

BBQ-Bonanza 20-21 Sept 24 - Participant Equipment and Timeline

(Location: Frontier Chapel, Ft Leavenworth, KS)

Thursday, 12 Sept 24 – IPR for new students, optional for alumni (Location – Frontier Chapel, Room 158)
1630-1700 Meet with instructors; discuss preparations; answer questions

Friday 20 Sept 24 – All instruction; participants receive and prepare their meat selection for Saturday's smoking
1500-1700 Set up smokers

1700 Dinner

1700-1745 Smokeology (100), class note taking.

1745-1915 Instruction: Ribs (101), Pork (102) and Brisket (103)

1915-2100 Hands-on prep (trim, rub, wrap, store). Clean up and prep for Sat. AM cooking

Saturday 21 Sept 24 – ALL: smoking, cooking, classes, fellowship, family dinner and awards

0230 Staggered start smoker fires (Pork Shoulder-0230; Brisket-0600; Ribs-0930)

0230-1600 (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 Family 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 the back page of the BBQ-Bonanza flyer) online, using QR code, to the Fort Leavenworth OCF Ministry. If you are not able to submit online, please email BBQ Team 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 BBQ Team know numbers at flvnbqbonanza@gmail.com
- For Saturday dinner: last names A-M, bring side dish - **OTHER THAN BAKED BEANS** - N-Z bring 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.
- New students – we provide a BBQ hat
- 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.

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.
- If you have a portable canopy, please consider bringing it. It may be very useful to help offset challenging weather. We will have a fire pit.