

BBQ-Bonanza 1-2 April 2022 - Participant Equipment and Time Line

(Location: Frontier Chapel, Ft Leavenworth, KS)

Thursday, 24 March – IPR for new students, optional for alumni (**Location – Frontier Chapel, Room 158**)
1630-1700 Meet with instructors; discuss preparations; answer questions

Friday 1 April – All instruction; participants receive and prepare their meat selection for Saturday's smoking
1500-1700 Set up smokers
1730-1815 Smokeology (100). Working dinner during instruction, class note taking.
1815-2030 Instruction: Ribs (101), Pork (102) and Brisket (103); hands-on prep (trim, rub, wrap, store).
2000-2100 Clean up and prep for Sat. AM cooking

Saturday 2 April – ALL: smoking, cooking, classes, fellowship, family dinner and awards
0230 Staggered start smoker fires (Pork Shoulder-0230; Brisket-0600; Ribs-0930)
0330-1600 (approx.). Smoking of meats and additional instruction: competition, rubs, other meats, etc.
0730 Breakfast and devotional in classroom
1200 Lunch
1550 Meat Judging Preparation Demo (see schedule handout)
1600 Meat Judging - peoples' choice method (Brisket-1615; Pork Shoulder-1630; Ribs-1645)
1700 Begin clean up
1730 Dinner, fellowship and awards program
1830 Final clean up, tear down and restore the area

Before Friday's Instruction

Acquire your necessary equipment and supplies (see below).

Please submit your event fee (see link at the bottom of this page) to the Fort Leavenworth OCF Ministry. If you are not able to submit online, please email Bob at flvnbqbonanza@gmail.com The event fee covers the cost of meats, rubs, sauces, meals, family dinner, a personalized BBQ apron, certificate with your BBQ moniker, and patch(es).

Invite family to the Saturday dinner - let Bob know how many will be attending at flvnbqbonanza@gmail.com

For Saturday dinner the main dish and baked beans are provided. If your last name begins with A-M, please bring a side dish (**OTHER THAN BAKED BEANS**). If your last name begins with N-Z, please bring a dessert

Equipment to Bring for Friday and Saturday

- Weather-appropriate clothing for outside cooking; and notebook (Friday night class, Saturday journal).
- Charcoal or wood pellet burning grill or smoker. (A Weber kettle works just as well as a smoker. Recommend not purchasing a smoker until after the event. If you do not have either a Weber or smoker, borrow a friend's.)
- Oven mitts, oven and meat thermometers, apron, **COOLER** to keep your smoked meats warm (Saturday)
- Sharpened (not serrated) meat knife and **large** cutting board (approx. 15x19 or larger).
- BBQ (or grilling) tongs, and a strong spatula (8 pound capacity), and a tote for your BBQ equipment.
- Alumni – bring your BBQ oven thermometer (temp up to 500 degrees), and apron.
- New students – we provide a personalized apron after the event.
- Drinks and snacks desired for the long Saturday cooking time. Alcohol not permitted on Chapel grounds.
- Lawn chair (suitable for cat napping); or PT gear if so inclined.

BBQ-Bonanza 1-2 April 2022 - Participant Equipment and Time Line

(Location: Frontier Chapel, Ft Leavenworth, KS)

What Will Be Provided on Friday and Saturday

- Four (4) meals (Fri evening, Sat breakfast and lunch plus the Saturday evening dinner to eat our creations).
- Instruction on smoking techniques.
- Book with summary of instruction and key BBQ recipes.
- Competition among students using Kansas City BBQ Society official rules.
- Meat(s) you selected for smoking.
- Rubs, sauces and latex-type gloves for meat preparation. *(If you prefer, bring your own rubs or sauces.)*
- Charcoal, smoking wood.
- BBQ certification and self-chosen moniker for those who complete the training.
- New BBQ students: one apron with embroidered moniker: 2-3 weeks after the BBQ-Bonanza.

Other Important Information

- **Some of the meat that you smoke will be used for judging.** You can take the rest home. Please bring something (food containers and cooler cited above) in which to transport your meat(s) to your home.
- This event will be training on the fundamentals of smoking/BBQing meats and specifics on the smoking of ribs, pulled pork, and beef brisket. Other BBQ opportunities may be available later.
- If you have a portable canopy, please consider bringing it. It may be very useful to help offset challenging weather.



To Register, go here: <https://bit.ly/3sVSvPa> or scan here:

Download all BBQ Bonanza related documents here: <https://www.fortleavenworthchapel.org/bbqbonanza>