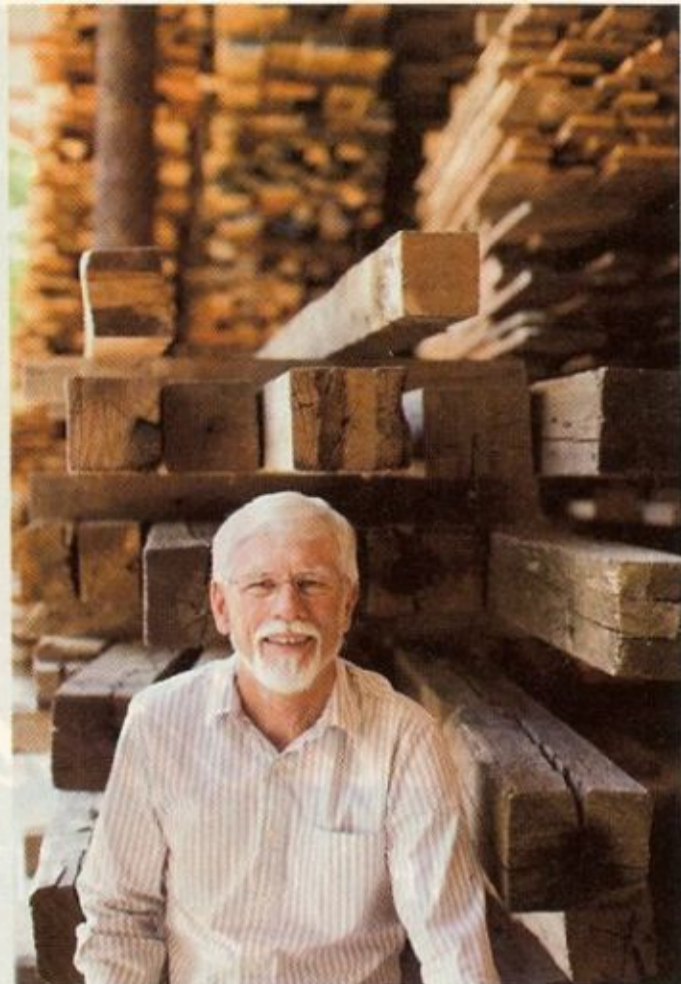
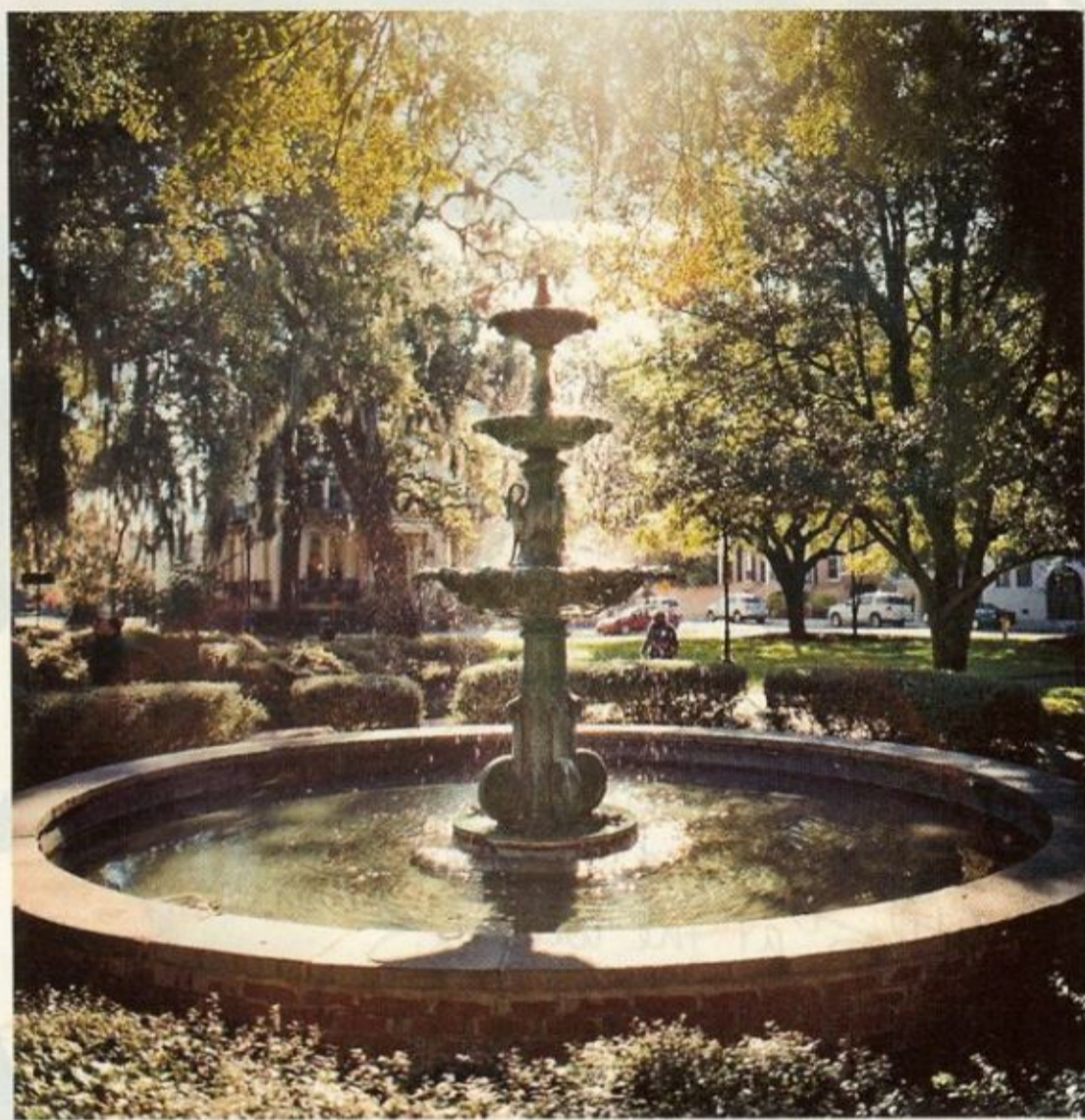


