

AGENDA FOR THE 2022 PIEDMONT NCBS BBQ BOOT CAMP AND NCBS CERTIFIED BBQ JUDGE CLASSES

FRIDAY MAY 20, 2022 2:00 PM to 2:30 PM – Campers sign in and pick up camper package, sign NCBS standard release

2:30 PM to 2:45 PM – Welcome , Staff introduction and Agenda Alan Nichols

No Chairs allowed out of the building.

2:45 PM to 3:30 PM—Pit Master Terry West (co-owner of 270 Smokers) -- How to prep and cook competition Boston Butts

3:30 PM to 4:15PM – Pit Master Terry West – How to prep and cook competition Chicken

4:15 PM to 4:45 PM – Pit Master Alan Nichols—How to prep and cook pork ribs

4:45 PM to 4:30 PM – BREAK

4:30 PM to 5:30 PM – Pit Master Terry West – How to prep and cook competition beef brisket

5:30 PM to 6:30 PM – MIXER and COOK OUT for Campers prepared by Bryan Mosher, John Garber and Team NCBS

6:30 PM to 7:15 PM– Pit Master Terry West – Competition Steak Cookoff

7:15 PM to 8:00 PM– Time with the Pit Masters—Clay White, Terry West, Stephanie West, David Shelpard, Alan Nichols

8:00 PM BREAK FOR THE EVENING

SATURDAY MAY 21, 2022

7:30 AM to 8:00 AM - Pit Master/ Chef Clay White/Owner, Chef Clay Private Chef/Catering. Pinehurst, NC– how to prep and fire a whole hog for competition or a party (photo ops)

8:00 AM to 8:30 AM BREAKFAST FOR CAMPERS

8:30 AM to 9:15 AM –Chef Clay White How to prep, and cook great chicken, plus sauces

9:15 AM to 10:00 AM – Chef Mark Grohman- Chef and owner of Meridian Restaurant, Winston Salem, NC, —How to grill great fish entrees with sauces

10:00 AM to 10:15 AM Break

10:15 AM to 11:00 AM Chef Mark Grohman will demo how to butcher a whole hog, plus Q & A

11:00 AM to 12:00 PM AM Chef Mark Grohman How to cook great steaks and prime rib, rubs and sauce.

12:00 PM to 12:15 PM Wash Up Break

12:15 PM to 1:15 PM LUNCH FOR CAMPERS and time with the Pit Masters

1:15 PM to 2:00 PM Stephanie West (co-owner of 270 Smokers)– 270 Cooker desserts

2:00 PM to 2:35 PM – Chef Clay White-how to make Eastern NC whole hog vinegar based BBQ Sauce

2:35 PM to 2:45 PM -- BREAK

2:45 to 3:15 PM Time with the Pit Masters

3:15 PM to 3:45 PM - Judging Classes – NCBS Rules and Regulations –

3:45 PM to 4:35 PM Clay White and Alan Nichols Certified BBQ Judges Judging Classes-Campers sample and judge BBQ and give their critique

4:35 PM to 4:50 PM – Campers fill out NCBS camp evaluation

4:50 PM BREAK Before buffet

6:30 PM – The “Drinking Lamp” is lit. Attendee and guest MIXER. If you drink alcohol – PLEASE DRINK RESPONSIBLY

6:30 PM to 8:00 PM—The Buffet will be presented at 7:00 and will be removed at 7:55 PM

8:00 PM-- Award Cooking School Diplomas and Certified Judge Certificates & hats to Campers Donnie Brown

8:30 PM Drawing for Door Prizes (PAID CAMPERS) Donnie Brown

9:00 PM GOOD EVENING, WE ENJOYED YOUR COMPANY. DRIVE CAREFULLY. IF THERE IS ANY QUESTION WHETHER YOU SHOULD DRIVE WE WILL BE PLEASED TO CALL YOU A CAB OR GET YOU A RIDE TO YOUR LODGING. DO NOT DRIVE IMPAIRED.

NOTE: This is THE Party and NCBS wants all in attendance to have FUN. NCBS is about Good Food, Good Friends and GOOD TIMES.

NOTE: the Classes will run on a TIGHT schedule. NCBS expects ALL campers to be on time and to help keep the classes moving. We are going to have FUN and cover a lot of ground.

NOTE: NCBS reserves the right to change this agenda if necessary.

NOTE: There will be EMS in camp during scheduled camp hours.

NOTE: Attendees MAY NOT FILM, VIDEO, RECORD, TAPE, ETC. AT THIS CAMP. Attendees may take still photographs and take notes to supplement their printed materials.