



## BBQ Boot Camp May 15-17, 2019

### Wednesday, May 15

- Noon** Early Arrival and check-in at *The Alisal Guest Ranch and Resort*.
- 2pm** **Afternoon Seminar:** *Lighting the Fire Santa Maria Style, Introduction to Santa Maria Style BBQ*, with Alisal Executive Chef Anthony Endy and Hitching Post II Chef, Owner, and Winemaker Frank Ostini. Guests will include top purveyors of meat and seafood with in-depth focus on ingredients. **Location:** *Creekside Lawn*
- 4:30pm** **Demonstration:** *Bread Baking with Bob*; Bob Oswaks, owner of Bob's Well Bread in Los Alamos, discusses fundamentals of bread baking with live fire. **Location:** *Creekside Lawn*
- 5:30pm** **Evening Reception:** Appetizers by Chefs Anthony Endy, Frank Ostini, and Bob Oswaks. Hosted wine tasting by Hitching Post Wines with Gray Hartley and Frank Ostini, Beer tasting with Firestone Walker Brewery, Signature Cocktails by Alisal Guest Ranch. **Location:** *Creekside Lawn*
- 6:30pm** **Dinner:** Santa Maria Style BBQ Menu by host chefs Anthony Endy and Frank Ostini. **Location:** *Sycamore Room*

### Thursday, May 16

- 7am-9:30am** **Breakfast:** at your leisure. **Location:** *Alisal Dining Room*
- 9:30am** **Workshop:** *Spice Blending*, Joy Culley, Owner of Solvang Spice Merchant, leads an interactive spice blending where you can create your own signature blend and rub. **Location:** *Cottonwood Room*
- 11:30am** **Seminar and Lunch:** Paula Disbrowe, Chef and Author of [Thank You For Smoking](#), will smoke and grill their specialties for you hearty lunch. **Location:** *Creekside Lawn*
- 2pm** **Seminar:** *BBQ Desserts* with Chef and Owner Valerie Gordon, Valerie Confections in Los Angeles. **Location:** *Creekside Lawn*

**5:00pm**      **Seminar:** *Smoked and Grilled with Burt Bakman*, Pitmaster and Owner of LA's Slab and Trudy's Underground Barbeque leads a focused approach to smoke brisket, grilled steaks, and more. He will be preparing meats that will be enjoyed at dinner.

**6:30pm**      **Dinner:** *Ring of Fire Grand BBQ* with All Chefs and Grills. Please feel free to arrive early and get close to the action. Chefs Burt Bakman, and Valerie Gordon along with Chef and Author Paula Disbrowe will be on hand for in depth questions. Drinks presented by local winery Kaena Winery, and Topa Topa Brewing.  
**Grilling Location: Creekside Lawn      Dinner Location: Creekside Lawn**

**8:30pm**      **Cocktails and Campfire:** Roasting Marshmallows underneath the stars at the firepit.

**Friday, May 17**

**7:30am**      **Private Breakfast Ride** (available to all Boot Campers): For campers who signed up for the horse ride: please meet at the barn. **Location: Barn**

**8:45am**      Campers taking the Hay Wagon please meet outside the front desk office.  
**Location: Front Desk**

**9am**      **Breakfast and Cooking Demonstration** with Chef Valerie Gordon  
**Location: Adobe**

**Noon**      **Check Out**