



WELCOMES YOU TO SMOKING WITH THE *SAPLING SMOKING PACKAGE*

You've enjoyed your *Sapling Evaporator* and you are ready to smoke! Here's how to start!

Setting up your *Sapling Smoking Package*

The smoking package you've just received converts your *Sapling Evaporator* into a smoker. The package has four main components:

1. *Sapling Grill Grates*
2. *Sapling Grill Lid*
3. *Sapling Efficiency Baffle*
4. *Sapling Damper*

While the *Sapling Efficiency Baffle* and *Sapling Grill Grates* pop in and out of the *Sapling* much like your evaporator pan, the *Sapling Damper* and *Sapling Grill Cover* require some assembly and installation. Follow the directions below to install your *Sapling Damper* and *Sapling Grill Cover*.

Installing the *Sapling Damper*

The *Sapling Damper* installs into one of your existing stove pipes to give you better control over heat while smoking. Once installed, the damper can remain in the pipe for sugaring too.

You will need the following tools to install the *Sapling Damper*:

1. One of the 24" lengths of *Sapling Stove Pipe* supplied with your *Sapling Evaporator*; you will be installing the damper on the bottom end of the bottom length of pipe – the length installed closest to the

elbow on your *Sapling*.

2. The *Sapling Damper*
3. A drill with a quarter-inch (0.25") bit suitable for metal
4. A marker
5. A ruler; and
6. A T-square (optional)

Step 1: Align the Parts

Align the pipe with the end installed closest to the elbow facing UP as in the photo below on the left. Place the damper in the center of the pipe as shown in the photo below on the right.



Step 2: Measure and Mark

With the damper aligned in the center of the pipe, measure down from the top of the pipe at both sides of the pivot arm three inches (3") and make a mark as shown in the two photos that follow. Be sure the ruler is straight in line with the smoke pipe (use a T-square if necessary).



Step 3: Drill

Drill through the smoke pipe wall at each of the two marks as shown below.



Step 4: Disassemble the Damper for Installation

Remove the pivot arm from the damper. The pivot arm is held to the cast iron damper by the spring on the end of the arm and a small bend in the pivot arm. By holding the pivot arm handle and pressing in on the pivot arm while holding the cast iron damper with your other hand, you can then rotate the arm and remove it from the damper.



Step 5: Assemble the Damper into the Pipe

Place the damper into the smoke pipe and pass the pivot arm through the two holes drilled in Step 3, above. Lock the pivot arm into the cast iron damper plate using the opposite rotation used to disassemble the unit. Confirm that the small bend in the pivot arm is locked into the iron damper. Test the operation of the damper by moving it 180-degrees in the smoke pipe and note alignment of the damper to the handle for ease of operation. The final installation, as seen from above, is shown in the picture on the next page.



Assembling the *Sapling Grill Lid*

The *Sapling Grill Lid* is essential for smoking and can be handy for grilling as well. You will need to assemble the handle to your lid. Remove the lid, handle, and bag of hardware from the box. Insert the carriage bolts into the handle and, taking care to pad the underside of the handle against a hard surface, hammer the heads of the bolts into the wood. Place the carriage bolt covers (spacers) over each bolt. Align the bolts with the pre-drilled holes in the lid and affix the handle to the lid using the lock washers and nuts.

A Note on the Grill Lid

Your *Sapling Grill Lid* is made of a heavy gauge of aluminum so that it is lightweight as well as durable. We choose heavy gauge aluminum for sturdiness and durability and to keep the weight reasonable for easy handling. But aluminum can't be non-toxically galvanized and doesn't take buffing or polish well. It will scratch in storage, transit and use.

Aluminum also “moves” when heated. So your lid may warp slightly in use. Don't let it bother you! The grilling, smoking and baking surface is not designed to be sealed, and every piece of the *Sapling* is designed to last for a LONG time with a bit of give.

Smoking with the *Sapling*

Congratulations! You've made it through assembly. Time to smoke! With your *Sapling Smoker*, you can smoke all sorts of foods – like meats, potatoes, corn, and apple pie! Follow these directions to get up and running in no time.

Get some Wood Chunks/Chips and Water Pans: Wood chunks and chips can be found at hardware and agricultural stores - or even your own backyard. There are even wine barrel chips sold at fancy food stores. We have a few apple trees on our property and as we prune them each year, we save the trimmings in a bag to use for smoking.

