

MORE TO COME!

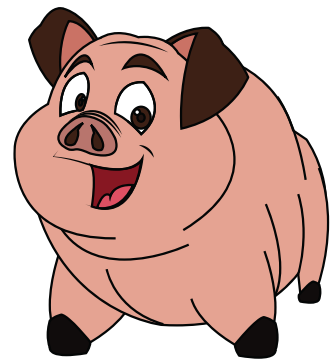
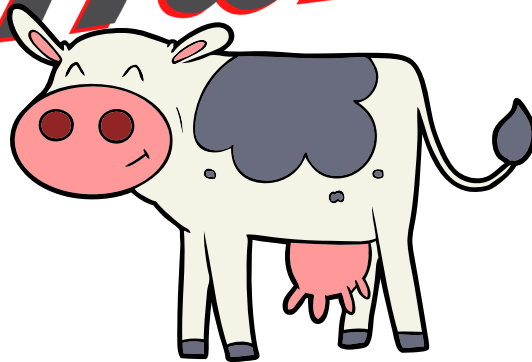


NOW AVAILABLE AT



**HANEY'S**  
HOME • FARM • GARDEN

*Smokin'*



# CHARCOAL AVAILABLE IN STORE



8019844

## **B&B Charcoal Competition Char-Logs All Natural Hardwood Charcoal Briquettes 30 lb.**

Derived from the Oak Lump, this all natural briquette is a favorite among world champion pit masters because of its long and clean burn. This aids them in controlling the flavor profile when delivering a winning to dish to not only the competition judges but to their own families. Works great with any meat because of its mild flavor.



8023445

## **B&B Charcoal All Natural Mesquite Lump Charcoal 20 lb.**

Welcome to Texas. This strong, flavorful wood has been a long established go-to for many in the Longhorn state and the Western U.S. Because strong flavor it's great for brisket, pork, as well as big game such as elk and deer.

PAIRS WITH:



8023446

## **B&B Charcoal All Natural Hickory Lump Charcoal 20 lb.**

The go to standard for most professional and backyard grill masters. Hickory delivers a brilliant flavor as it marinates with the natural juices of your entrée, especially if it's pork, beef of some seafood.

USE ON:



PAIRS WITH:



8027951

## **Basques Sugar Maple All Natural Hardwood Lump Charcoal 17.6 lb.**

Made from Canadian sugar maple trees, which do not meet lumber specifications, this lump coal has the wood-grilled flavor of northern Canadian hardwood maple logs, the way nature intended. Logs are kiln dried in a way designed to provide the best cooking charcoal. Faster lighting and higher heat, Basques Sugar Maple charcoal burns cleaner and longer than briquettes. No starch or petroleum to taste; caramelizing natural sugars and protein for fullest flavor.



8046479

## **Charcoal Texas XL Premium All Natural Championship Blend Lump Charcoal 24 lb.**

100% Natural hardwood with NO additives or fillers, our B&B Texas Size XL PREMIUM LUMP CHARCOAL is made using our select blend of Argentinian White Quebracho Lump Charcoal.

Quebracho comes from the Spanish words quebrar and hacha, or quiebra hacha, which translates into "axe breaker."

These dense, oversized lumps of charcoal burn hotter, longer, and cleaner and guaranteeing that maintained heat for those longer cook times. SO much longer, in fact, they can be reused 2 to 3 times!

From backyard chefs to championship-winning pitmasters, B&B has been producing the highest quality charcoal for over 50 years. Our title of "The Expert's Choice For the Outdoor Barbequer" has been well earned.

PAIRS WITH:



USE ON:





# CHARCOAL AVAILABLE TO ORDER



8684151 - 20 lb.  
8684193 - 10 lb.

PAIRS WITH:



## **B&B Charcoal All Natural Oak Hardwood Lump Charcoal**

Through our unique process, we are able to rid our wood of the most unwanted foreign material, including resins and acids that are most commonly found in other major brands. What remains is only the natural fiber, accounting for the subtle, natural flavor that foods capture when cooked with B&B Lump Charcoal.



