



NAMIBIAN HARDWOOD FIRE AND BRAAIWOOD

Sekelbos

Sekelbos is a dense and very dry **wood**. It is said to be the world's driest **firewood**. It has a low moisture content (between 0% and 1%) thanks to being baked in the ultra hot African sun. As a result it burns slowly and cleanly and adds flavour to your braai meat.



Kameeldoring

Kameeldoring wood is classified as the best local and Namibian **firewood** around. **Kameeldoring** has a density of 936 kg per m³. **Kameeldoring** has a red/orange flame and is tamer and burns longer than its wild counterpart sicklebush. With a lovely aroma, there is ample time to eat and enjoy the finer things in life.





Mopane

Mopane **firewood** (braai wood) is classified in the hardwood category, same as kameeldoring. It is a slow burner and produce extremely hot and long lasting coals. It is imported from Namibia and harvested from dead trees as per our permit obtained from the local authorities



Blue gum

Blue Gum is a hard, dense log from the Eucalyptus family, long lasting and burns longer before creating a fire heart. Black Wattle is a slightly softer wood, easier to ignite and thus, is excellent hot **burning firewood** that was traditionally prized for wood fired bakers ovens.