Typically, you'll want to have a water pan or two in your smoker to add moisture (especially for long, slow smokes). Tin foil pans work great for this – grab a few low-profile pans at your local supermarket.

Soak the Wood: When we are going to start up our *Sapling Smoker*, we usually start the day by soaking wood chunks (better, in our opinion) or chips (ok in a pinch) in a bucket of water. For best results, soak the chunks or chips for at least one hour – longer is better.

Position Your *Sapling Smoker*: Position your *Sapling Smoker* on a level, heatproof surface away from buildings.

Insert the *Sapling Efficiency Baffle*: The *Sapling Efficiency Baffle* allows you to smoke your food with indirect heat, thus helping you smoke slow with a low temperature. Handily, it also holds your water pan(s). Insert your baffle into the barrel opening so that it is as far forward in your *Sapling* as you can get it.

Fill Your Water Pans: Including water while you smoke adds moisture to the smoking process, so meats come out flavorful and tender. Be sure to keep the water pan full. For large roasts and turkeys, you may have to add water to the pan a couple of times while smoking. Check the pan each time you add charcoal. Note: When smoking cheese, add ice to the water pan so the cheese doesn't melt above it.

Install your *Sapling Grill Grates*: Place your grill grates over the baffle and water pans.



Food: Place food in the center of the grate above the baffle, directly above the water pan(s). Remember that smoke and heat escape every time you peek into the grill, so add 15 minutes to your cooking time for each peek (more if you are smoking in cold weather). Boneless meats, such as beef brisket and pork shoulder, will shrink considerably during smoke-cooking, unless they have a heavy layering of fat. Simply cut off the fat before serving. Add more cooking time for wind, cold, high altitudes, and full moons (kidding).



Preparing to Smoke: To prepare to smoke, heap charcoal in the front of the *Sapling*, ignite the coals, and when coals have a light coating of grey ash, spread them out a bit in a circular pattern. **IMPORTANT:** Do not place coals directly on the bottom of the *Sapling* – put a layer of sand or ash first; 2 inches or so will do.

Place the soaked wood on the coals through the door on the front of the *Sapling*. Close the front door vent and close the damper. Place food on the cooking grate. Arrange food in a single layer leaving space for smoke to circulate around each piece. Every half hour or so, add 6 to 12 briquettes and 4 to 8 wood chunks and replenish water and seasonings.

If you are heating and smoking with wood (this is generally considered advanced smoking), use hardwoods (oak, maple, cherry) as your heat source as it will burn slower and at a lower temperature than softer wood (e.g., pine, birch, etc.). You'll want to get your hardwoods down to a bed of coals before putting on your soaked wood. Add heating wood and soaked wood as needed and replenish water and seasonings.

Extra Tips:

- For most smoking (although it will vary by recipe), keep the temperature, as measured by the *Sapling Stack Thermometer* or the equivalent, placed on the side of the *Sapling*, at about 250 to 300 degrees Fahrenheit – the lower the better.
- Use a meat thermometer to ensure your food is cooked properly.
- Use tongs and protective hand wear when handling coals, soaked wood, water pans, etc.
- Don't use charcoal infused with starter fluid (it tastes bad!).
- Everything can be smoked! Just give it a try (it's almost guaranteed to taste like bacon - and there's really nothing wrong with that!)

Reminder: Maintenance

The best practice is to clean out the ash and/or sand and oil the inside of your barrel with vegetable or olive oil when not in use for extended periods of time, and, unless your *Sapling* can be stored in a garage or barn, you should cover it when not in use. Consider purchasing the *Sapling Grill Cover* for this purpose. If water gets in your barrel, be sure to dump it out, dry it out, and apply another layer of oil to discourage rust.

Expansion and contraction caused by heating, cooling and exposure to the elements may eventually cause some cracking flaking or thinning of the paint on your *Sapling*. If you notice this, after the barrel has cooled, sand the area with 100 grit sandpaper and repaint with *Sapling Flat Black Paint*, or the equivalent.

Consider purchasing the *Sapling Care Kit*, which includes everything you need for maintaining the *Sapling Evaporator* and all its accessories!

Bonus: Sugar with the *Sapling Efficiency Baffle*

Your baffle can create a reburn chamber to increase your efficiency while sugaring. Simply place the baffle all the way to the rear of your unit (instead of the front) while sugaring and watch your efficiency increase!