8023367 - 17.6 lb.  
8023369 - 8.8 lb.

## **B&B Charcoal All Natural Oak Hardwood Charcoal Briquettes 17.6 lb.**

Charcoal briquettes create an optimal amount of smoke, burning at low or high temperatures, which produces that great smoky flavor you are looking for.



8003504

## **Blues Hog All Natural Hardwood Lump Charcoal 20 lb.**

From the "Award-Winning, Choice of Champions", Blues Hog offers 100% Natural Premium Hardwood Lump Charcoal. Single-sourced for consistency, independent, family-owned. Missouri Hardwoods: oak, hickory, maple with large pieces that burn hot & clean. Pitmaster approved.



8028042

## **Blues Hog All Natural Hardwood Lump Charcoal 20 lb.**

From the "Award-Winning, Choice of Champions", Blues Hog offers 100% Natural Premium Hardwood Charcoal Briquettes. Made with sweet, Southern hickory for the real charcoal smoke flavor every grill master prefers! Single-sourced for consistency, pitmaster approved; longer, steady burning heat and 100% all-natural, no mineral fillers.



8039777

## **Frontier All Natural Hardwood Lump Charcoal 17.6 lb.**

Our Frontier Natural Lump Charcoal provides that real wood flavor that all grillers are looking for. Our lump charcoal is 100% all-natural, contains no chemicals or fillers, and burns hotter than standard charcoal briquets. Our lump charcoal contains less ash which provides for easier clean up as well.



8028042

## **Fogo Premium All Natural Oak Hardwood Lump Charcoal 17.6 lb.**

Delicious oaky hardwood smoked flavor, lights quickly and burns hotter and longer. The lump pieces in the 17.6 lb. bag are approximately mostly medium in size and the perfect charcoal for any occasion that will produce great tasting food.

# CHARCOAL AVAILABLE TO ORDER



8140139

## ***Cowboy All Natural Hardwood Lump Charcoal 20 lb.***

Cowboy Hardwood Lump Charcoal lights quickly and burns long. It's a favorite for barbecue fans because of the authentic smoky flavor it gives to your meals.



8368847

## ***Kamado Joe All Natural Hardwood Lump Charcoal 20 lb.***

The Kamado Joe Big Block XL Lump Charcoal is crafted by Argentinian artisans to create charcoal that's not only significantly larger, it's noticeably better – better burn times, better flavor, better smoke. Perfected for reliability and consistent quality, our range of premium fuels and tools makes it easy to fire up and flavor your Kamado Joe.



8322786

## ***Wicked Good Charcoal Weekend Warrior Blend All Natural Hardwood Lump Charcoal 20 lb.***

Wicked Good "Weekend Warrior Blend" Lump Charcoal is a wonderful all-around charcoal; a proven choice by our customers for fast, hot grilling or for their long, slow cooking. It's an excellent non-sparking charcoal for smoking and chefs love it for the easy lighting and long, even burn!



8021785

## ***Kingsford Original Charcoal Briquettes 16 lb.***

Original gives BBQ lovers the smoky wood-fired flavor they crave. Our Original briquets are great for any grilling occasion. Whether you're smoking a brisket, grilling up vegetables or firing up the grill at your next tailgate, Kingsford® Original delivers the best in authentic BBQ flavor. In fact, Kingsford lights faster and burns longer than competitive brands, giving you the ultimate grilling experience every time.



# BUT WAIT. THERE'S MORE...



# HARDWOOD PELLETS AVAILABLE IN STORE



8032180

## **Weber SmokeFire Hickory Hardwood Pellets 20 lb.**

SmokeFire hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.

- 40% Hickory, 60% Oak, 0% Fillers, 100% Flavor (ratio calculated by weight).
- Moderate: bold, smoky, bacon-like flavor.
- Pairs well with: beef, poultry, pork, lamb, game meat, and vegetables.



8032181

## **Weber SmokeFire Apple Hardwood Pellets 20 lb.**

SmokeFire hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.

