



And **MISSION HILL** present  
*Family Estate*  
the THIRD annual

## **SECRETS OF CHAMPIONSHIP BBQ WHISTLER WEEKEND WORKSHOP**

Saturday and Sunday, July 1<sup>st</sup> and 2<sup>nd</sup>, 2006

Canada's barbecue champion and bestselling cookbook author 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 training for the Canadian National Barbecue Championships, sign up now! Here's what some of last year's participants had to say:



*"Everything about the entire weekend was truly amazing. Ron gave me the confidence in barbecuing that I needed."*

*"In two short fun-filled days, the workshop will literally catapult you into a brand new world of outdoor cooking."*

*"Bring a huge appetite!"*



**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! Saturday, July 1, 11.00 a.m. to 3.00 p.m. - \$149 per person plus GST.

**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! Participation includes a continental breakfast, 1/2 chicken and one rack of ribs per participant, Mission Hill 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 big boys at the Canadian Barbecue Championships at Dusty's on the August long weekend! Sunday, July 2, 8.00 a.m. – 4.30 p.m. - \$249 per person plus GST.

**TWO-DAY PACKAGE** - \$299 plus GST for grilling class and barbecue workshop – a \$98 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 for one bedroom, \$149 for two bedrooms. Call 1.800.799.3258 to make your reservation, and be sure to identify yourself as a barbecue workshop participant and quote Group #545913 to get the special rate.

