

# Meat Preservation With A Smoker

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Here is a picture of my smoker. I made it out of heavy gage steel cabinet fronts. I found 5 of them and because they already had a bent edge on them like this:



it was easy to fit them together with stove bolts.



It is about the size of a small fridge. On stilts it stands about 5 feet tall and is just the size of an oven rack inside.

Here is the smoker smoking away



And you can even a smoked whole turkey. I have hooks that I put at the top to hang meet from by a nylon string.

And this is the thermometer that you can see in the picture on the outside so I know the temperature inside without opening the door.



I put in these hard wood strips I got from a Cabinet Making shop so I can put racks in

I went to a used stove recycling place and got some old oven racks. Put wood rails on the sides and that makes a nice place to put the stuff. I started out using a 2 burner heating stove for heat but it did not get hot enough.



So I installed a gas grill burner.



I put a grill under it to support it. The burner is attached to the grill work buy the bolt that is in the bottom of the burner. (that is how it attached to the BBQ I took it out of.



I just took one out of a little grill that you an buy at the store.



Then I made a second grill and put it up on legs above the burner to hold the Dutch Oven I use to create the smoke.



I use charcoal in a Dutch Oven with apple wood to create the smoke

I made these grills out of old grills I found from cast off BBQ's .

I have learned how to make Jerky (which will keep almost indefinitely with out refrigeration).



To make the Jerky I sliced up a Partly frozen Flank Stake Roast in 1/4 inch thick slices (really hard to slice it if it is not partly frozen). Then put the slices on skewers (bought them at Fred Meyers. \$2.99 for 4 of them)



Then I just let them dangle down through my oven rack



You will notice I did a roast and some hamburgers at the same time. I have an oven thermometer in the roast. It is very very important that all the meat get to at least 160 degrees in the center so you don't get any bacteria still living in the meat. (185 degrees for poultry). According to an article by the University of Oregon, there were several people who died last year eating meat they smoked at 100 to 120 degrees. That is not hot enough to cook it no matter how long you leave it in the smoker. (When I put the stuff on the web page I will put all this kind of information for you)



You can see the oven thermometer in the roast above. I also keep 2 thermometers on the side of the smoker and one on the top of the smoker so I know the air temperature inside the smoker is not too cool and not too hot. I keep it at 180 degrees. This picture is of course before I started. If the temperature it get above 180 and stays that hot for 2 or 3 hours the meat will dry out.



Here are the thermometers that are on the outside so I can see the temperature inside. I just bought oven thermometers that go fro 100 to 400 degrees and drilled a hole to put them in.



Once the Jerky is done I put it in a 1 gallon glass bottle.



Some say on the Internet that it is better to keep it in a cloth bag so it stays dry. Those are the kinds of things I am trying to learn so we can all be experts at storing meat in our emergency preparedness supplies.

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