- 40% Apple, 60% Maple, 0% Fillers, 100% Flavor (ratio calculated by weight).
- Mild: aromatic and sweet smoky flavor.
- Pairs well with: poultry, pork, vegetables, baked goods, and pizza.



8032182

## **Weber SmokeFire Grill Master Blend Cherry/Hickory/Maple Hardwood Pellets 20 lb.**

SmokeFire hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.

- 34% Maple, 33% Hickory, 33% Cherry, 0% Fillers, 100% Flavor (ratio calculated by weight).
- Moderate: balanced and savory with a mild, sweet finish.
- Pairs well with: beef, poultry, pork, lamb, game meat, seafood, vegetables, baking, and pizza.



8032185

## **Weber SmokeFire Mesquite Hardwood Pellets 20 lb.**

SmokeFire hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.

- 40% Mesquite, 60% Oak, 0% Fillers, 100% Flavor (ratio calculated by weight).
- Strong: full bodied, big and rich smoky flavor.
- Pairs well with: beef, poultry, pork, game meat, and seafood.



8032183

## **Weber SmokeFire Cherry Hardwood Pellets 20 lb.**

SmokeFire hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.

- 40% Cherry, 60% Maple, 0% Fillers, 100% Flavor (ratio calculated by weight).
- Mild: subtle, fruity, sweet smoky flavor.
- Pairs well with: poultry, pork, lamb, game meat, and seafood.



8039602

## **B&B Championship Blend All Natural Cherry, Oak and Pecan Hardwood Pellets 40 lb.**

Our B&B Championship Blend brings you a superior pellet grill fuel, with consistent high temps, its own unique smoke flavor and low ash making it your award winning all around favorite pellet grill fuel, for ALL Pellet Grills!

**PAIRS WITH:**



# HARDWOOD PELLETS AVAILABLE IN STORE



8399883

## **Louisiana Grill All Natural Competition Blend Wood Pellets 40 lb.**

50 percent maple, 25 percent hickory and 25 percent cherry. An ideal blend of sweet, savory and tart. Pellets are held together with the natural lignin's found in the wood. Burn hotter and cleaner. Pellets are easy to use, great tasting and all natural.



8399917

## **Louisiana Grill All Natural Cherry Wood Pellets 40 lb.**

Smoke, grill and bake with Louisiana grills 100 percent natural hardwood pellets. These pellets generate approximately 8200 BTUs per pound with very little ash, making clean up a breeze. These pellets are also carbon neutral, making pellet grills an eco-friendly alternative to gas or charcoal grills. These pellets feature a slightly sweet, yet tart cherry flavor that is delicious with pork or chicken.



8399925

## **Louisiana Grill All Natural Mesquite Wood Pellets 40 lb.**

Smoke, grill and bake with Louisiana grills 100 percent natural hardwood pellets. These pellets generate approximately 8200 BTUs per pound with very little ash, making clean up a breeze. These pellets are also carbon neutral, making pellet grills an eco-friendly alternative to gas or charcoal grills. These pellets feature a distinct mesquite flavor for a spicy, tangy accent that makes them ideal for beef, pork, wild game and more.



8399784

## **Louisiana Grill All Natural Apple Wood Pellets 40 lb.**

Louisiana grills BBQ pellets are made of 100 percent natural hardwoods. Spray scents, glues or chemicals in pellets. Pellets are held together with the natural lignin's found in the wood. Burn hotter and cleaner. Pellets are easy to use, great tasting and all natural. Smokey, mild sweetness flavor. Highly recommended for baking.



8399933

## **Louisiana Grill All Natural Whiskey Wood Pellets 40 lb.**

Smoke, grill and bake with Louisiana Grills 100 percent natural hardwood pellets. These pellets generate approximately 8200 BTUs per pound with very little ash, making clean up a breeze. These pellets are also carbon neutral, making pellet grills an eco-friendly alternative to gas or charcoal grills. These pellets feature a strong, smoky sweet flavor with nice aromatics, making it perfect for red meats.



