



2019 Spring BBQ Bonanza
(Ribs, Pork and Brisket)
5-6 April 2019
Trainee IPR 28 March 2019



Pioneer Chapel

Ft Leavenworth, KS 66027

Hands-On BBQ Smoking Instruction, Judging, Eating, and Fellowship

Concept: 1 ½ day BBQ instruction and hands-on coaching followed by a family dinner.

Cost: See the back of this flyer...this covers meat, rubs, sauces, sides, fuel, smoke wood, apron, patch, meals, & certification (a great time is free!).

SCHEDULE OF EVENTS:

Thursday, 28 Mar 19, 1630-1700

- Trainees meet with instructors
- Review/lock in preparations for 5-6 Apr

Friday, 5 Apr 19, 1730-2100

- Smokeology Art & Science (heat, time, smoke, rub, sauce, equipment)
- BBQ smoking instruction on meats; hands-on practice with ribs, pork, brisket
- Prep meat(s) for Saturday's smoking

Saturday, 6 Apr 19, 0300-1830

- Hands-on BBQ smoking of selected meats
- Other classes
- BBQ competition
- Awarding of prizes, patches and certificates
- Family dinner

What you get:

1. Smokeology instruction & notes
2. Hands-on instruction on selected meats
3. Selected meat(s), fuel and smoke wood
4. Proven recipes for rub, sauce, BBQ sides
5. BBQ apron with inscribed moniker (e.g. the Sultan of Smoke) and badge(s)
6. BBQ judging & awards
7. Training certificate
8. A whale of a good time
9. BBQ bragging rights
10. Opportunity to be a part of the smokin' hot outreach of the local OCF.
11. Meals: Fri supper, Sat breakfast, lunch & family dinner

Instruction by KC Culinary Institute-trained and competition-tested local instructors:

'A Wing, a Rib, and a Prayer'
and

'Czar of the Que'

as well as other veterans of smokeology

***** REMINDER – Trainee IPR on 28 Mar 19*****
(~30 minutes at Frontier Chapel room 158)

Register by 28 Mar 19! Contact Bob Meier ((913-306-5411) flvnbbqbonanza@gmail.com)

Please make checks payable to "Officers' Christian Fellowship"

Name _____ Phone _____

Email: _____ **** Limited to first 35 who sign up ****

Have a smoker? Yes ___ No ___ If not, no problem; we have loaners readily available
(each student select 1 meat: additional meat: \$35 brisket, \$20 pork / ribs: you must have room on your smoker if you select more than one meat!)

Meat choice(s): Ribs ___ Pork ___ Brisket ___ (version 190123)



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***Cost:**

<u>If you do:</u>	<u>Your cost:</u>
Ribs or Pork	\$160
Brisket	\$175
Ribs & Pork	\$180
2 Ribs	\$180
2 Pork	\$180
Ribs and Brisket	\$195
Pork and Brisket	\$195
Brisket (X2)	\$210
Ribs, Pork & Brisket	\$215

***Reminder:** *You must have room on your smoker if you select more than one meat!*

Alumni: see Bill, Tom, or Bob for pricing as you have most of the “stuff” already!

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