



and



MISSION HILL

present

Family Estate

the second annual

SECRETS OF CHAMPIONSHIP BBQ WHISTLER WEEKEND WORKSHOP

Friday and Saturday, July 1st and 2nd, 2005



Canada's barbecue champion, Rockin' Ronnie Shewchuk, returns to Dusty's Bar & BBQ in Whistler Creekside to share his secrets in this two-day extravaganza of learning, good eating and fine wine. Whether you're a back yard cook who wants to take your grilling to the next level or a serious barbecue lover who wants to compete in the Canadian National Barbecue Championships, sign up now! Here's what some of last year's participants had to say:

"If you love BBQ, you NEED to take this workshop – it's a must."

"This is the best workshop I have ever taken."

DAY ONE: Supercharge Your Grilling Skills. This half-day grilling class features unbeatable tips, techniques and recipes for grilling everything from vegetables, to meat, fish and even dessert! Classroom-style setup. Includes tastings of delicious wines from Mission Hill Family Estate to go along with lots of mouthwatering food samples. Just bring your appetite! And, for those who are also enrolled in day two, there will be a special evening class/reception where you can socialize with other participants and watch Rockin' fire up Dusty's big barbecue pit and prep the pork butts and briskets for the next day's lunch!
Friday, July 1, 11.00 a.m. to 3.00 p.m. - \$129 per person.

DAY TWO: Secrets of Championship Barbecue Workshop. This full-day, hands-on workshop is a veritable barbecue boot camp. You'll learn the essentials of traditional Southern-style, slow-cooked barbecue (the REAL THING) including championship tools and techniques, rubs, marinades and sauces and prize-winning recipes. At the end of the day, you'll present your chicken and ribs to a panel of local celebrity judges in a fun mini-barbecue championship – and you'll help judge which Mission Hill wines go best with barbecue! Participation includes a continental breakfast, 1/2 chicken and one rack of ribs per participant, wine tastings plus a championship barbecue feast for lunch featuring pulled pork sandwiches and Texas-style brisket. Workshop-style setup. Bring your own smoker or covered charcoal grill (loaners are available – first come, first served), an apron, a cutting board, BBQ tongs, oven mitts and your favourite meat-friendly knives. You'll leave this workshop ready to live the Barbecue Lifestyle...or even compete with the BBQ big boys at the Canadian National Barbecue Championships at Dusty's on the August long weekend!
Saturday, July 2, 9.00 a.m. – 4.30 p.m. - \$189 per person.

TWO-DAY PACKAGE - \$269 includes the grilling class and barbecue workshop – a \$49 savings!

All participants will receive a signed copy of Rockin' Ronnie's bestselling book, *Barbecue Secrets*. Register at Johnstone's BBQs & Parts in person at 165 Pemberton Ave. North Vancouver, or by phone at 604-985-0234. Class size is limited, so register now!

A GREAT DEAL ON ACCOMMODATION! Workshop and grilling class participants can stay at the Legends Hotel in Whistler Creekside for the unbelievable rate of \$119 per night. Call 1.800.799.3258 to make your reservation.

www.ronshewchuk.com

