BBQ Log	Date		Event	
Meat Type			Brand/ Store	
Weight		Price/lb.		□ Fresh □ Frozen
Preparation Procedure Used				
Marinade/ Rub			Baste/Glaze Mop/Sauce	
Cooking Procedure Used				
Target Cooker Temp		Tai	rget Internal Meat Temp	
Fuel Type/ Brand/ Qty Used		Smoke Wood/ Qty Used		□ Dry □ Soaked
Comments Before Cooking				
Weather				
Temperature, Wind, and Cloud Conditions				

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Cooker Log

Time C	Cooker	Тор	emperatur Bott	Meat	Air	#1			_ ^	eat	= :0	Added		
					,	#1	Vents - % #2	#3	Turn?	Baste?	Fuel?	Wood?	H20?	Comment
1														

Results	Date	
Exterior Appearance		
Smoke		
Ring Penetration		
Tenderness		
Tondomood		
Moist/Dry		
Flavor/		
Aroma		
Comments		
Notes for		
Next Time		

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