Barbecue 101 is a one day workshop focusing on teaching the basics of grilling and smoking to consumers of all ages and experience levels.

The topic areas will provide a unique perspective on the science of barbecuing as well as give insight to selecting meat, wood, rubs, spices and sauces to use at your next barbecue.

This workshop is conducted by the Kansas State University Department of Animal Science and Industry and K-State Research and Extension.

For questions: Dr. Travis O’Quinn; travisoquinn@ksu.edu

To register: Lois Schreiner; lschrein@ksu.edu

Registration Information

Registration is $50 for an individual or $80 for a couple. Registration closes one week prior to each scheduled event. Registration fee includes lunch, apron and Barbecue 101 Course Book containing cooking guides, recipes and barbecue tips and tricks. Space is limited at each location.

Register Now: www.asi.k-state.edu/barbecue101workshop.html

Locations

April 30, 2016
Iola, KS
Community Building
510 Park Avenue
(at Riverside Park in Iola)

May 21, 2016
Holton, KS
Northeast Kansas
Heritage Complex
214th and P

June 4, 2016
Washington, KS
First National Bank
101 C Street

June 25, 2016
Wichita, KS
Sedgwick County
Extension Office
7001 W 21st St. N

BBQ 101 Registration closes 1 week prior to each scheduled event

Name:________________________________________ Address:________________________________________

City:_____________ State: ________ Zip:________ E-mail:________________________________________

Location attending: _____ Iola _______ Holton _______ Washington _______ Wichita

_____ number individuals @ $50 each    _____ number couple @ $80 per couple

Mail to: Lois Schreiner, BBQ 101, 218 Weber Hall, 1424 Claflin Road, Manhattan, KS 66506

Please make checks payable to: Kansas State University