



ID	Product Name	Quantity Ordered x	Price Each =	Extended
COOKWARE				
SMKW	Stovetop Smoker		54.95	
CLSRet	Li'l Smokey		39.95	
CMS	Gourmet Edition Mini Smoker		29.95	
CMRW	Large Multi-Roaster		169.00	
SP12W	Stock Pot 12 Quart - Full Tri ply - metal lid		109.00	
SP16W	Stock Pot 16 Quart - Full Tri ply - metal lid		119.00	
SP22W	Stock Pot 22 Quart - Full Tri ply - metal lid		199.95	
SP20W	Stock Pot 20 Quart - Tri ply bottom - glass lid		129.95	
SP24W	Stock Pot 24 Quart - Tri ply bottom - glass lid		149.95	
MP	Multi Pan-Lasagna/Roaster		48.00	
COOKBOOKS				
CRCR	Cameron's Recipe Collection		16.50	
PCB	Planking Cook Book		8.95	
MISCELLANEOUS				
CBPS	Baking Plank Cedar Small 1 1/2 x 9 x 13		44.50	
CBPL	Baking Plank Cedar Large 1 1/2 x 11 x 15		55.50	
AGPX4	Grilling Plank Alder 4-pak		15.95	
AGPX8	Grilling Plank Alder 8-pak		29.95	
CGPX4	Grilling Plank Cedar 4-pak		15.95	
CGPX8	Grilling Plank Cedar 8-pak		29.95	
ACGP	Grilling Plank Combo Alder/Cedar 4-pak		15.95	
ACGPX8	Grilling Plank Combo Alder/Cedar 8-pak		29.95	
SMBAG-AL	Smoker Bag Alder - may be combined		3.99	
3XSMBAG-AL	Smoker Bag Alder 3-pak		11.95	
5XSMBAG-AL	Smoker Bag Alder 5-pak		19.25	
10XSMBAG-AL	Smoker Bag Alder 10-pak		37.50	
SMBAG-HI	Smoker Bag Hickory - may be combined		3.99	
3XSMBAG-HI	Smoker Bag Hickory 3-pak		11.95	
5XSMBAG-HI	Smoker Bag Hickory 5-pak		19.25	
10XSMBAG-HI	Smoker Bag Hickory 10-pak		37.50	
SMBAG-ME	Smoker Bag Mesquite - may be combined		3.99	
3XSMBAG-ME	Smoker Bag Mesquite 3-pak		11.95	
5XSMBAG-ME	Smoker Bag Mesquite 5-pak		19.25	
10XSMBAG-ME	Smoker Bag Mesquite 10-pak		37.50	
PTH	Paper Towel Holder Stainless		24.95	
CBR	Chicken Beeroaster		13.95	
CBRDKD	Chicken Beeroaster Deluxe		24.95	
MB	Mak'n Bacon		9.95	
BBQSB	Barbecue Smoke Box		14.95	
CR	Chile Roasta		14.95	
SMOKE'N FOLD OUTDOOR SMOKER				
SMOKE'N FOLD SMOKERS				
SFA	Smoke'n Fold Aluminum (Aluminum Body all other parts SS)		94.95	
SFS	Smoke'n Fold Stainless Steel (All Stainless Steel Components)		119.95	
SMOKE'N FOLD ACCESSORIES <small>Special - includes your choice of a Stainless or an Aluminum Smoke'n Fold, a Thermal Blanket and a Carry Bag - all three for \$99 + S&H</small>				
COVERS & CARRY BAGS				
SFCB	Smoke'n Fold Carry Bag		24.95	
SFTB	Smoke'n Fold Thermal Blanket		29.95	
SMOKING CHIPS - Course				
AISC	SF Alder Smoking Chips 2 lb		3.99	
ApSC	SF Apple Smoking Chips 2 lb		3.99	
HiSC	SF Hickory Smoking Chips 2 lb		3.99	
MeSC	SF Mesquite Smoking Chips 2 lb		3.99	
BARBECUE CHIPS - Thumbnail size				
AIBC	BBQ Chips Alder 2 lb		3.99	
ApBC	BBQ Chips Apple 2 lb		3.99	
HiBC	BBQ Chips Hickory 2 lb		3.99	
MeBC	BBQ Chips Mesquite 2 lb		3.99	
SEASONINGS				
SEASONINGS/RUBS				
SFSTS	Northwest Salmon/Trout Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFAPS	All Purpose Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFCSS	Classic Steak Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFPS	Poultry Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFUGS	Upland Game Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFEVS	Elk and Vennison Seasoning (7.5 Oz Gross, 6.2 Oz Net)		6.95	
BRINES				
SFSCB	Salt Cure/Brine (4.2 Oz Gross, 3.1 Oz Net)		5.95	
SFSTB	SF Salmon/Trout Brine (4.2 Oz Gross, 3.1 Oz Net)		5.95	
SFJB	Jerky Brine (4.2 Oz Gross, 3.1 Oz Net)		5.95	
SAUSAGE MIXES				
SFSSM	Summer Sausage Mix (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFPSM	Polish Sausage Mix (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFHSSM	Hot Spicy Sausage Mix (7.5 Oz Gross, 6.2 Oz Net)		6.95	
SFVSM	Elk & Vennison Sausage Mix (7.5 Oz Gross, 6.2 Oz Net)		6.95	
CAMPFIRE GRILLS				
CTG	Cameron's Tailgator Grill (12.5")		29.95	
CPG	Cameron's Pit Grill (17.75")		39.95	
CGS	Cameron's Scout Grill (16.5"x10.5")		19.95	

