

# RAY MURRAY INC.

*now carries and stocks*



*Kiawe is the most popular grilling wood* in the United States. One reason Kiawe Charcoal is so popular with gourmets BBQs and restaurants is that lump charcoal is charcoal in its most natural form and it contains no starch binders or petroleum to help it ignite.

**100% ALL NATURAL ONO CHARCOAL** is the Finest Producer of Premium Professional-Grade Kiawe Charcoal. Kiawe wood is a Hawaiian tradition of the famous Luau & the Hawaiian family BBQ. Rich in history, it was introduced to the Hawaiian Islands in 1828 from the Sonoran Desert.

## **ONO CHARCOAL and WHY its BETTER**

- **ALL NATURAL**, 100 % hardwood charcoal with **NO CHEMICAL ADDITIVES**
- **EASIER TO LIGHT THAN BRIQUETTES**
- **LIGHTS WITH OR WITHOUT** lighter fluid
- **BURNS HOTTER** than briquettes. 1 lb. of Ono charcoal produces the **EQUIVALENT** heat of 2 lbs. of briquettes.
- **DELICIOUS** flavor of Ono Charcoal gives a uniquely mouth-watering taste and aroma to grilled foods
- **LOW ASH INCREASES FOOD QUALITY** and reduces environmental pollution
- **ECOLOGICALLY** responsible. Ono growers utilize a **GREEN** method of harvesting; for over 20 years, our Kiawe has been produced by using selective and sustainable pruning and thinning techniques



**NEW ITEM**

**20lb Bag**

**Part # OR20**

**1-39 Bags \$12.29 ea**

**40+ Bags \$11.54 ea**

**To Order Call 800-628-5044 or Fax 800-243-8341**

**or Email your orders to:  
orders@raymurray.com**

**Visit us at  
www.raymurray.com**

**Three locations: Lee MA • Bensalem PA • Flint MI**



**EMAIL:** If you would prefer email, send request to: [contact@raymurray.com](mailto:contact@raymurray.com) with your name, email address, company name and city/state.

To discontinue future fax messages, call 800-628-5044 or fax 800-243-8341. Identify the company, location & fax numbers to be excluded from future communications. Ray Murray, Inc. complies with such a request within 30 days.