



**CAROLINA PIT MASTERS**

**Barbecue School**

**Cooking**

**www.carolinapitmasters.com**

**CAROLINA PIT MASTERS, LLC**

**PRESENTS**

**THE 2015 BBQ COOKING CLASS**

**This Class is a unique opportunity for the back yard enthusiast restaurant owner, caterer, and the competition cook. If you want to step up your BBQ game Carolina Pit Masters Barbecue Cooking School is the place where many All Star BBQ cooks get their start!**

**SPONSORED BY**

**MIKE'S CATERING  
DORCHESTER SHRINE CLUB  
SOUTHERN BBQ NETWORK  
SUMMERSVILLE MIRACLE LEAGUE  
THE BBQ PANTRY**

**ALVERON COOKERS  
GRATETV.COM  
WINNINGHAM'S MEATS  
PORK MAFIA  
STEEL ON STONE**

# MARCH 13-14, 2015

## DORCHESTER SHRINE CLUB

Summerville, SC

### BBQ School Format

**CLASS DATES:**                    **March 13-14, 2015**

**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, involved in the food business, 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? 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 quality 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 contest will be provided by the event committee. You will work as a team to learn how to prepare Whole Hog, Boston Butts, Pork Ribs, BBQ Chicken and Brisket, and make turn in boxes to be judged by trained and certified Judges. Students 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 classes will be taught by Champion Pit Masters. Also, many of our Champion Pit Masters from the past come back to help teach our new students.

**ENTRY DEADLINE:**    **March 1, 2015.** 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: \$550.00 per person**

**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 13, 2015. Check-in times begin at 8:00 am. The class will start promptly at 10am. The course is set up in a very fast paced format so be prepared for a long day. Please bring any equipment you believe would aid you in this event. You do not need to have a cooker to participate. Pits will be provided by Carolina Pit Masters. If you want to bring a cooker, please do but remember we will not be cooking a large amount of meat.

**FRIDAY NIGHT:**

There will be a “Cook Around” Friday Night featuring dishes cooked by returning Pit Masters. Everyone is invited to attend and contribute.

**Meals:**

The event committee will provide a Brown Bag Lunch Friday, dinner 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.

**Vendors:**

Pork Mafia, The BBQ Pantry and Cook n Out will be on site ready to help you with all of your rub, sauce and BBQ gadget needs.

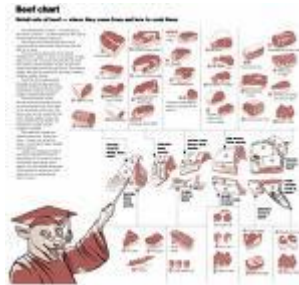
**Knife Sharpening Service:**

Bring your knives. Our long time friend and professional knife sharpener, Ken Woodley from Steel on Stone will be present to cover all of your sharpening needs.

**SPECIAL REQUEST:**

Upon completion of the judging, the event committee will donate the pork BBQ to our charities to assist with their fundraisers 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, 2015. \*\***

**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 **\$550.00 dollars per person** must be received with each completed application and postmarked or hand-delivered no later than **March 1, 2015**.

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**

We are using squareup to accept credit/debit cards.

Credit card type: \_\_\_\_\_ Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ 3 digit CVV Code: \_\_\_\_\_

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.

\_\_\_\_\_  
Cook's Signature (Required)

\_\_\_\_\_  
Date