TIP #4 Savor Savannah

Toast steamships from atop the Bohemian Hotel, a river-front newcomer. Wind through the historic district, along brick-paved paths, by grassy town squares. Watch fireflies flicker under veiled live oaks near Forsyth Park's fountain at dusk. Eat shrimp-and-red rice with sausage and okra at Elizabeth on 37th. Take port in the parlor at Hamilton-Turner Inn, a mansion that predates electricity. A night in Savannah is good for the Southern soul.



TIP #5 BUILD WITH BARN WOOD

Southerners love historic houses. We name them, hand them down, tour them by candlelight. But not everyone is lucky enough to live inside an antebellum jewel chock-full of turn-of-the-century craftsmanship. Lucky for us, we know Jonas Hochstetler. His family-run wood salvage company, Appalachian Woods out of Stuarts Draft, Virginia, is the go-to source for antique board and beam. Jonas and sons reclaim and re-mill more than 220,000 board feet a year of antique heart pine, wormy chestnut, and oak timber from South Carolina textile mills and Virginia dairy barns. Wood-savvy because of his Amish roots, he's the best in perhaps the most romantic "recycling" venture this side of the Mason-Dixon. appalachianwoods.com

TIP #6 Smoke Like a Pitmaster

John A. Fullilove OF SMITTY'S MARKET IN LOCKHART, TEXAS, SHARES HIS SECRETS.



CHOOSE YOUR WOOD
Texas pitmasters preach post oak, but fruitwoods give a sweet finish. Soak the wood chunks in water for a slow burn.



BUILD THE FIRE
The key is indirect heat: Meat never goes directly above the coals. The smoker temperature should hang around 225 degrees.



SMOKE SLOWLY
Don't lift the lid like it's show-and-tell. Brisket might take up to six hours in your chamber. Aim for a meat temp of 195 degrees.



DIG IN
Let the finished meat rest for 10 minutes to allow the juices to redistribute. When your knife cuts in like butter, it's go time.