

BBQ charcoal sustainably produced from around the Broads National Park is:

Easy to light, just use paper

No need for lighter fluid or fire lighters

Burns evenly

Ready to cook in 10 - 15 minutes

Leaves only ash (*Good potash for your garden*)

Made from British Hardwood

Food tastes better

To light

- wrap small pieces of charcoal in paper
- build a pyramid shape around it with other pieces of charcoal, then light the paper
- When the charcoal is well alight then add more charcoal as required
- You will be ready to barbecue in 10 to 15 minutes

A good cooking stage is when the charcoal begins to turn red, with a white ash around the lumps.

**Have a great
barbecue!**



Charcoal and the Environment

Carbon: When charcoal is burnt, CO₂ absorbed by the tree is re-released. Our charcoal is transported short distances. We calculate 95% lower carbon footprint compared to unsustainably sourced charcoal from overseas.

Saving tropical forests: This charcoal is from Norfolk wood. Over 90% of charcoal consumed in the UK comes from countries including West Africa and South East Asia, including endangered tropical rainforest.

Helping local wildlife: Neglect is not an option for woodland species. Removing wood from wetlands lets in light for flowers, insects such as swallowtail butterfly, birds and small mammals.

Local business and landscapes: New wood fuel markets will secure the future of our historic landscapes.

