

Meat foil
pat rap onto meat
both sides

crimp
unwrap lead on grill open end

keep at 250° to 300° ^{toward} grill

on by 9:00, done by 5 or 6

Set on food grate right
side

Start Fire

1 sheet newspaper
skwirt w/ oil all over
crumple & stuff under
chimney
grate between paper &
charcoal. Fill chimney
heaping with kingsford
charcoal.

Set on left bottom
grate. Light newspaper
from bottom. Wait

30 minutes, Lift
chimney straight up.

Double size of charcoal
with more charcoal.

Add a double handful
of charcoal every hour.

Usually both damper only $\frac{1}{8}$ "
open to keep temp < 300°.