



YOU ARE INVITED TO THE HYC BBQ "SCHOOL"

Sponsored by the 2018 HYC BBQ on the Bay Committee

SATURDAY, FEBRUARY 3, 2018

11:00 AM - 6:30 PM outside of, and inside, the Porthole.

INCLUDES A FULL BBQ BUFFET AT THE END OF THE DAY
utilizing the meats, sides and sweets prepared during the School

Most of this event will occur outside. The event will be cancelled by noon on January 31 if bad weather is expected.

- **Reservations are required and must be made no later than noon on Wednesday, January 31.**
 - **Reservations may be cancelled until noon on Wednesday, January 31.**
 - **The cost for reservations not cancelled by that time will be charged to the Member's or Guest's Club Account.**
1. **Come to the club on Saturday, February 3 and learn basic BBQ skills during the "Meats School". During this School you will learn techniques you can use to perfect your BBQ brisket, ribs and chicken competition entries, or just be able to out-cook your friends and family.**
 - a. **And, if you want, bring your pit and cook your meats alongside the experienced guest Pitmasters.**
 2. **In addition:**
 - a. **Our own Chef Scott O'Neal Roebuck will be conducting a "Sides School" involving the preparation and presentation of classic (and not-so-classic) side dishes that pair well with BBQ entries; and**
 - b. **A highly-regarded Bay Area pastry/dessert chef will be conducting a "Sweets School", demonstrating techniques to create award-winning desserts that will complement all styles of BBQ.**
 - c. **Our world-renowned artist/sculptor/Member Karen Garrett will be providing ideas, planning tips, and guidelines to create and produce winning Space Decorations that will complement your Team Skit.**

The "Meats School" will be taught by guest Pitmasters who have a combined total of over 40 years competing, and winning, in BBQ events in the Houston area.

- The Meats program will cover the basics:
 - How to build a fire
 - Types of woods
 - How to maintain your fire
- More importantly, the Meats program will cover specific topics related to:
 - Purchasing, preparing, cooking, carving, and presenting competition-quality beef brisket, pork ribs and chickens.

The "Sides" and "Sweets" Schools will enable you to prepare award-winning additions to your BBQ meats, either for competition, or just for fun.

COST TO ATTEND

- \$20.00 per person, or \$30.00 per couple, for the entire 6-Hour School.
 - Includes a full BBQ buffet (starting at approximately 5:30 PM) which will include the meats, sides, and sweets prepared/presented throughout the day.
 - HYC regular member charge, or guest card charge, only.

FOR RESERATIONS:

Call the HYC office at 281.471.1255

OR: Email to John Peter at jp@jpeterandassociates.com