you are ready for a bumpin' BBQ!







Black Moulding Adhesive BMG466

\$8

An easy way to save money on OEM mouldings is to create your own using a universal moulding. When making mouldings that are mitered together or that meet at the bottom of the glass, you'll need an adhesive that permanently holds the moulding together. Equalizer's Moulding Adhesive is super-strong and weather-resistant. It only takes a small drop to glue the moulding ends together, so each bottle has enough adhesive for

Moulding Hold Down Tool (set of 4) PHT318

\$40

Keep your jobs looking professional with these molding hold down tools. They are attached to a vacuum cup to ensure stability. Pressure is then applied to each end of the tool by tightening the wing nut and putting upward pressure on the vacuum cup, thereby putting downward pressure on both ends.





Hot Pocket MHP139

\$73

A portable option to keeping all urethane (or pizza) warm! Heats up to 105°F and holds up to two boxes of moulding or enough Pizza for a party. Draws only 2.8 amps of 12-Volt electricity and has a self protecting design that will not let it draw more than 5 amps.

MegaRaptor™ Moulding Maker MCA265

\$30

Make precise angle cuts with MegaRaptor™. The lower jaw has cast-in numbers and lines to show you the angle you are cutting. Its replaceable utility knife blade cuts the moulding straight, smooth and at the proper angle.



Total Value: **\$261**

Grilling Tips of the Trade

When making Kebabs, soak your bamboo skewers for 20 minutes before using so they don't burn when taking the heat.

Don't let your meat stick. Oil prevents food from sticking. BUT add it to the food and not to the grate of your grill to add flavor and moisture.

Get that temp! Insert your meat thermometer at the sides of your meat to be sure you are finding the true center temperature.

Cooking Temperatures for Meats

Ground	Beef/Lamb	Poultry	Fish
Beef/Lamb 160°	Min - 145° Med - 160° Well - 170°	165°	145°

CHECK OUT A BURGER
THAT WILL TAKE YOUR
BBQ TO THE NEXT
LEVEL!



WHISKY BACKYARD BURGER



INGREDIENTS

Whisky Sauce:

8 strips bacon cut into pieces
1/2 medium yellow onion
1/2 ounce whiskey
1/2 cup golden brown sugar
1 tsp Worcestershire sauce
1 tsp black pepper

The Burger:

1 lb ground beef 2 slices cheese 1 tsp salt 1 tsp pepper

INSTRUCTIONS

FOR THE WHISKEY SAUCE: In a skillet on medium heat, cook down your bacon; about 10 minutes. Set bacon aside in the same skillet, brown your onions for about 5 minutes, then add brown sugar. Cook for another 2-3 minutes. Add whiskey, Worcestershire sauce, and black pepper. Let this cook down for about 2-3 minutes. simmer on the side burner while the burgers are cooking.

FOR THE BURGER: Form about quarter lb patties season each side with salt and pepper. With your grill heated to about 450F, place your burgers on the grill and cook for about 3-4 minutes, flip and place off heat. Cook for another 5-6 minutes with cheese melting on top. Place burgers on burns with lettuce, and top with that whiskey sauce. Enjoy!



MOULDING HOLD DOWN TOOL

The corners on today's moldings will often raise up and leave an unsightly gap under them. Taping these moldings down can be disastrous because the tape will sometimes attack the paint and, in the worst case, remove it. Using Equalizer's Moulding Hold Down Tools will remedy this problem and keep your moulding jobs looking prestine and professional!





MEGARAPTOR™ STANDARD MOULDING MAKER

This Equalizer tool gives you perfect cuts at precise angles, no matter what you are cutting! From univeresal moulding to the brats to throw on the grill, this tool knows no ends. You can replace the cutting blade by removing the two screws and replace with standard utility knife blades (UKB498).



THE GOAL IS NOT SIMPLY TO 'WORK HARD, PLAY HARD.' THE GOAL IS TO MAKE OUR WORK AND OUR PLAY

-SIMON SINEK

"THE GOAL IS NOT SIMPLY
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LEAGUE OF TRADESMEN

NO. 6

EQUALIZER® HOT POCKET



A portable heater with easy to carry handles for whatever you need to keep warm! Whether its keeping urethane warm and easy to dispense and mouldings pliable, or your grandma's famous recipe for a backyard BBQ, the Hot Pocket comfortably fits most food containers or up to two boxes of moulding or 18+, 20oz. sausage pack urethane tubes.



BLACK MOULDING ADHESIVE

This adhesive is perfect when gluing custom mouldings, but it is also great when you need black superglue for any project!



What's your

TRADE?

Send us information about your trade to stockpile ammo for the League's Arsenal

info@thearsenalbox.com



WWW.THEARSENALBOX.COM