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July 2007 SMOKING MEAT NEWSLETTER

Hello and welcome to the one and only Smoking Meat Newsletter where we endeavor to teach you everything you need to know about smoking meat and then some!

It has been a crazy month with my hard drive crashing and having to not only replace the hard drive but to reinstall all of my software, drivers, operating system, etc. so I can get back up and running at normal speed.

I am finally back up and running but I am still having trouble remembering where everything is located now on my new over-sized hard drive since I opted to partition it into 3 separate areas..

One for my OS, one for my applications and the other for my data files.

Oh well.. this is not supposed to be about computers and software although these things do make the website and newsletter possible.

Let's move on to much more fun things like smoking meat!

Smokology - All About Smoke

As always, I try to be a good listener and tune in to the questions that folks are asking the most so I can address the issues that folks are needing to know rather than just what I want to talk about..

I have had a ton of questions lately on how much smoke is enough and how and when to add wood to the coals, what type of wood is best, whether to use all wood, all charcoal or both, etc.

In this issue I am going to do my best to clear this up for you and make it as crystal clear as possible..

If this is old news to some of you then I apologize in advance.

I committed a long time ago to helping the new folks just getting started first and foremost and I plan on adhering to that plan.

After all.. they are the ones who really need help the most.

With no further introduction needed let's get right into it.

How Much Smoke is Enough Smoke?

The age old adage, "How long is a string" may apply here since everyone has different like and dislikes and what may not be enough smoke for me may be too much for others.

To answer this question, I will have to just tell you how I do it and how I like it and that should give you at least an idea of what is the norm and you can take it from there.

Many folks starting out do not use a stick burner or an all-wood smoker so they are unsure how and when to add wood once they get the charcoal going.

This also depends on what type of wood you are using since some woods are strong tasting while others are very mild.

I use lots of mesquite but I also like fruit woods like apple, cherry, plum, peach, apricot, etc.

When I am using mesquite with a charcoal fire, I almost always add about 5 or 6 tennis ball sized chunks to the coals right from the git-go and keep the smoke flowing by replacing these as they burn up until the meat reaches about 140-145 degrees.

I have found that this produces a really nice smoky flavor that is not overpowering.

With most fruit woods like apple, cherry, plum, etc. I will keep the smoke going the entire cook time since the wood is much milder in flavor.

Smoke Visibility and Airflow

With wood smoke, you are looking for a smoke that is just barely visible.

It is sometimes referred to as the "thin blue smoke" and is simply that smoke that you have to squint your eyes to see.

I cannot talk about smoke without mentioning airflow.. something that I have talked about many times but because of its' important role it bears repeating again.

Good smoke is smoke that is moving around.

The way to ensure the smoke is moving is to create a good draft by having an inlet for air and an exit for the smoke/air.

This inlet is usually near the firebox area and is sometimes referred to as the intake damper.

The exit or exhaust can be a vent in the lid or a pipe protruding out of the top or side of the smoker sometimes referred to as the chimney or stack.

I recommend the intake to be at least 1/4 open at all times and the exhaust to be at least 1/2 open to ensure proper air flow.

At any rate, although this is somewhat dependent on the individual smoker, NEVER close either one all the way.

You will immediately stop the airflow and the smoke will begin to create creosote on the meat and the inside walls of your smoker.

This will most certainly ruin the food for this smoke and future ones due to the buildup within the smoker.

If this happens, you will need to thoroughly clean the smoker and re-season it just like you did when you bought it new.

Bottom line.. keep the air/smoke moving for great results.

To Soak or Not to Soak.. that is the question

I mentioned tennis ball sized chunks in the previous paragraphs however with some of you using gas/electric smokers you may also have a need to use chips instead.

This brings up the question of whether to soak or not to soak the chips.

I will tell you right up front that I almost never soak my chips.

In my opinion the chips will have to dry out before they produce any good smoke anyway and the soaking in water just slows down that process.

