



**THE WOODMAN**

**THE WOODMAN** is New York's best supplier of premium kiln dried cooking firewood and "Wicked Good" Lump Charcoal. A local business based in Brooklyn and The Bronx, The Woodman is proud to offer top quality products to their friends, neighbors and customers in the New York area. Their charcoal and wood product lines bring delicious smoky flavors to your grills and smokers.

### **KILN DRIED COOKING FIREWOOD**

WOOD1 **WOOD BUNDLES** CS

For an even burn for all wood burning ovens and stoves.

### **SPECIALTY COOKING WOOD CHIPS**

WOOD1A **ALDER WOOD CHIPS** 5 LB BAG

Red Alder wood chips produce a naturally sweet smoky taste.

Use to smoke salmon or barbeque turkey for a uniquely rich flavor profile.

WOOD **APPLE WOOD CHIPS** 5 LB BAG

Apple Wood Chips have a fruity, slightly sweet aroma and is ideal for smoking poultry, fish, meats, and vegetables.

WOOD1B **HICKORY WOOD CHIPS** 5 LB BAG

Add hickory wood chips to your barbecue grill or smoker to produce an authentic smokehouse flavor. Hickory is a traditional wood used for Southern barbecue. It compliments beef, ham, and pork with sweet and savory notes.

### **HARDWOOD LUMP CHARCOAL**

WOOD1C **WICKED GOOD CHARCOAL** 20 LB BAG

A great all-around charcoal for fast, hot grilling or for long, slow cooking.

It's an excellent non-sparking charcoal for smoking, and chefs love it for the easy lighting and long, even burn. It also imparts a very pleasant flavor, just enough to be noticeable, yet not enough to overpower your food.



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