

control (hence the success of the Bradley in theory). A little experience and DIY skill is the secret of smoking.

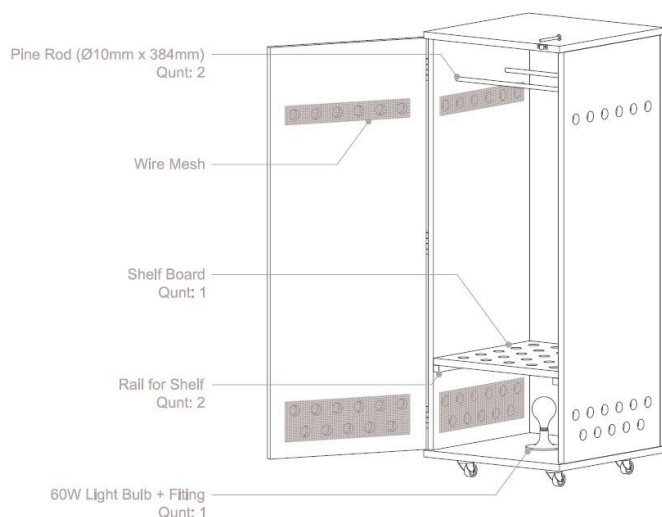
## Making A Biltong Box

Biltong is an air dried South Afrikaans meat dried in little strips cut with the grain suspended on hooks in a cabinet with air holes with a lightbulb at the bottom to provide gentle heat and air movement. There are all manner of DIY solutions on the internet including some ingenious solutions on the [IKEA Hackers website](#) plus conventional biltong boxes on South African emigré [websites](#).

The only major constructional requirement, whether you use a cardboard box and some dowels or make cabinet with a hinged door, is to place a baffle with air holes at the bottom to shield the meat from light and use an old style incandescent bulb rather than an energy saving one. A 40 watt bulb is ideal.

It is a good idea to line the cabinet with tin foil to take up drips and increase efficiency.

EXTERNAL VIEW  
Biltong Box opened



To make a game or salami cabinet which will double as a biltong box try a plastic under bed bedroom tidy box with a suitable lid mounted on your garage or shed wall. If you use black flyscreen to cover the front it will double as a game or salami cabinet whilst if you tap the bottom and fit a light socket and use the lid to keep the warmth in then you can have the best of both worlds and a cabinet that is easy to clean and sterilise.

## Making A Cold Smoker

To make a solid and reliable cold smoker box the easiest solution is to use off-the-shelf [Rationell racks](#) from IKEA and build a similar sized box to an IKEA 60cm wide kitchen cabinet using 18mm exterior weatherproof board (WPB) or marine ply with a standard [IKEA kitchen door](#). I painted my cabinet with waterproof varnish and bed mine in by smoking for 24hrs before smoking in earnest.

The design below cuts out of one sheet of 1220mm x 2440mm x 18mm WPB which you can get at a builders merchant or timber yard. If you use a larger B&Q they will cut the sheet free of charge since you get 8 cuts or so free of charge.

To make a taller cabinet for salmon or whole hams adjust the dimensions to fit the racks and doors available. Use [foam tape](#) or cork gasket to seal the door and [toggle latches](#) with [keeper plates](#) to hold the door smoke tight. For the chimney damper I used an office desk cable tidy with a Chinaman's hat from a narrowboat chandlers as a cowl.