

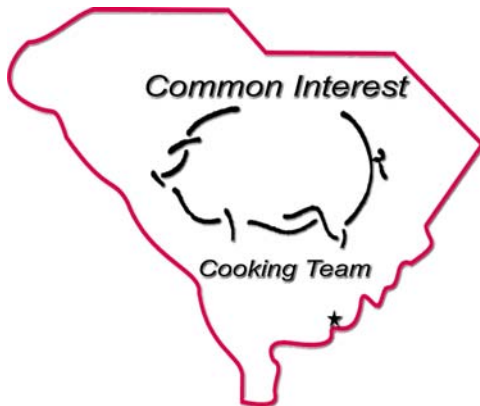
“CAROLINA PIT MASTERS”

BARBECUE COOKING SCHOOL

FEATURING

Pit Master Jack Waiboer
2008 South Carolina
South Carolina State Champion

Pit Master Russ Cornette
2008 South Carolina
Best of the Best Champion



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BUTCHER BBQ

MARCH 12, 2010
DORCHESTER SHRINE CLUB
Summerville, SC

BBQ School Format

CLASS DATES: **March 12-13, 2010**

LOCATION: **Dorchester Shrine Club
Summerville, SC**

(Directions and class schedule will be mailed out with confirmation packet)

WHO SHOULD ATTEND?

Whether you are new to competition BBQ or a seasoned pro, or maybe you just want to tune up your grill master muscles, this class is for you!! Have you ever wondered how other winning teams are preparing the Que? Have you ever wondered what happens over in that judging tent after turn in? Well welcome to the **“Carolina Pit Masters” BBQ Cooking School**, to be held in Summerville, SC at the Dorchester Shrine Club. The mission is to provide in-depth training on competition BBQ to include Whole Hog, Boston Butts, Pork Ribs, and Chicken. The class will accomplish this along with providing a unique insight into the minds of some of the premier BBQ judges in the nation.

COOKING INSTRUCTIONS:

Pork and Chicken along with all dry rubs and sauces for the contest will be provided by the event committee. The class will be separated into assigned teams who will create their own team name for this event, **SO HAVE FUN WITH THIS!!!** The teams will then learn how to prepare Whole Hog, Boston Butts, Pork Ribs and BBQ Chicken, and turn them in to be judged by trained and certified Judges. The teams will then get a unique insight into the minds of the judges as they openly evaluate each entry and explain the scoring system. This is golden for the novice and seasoned competitor!!! The class will be taught by the 2007 Best of the Best Champion Russ Cornette and the 2008 State of South Carolina BBQ Champion Jack Waiboer.

ENTRY DEADLINE: **February 1, 2010.** Spaces are limited and the class is expected to fill up quickly, so get your application in early. **Spaces in the class are first come, first served.**

Entry forms must be postmarked or received before this date.

ENTRY FEES: **\$500.00 ENTRY FEE**

(Partner may attend for \$400.00 but will not receive any meat to cook)

CHECKS SHOULD BE MADE PAYABLE TO: "Carolina Pit Masters". No refunds will be given once you are accepted into the class.

REGISTRATION/EQUIPMENT:

Each person must check-in upon arrival on Friday, March 6. Check-in times begin at 8:00 am. The class will start at Noon. The course is set up in a contest format so be prepared for a long day. Please bring any equipment you believe would aid you in this event. If you do not have a cooker please contact the event committee so we may pair you up with those that do. If you are considering buying a specific model let the committee know so we may pair you up with someone applicable.

FRIDAY NIGHT:

The event committee will provide dinner on Friday Night.

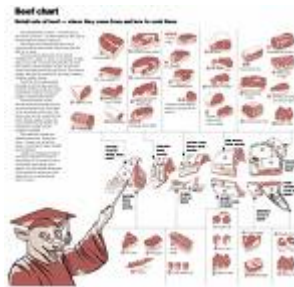
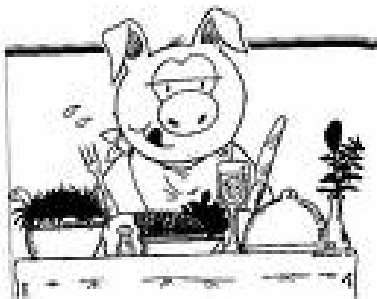
CLEAN-UP:

All teams are required to clean up their assigned cooking areas and return the site to pre-event conditions. Please help us to be able to continue the use of this wonderful venue by keeping our areas clean and damage free.

SPECIAL REQUEST:

Upon completion of the judging, the event committee will donate the BBQ from the Whole Hogs to the Dorchester Shrine Club to assist with their fundraiser. We are asking the teams to help us process the meat after the judging (pans will be provided). **YOUR HELP IS GREATLY APPRECIATED!**

Thank you so much for your interest and we look forward to cooking with you!!!



CAROLINA PIT MASTERS BBQ COOKING SCHOOL

Official Entry Form
(Please print or type)

Name _____

Date _____

Mailing Address _____

City _____

State _____

Zip _____

Phone _____

Email Address _____

****This entry form must be signed and returned no later than February 1, 2009. ****

Waiver of Liability: I hereby agree that the event committee, sponsors, and fellow participants of the event will in no way be responsible for any loss or damage, regardless of how much loss, damage or injury is occasioned and therefore indemnify and hold harmless the above stated parties from any claims, suits, and/or judgments, including the cost of defense of any such claim and/or suit incurred by the organizers brought by anyone as a result.

A check for the entry fee of **\$500.00 dollars** must be received with each completed application and postmarked or hand-delivered no later than **February 1, 2010**.

For additional information, please contact: **Jack Waiboer @ 843-270-8430**.

Complete this form and return, along with the entry fee, to: **Carolina Pit Masters
C/O Jack Waiboer
4611 Moss Ct.
N. Charleston, SC 29420**

Entry Fee \$ _____

Spouse/Partner \$ _____

Total Submitted \$ _____

Checks should be made payable to: **Carolina Pit Masters**

**** Will you be bringing your cooker _____? If yes, please specify type _____.**

By signing below, I hereby agree to abide by the terms and conditions of the event set forth above and further explained in the event rules documentation.

Head Cook's Signature (Required)

Date