



Flavor and Description

Smokin' Wood Chips – 100% pure premium, kiln dried wood. Our chips are 6-8mm in length, the perfect size for optimum smoke. We use only the highest quality woods. Available in half pound or a two pound "value" pack.

Item #	Description	½ lb.	2 lbs.
1100	Alder	\$5.00-	9.99
	A delicate flavor with a hint of sweetness. Traditionally used in the Pacific Northwest to smoke Salmon. Good with beef, fish, pork, poultry and light-meat game birds.		
1101	Apple	5.00-	9.99
	The most versatile smoking wood you'll use. It has a very mild subtle fruity flavor. It is good with everything, especially poultry.		
1102	Cherry	5.00-	9.99
	A medium strong smoke flavor and lots of smoke! A very versatile wood good with poultry, pork or beef. Try it with ham-you will be amazed!		
1103	Hickory 	5.00-	9.99
	The "king" of smoking wood. It provides a smoky, bacon-like flavor. Great with pork, ribs and chicken.		
1104	Maple	5.00-	9.99
	This is the sweetest smoking wood, very mellow. Try it with all red meats including venison. It also adds great flavor to salmon and veggies.		
1105	Mesquite	5.00-	9.99
	One of the most popular smoking woods. It is a south Texas tradition, bold and smoky. It adds a strong and distinctive taste to any type of meat, especially good with beef or pork.		
1111	Mountain Mesquite	5.00-	9.99
	Mountain Mesquite wood chips – If you like Mesquite smoky flavor, you'll love Mesquite's kissing cousin from Maine!		
1106	Pecan	5.00-	9.99
	Similar in flavor to Hickory but a little milder, "nutty" flavor. Great with chicken and veggies.		
1112	Sugar Maple	5.00-	9.99
	Sugar Maple smoky wood chips imbeds a mildly smoky, sweet flavor. Good with lamb, pork, goat, poultry, cheese, ham, vegetables and small game birds. These smoking chips are chipped from freshly harvested from Maine trees		
1107	White Oak 	5.00-	9.99
	The "queen" of the smoking wood. It produces lots of smoke that imbeds deep into red meats and pork. It adds great flavor to steaks and wild game.		

GOURMET MARINATED FLAVORS

1108	Bourbon Barrel Chips	5.00-	10.99
	Fresh from barrels right from the distillery in Claremont, Kentucky. These chips will add the most flavorful taste to red meat or pork.		
1109	Jack Daniel's Whiskey Chips 2.25 lbs.....	6.00-	13.99
	Genuine Jack Daniel's Tennessee Whiskey Barrel chips – can you say flavorful! Need we say more?		
1110	Wine Barrel Chips	5.00-	10.99
	Used wine barrel oak chips. These chips will add an exquisite taste to beef, chicken or fish.		

Standard Variety Pack

Includes ½ lb. each of  Hickory, Maple, Mesquite, White Oak

 **Recommended for steak, fish, pork, poultry and veggies.**

1200	Standard Smokin' Pack	15.99
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Custom Variety Pack

Pick four ½ lb. bags of any flavor. Great for trying out new flavors or as a gift for that special griller.

1300	Custom Smokin' Pack	15.99
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Grilling Planks

Make exquisitely smoked foods from any backyard barbecue. Grilling on our planks is incredible. Keeps your grill clean.

Item #	Description	Cost
1400	Hickory  Rectangle	\$12.99
	two planks 7"x10". The "king" of smoking wood.	
1401	Cherry-Rectangle	12.99
	two planks 7"x10". A medium strong smoke flavor and lots of smoke! A very versatile wood, good with poultry, pork or beef.	
1402	Maple-Rectangle	12.99
	two planks 7"x10". This is the sweetest smoking wood, very mellow. Try it with all red meats including venison. It also adds great flavor to salmon and veggies.	
1409	Maple-Oval	12.99
	Six 5"x7" Oval planks	
1403	Alder-Rectangle	12.99
	two planks 7"x10". A delicate flavor with a hint of sweetness. Good with beef, fish, pork, poultry and light-meat game birds.	
1404	Cedar-Rectangle	19.99
	four planks, 7"x15". Think sugar and spice, this wood is sweet.	
1406	White Cedar-Oval	12.99
	Six 5"x7" planks.	
1407	White Cedar-Oval	14.99
	Four 6"x12" planks.	
1408	White Cedar-Oval	12.99
	Six 3"x5" planks.	
1405	Cedar Baking Plank (Reusable)	41.95
	Reusable, for use in oven. Size 10 ½"x17"x1 ½" thick with 2 stainless steel tie bolts. Contains one plank.	


Grilling Paper

7"x7" set of 10 per package. Presoak the paper, wrap your meal in them. Foods will steam to perfection within these little bundles, saturated with a subtle wood flavor and emerge flavorful & moist.

1500	Cedar	16.99
	This wood is sweet, smoky and spicy. Think sugar and spice. Ideal for fish, beef and pork.	
1501	Hickory 	16.99
	The "king" of the smoking wood. It provides a smoky, bacon-like flavor. Great with pork, ribs and chicken.	
1502	White Oak 	16.99
	The "queen" of the smoking wood. It produces lots of smoke that imbeds deep into red meats and pork. It adds great flavor to steaks and wild game.	

Smoker Bag

Multi layer bag with natural wood and sugars in between the layered foil for use in your *oven or barbecue*. One time use.

1600	Hickory 	5.99
	The "king" of the smoking wood. It provides a smoky, bacon-like flavor. Great with pork, ribs and chicken.	
1601	Alder	5.99
	A delicate flavor with a hint of sweetness. Good with beef, fish, pork, poultry and light-meat game birds.	

Accessories

1703	Griller's Kit	31.99
	Includes Standard Variety Pack item #200 or Custom Variety Pack item #300 plus cast iron smoker and recipe book.	
1700	Cast iron smoker box 4 ½ lbs V shaped.....	16.50
1701	Steak thermometer	5.95
1702	Poultry thermometer	5.95
1704	T Shirt "Let's Start Smokin'" S, M, L, XL.....	20.00
1705	Apron "Let's Start Smokin'".....	20.00