I know what you are thinking.. then how do you keep them from catching fire in the smoker?

As we learned in science class, fire needs air, heat and fuel to burn. The way to limit the chips from catching fire to quickly is to minimize the air to the chips.

I like to wrap the chips tightly in foil and then just poke a few small holes in the top of the of the pouch to let the smoke out.

This eliminates most air to the chips and if done correctly will never catch fire.

Another method if you continue to have trouble is to add a handful of soaked chips and a handful of dry chips to an 18 x 18 piece of heavy duty foil and wrap it tightly into a pouch with a few holes poked in the top.

Lay this right on top of the coals or directly over the heat source.

The dry chips will provide smoke while the wet chips help to stifle any flare-ups.

Charcoal, Wood or Both?

As many of you know.. I heartily recommend lump charcoal instead of briquettes for best flavor as well as performance.

Lump charcoal burns hotter and is free of a lot of the additives that are found in briquettes.

It does have its' downsides like being more expensive and it burns up faster than briquettes.

So, having said that, should you use charcoal, wood, or both in your smoker?

Once again.. this depends on you and your smoker.

I have experimented some using all wood in small to medium sized smokers and I have to say that it is very easy to produce a "too smoky" flavor.

I reserve the all wood scenario for my larger smoker and use charcoal with wood chunks or chips in my smaller smokers.

In medium sized smoker, you may be able to get by with getting a good coal bed started and then adding small splits of wood to the coals for your smoke if you pay close attention to your air flow.

To give you an example of small, medium and large smokers, please see the chart below:

Small Smokers include:

Bullet Smokers
WSM (Weber Smoky Mountain)
BGE (Big Green Egg)
Brinkmann vertical smoker (square)
GOSM Charcoal Smoker

Medium smokers include:

Chargriller
Brinkmann Pitmaster Pro
smoky Joe

Large smokers include:

Lang
Most Trailer Mounted Units
BDS (Big Drum Smoker)

Jeff's Recipes - An Incredible Offer

If you have not heard (most of you have) I am offering my Naked Rib Rub recipe and my Famous Barbecue Sauce recipe at a really great price. These recipes are dear to me.. I have my heart and soul tied up in them.

The proceeds from the sales goes to pay for hosting, domain, server space, various service fees for newsletter and digital good processing, and buys me a cup of coffee now and then when there is a little left over.

I spent 6 years creating these and me being the perfectionist that I am, I can assure you that you will absolutely love these recipes.. I have tested these all across the country and even in other countries and continents and the results are extremely consistent..

I hear words like Wow, Amazing, Incredible, etc.

I also guarantee that they are best you have ever eaten or I will happily refund the purchase price.. an offer that removes all the risk from you and places it upon me.

Consider this an investment and [order the recipes](#) for **only \$18.95**.. your get togethers won't be the same without them!

And if you still have any doubts to whether they are worth the price.. read the testimonies below and don't forget to go to the forum and see what the folks are saying about them over there.

[Read Testimonies](#) | [Order](#) | [More Testimonies at the Forum](#)

Just a side note... I recently implemented Google Checkout as an ordering option for anyone who does not use Paypal. You can order with Google Checkout [here](#)

