



Mason-Dixon BBQ Services

93 Monocacy Blvd, Frederick, MD • 1542 Buchanan Trail East, Greencastle, PA
240-439-4778 • 717-643-0039 • 866-314-9123 Fax
info@mdbbqservices.com • www.mdbbqservices.com

2018 BBQ BOOTCAMPS

PORK BOOTCAMP

~~MAY 13 & 19~~ SORRY WE'RE FULL
~~AUGUST 17 & 18~~

Pork Bootcamp 2018 will be the Ultimate hands-on Pork BBQ experience. Featuring bone-in and boneless Boston Butts (if you think those are hams from the Northeast, you really need this camp!), we will teach you the ins and outs of prepping, injecting, seasoning, and slow cooking the perfect Pork. De-e-elicious! Again this year will be a Whole Hog Cook for everyone who has always wanted to cook a pig but never knew how! These are Friday evening 5:30p-10:30p prep, then stay and cook overnight or come back in Saturday a.m. for wrapping, spraying, pulling and eating! WooHoo!

~~JUNE 2 (FRED)~~
~~JUNE 9 & 30~~ SORRY WE'RE FULL
~~AUGUST 4~~

BRISKET BOOTCAMP

The meat that separates the Men from the Boys! By far the hardest meat to Master when it comes to BBQ, Brisket Bootcamp will (hopefully) put you in control of your Brisket. You'll get the Whole Packer to start with and then we'll teach you about the Point and the Flat? About trimming the meat down, the Secret Injection X, Burnt Ends, and more! When this camp is over, you'll be the Bull of the House! In my house it's my Grandma – she cooks mean brisket! Offered as both a one day class and in a two day class to fit all schedules.



RIBS AND CHICKEN

~~JUNE 16~~ SORRY WE'RE FULL
~~JULY 14 (FRED)~~
~~SEPT 8~~

Our most popular Bootcamp, especially with the Ladies! After all what's hotter than a woman who can cook great Ribs?? Offered three times over the course of the summer! In this one day camp, we go over the differences between Baby Back and Spare Ribs. We'll cut the Spares into St Louis style, and then talk about the membrane, trimming, seasoning, and other secret, great rib stuff! Then we'll show you how to make some chicken – that's right...that's how we roll! Two meats in one day – that's double the fun! Sign up quick, this one fills up fast!



SEPTEMBER 29

This is class is my favorite! It has been a HUUUGE hit since we began it in 2014! So by popular demand - and just in time for Thanksgiving! – we're again doing a Smoked Turkey class! Be the hero at your table with this delectable bird! And to keep things moving we're (actually YOU!) are going to be Smoking and Grilling an additional 20+ Tailgate dishes! Bring your appetites because there will be a lot of great food to eat! Oh yeah, and there's beer! WooHoo!

TURKEY & TAILGATE!





All Bootcamps are limited to the 1st 20 people to sign up. We cook on 12 different types of grills/smokers (even gas – shudder) so you can duplicate what you learn in Camp with what you have at your house! Camps include **EVERYTHING** you will need! You just need to show up! And at the end of the Camp invite your loved ones in for the Feeding Frenzy and try everyone’s BBQ! REGISTER TODAY!

2018 BOOTCAMP REGISTRATION

Recruit Name: _____
 Mailing Address: _____
 City: _____ State: _____ Zip: _____
 Home Phone: _____ Cell Phone: _____ Other Phone: _____
 Email Address: _____
 Are You Familiar with BBQ? Y N Explain _____
 I Am Here Because: ___IMPRESS FRIENDS ___MORBID CURIOSITY ___LOVE BBQ ___BEEN TO EARLIER CAMP
 ___SECRETLY A MEMBER OF PETA ___AM IN FOOD BUSINESS – CATERER, ETC. ___AM A REFORMED VEGETARIAN

	<u>FEE</u>
Entry fee for BBQ Bootcamp	\$200.00 or GC # _____
Name on Card	TOTAL ENCLOSED
	\$ _____
Acct#	Exp. Date _____/_____/_____ CVV _____
Authorized Signature:	x _____

Release of Liability

In consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby, for myself, my heirs, executors and administrators waive and release any and all rights and claims for damages I may have against Bootcamp organizers, Pitmasters, Mason-Dixon BBQ Services; their representatives, successors, and assigns for any and all injuries suffered by me in this event. Further, I hereby grant full permission to Mason-Dixon BBQ or authorized agents to use any photographs, videos, recordings or any other record of this event for any legitimate purpose.

Signature of Participant

Date
(ENTRIES NOT ACCEPTED WITHOUT SIGNATURE)

WHERE: *MASON-DIXON BBQ SERVICES*
1548 BUCHANAN TRAIL EAST, GREENCASTLE, PA 17225
 Or *93 MONOCACY BLVD, FREDERICK, MD 21701*

WHEN: _____ ~~FRIDAY - SAT, MAY 18th - 19th (PORK/WHOLE HOG) - Greencastle~~
 (CHECK _____ *SATURDAY, JUNE 2ND (BRISKET) - Frederick*
 ONE OR _____ ~~SATURDAY, JUNE 16TH (RIBS/CHICKEN) - Greencastle~~
 MORE _____ ~~FRIDAY - SAT, JUNE 29TH - 30TH (BRISKET) - Greencastle~~
DATES) _____ *SATURDAY, JULY 14TH (RIBS/CHICKEN) - Frederick*
 _____ *SATURDAY, AUGUST 4TH (BRISKET) - Greencastle*
 _____ *FRIDAY - SAT, AUGUST 17TH - 18TH (PORK/WHOLE HOG) - Greencastle*
 _____ *SATURDAY, SEPTEMBER 8TH (RIBS N CHICKEN) - Greencastle*
 _____ *SATURDAY, SEPTEMBER 29TH (TURKEY & TAILGATE) - Greencastle*

BRING: *YOURSELF AND A GOOD ATTITUDE AND LOTS OF QUESTIONS, AND AN APPETITE!*
THIS IS AN INTERACTIVE CLASS; PLEASE DON'T SIGN UP IF YOU DON'T WANT TO COOK!

Please make sure all items are filled in or circled, as we are unable to process an incomplete application.

Return this completed application with check to: Mason-Dixon BBQ Services, 1548 Buchanan Trail E, Greencastle, PA 17225
 or fax to 866-314-9123 or email to info@mdbbqservices.com with CC Information.