

AGENDA FOR THE 2018 Coastal NCBS BBQ BOOT CAMP AND NCBS CERTIFIED BBQ JUDGE CLASSES

FRIDAY September 28, 2018

2:00PM to 2:30PM – Campers check- in and pick up camper package, sign NCBS release form

2:30PM to 3:00PM – Judging Classes – NCBS Rules and Regulations - Jim Early Certified BBQ Judge

3:00PM to 3: 40PM Pit Master Alan Nichols – How to trim a beef brisket for competition cooking

3:40PM to 4:30PM Pit Master Alan Nichols– How to prep and cook beef brisket and pork ribs

BREAK 4:30PM to 4:45PM

4:45 PM to 6:15PM – Chef /Owner Donnie Boltz of Fish Bites, Wilmington, NC -- how to grill seafood and make great sauces and chowders

6:15PM to 6:30PM – Pit Master Scott Jarrett - Info about Operation BBQ Relief – What/When/Where

6:30PM to 7:45PM – MIXER and COOK OUT for Campers prepared by Bryan Mosher & Team NCBS

7:45PM to 8:05PM– Jim Early - National Quality of Life Seminar: 14 STEPS TO BALANCE (THE SECRETS TO A GOOD LIFE)

8:05PM to 9:00PM – Time with the Pit Masters—Discussion of BBQ Cooking Methods & BBQ Equipment

9:00PM-- BREAK FOR THE EVENING

SATURDAY September 29, 2018

7:30AM Campers arrive at camp. PLEASE BE ON TIME.

7:30AM to 8:00AM BREAKFAST FOR CAMPERS prepared by Bryan Mosher and & Team NCBS

8:00AM to 9:00AM Pit Master Dennis Dowling of Competition BBQ Team Smoke This of Hickory, NC– how to prep and fire a whole hog for competition or a party (photo ops)

9:00AM to 9:55AM-- Pit Master Alan Nichols – How to cook pork shoulders Lexington style and dips

BREAK 9:55AM to 10:05AM

10:05AM to 11:00AM – Chef Clay White Chef /Owner, Chef Clay Private Chef/ Catering– prep, cooking and sauces for chicken

11:00AM to 11:45AM –Good Cook & Author- Chef Jim Early –How to make good side dishes for BBQ

11:45AM to 12:00PM – Pit Master Dennis Dowling - how to make vinegar based BBQ sauce

12:00PM to 1PM - LUNCH FOR CAMPERS

1PM to 2:00PM– Chef Clay White – How to cook inexpensive and expensive beef and make great sauces and rubs

2:00PM to 2:45PM –Chef Jim Early – Pimento cheese, Brunswick Stew, Banana Pudding and others

2:45PM to 3:00 PM – BREAK

3:00PM to 3:50PM - Judging Classes-Campers sample and judge BBQ and give their critique

3:50PM to 4:00PM fill out camp evaluation

4:00PM BREAK

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

7:00PM to 8:00PM—(the Buffet will be presented at 7:00 and will be removed at 7:45PM)

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

8:30PM Drawing for Door Prizes (CAMPERS ONLY)

9:00PM 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 not just a party, it 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 WILL HAVE A NURSE and EMS IN CAMP DURING ALL CAMP HOURS TO RENDER FIRST AID IF NECESSARY.

NOTE: NCBS RESERVES THE RIGHT TO CHANGE THIS AGENDA IF NECESSARY.