

GRILLING ESSENTIALS WITH ROCKIN' RONNIE SHEWCHUK

WEDNESDAY, JULY 27TH, 2005



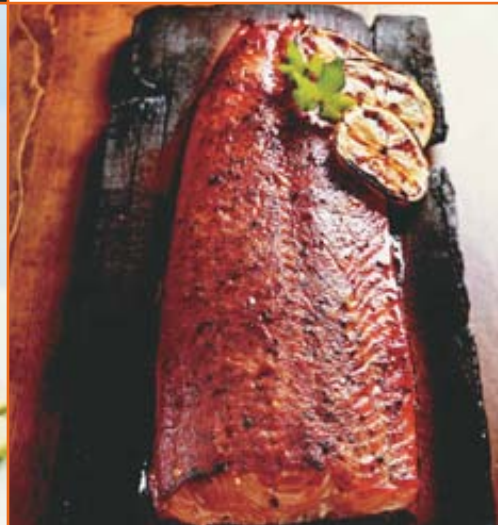
Join international barbecue champion Rockin' Ronnie Shewchuk for this evening session on the essentials of backyard cooking.



The class will include an overview of tools and equipment, rubs, sauces and marinades, techniques for quick and easy grilling, plus tall tales and legends from the world of competitive barbecue.



You'll learn from and enjoy cooking demonstrations and samplings of great recipes from Ronnie's bestselling book, **BARBECUE SECRETS**, including:



- Grilled Quesadillas
- Grilled Asparagus with Chipotle and Roasted Garlic Aioli
- Rack of Lamb with Balsamic Reduction
- A Trio of Great Grilled Steaks (Asian, Southwestern, Italian)
- Beef Burger with Herbed Butter Core and Caramelized Onions
- Tidewater Coleslaw
- Cheater Ribs
- Cedar-Planked Salmon with Bourbon-Maple Glaze
- Whiskey and Honey Planked Peaches

Grilling Essentials promises to be a celebration of gourmet backyard cooking.

As an extra treat, tastings of delicious beers and wines will be paired with the food.

If you want to seriously upgrade your grilling skills, sign up now!

Here's what some of Rockin' Ronnie's students have said about their experiences:

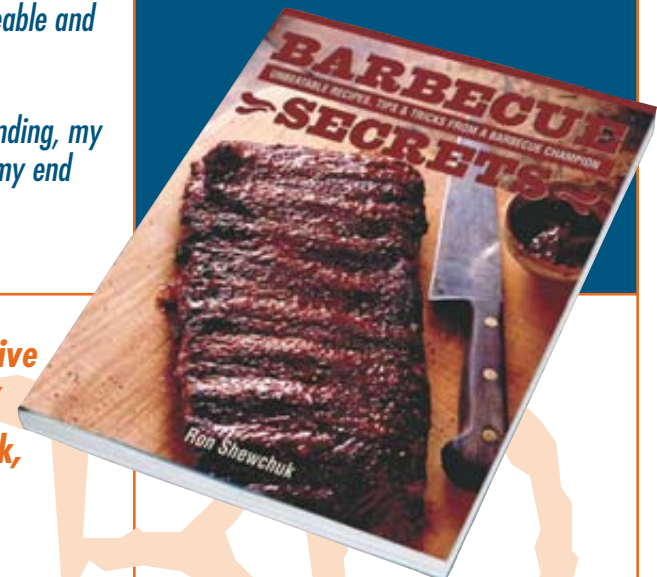
"Ronnie is hilarious, knowledgeable and leads a great workshop."

"It has improved my understanding, my technique, my confidence and my end product immeasurably."



Wednesday, July 27, 2005
6:00 p.m. to 9:30 p.m.
\$145 per person.
Classroom style.
Just bring your appetite!
Location: a private residence in Southwest Calgary.

All participants will receive a signed copy of Rockin' Ronnie's bestselling book, **BARBECUE SECRETS**.



REGISTER NOW! LIMITED SEATING
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