

**COMPETITION STYLE  
2 DAY COOKING  
TECHNIQUE CLASS**

# **SWAMP BOYS**

## **CHAMPIONSHIP BBQ TEAM**

### **Four Categories**

**Meat Selection, Trimming,  
Injections, Marinades, Rubs,  
Cooking Temps, Meat Temps,  
Sauces, FBA and KCBS  
Box Building**

### **SWAMP BOYS**

#### **IN THE PAST 3 YEARS:**

- ✓ **24** Grand Championships
- ✓ **15** Reserve GC's
- ✓ **67** Top 5 O/A Finishes
- ✓ **78** Top 10 O/A Finishes
- ✓ **2 X & Current** FBA TOTY
- ✓ **#1** Overall for all of **2009** in the **National BBQ Rankings**
- ✓ **58** Category Wins, including the **Jack Daniel's World Championship and the Best of the Best**
- ✓ **Spokesman** for **Kingsford** at **Daytona 400 & the Steve Harvey Show**

We will be covering aspects of a contest from purchasing meat through turn-ins. Several of the top producers of rubs, sauces, and BBQ products will provide their products to use in the class. This is an excellent opportunity to try and to compare some of the best competition level BBQ products in the country.

Featuring Products From:

**Butcher's BBQ, Pork Pullin  
Plowboys, The Slabs, Spicewine  
Ironworks, Rib Stars**

**MORE TO COME!!**

**Date: November 5-6, 2010**

**Location: Live Oak, FL**

**Cost: \$400, Spouse \$250**

Email me for an application

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