



## WELCOMES YOU TO SMOKING WITH THE *SAPLING SMOKING PACKAGE*

You've enjoyed your *Sapling Evaporator* and 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* to a smoker! The package has three main components:

1. The *Sapling Grill Lid* (with wooden handle),
2. The *Sapling Grill Grates*,
3. The *Sapling Damper*, and
4. The *Sapling Efficiency Baffle*.



*Pictured from left to right: Grill Lid, Damper, Handle, Baffle (Sapling Grill Grates not pictured)*

While the *Efficiency Baffle* and *Sapling Grill Grates* pop in and out of the *Sapling* much like the *Sapling Evaporator Pan*, the *Sapling Grill Lid* and *Sapling Damper* require some assembly and installation. Follow the directions below.

### 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 *Sapling Stove Pipe* pieces 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,
6. a T-square (optional).

#### Step 1: Align the Parts

Align the *Sapling Stove 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 below. Be sure the ruler is straight in line with the smoke pipe (use a T-square if necessary).



### Step 3: Drill

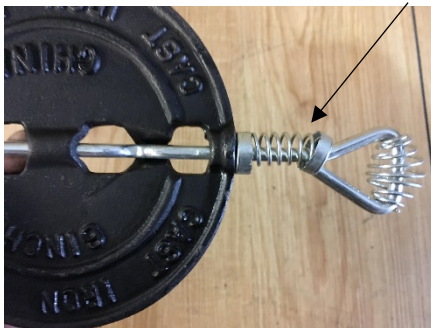
Drill through the pipe wall at each of the two marks as shown below.



### Step 4: Disassemble the Damper for Installation

Remove the pivot arm from the damper as detailed below. The pivot arm is held to the damper by the spring on the end of the arm and a small bend in the pivot arm. By pressing in on the pivot arm while holding the damper you can then rotate the arm and remove it from the damper.

#### **PRESS IN HERE AND PIVOT TO REMOVE ARM**



### Step 5: Assemble the Damper into the Pipe

Place the damper into the 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 than was used to disassemble the unit. Confirm that the small bend in the pivot arm is locked into the 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 is shown below.



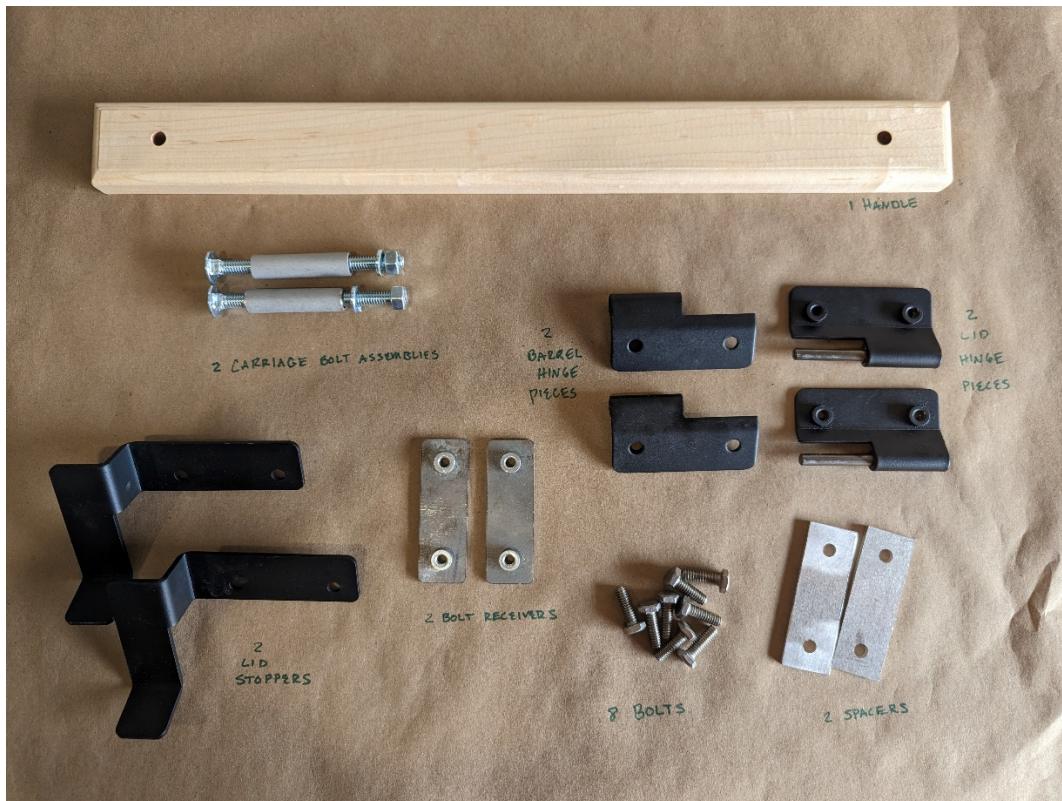


### Installing the Sapling Grill Lid

The *Sapling Grill Lid* is essential for smoking and handy for grilling as well. Once installed, the lid can be slid on and off so that your *Sapling* can easily convert from a grill/smoker to an evaporator and back again.

