



**2022 Spring BBQ Bonanza
(Ribs, Pork and Brisket)
1-2 April 2022
Trainee IPR 24 March 2022
Frontier Chapel
Ft Leavenworth, KS 66027**



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!). Sign up options:

1. [QR code above, or](#)
2. <https://bit.ly/3sVSvPa>

SCHEDULE OF EVENTS:

Thursday, 24 March 22, 1630-1700

- Trainees meet with instructors
- Review/lock in preparations for 1-2 Apr

Friday, 1 April, 1730-2100

- Smokeology Art & Science
- BBQ smoking instruction on meats
- Prep meat(s) for Saturday's smoking

Saturday, 2 April, 0230-1830

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

<u>If you do:</u>	<u>Your cost:</u>
Pork Ribs (3 slabs)	\$175
Pork Shoulder	\$150
Brisket	\$195
Ribs & Shoulder	\$225
Ribs (X2)	\$230
Shoulder (X2)	\$180
Ribs and Brisket	\$255
Shoulder and Brisket	\$230
Brisket (X2)	\$260
Ribs, Shoulder, & Brisket	\$285

***Reminder:** You must have room on your smoker if you select more than one meat! (No smoker? We help find a loaner that can smoke one meat)