August Barbecue Competitions

08/03 - 08/04

Dillard, GA

State Championship

Dillard Bluegrass & Barbeque Festival

Contact: Jane Tomlin, PO Box 53, Dillard, GA 30537

Phone: 706-746-2690

E-mail: bbqjane@windstream.net

KCBS Reps: BRAZIER KATHY, HARWELL RON

08/03 - 08/04

Laurie, MO

State Championship

Laurie Hillbilly BBQ Cookoff

Contact: Susann Huff, 724 N. Main, PO Box 1515, Laurie, MO 65038

Phone: 573-374-8776 Fax: 573-374-5093

E-mail: laurievents@aol.com

KCBS Reps: SHOWALTER LYNDA, MORROW ROSEMARY, MORROW PHIL

08/03 - 08/04

Lamar, CO

State Championship

Wild West Barbecue

Contact: Toni McPherson, 801 S. 10, Lamar, CO 81052

Phone: 719-336-5930 or 719-688-3899

E-mail: tmcp@centurytel.net

KCBS Reps: FLESSNER PATTY, GIBBS JACK

08/03 - 08/04

Stevensville, MT

Smokin' in the Root

Contact: Tim Schreiber, PO Box 50210, Bellevue, WA 98015

Phone: 253-377-1643

KCBS Reps: SILVER MARK, HUNT JOHN

08/03 - 08/04

Waucoma, IA

State Championship

Lynch Livestock Pig Stampede

Contact: Christy Bouska, 331 3rd Street NW, Waucoma, IA 52171

Phone: 563-776-3311 Fax: 563-776-3097

E-mail: chris@lynchbbq.com

KCBS Reps: LAKE MIKE, LAKE THERESA

To find more competitions such as these be sure to check out the calendar at <http://www.kcbs.us>

Joke of the Month

This series of "seminars" and "classes" for men and women are absolutely hilarious.. I think you will enjoy the humor in this as much as I did.

Seminars for Females

Continuing Seminars For Females

(Prepared and presented by males)

1. *Silence, the Final Frontier: Where No Woman Has Gone Before.*
2. *The Undiscovered Side of Banking: Making Deposits.*
3. *Parties: Going Without New Outfits.*
4. *Man Management: Discover How Minor Household Chores Can Wait Until After the Game.*
5. *Bathroom Etiquette I: Men Need Space in the Bathroom Cabinet Too.*
6. *Bathroom Etiquette II: His Razor Is His.*
7. *Communication Skills I: Tears - The Last Resort, Not the First.*
8. *Communication Skills II: Thinking Before Speaking.*
9. *Communication Skills III: Getting What You Want, Without Nagging.*
10. *Driving a Car Safely: A Skill You CAN Acquire.*
11. *Telephone Skills: How to Hang Up.*
12. *Introduction to Parking.*
13. *Advanced Parking: Reversing Into A Space.*
14. *Water retention: Fact or Fat.*
15. *Cooking I: Bringing Back Bacon, Eggs and Butter.*
16. *Cooking II: Bran and Tofu are Not For Human Consumption.*
17. *Cooking III: How Not to Inflict Your Diets on Other People.*
18. *Compliments: Accepting Them Gracefully.*
19. *PMS: Your Problem... Not His.*
20. *Dancing: Why Men Don't Like To.*
21. *Sex: It's For Married Couples Too.*
22. *Classic Clothing: Wearing Outfits You Already Have.*
23. *Integrating Your Laundry: Washing It All Together.*
24. *Oil and Fuel: Your Car Needs Both.*
25. *Oil and Fuel: Your Car Needs Both. (In case it was missed the first time)*
26. *Learning to Go in Public Restrooms.*
27. *"Do These Jeans Make My Butt Look Big?" - Why Men Lie.*
28. *TV Remotes: For Men Only.*

Summer Classes for Men at

THE

ADULT LEARNING CENTER

REGISTRATION MUST BE COMPLETED

by Friday, July 19th 2007

*NOTE: DUE TO THE COMPLEXITY AND DIFFICULTY LEVEL
OF THEIR CONTENTS, CLASS SIZES WILL BE LIMITED TO 8 PARTICIPANTS MAXIMUM*

Class 1

How To Fill Up The Ice Cube Trays--Step by Step, with Slide Presentation.

Meets 4 weeks, Monday and Wednesday for 2 hours beginning at 7:00 PM.

Class 2

The Toilet Paper Roll--Does It Change Itself?

Round Table Discussion.

Meets 2 weeks, Saturday 12:00 for 2 hours.

