Green Grillin'
Natural Hardwood Charcoal

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Lump Charcoal:

- Made locally from Appalachian Hardwoods
- Best flavor for your BBQ
- Lights fast! Ready to grill in 10 minutes
- Promotes sustainable forest management
- Low ash - burns hot and long
- Safe and easy to handle

All Natural, No Additives!

Produced By:

With assistance from
New River Highlands RC&D Council

WARNING — **CARBON MONOXIDE HAZARD**
Burning charcoal inside can kill you.
It gives off carbon monoxide, which has no odor.
NEVER burn charcoal inside homes, vehicles or tents.

Net Weight 5 lbs. (2.26 kg)

ALWAYS DISPOSE OF HOT ASHES PROPERLY

Green Grillin'
Natural Hardwood Charcoal

GREEN GRILLIN' CHARCOAL

We are producing natural charcoal in a portable kiln. The advantages of *Natural Charcoal* are:

- **It is made from *Natural Hardwood* from local forests.**
- **It adds flavor to your BBQ.**
- **It lights fast – within 10-15 minutes.**
- **It burns clean, hot (650 deg.) and long 25-45 min.**
- **It is produced in small batch kilns; safe and easy to handle.**
- **It increases sustainable management of our forests.**
- **It provides income for small forest landowners.**

Natural charcoal is made from burning small diameter wood in a kiln. It is not chemically treated or modified other than with heat. Therefore Natural Charcoal provides wood flavor and adds taste to the food.

About Natural Hardwood Lump Charcoal

Natural hardwood lump charcoal is made from Appalachian Hardwood species such as oak, maple, and hickory. It is not chemically treated or modified other than with heat — hardwoods are charred in a kiln, volatile compounds in the wood (water, hydrogen, methane and tars) are burned off, and the wood is converted into charcoal.

Natural hardwood lump charcoal burns hot and long and produces little ash compared to briquettes. It maintains a steady glow when ignited and confers a rich, savory flavor on the grilled food.

How to use your Green Grillin' Charcoal:

There is no need to use starter fluid that could add undesirable chemicals and flavors to your food. For best results, pile charcoal in a chimney starter, and apply heat from below the chimney starter using newspaper or natural fire starter. Allow the charcoal approximately 10 minutes to ignite in the chimney starter, then spread the hot coals out in the bottom of the grill.

If starting the charcoal without the aid of a chimney starter, pile charcoal on a small amount of balled-up newspaper or natural fire starter, and then light the newspaper from underneath the charcoal. Always allow coals to become fully ignited (glowing) before spreading them out on the bottom of the grill. For long duration cooking, additional charcoal can be placed on the grill without any pre-ignition.

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