FUELS INDOOR SMOKERS			
STOVETOP SMOKER WOOD CHIPS - Superfine			
CAL	Smoking Chips 1-pint Alder		4.25
CAP	Smoking Chips 1-pint Apple		4.25
BSO	Smoking Chips 1-pint Bourbon Soaked Oak		4.25
CCH	Smoking Chips 1-pint Cherry		4.25
CHI	Smoking Chips 1-pint Hickory		4.25
CMA	Smoking Chips 1-pint Maple		4.25
CME	Smoking Chips 1-pint Mesquite		4.25
COK	Smoking Chips 1-pint Oak		4.25
CPE	Smoking Chips 1-pint Pecan		4.25
COAL	Smoking Chips 5-quart Alder		20.00
COAP	Smoking Chips 5-quart Apple		20.00
BQSO	Smoking Chips 5-quart Bourbon Soaked Oak		20.00
COCH	Smoking Chips 5-quart Cherry		20.00
CQHI	Smoking Chips 5-quart Hickory		20.00
COQA	Smoking Chips 5-quart Maple		20.00
COQE	Smoking Chips 5-quart Mesquite		20.00
COQO	Smoking Chips 5-quart Oak		20.00
COPE	Smoking Chips 5-quart Pecan		20.00
BGPI	Bonus Gourmet Pack 1 - 10 pints of your choice		34.00
BGP2	Bonus Gourmet Pack 2 - 10 pints of your choice + 1 Recipe Collection		48.00
	6 - 1oz samples - Ald, App, Cher, Hick, Mesq, & Oak (15-20 smokings total)		9.99
FUELS OUTDOOR			
FLAVORWOOD GRILL SMOKE CANS			
FWAP	Flavorwood Grilling Smoke Can Apple		2.65
FWCH	Flavorwood Grilling Smoke Can Cherry		2.65
FWHI	Flavorwood Grilling Smoke Can Hickory		2.65
FWME	Flavorwood Grilling Smoke Can Mesquite		2.65
FWPCH	Flavorwood Grilling Smoke Can Peach		2.65
FWPE	Flavorwood Grilling Smoke Can Pecan		2.65
FWAFX12	Flavorwood 12 Assorted - 2 Each		29.95
FWAFX12Ap,Hi,Me	Flavorwood 12 Assorted - 4 Apple, 4 Hick, 4 Mes		29.95
FWAFX6	Flavorwood 6 Assorted - 1 Each		14.99
FWAFX6Ap,Hi,Me	Flavorwood 6 Assorted - 2 Apple, 2 Hick, 2 Mes		14.99
FWAFX3Ap,Hi,Me	Flavorwood 3 Assorted - 1 Apple, 1 Hick, 1 Mes		7.50
FWAFX3Ch,Pch,Pe	Flavorwood 3 Assorted - 1 Ch, 1 Pch, 1 Pecan		7.50
Other combinations of FW 3, 6 and 12 packs are available on request- Prices are the same as above			
BBQ WOOD CHUNKS - Fist Sized - 5 lb			
BBQC5-AL	Alder BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-AP	Apple BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-CH	Cherry BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-HI	Hickory BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-MA	Maple BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-ME	Mesquite BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-OK	Oak BBQ Chunks (fist sized) 5 lb		12.95
BBQC5-PE	Pecan BBQ Chunks (fist sized) 5 lb		12.95
BBQ WOOD CHUNKS - Fist Sized - 10 lb - Same flavors 19.95			
FOODWARMER COLLECTION			
TW00100	Tortilla Warmer Peppers (Yellow Trim Picture of Peppers) NEW		9.95
TW00101	Tortilla Warmer Sunface (Orange & Yellow Sun Graphic) NEW		9.95
TW00102	Tortilla Warmer Ristra (Red & Green Graphic of Peppers) NEW		9.95
TW00103	Tortilla Warmer Lady (Black & White) NEW		9.95
TW00104	Tortilla Warmer Plain NEW		9.95
GW00108	Grillwarmer Black NEW		19.95
GW00110	Grillwarmer Red NEW		19.95
BW00105	Breadwarmer Bread Design NEW		7.95
BW00106	Breadwarmer Holly Festive NEW		7.95
BW00107	Autumn Leaf NEW		7.95
BW001417	Bunwarmer Blue		9.95
BW001416	Bunwarmer Red		9.95
TT01430	Casserole Tote Black		19.95
			Subtotal
			Shipping
			CO Residents - 7.4%
			Total

