

PACIFIC NORTHWEST BBQ ASSOCIATION

PITMASTER COOKING CLASSES FEATURING PAUL KIRK

Paul Kirk, the Kansas City Baron of Barbecue, will teach pitmaster classes in the greater Seattle and Portland areas (FYI, the owners of both restaurant locations for the class are PK graduates!)

During this class - which lasts from 6:00AM to 8:00PM - participants will barbecue four meats Kansas City style: brisket, pork butt (shoulder), pork ribs and chicken. Other aspects of the course include barbecue theory, meat selection, barbecue pits and hardwoods, theory and practice of barbecue rubs and sauces, along with actual making of a rub for use in the course.

All meat, rub materials, wood and some charcoal will be furnished to teams. Cooks will work in pairs as a team. All meats will be submitted for judging by the concurrent judging class... and winners will receive ribbons!



Paul is the author of must-have BBQ books!



CERTIFIED BBQ JUDGING CLASS

Do you love slow-smoked traditional barbecue? Do you think you know what good "Q" is? Have you wondered exactly what competition judges are looking for? Starting at 12:00NOON, it's your chance to become a PNWBA-certified barbecue judge, which qualifies you to taste some of the best BBQ in the world. .

The PNWBA is presenting BBQ judging classes, in conjunction with the cooking classes. You'll be instructed on what makes blue ribbon, award-winning barbecue, evaluating the elements of taste, texture and appearance. As part of this class, you will be enjoying mouth-watering pork ribs, beef brisket, chicken and pork shoulder. Students will also be judging the barbecue meats from the concurrent cooking class. Bring a notebook and pen to take notes... and bring your appetite!

DATES: Portland area: Sunday, April 6
Seattle area: Sunday, April 13

See backside of flyer for more details about these classes,
and use the registration form to sign up now!





All meat, rub materials, wood and limited charcoal will be provided. (Additional charcoal will be available for purchase.) Cooks should bring their own non-gas cookers: a vertical water pan smoker like Charbroil or Weber Smokey Mountain (recommended) or a 22" backyard kettle. Cooks should also bring knives, cutting boards, paper towels, Clorox wipes, tongs, buckets, a sturdy table for food prep, heavy-duty foil, mitts or hot pads, chairs (it's a long day), large bowl, fire starting equipment (chimney or fire starter), and your favorite barbecue paraphernalia. Pop-up tents (EZ-Up, etc.) are useful in case it rains... or shines.

Each students will be placed with another participant in teams of two; cooks without pits/smokers will paired with those who have them. If you have two or more people who wish to be teamed together, please send in your registration forms together or let us know who you wish to partner with. Sign up soon!

**TWO LOCATIONS - TWO OPPORTUNITIES TO LEARN
HOW TO COOK (OR EAT) BETTER BBQ THAN YOUR NEIGHBOR!**

Sunday, April 6
Big Kahuna's BBQ & Catering
8221 N. Lombard, Portland, OR

Sunday, April 13
Brank's BBQ
13701 - 24th St. E, Sumner, WA

To reserve your spot in any of the classes, please make your check payable (US dollars) to "PNWBA" and send - along with this registration form - to: **PNWBA Class, 23632 Highway 99, Ste. F127 Edmonds, WA 98026-9205**

DATE	LOCATION	# attending	CLASS	COST	CONTACT
Sunday, April 6	Big Kahuna's BBQ 8221 No. Lombard Portland, OR 97203		Cooking Class	\$195/ person	Gary Herrera 503-310-9480 chefgarybbq@msn.com
			Judging Class	\$50/ person	
Sunday, April 13	Brank's BBQ 13701-24th St. East Sumner, WA 98390		Cooking Class	\$195/ person	Tom Wallin 425-372-6712 tkwallin@comcast.net
			Judging Class	\$50/ person	

Please note:
You cannot participate in both the cooking class and judging class at the same time, so kindly pick only one!

Cooks:
Do you have a:
Smoker? Yes No
Kettle grill? Yes No

TOTAL AMOUNT ENCLOSED: _____

NAME: _____

STREET ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: _____

Home
 Cell

EMAIL ADDRESS: _____