

## **Group Card Sorting**

Two individuals were asked to sort the index cards containing the content subjects of the meat smoking website. They were asked to group the cards into groups that they felt belonged together. Upon completing that task, the individuals were then asked to label those groups with a title. Once finished, the final titles for the card groups were decided.

## **Final Card Groups**

The final card groups were as follows:

**Forums** – Simply a link to a discussion forum for visitors to use.

**About Us** – Which will contain a short description of the purpose of the site as well as an email link to email the site administrator.

**Recipes** – Which contains both recipes for dry rubs and marinades.

**Smoker Equipment and Wood Info** – Will have a section on different smoking equipment types as well as a section on different types of wood used for smoking.

**Meat Specific Info** – Different sections for smoking chicken, pork, fish and seafood, beef, turkey, and wild game. There will also be sections on smoking other non-meat items as well as meat preparation information and a meat temperature chart.

**Suggest a Recipe** – Will contain an email link to suggest a recipe to be added to the website.