Shipping & Handling - Continental US Only
 Up to \$24.99 - add \$8.50 \$25.00 - \$45.99 - add \$9.50 \$46.00 - \$74.99 - add \$10.50
 \$75.00 - \$99.99 - add \$12.00 \$100 and over - Free!! *Excludes Smoke'n Fold Smokers - \$18.00

Ordered By:

Name: _____ Address: _____
 City: _____ State: _____ Zip: _____
 Phone: (_____) _____ Email: _____

Ship To A Different Address:

Name: _____ Address: _____
 City: _____ State: _____ Zip: _____
 Phone: (_____) _____ Email: _____
 Gift Message to Go In Box _____

Method of Payment:

Check / Money Order
 Credit Card MC Visa Amex Discover
 Credit Card # _____ / _____ / _____ / _____ Expiration Date _____ / _____
 Signature _____
 Name & Billing Address of Card if Different than above _____

Here are some wonderful recipes from some of Camerons Products loyal customers.
Happy smoking and enjoy!

Anne's Yakatori Sauce

- 1/2 cup Soy Sauce
- 1/2 cup Teriyaki Sauce
- 1/3 Sugar
- 1/3 cup White Rum
- 1 Tbsp Paprika
- 2 Tbsp Ground Ginger
- 1 tsp Black Ground Pepper

Mix all ingredients in a saucepan and allow to boil for 2 minutes. Cool - use for marinade or basting sauce on chicken, pork, beef or vegetable.

Baby Back Ribs

- 1 slab ribs
- 1 tsp each: Salt, Papper, Ground Ginger, Paprika, Turmeric
- 1/2 cup BBQ Sauce
- 2 Tbsp Hickory wood chips

Prepare the smoker with the wood chips in the base, place the foil lined drip tray over the chips and set the rack in the tray. Mix the seasoning together and rub on both sides of the ribs. Place the ribs on the rack and slide the lid closed. Set the smoker on the preheated stovetop on a medium heat and smoke for 90 minutes. Remove from the heat and remove the lid. Brush the BBQ sauce on the top side of the ribs and place the smoker into the oven at 400 degrees for about 10 minutes to brown and crisp.

Stovetop
Smoker Recipe

Whole Chickens or Cornish Hens

- 3 lbs chicken or 2 Cornish Game Hens
- 1 tsp each: Salt, Pepper, Ground Ginger, Paprika, Poultry Seasoning, fresh or dried Rosemary
- 1 Tbsp each Hickory and Apple wood chips

Wash the chicken and pat dry. Mix the seasoning together and rub onto the skin of the chicken. Prepare the smoker with the wood chips and put the chicken on the radk. Use foil to make a tent over the chicken and crimp it firmly under the smoker lip. Place smoker on the preheated stovetop on a medium heat, and smoke for 45 minutes. Take off heat and remove cover. Place in oven at 400 degrees for 45 minutes to brown and crisp. Serve and enjoy.

Stovetop
Smoker Recipe

Salmon in the Smoker Bag

- 2 lbs Salmon filet
- 3/4 tsp Black Pepper
- 1/2 tsp Ground Ginger
- 3 1/2 tsp Paprika
- 2 tsp Lemon Juice
- 1 tsp Lime Juice
- 1 Tbsp melted Butter
- 3 Sprigs fresh Dill

Smoker bag
Recipe

Brush juices and butter over the Salmon. Sprinkle the spices onto the fish and slide into the Smoker Bag. Roll the end twice and press closed tightly. Place into the oven or on the grill, following instructions on the Smoker Bag sleeve. The Smoker Bag will blow up like a balloon allowing the smoke to circulate, but not escape. Leave in the oven for 22 minutes total cooking time - remove from the oven and cut open carefully as the steam escaping will be hot. Serve at once.

Beef Tri Tips

- 2 lbs Beef Tri Tips
- 1/2 cup Red Wine
- 1/2 tsp each: grated Ginger, grated Onion, grated Ginger Root, Salt, Black Pepper, Paprika and Coriander

Stovetop
Smoker or
Smoker Bag Recipe

Mix the wine and seasonings, add the meat. Marinade for about 3 hours. Prepare the smoker with 2 Tbsp Mesquite wood chips or use a Mesquite Smoker Bag. Remove the Tri Tips from the marinade and place in the smoker or in the Smoker Bag (follow instructions on the inside of the sleeve). Let them smoke for 15 minutes. Remove the smoker lid or cut open the Smoker Bag and brush with a little marinade. Place in the oven at 400 degrees for 120 minutes to finish cooking and brown up. Serve at once.

Sweet & Sour Sauce for Smoked Pork or Chicken

- 5 Tbsp each White Vinegar and Water
- 2 Tbsp Corn Flour
- 1/2 each Red & Green Peppers finely chopped
- 1/4 cup carrot finely chopped
- 1 cup Sugar
- 2 Tbsp Paprika

In a small saucepan, mix liquids with the corn flour until smooth. Add the sugar and place on the stove, stirring constantly over a medium heat, bring to a boil. Add the vegetables and cook for 3 minutes more. Remove from heat and cool. Serve with chicken or pork.