



BBQ



BONANZA

September 20-21, Frontier Chapel

1.5 days BBQ instruction and hands-on coaching followed by a family dinner & awards

Sept
12

Thursday, IPR, 1630-1700

- Trainees meet with instructors
- Review/lock in preparations for event
- Receive Supply List
- Event questions answered

Sept
20

Friday, 1730-2100

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

Sept
21

Saturday, 0230-1830

- Hands-on BBQ smoking of selected meats
- More classroom instruction
- BBQ competition
- Awarding of prizes, patches and certificates
- Family dinner

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

POC: Jim Harbridge, leavenworth@ocfusa.org



Pricing

Pork Ribs (3 slabs) \$166

Pork Shoulder \$166

Brisket \$208

Ribs & Pork \$196

Ribs & Brisket \$238

Brisket & Pork \$238

Pork Ribs-double \$196

Pork Shoulder-double \$196

Brisket-double \$280

Ribs, Brisket & Pork \$268

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