Class 3

Is It Possible To Urinate Using The Technique Of Lifting The Seat and Avoiding The Floor, Walls and Nearby Bathtub?--Group Practice.

Meets 4 weeks, Saturday 10:00 PM for 2 hours.

Class 4

*Fundamental Differences Between The Laundry Hamper and The Floor--Pictures and Explanatory Graphics.
Meets Saturdays at 2:00 PM for 3 weeks.*

Class 5

*Dinner Dishes--Can They Levitate and Fly Into The Kitchen Sink?
Examples on Video.
Meets 4 weeks, Tuesday and Thursday for 2 hours beginning
at 7:00 PM*

Class 6

*Loss Of Identity--Losing The Remote To Your Significant Other.
Help Line Support and Support Groups.
Meets 4 Weeks, Friday and Sunday 7:00 PM*

Class 7

*Learning How To Find Things--Starting With Looking In The Right Places And Not Turning The House Upside Down
While Screaming.
Open Forum
Monday at 8:00 PM, 2 hours.*

Class 8

*Health Watch--Bringing Her Flowers Is Not Harmful To Your Health.
Graphics and Audio Tapes.
Three nights; Monday, Wednesday, Friday at 7:00 PM for 2 hours.*

Class 9

*Real Men Ask For Directions When Lost--Real Life Testimonials.
Tuesdays at 6:00 PM Location to be determined*

Class 10

*Is It Genetically Impossible To Sit Quietly While She Parallel Parks?
Driving Simulations.
4 weeks, Saturday's noon, 2 hours.*

Class 11

*Learning to Live--Basic Differences Between Mother and Wife.
Online Classes and role-playing
Tuesdays at 7:00 PM, location to be determined*

Class 12

*How to be the Ideal Shopping Companion
Relaxation Exercises, Meditation and Breathing Techniques.
Meets 4 weeks, Tuesday and Thursday for 2 hours beginning at 7:00 PM.*

Class 13

*How to Fight Cerebral Atrophy--Remembering Birthdays, Anniversaries and Other Important Dates and Calling When
You're Going To Be Late.
Cerebral Shock Therapy Sessions and Full Lobotomies Offered.
Three nights; Monday, Wednesday, Friday at 7:00 PM for 2 hours.*

Class 14

*The Stove/Oven--What It Is and How It Is Used.
Live Demonstration.
Tuesdays at 6:00 PM, location to be determined.*

Upon completion of any of the above courses, diplomas will be issued to the survivors.

Thank you "Blackhawk19" from SmokingMeatForums.com for this recipe for laughter!

Feel free to submit jokes to the forum in the "Jokes" category for all of our entertainment and for possible inclusion in the monthly Smoking Meat Newsletter.

Cajun Seasoning that goes Beyond Good!

My buddy Bruce at www.CrazyCajun.com has some of the best Cajun seasoning you have ever laid 'yer tongue on and that's a fact with my hand up!

My family and I use it on almost everything and you will too if you give it a try. Follow <http://www.CrazyCajun.com> to find out how to order.

Word of Mouth is the Best Salesman!

If you enjoy the website at www.Smoking-Meat.com and the forum at www.smokingmeatforums.com along with all of the perks like this free monthly newsletter then be sure to tell all of your friends about it!

We are the fastest growing Smoking Meat network online and we are **NUMBER #1 in Google** for the keyword "Smoking Meat" for more than a year now..

That is BIG news folks and just further proof that you are a part of the VERY BEST!

Be contagious and tell everyone about it!

Closing Remarks

I am so happy that you are a subscriber.. please send all correspondence to my email address at Jeff at smoking-meat dot com or use the quick contact form on the bottom of each page at the [smoking-meat.com website](http://smoking-meat.com). Be sure to check out the forum at www.smokingmeatforums.com for answers to all of your smoking meat questions and more.

Have a wonderful Day and God Bless!

Jeff Phillips

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