

CAROLINA PIT MASTERS

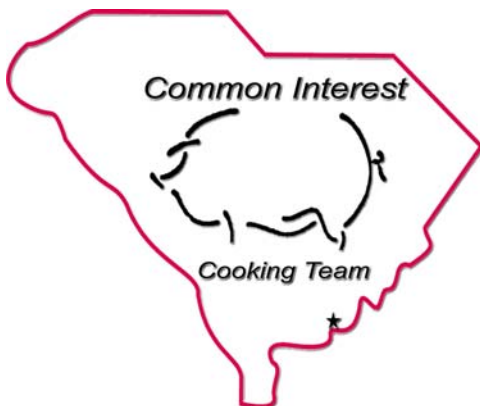
Barbecue School

Cooking

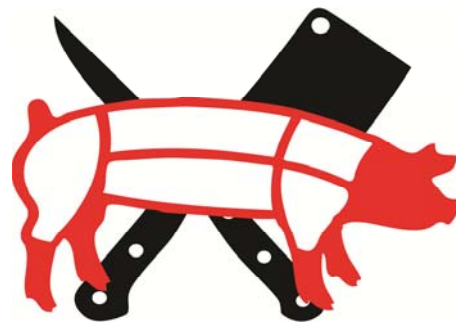
www.carolinapitmasters.com

FEATURING

Pit Master Jack Waiboer
South Carolina State
Champion



Pit Master Russ Cornette
South Carolina Best of the
Best Champion



QUEOLOGY

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MARCH 9-10, 2012

DORCHESTER SHRINE CLUB

Summerville, SC

BBQ School Format

CLASS DATES: **March 9-10, 2012**

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, Chicken, and Brisket. 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:

All meats along with all dry rubs and sauces for the class will be provided by the event committee. You will then learn how to prepare Whole Hog, Boston Butts, Pork Ribs, BBQ Chicken and Brisket, and make turns ins to be judged by trained and certified Judges. You 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 Champion Pit Masters Jack Waiboer and Russ Cornette. Also, many of our Champion Pit Masters from the past come back to help teach our new students.

ENTRY DEADLINE: **March 1, 2012.** 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**

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 9. Check-in times begin at 8:00 am. The class will start at 11am. 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 and Breakfast Saturday Morning.

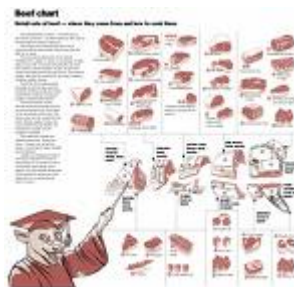
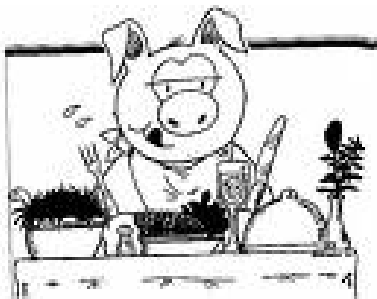
CLEAN-UP:

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 assist with fundraising. 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 March 1, 2012. ****

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 **March 1, 2012**.

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 \$ _____

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