



IT GRILLS. IT SMOKES. IT BAKES.

Contact: Donna Myers  
732-866-0666  
[dmyers@dhmg.com](mailto:dmyers@dhmg.com)

### The Big Green Egg-sperience – Owner Testimonials

Here is just a sampling of the good words Big Green Egg® users send to our web site:

“Being from Memphis, I thought I had tasted the best in pork BBQ, until I cooked it on my new Big Green Egg! My kids still have fork wounds from fighting over leftovers.” Glen Allen, VA

“If you are looking for a grill, you have found it here; the EGG is the BEST! I’ve had mine for 18 months and it does it all. It will be the last grill you ever buy!” Michael, Monroe, LA

“I bought an EGG for my husband for Father’s Day. I may never have to cook again! The BEST smoked salmon and ribs ever. We had guests over the other night and I think we sold two more EGGs for you! Holly Holland, Atlanta, GA

“Just got my Big Green Egg for Christmas. Had heard of them before and thought it was too expensive and wasn’t worth the price. Boy, was I ever wrong. It’s the best cooker I have ever owned and I have owned a lot. I’ll never have to buy another one! Bill Mitchell, Greenville, SC

“I started out cooking with a Weber Kettle. Next came a Broil Master gas grill. For smoking I used an electric smoker. While cooking the Thanksgiving turkey one cold fall day for 12 hours, the bird was still not ready for dinner and I had 20 guests to feed. After that experience I bought my large Big Green Egg. Having now discovered all the different ways to cook and smoke, I no longer use my kettle or gas grill. Everything I have cooked turned out great; if you are trying to make up your mind to buy an EGG, do it! You will not be sorry. David Easterwood, South Fulton, TN

“I have been writing copy about consumer products for more years than I care to say; this is the first time I cannot say too many good things! The EGG does it all, it’s user friendly and gets great “mileage.” Oh, yes; the food is terrific, too.” Tony Miller, Freehold, NJ

“I bought my first kamado in Okinawa in 1963. I have never been without one since. I always thought someone should modernize the concept and thought of doing it myself. Thanks to you I will continue to have a source for this unequaled method of cooking.” John Campbell, Morgan, TX.