You will need the following tools to install the *Sapling Grill Lid*:

1. The *Sapling Grill Lid* itself (including wooden handle),
2. the bag of hardware; the bag contains 2 Carriage Bolt Assemblies, 2 Lid Stoppers, 2 Barrel Hinge Pieces, 2 Lid Hinge Pieces, 2 Bolt Receivers, 8 Bolts and 2 Spacers,



3. a drill with a quarter inch (0.25") bit suitable for metal,
4. a marker,
5. a Phillips screwdriver,

6. a hammer,
7. a rubber mallet, and
8. an old t-shirt or soft cloth.

### Step 1: Install the Handle

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.

### Step 2: Align Grill Cover and Mark

First attach the lid hinge piece and stopper to the lid. Find a stopper and a lid hinge piece. Line the holes in the stopper up with the holes in your lid on the outside of the lid. Line the holes in the lid hinge piece up with the holes in the lid inside the lid, making sure that the weld nuts (the bumpy bits, below right) will face the inside of the barrel. Affix the stopper and lid hinge piece to the lid using two bolts. Repeat with the second stopper and lid hinge piece.



Slide the barrel hinge pieces on to the lid hinge pieces. (You may need or want to apply some WD-40 to the pin. You may need or want to use your mallet to help with the sliding.)





Place the lid on your *Sapling* so that the attached hinges are situated on the outside of the left-hand side of the barrel just below the angle iron. The handle will be on the right-hand side of the unit (as you are looking at it from the front). The lid should just cover the vertical piece of the angle iron on each side of the barrel. Adjust the lid to ensure that it also overlaps the curved steel reinforcements on either end of the barrel opening. The barrel opening should be completely covered, but not tightly so.

Ensure that the hinges attached to the lid are not placed so that, when open, a stopper comes in contact with a barrel rib. Ensure that the hinges are situated on the flattest part of the barrel just below the angle iron. Press the hinges to the barrel and make sure you are happy with the way the lid will fit your *Sapling*. Mark using the holes in the hinges as a guide. **IMPORTANT:** Mark both sets of hinge holes at the same time.



### Step 3: Drill

Remove the lid from the *Sapling* and drill holes through the *Sapling* at the marks you made.

### Step 4: Affix Grill Lid

Remove the bottom portion of the hinges from the lid by sliding them off the top portion. Place the spacers between the barrel and the barrel hinge piece on the outside of the *Sapling* and insert bolts. Place the bolt receiver on the inside of the *Sapling* with the weld nuts (bumpy bits) facing the inside of the barrel. Screw the bolts into the bolt receivers. Once both barrel hinges are attached, slide the cover hinges back into the barrel hinges, tapping the hinge together with a rubber mallet if necessary. When assembly is complete, your *Sapling* will look like this.



## Smoking with the *Sapling*

Congratulations! You've made it through assembly. With your *Sapling*, 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* to smoke food, 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. Note: if you place in your lawn, the heat is likely to kill the grass underneath.

**Insert Your Baffle:** The 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 so that it is as far forward in your *Sapling* as you can get it with the lips on the Baffle facing up. Note: if you want to finish cooking your food at the end of the smoke, simply slide or remove the Baffle.

**Fill Your Water Pans:** Including water while you smoke adds moisture to the smoking process, so foods 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 fuel. Note: When smoking cheese, add ice to the water pan so the cheese doesn't melt above it.



**Food:** Place food in the center of the cooking grate above the Baffle, directly above the water pan(s) (if applicable). Remember that smoke and heat escape every time you peek into the grill, so add 15 minutes to

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 and, even better, use an old grill grate or the *Sapling Fire Grate* for better air flow.

Place 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. Hopefully, in the end, your dinner looks something like this!





If you are smoking with wood instead of charcoal (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 soft wood (e.g., pine, birch, etc.). You'll want to get your hardwood down to a bed of coals before putting on your soaked wood. Add dry wood and soaked wood as needed and replenish with water and seasonings.

### **Extra Tips:**

- For most smoking (although it will vary by recipe), keep the temperature, as measured 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**

Clean out some, but not all, of the ashes when the unit has cooled after each use. The best practice is to clean out the ash 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. 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 and/or flaking in 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*, available on our website ([www.vermontevaporator.com](http://www.vermontevaporator.com)) or your local hardware store (look for the Stove Bright® brand for the best match).

### **Bonus: Sugar with the 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!