

# Horizontal Cooker Smoking Log

Date	Meat Type	Weight	Price / lb.	Brand / Store
	Fresh <input type="checkbox"/> Frozen <input type="checkbox"/>			

Preparation  
Procedure  
Used

Marinade /  
Rub

Baste / Glaze  
Mop / Sauce

Cooking  
Procedure  
Used

Target  
Cooker Temp'

Target Internal  
Meat Temp'

Fuel Type / Brand  
Qty. Used

Smoke Wood  
Qty. Used

Dry  
 Soaked

Comments  
Before  
Cooking

Weather,  
Wind,  
Temp'



# Horizontal Cooker Smoking Log

**Date:** \_\_\_\_\_

**Smoker Used:** \_\_\_\_\_

**Exterior  
Appearance**

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**Smoke  
Ring  
Penetration**

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**Tenderness**

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**Moist / Dry**

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**Flavour  
&  
Aroma**

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**Comments**

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**Notes  
For  
Next Time**

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