8399875

## **Louisian Grill All Natural Hickory Wood Pellets 40 lb.**

Rich with a smoky bacon-like flavor. Highly recommended for roasts and smoking your favorite meats. Spray scents, glues or chemicals. Burn hotter and cleaner. Pellets are easy to use, great tasting and all natural, forcing the natural juices in the wood to bind the pellets together. Our raw wood is sourced across North America to make a superior product.



# HARDWOOD PELLETS AVAILABLE IN STORE



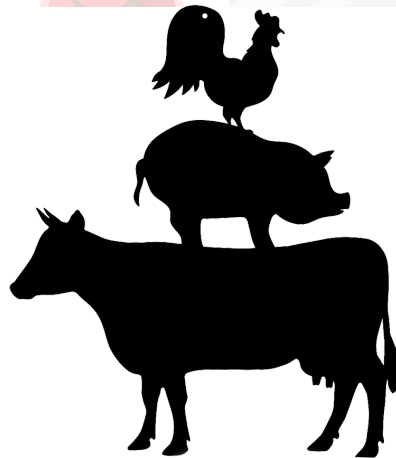
8039601

## ***Jack Daniel's All Natural Whiskey Wood Pellets 20 lb.***

The used mellowing charcoal from Jack Daniel's Distillery in Lynchburg, Tennessee is blended with oak sawdust and pelleted. This premium pellet grill fuel works well in any cooker that burns pellets for fire and flavor. The mellowing charcoal filters every drop of Jack Daniel's fine Tennessee Whiskey. These pellets are an efficient fire producer with a lovely sweet smoke finished on cooked foods.



**CHECK OUT OUR SELECTION OF  
LOCALLY GROWN, ALL NATURAL,  
NON-PRESERVATIVE BEEF, PORK AND  
CHICKEN!**



**HANEY'S**  
**HOME • FARM • GARDEN**

# COOKING LOGS AVAILABLE TO ORDER



8019851

## **B&B Maple Cooking Logs 1 cu. ft.**

For years many have reach across the breakfast table for this flavor to accent their pancakes so is it any wonder many enjoy this wood when cooking. This maple wood offers a nice mild sweet smoke suitable for pork, fish and small game.

PAIRS WITH:



8019845

## **B&B Hickory Cooking Logs 1.25 cu. ft.**

This staple in most backyards is a sturdy wood delivering a strong flavor suitable for most meats. It also has a long burn time producing a great coal bed for your long cooks of beef and pork butts.

PAIRS WITH:



8019846

## **B&B Mesquite Cooking Logs 1.25 cu. ft.**

A taste of the Southwest with every bite you take when you cook with Mesquite. This strong flavorful wood will stand up with equally hearty cuts such as beef, brisket and wild game.

PAIRS WITH:



8019847

## **B&B Pecan Cooking Logs 1.25 cu. ft.**

No matter how you pronounce it, this wood is a favorite among Pitmasters in the Southwest. Hard enough to handle a long cook yet delivers a mild enough flavor to enhance your even poultry menu.

PAIRS WITH:



8019848

## **B&B Post Oak Cooking Logs 1.25 cu. ft.**

This Texas favorite brings a subtle smoky flavor which is a perfect complement for just about any rub or seasoning. This wood pairs well with any protein or vegetable you would like to try. You can even use it for lamb or small game.

PAIRS WITH:



8019849

## **B&B Apple Cooking Logs 1 cu. ft.**

If you look at the type of wood you use as an additional layer of flavor then apple is worth trying out on your next cook. This wood delivers a mild yet sweet flavor which pairs well with such meats as poultry and fish.

PAIRS WITH:



# COOKING LOGS AVAILABLE TO ORDER



8019850

## **B&B Cherry Cooking Logs 1 cu. ft.**

Cherry wood is great for smoking with any type of meat! The flavor produces a light and sweet bite with whichever meat of your liking! It is a delicate flavor that is not overpowering. Check out our other wood flavors for a different taste for your palate.

