

## AGENDA FOR THE 2017 MOUNTAIN NCBS BBQ BOOT CAMP AND NCBS CERTIFIED BBQ JUDGE CLASSES

FRIDAY JULY 14, 2017

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

2:30 PM to 3:15 PM – Judging Classes – NCBS Rules and Regulations - Jim Early Certified BBQ Judge

3:15 PM to 3:30 PM—Debbie Bridges—Webb, owner of Red Bridges BBQ Lodge and the First Lady of Western (Lexington) Style BBQ will share some of her BBQ secrets.

3:30PM to 4:30PM – Pit Master Chase Webb of Red Bridges BBQ Lodge -- How to prep and cook pork shoulders Western (Lexington) Style and make Western ( Lexington) Style BBQ Dip

4:30 PM to 4:40 PM –BREAK

4:40 PM to 5:30 PM – Jim Early—Really Good Cook and Author—BBQ side dishes and desserts

5:30 PM to 7:00 PM – MIXER and STEAKBURGER COOK OUT for Campers

7:00 PM to 8:10 PM– Pit Master Alan Nichols—How to prep and cook pork ribs and beef brisket

8:10 PM to 8:30 PM- Pit Master- Christopher Prieto - Pit Master and owner of PRIME Barbecue of Wendell, NC-- How to make Eastern NC vinegar based BBQ sauce

8:30 PM to 9:30 PM – Time with the Pit Masters—Choosing your cooker, and Q & A regarding cooking

9:30 PM BREAK FOR THE EVENING

SATURDAY JULY 15, 2017

7:30 AM to 8:00 AM - Pit Master Christopher Prieto— prep whole hog and fire it, plus Q & A

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

8:30 AM to 9:00 AM – Pit Master Christopher Prieto—How to prep, and cook great chicken, plus sauces

9:00 AM to 9:55 AM – Chef Mark Grohman- Chef and owner of Meridian Restaurant, Winston Salem, NC, —How to grill great fish entrees with sauces

9:55 AM to 10:00AM SET UP

10:00 AM to 10:55 AM Chef Mark Grohman will demo how to butcher a whole hog, plus Q & A

10:55AM to 11:00AM SET UP

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

12:00 AM to 12:20 PM – Jim Early-Quality of Life Seminar: 14 STEPS TO BALANCE

12:20 PM to 12:35 PM Wash Up Break

12:35 PM to 1:35 PM LUNCH FOR CAMPERS and time with the Pit Masters

1:35 PM to 2:30 PM – Jim Early – Pimento cheese, Brunswick Stew, Banana Pudding and other dishes

2:30 PM to 2:50 PM BREAK & SET UP FOR JUDGES CLASSES

2:50 PM to 3:50 PM - Judging Classes-Campers sample and judge BBQ and give their critique

3:50 PM to 4:00 PM – Q & A

4:00 PM BREAK

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

8:30 PM Drawing for Door Prizes (PAID CAMPERS, WARRIORS and 1<sup>st</sup> RESPONDERS ONLY)

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 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 reserves the right to change this agenda if necessary.

NOTE: There will be a nurse and 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.