

4th Annual GLBBQA Competition BBQ 101 Class

Our 4th Annual Competition BBQ 101 Class is scheduled for March 17, 2018 at the Four Points Sheraton-Kalamazoo located at 3600 E. Cork St. Ct., Kalamazoo, MI 49001

Cost for the class is \$150.00 for GLBBQA Members and \$185.00 for non-members, however, a 1 year membership (\$35.00) is included in the \$185.00 cost. The cost for a spouse is \$75.00. Also included in the cost is a full breakfast buffet. Soda and water will be provided. No outside beverages are allowed in the classroom area. **The class begins at 7am and will run until 5pm.**

The Four Points Sheraton-Kalamazoo is offering a discounted room rate of \$104.00 per night + tax for those wishing to arrive on Friday night and or stay over Saturday night (very limited # rooms available for Saturday night.) Call (296) 385-3922 for room reservations and tell them you are with the Great Lakes BBQ Association BBQ 101 class to obtain the discounted rate. **Reservations MUST be received on or before February 21, 2018**

The four competition meat categories, chicken, ribs, pork and brisket will be covered during the class. Topics ranging from selection, trimming, injecting, rubbing, cooking, foil or no foil, to presentation will be covered. KCBS rules will also be discussed.

I have attached a Student Registration Form, please complete this form and submit it to me along with your payment. **CLASS SIZE WILL BE LIMITED TO 40 STUDENTS!**

THIS YEARS INSTRUCTORS

Jim Goodrich-Miller	Firehouse Smoke BBQ (Chicken Thighs)
Bert "Skippy" McLain	PB&J's BBQ (Chicken Legs)
Tom Somers	Bad Habit BBQ (Ribs)
Paul Grant	Slippery Pete's BBQ (Pork)
Kevin LaRocque	Kevlar BBQ (Brisket)

**** These pitmasters all won the GLBBQA Team of the Year for their meat category, and Paul Grant won the Overall Team of the Year as well. All accounted for several GC's and RGC's throughout the 2017 competition year.***