



**MAPLE LEAF**  
ANCESTRAL CHARCOAL MAKER



# TECHNICAL INFORMATION

## LUMP CHARCOAL & BRIQUETTES

### WHERE DO WE GET OUR WOOD?

Our wood comes from forest biomass, which means that we do not cut any trees to make lump charcoal as our primary use. We take the leftover wood that is considered, “waste or low-value trees” that companies usually leave on the forest floor after harvest.

### TRICKS AND TIPS HOW TO START YOUR LUMP CHARCOAL OR BRIQUETTES:

#### Things to know

- Always keep your lump charcoal or briquettes in a dry place protected from the elements (rain, snow, humidity).

#### Starting your coals

- Never burn lump charcoal in a closed environment (house, garage, tent, car).
- We recommend using a chimney starter (safe and efficient).
  - Depending on your needs, we recommend filling the chimney starter.
- Use a fire starter and put it at the bottom of the chimney.
  - Place the chimney on the BBQ grill.
  - Wait until most of the pieces are light up. (about 10 min)
- Put the charcoal at the bottom of the BBQ or in the baskets.
- Close the cover of the BBQ until most pieces are light up.



# LUMP CHARCOAL

## SUGGESTIONS:

*Steak, hamburger, hot dog, sausages, chicken kebabs.*

### Information

- Burnt pieces of wood at low temperatures.
- Pieces: Between 1.5" to 6".
- Wood type: Maple (85%), Beech (10%), Birch (5%).
- For longer cooking time: wait until your lump charcoal is ready and add smaller pieces to slow down the air circulation.

### Pros

- Ideal for cooking hot and fast.
- Fast to light up.
- Flavour and unique taste of maple wood.
- Cook directly or indirect as needed.
- Produced in Missouri type ovens at low temperature, no sparks!

### Cons

- Burns faster than briquettes.
- Harder to control the high and temperature as desired.

# BRIQUETTES

## SUGGESTIONS:

*Brisket, ribs, pork belly, pork shoulder, pork butt. \*Big pieces of meat\**

### Information

- Lump charcoal grounded and mixed with food starch (nontoxic) compressed into mould.
- Shape: Piece of 2x 1.5 inches well-rounded briquettes.
- Wood type: Maple (85%), Beech (10%), Birch (5%).

### Pros

- Ideal for low and slow cooking.
- Stays hot a lot longer than lump charcoal.
- Cook directly or indirect as needed
- They are all uniform pieces, so you get more heat consistence and control.
- Flavour and unique taste of maple wood.

### Cons

- Doesn't burn as hot as lump charcoal.
- Takes more time to light up.

### Advice

For longer cooking time, start with a small quantity of lump charcoal. Once they are ready to go, add a good number of briquettes to have a constant heat for hours.



*Please take note that the choice between lump charcoal and briquettes is personal. A lot of pits masters will prefer to use lump charcoal and other briquettes depending on what they are cooking, their needs and their experience. We recommend trying both products so you can judge which one you prefer depending on your needs.*



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