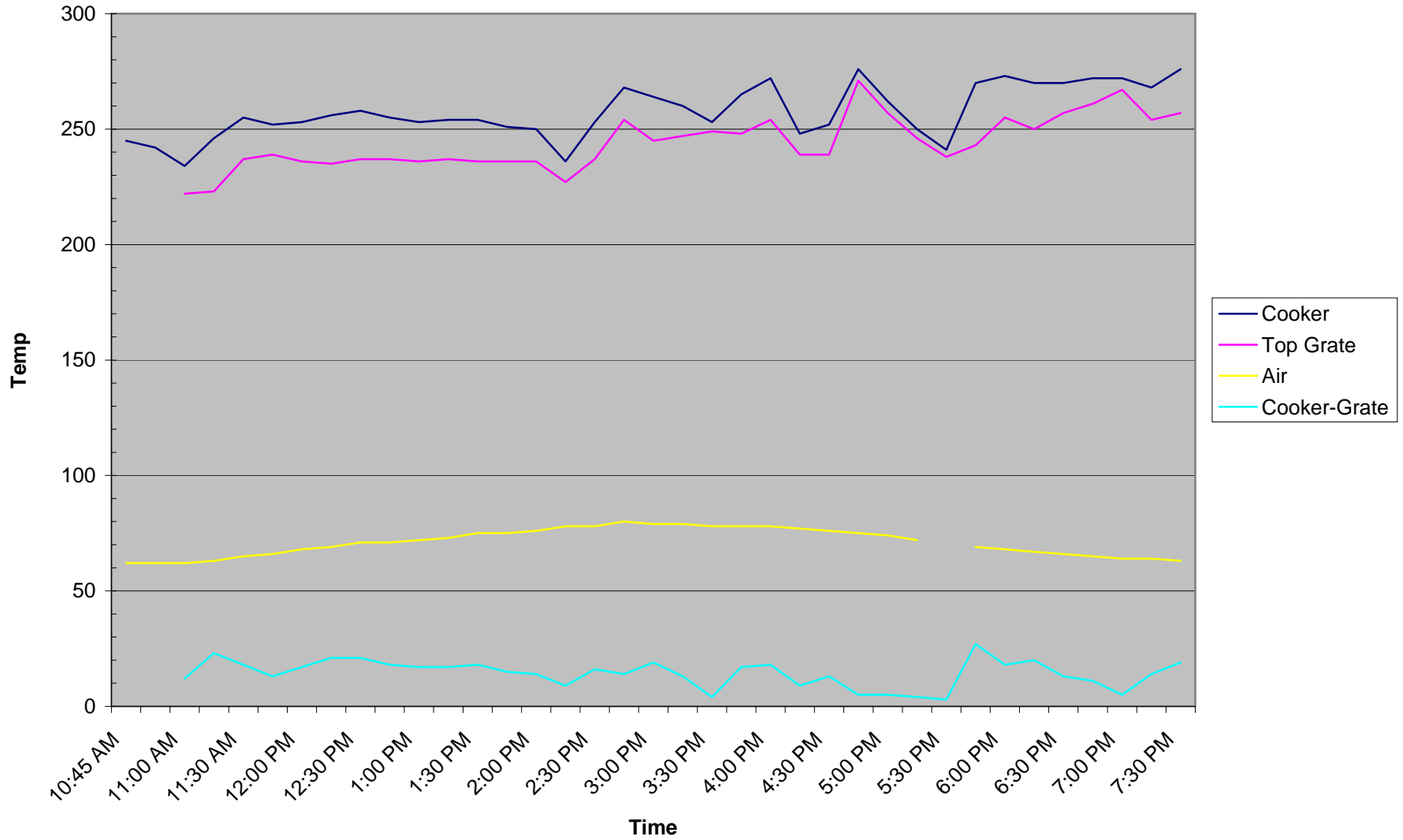


### Cooking Session - Pork Butt



1 liter hot tap water added at 12:30, 2:30, and 4:30.

Time	Cooker	Top Grate	Air	Cooker-Grate
10:45 AM	245	239	62	6
10:55 AM	242		62	
11:00 AM	234	222	62	12
11:15 AM	246	223	63	23
11:30 AM	255	237	65	18
11:45 AM	252	239	66	13
12:00 PM	253	236	68	17
12:15 PM	256	235	69	21
12:30 PM	258	237	71	21
12:45 PM	255	237	71	18
1:00 PM	253	236	72	17
1:15 PM	254	237	73	17
1:30 PM	254	236	75	18
1:45 PM	251	236	75	15
2:00 PM	250	236	76	14
2:15 PM	236	227	78	9
2:30 PM	253	237	78	16
2:45 PM	268	254	80	14
3:00 PM	264	245	79	19
3:15 PM	260	247	79	13
3:30 PM	253	249	78	4
3:45 PM	265	248	78	17
4:00 PM	272	254	78	18
4:22 PM	248	239	77	9
4:30 PM	252	239	76	13
4:45 PM	276	271	75	5
5:00 PM	262	257	74	5
5:15 PM	250	246	72	4
5:30 PM	241	238		3
5:45 PM	270	243	69	27
6:00 PM	273	255	68	18
6:15 PM	270	250	67	20
6:30 PM	270	257	66	13
6:45 PM	272	261	65	11
7:00 PM	272	267	64	5
7:15 PM	268	254	64	14
7:30 PM	276	257	63	19
			Ave.	14.06
			Min.	3.00
			Max.	27.00

Fuel: a full ring of Kingsford Charcoal

Two six-pound pork butts were cooked, one on each grate.

Temp was measured through the lid and at the top grate only.

Water pan was replenished with hot tap water every 120 minutes.

"Air" is the ambient air temperature.

\*\* Note how the temperature begins to fluctuate wildly at the four hour mark when I start opening the cooker every so often to baste the meat.

Trend in lid, Fluke k-type bead probe 1-3/4" above top grate