



All-Star

★ ★ BBQ COOKING CLASS ★ ★

CLASS WILL BE TAUGHT BY

ANTHONY JAMES – Raven’s Fyre BBQ
TOM WALLIN – Dances with Smoke

PNWBA TEAMS OF THE YEAR FROM 2004 – 2008



Date: May 30th

Location: Seattle Restaurant Store
14910 Aurora Ave. North
Shoreline, WA 98133

<http://www.seattlerestaurantstore.com/Main/Home.aspx>

Cost: \$150.00 per student

Cooking Class begins at 6 a.m. – 6 p.m.

Class participants will have the opportunity to cook four competition meats: Sausage, Tri Tip, Chicken, Ribs. Preparation, cooking and presentation of brisket and pork butt will also be covered in the class. Other aspects of the class will include basic bbq equipment information, barbecue theory, meat selection, wood selection, theory and practice of rub and sauce making and presentation. All meat, rub materials, wood and some charcoal will be furnished for teams. The meats cooked by the students will be judged by the judging class and winners will receive ribbons!

Cooks should bring their own **Charcoal** burning cooker or smoker (**NO GAS**). A 22” backyard kettle or vertical water pan smoker like Charbroil or Weber Smokey Mountain is recommend. Cooks should also bring knives, paper towels, tongs, bucket, cutting boards, a sturdy table, aluminum foil, hot mitt or hot pads, chairs, large bowl, fire starting equipment (chimney or fire starter) 8 x 8 or 10 x 10 pop-up tents are useful incase it rains or shines (class will not be canceled for rain).

COOKS WILL BE GROUPED TOGETHER IN TEAMS OF TWO.

If you have two or more people you want together as a team please send reg forms together or indicate on the form who you want your partner to be!



Please make checks payable (US dollars) to “PNWBA”.
and send along with this registration to:
“ALL STAR” BARBECUE CLASS
23632 Highway 99, #F127, Edmonds, WA 98026

Enclosed is: \$150.00 for Cooking Class

Name: _____

Address: _____

City/State/Zip: _____

Phone: _____

Email address: _____

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

For more information, contact:
Christene James, 206-612-1506
e-mail: deena7769@gmail.com



BBQ JUDGING CLASS

CLASS WILL BE TAUGHT BY

Master PNWBA Judge – CHRISTENE JAMES



Date: May 30th

Location: Seattle Restaurant Store
14910 Aurora Ave. North
Shoreline, WA 98133

<http://www.seattlerestaurantstore.com/Main/Home.aspx>

Cost: \$50.00 per student
Class begins at 11 a.m. – 5 p.m.

Do you love slow-smoked traditional BBQ?
Do you think you know what good “Q” is?
Have you wondered exactly what judges look for? Here is your chance to become a certified BBQ judge and to taste some of the best BBQ in the world. The PNWBA will hold this BBQ judging class, in conjunction with the Cooking Class and students will taste bbq from the cooking class. Bring a notebook and pen to take notes.

Class participants will have the opportunity to sample four competition meats: Sausage, Tri Tip, Chicken, Ribs. The meats cooked by the students in the cooking class will be judged by the judging class.

- Please be advised there will be an abundance of meats to be sampled during class.
- RAIN OR SHINE (CLASS WILL NOT BE CANCELLED FOR RAIN).

Students will receive a certificate and will be mailed a judge’s badge after successfully completing the class. Come dressed in layers we will be located in a tent outdoors.



Please make checks payable (US dollars) to “PNWBA”.
and send along with this registration to:
BARBECUE JUDGING CLASS
23632 Highway 99, #F127, Edmonds, WA 98026

Enclosed is: \$50.00 for Judging Class

Name: _____

Address: _____

City/State/Zip: _____

Phone: _____

Email address: _____

Are you a BBQ cook? Yes No

Are you a Certified KCBS Judge? Yes No

Are you a PNWBA member? Yes No

For more information, contact:
Christene James, 206-612-1506
e-mail: deena7769@gmail.com