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Seasoning Instructions for Backwoods Smokers

Chubby, G2 Chubby, Party, Extended Party, G2 Party

1. Remove all racks and water pan.
2. Spray or wipe down the inside of the cooking chamber with cooking oil.
3. Remove the fire grate.
4. Place approximately a double hand full of charcoal in the fire grate.

When charcoal is lit around the edges: using gloves to handle the hot grate, place it back in the fire box chamber. Open bottom side dampers and top damper wide open. Heat should rise between 300 to 350 degrees. If heat keeps climbing above 350 degrees, shut the bottom dampers down leaving them open about $\frac{1}{8}$ inch on each side. Then just let the fire burn out.

Larger Smokers

1. Remove all racks, but leave heat diverter in the smoker.
2. Spray or wipe down the inside of the cooking chamber with cooking oil.
3. Remove the fire grate.
4. Place approximately a two double hand full of charcoal in the fire grate.

When charcoal is lit around the edges: using gloves to handle the hot grate, place it back in the fire box chamber. Open bottom side dampers and top damper wide open. Heat should rise between 300 to 350 degrees. If heat keeps climbing above 350 degrees, shut the bottom dampers down leaving them open about $\frac{1}{8}$ inch on each side. Then just let the fire burn out.

Never start your fire with the fire grate still inside of the fire box.