PAIRS WITH:



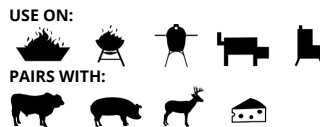


# SMOKING CHIPS AVAILABLE IN STORE



8019852

**B&B Hickory Wood Smoking Chips 180 cu. in.**



8019853

**B&B Mesquite Wood Smoking Chips 180 cu. in.**



8019854

**B&B Pecan Wood Smoking Chips 180 cu. in.**



8019855

**B&B Apple Wood Smoking Chips 180 cu. in.**



8019857

**B&B Maple Wood Smoking Chips 180 cu. in.**





# SMOKING CHIPS & CHUNKS AVAILABLE TO ORDER



**B&B Oak Wood Smoking Chips 180 cu. in.**

USE ON:  
PAIRS WITH:



8023370



**B&B Cherry Wood Smoking Chips 180 cu. in.**

USE ON:  
PAIRS WITH:



8019856



**B&B Maple Wood Smoking Chunks 549 cu. in.**

Hickory wood is the most versatile, often referred to as the King of cooking woods. It offers a strong, savory smoke that is hearty and often a bit like bacon with its rich flavor profile. Mix with a light fruit wood like an orange wood or peach wood to add a slight sweetness to your cooking.

USE ON:  
PAIRS WITH:



8039601



**B&B Hickory Wood Smoking Chunks 549 cu. in.**

Hickory wood is the most versatile, often referred to as the King of cooking woods. It offers a strong, savory smoke that is hearty and often a bit like bacon with its rich flavor profile. Mix with a light fruit wood like an orange wood or peach wood to add a slight sweetness to your cooking.

USE ON:  
PAIRS WITH:



8019843



**B&B Mesquite Wood Smoking Chunks 549 cu. in.**

A taste of the Southwest with every bite you take when you cook with Mesquite. This strong flavorful wood will stand up with equally hearty cuts such as beef, brisket and wild game.

USE ON:  
PAIRS WITH:



8023373



**B&B Pecan Wood Smoking Chunks 549 cu. in.**

Pecan wood offers a mild flavor and often burns cooler than other cooking woods. A superior cooking wood with a fantastic aroma, pecan is an all around favorite. Slow cooking foods with pecan wood is a recipe for an unforgettable meal.

USE ON:  
PAIRS WITH:



8023374

# SMOKING CHUNKS AVAILABLE TO ORDER



8023372



## **B&B Oak Wood Smoking Chunks 549 cu. in.**

Post-Oak wood is the essential go-to wood that imparts a mild to medium smoky flavor without overpowering. Often considered as making the best coals for longer burning, cooking with different types of foods for that nice smoked color, which results in a beautiful and equally tasty meal.

USE ON:



PAIRS WITH:



8023371

## **B&B Apple Wood Smoking Chunks 549 cu. in.**

Apple wood is known for a sweet-fruity smoke, usually a hint of sweetness in the flavor. The most recognized of the fruit woods for its distinct, mellow flavor. Cook slower with apple wood to really let the flavors permeate the food.

USE ON:



PAIRS WITH:



8023366



## **B&B Cherry Wood Smoking Chunks 549 cu. in.**

Cherry wood is one of the most popular cooking woods, offering a sweet, fruity smoke with a hint of fruit that isn't too overpowering. Combine with a hardwood like hickory or oak as the two flavor compliment each other to create an amazing flavor.

USE ON:



PAIRS WITH:



# SAUCES, RUBS AND SPICES

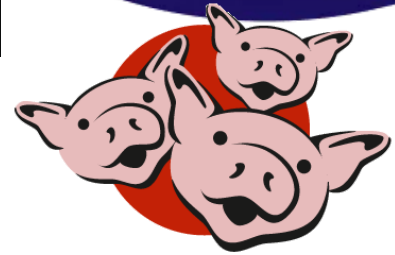


Loot N' Booty  
BBQ



"We're Talkin' Serious"

Bone  
Suckin'  
Sauce  
Blues Hog



THREE LITTLE PIGS™  
FIORELLA'S  
JACK STACK  
BARBECUE



...AND MORE!