2015 Barbecue Summer Camp
June 4-6, 2015
College Station, TX

Thursday, June 4th
6:30 pm Pre-conference dinner/social time. If you get to town early, come join fellow participants and the Barbecue Summer Camp faculty for dinner at the newly-opened Kreuz Market (768 N Earl Rudder Fwy, Bryan, TX 77802).  
(Dinner is on your own. Restaurant closes at 8:00 pm)

Friday, June 5th
7:45 am One Bus departs the Four Points by Sheraton for the Rosenthal Meat Center
8:00 Introduction
    Jeff Savell & Marvin Bendele
8:15 Student Introductions
9:15 Pit Design and Maintenance Panel
    Moderator – Davey Griffin
10:15 One Bus departs for Martin’s Place
10:30 Texas Barbecue History & Culture Primer/
    Tour of Martin’s Place
    Robb Walsh & Steve Kapchinskie
11:00 Family-style Barbecue at Martin’s Place
12:30 Bus departs for Rosenthal Center
1:00 Meat Safety and Thermometers
    Davey Griffin
1:45 Barbecue Wood and Smoke Panel
    Moderator – Jeff Savell
2:45 Break
3:00 Rubs and Marinades
    Jeff Cernosek
Adams Flavors, Foods and Ingredients
Participants have an opportunity to use a prepared rub or develop their own. The rubs will be applied to various meat products and evaluated by the class after cooking.

4:30 Brining Basics
    Christine Alvarado
5:15 Hog Prep for Whole Hog Barbecue
    Ray Riley & Thomas Larriviere
5:30 One Bus departs for hotel
7:00 One Bus departs hotel for Dinner at TAMU Beef Center – Animal Science O.D. Butler Complex
7:30 Dinner
    Bryan Bracewell
Southside Market & Barbeque
9:30 One Bus departs TAMU Beef Center for Four Points by Sheraton

Saturday, June 6th
7:30 am One Bus departs Four Points by Sheraton for Jeff Savell Home
8:00 Hog on the Pit
    Jeff Savell, Davey Griffin, & Ray Riley
8:30 One Bus departs for Rosenthal Center
9:00 Beef Anatomy Overview
    Davey Griffin & Jeff Savell
10:30 Break
10:45 Cutting Room Demonstrations
    Beef cut demonstrations
    Meat Science Graduate Students
    • Briskets: whole, flat-half, point-half, other styles
    • Clods: one-piece, two-piece, clod hearts
    • Sirloins: top sirloin, tri-tips
    • Middle meats: ribeyes, strip loins, and tenderloins
    • Ribs: back ribs, short ribs (chuck, rib/plate)
12:30 Lunch: Heavy Tasting – Meat Market Style
1:30 Pork Anatomy Overview
    Davey Griffin & Jeff Savell
2:15 Break
2:30 Cutting Room Demonstrations
    Pork cut demonstrations
    Meat Science Graduate Students
    • Pork carcass fabrication demonstration
    • Shoulders: whole, picnic, Boston butt
    • Loins: boneless, bone-in, tenderloin
    • Ribs: baby back, spareribs, St. Louis style
    • Hams: fresh whole, fresh inside, cured PIT, cured whole, cured boneless
4:30 One Bus departs for Hotel
6:30 Two Buses depart for Dinner at Jeff Savell Home (Please plan on riding a bus)
7:00 Whole-hog Barbecue Dinner
    Dr. Jeff and Jackie Savell’s home
Shane & Catherine Stiles
Stiles Switch barbecue
9:30 Buses depart for Four Points by Sheraton
Sunday, June 7th
Please plan on providing your own transportation to the Rosenthal Meat Center. Park in Lot 74 in front of Rosenthal.

8:30  Poultry Sessions
Christine Alvarado, Brandon Burrows (Kerry Ingredients) and Poultry Science Crew
• Beer can chicken
• Dark and light meat fajitas
• Homemade sausage
• Drums with mayo/spices
• Wings with siracha sauce

11:30  Lunch: Heavy Tasting
12:00  Adjourn

Invited Panelists:
Kent Black – Black’s BBQ
Bryan Bracewell – Southside Market & Barbecue
Israel Campos – Pody’s BBQ
Ronnie Killen – Killen’s Barbecue
Lance Kirkpatrick – Stiles Switch Barbecue
Nick Nickelson – Standard Meat Company
Tom Perini – Perini Ranch Steakhouse
Russell Roegels – Roegels Barbecue
Shane Stiles – Stiles Switch Barbecue
Ryan Zboril – Pitt’s & Spitt’s

Addresses/Phone Numbers:

Four Points by Sheraton
1503 Texas Avenue South
College Station, TX 77840 Phone: (979) 693-1741

Martin’s Place
3403 S. College Avenue
Bryan, TX 77801 Phone: (979) 822-2031

Rosenthal Meat Science and Technology Center
488 Olsen Boulevard
Texas A&M University
College Station, TX 77843-2471 Phone: (979) 845-5652

O.D. Butler Animal Science Teaching, Research and Extension Complex
7707 Raymond Stotzer Parkway (Hwy 60)
College Station, Texas 77845

Jeff Savell Residence
2913 Coronado Dr.
College Station, TX 77845 Phone: (979) 693-8906 (h)
(979) 255-6676 (c)

Marvin Bendele
(512) 350-6186 (c)

Davey Griffin
(979) 229-0273 (c)

Ray Riley
(979) 255-0730 (c)

Foodways Texas and the Texas A&M University Department of Animal Science Meat Science Section would like to thank the following sponsors of the 2015 Barbecue Summer Camp:

Special thank you to the Texas A&M Poultry Science Department and all Texas A&M graduate and undergraduate students who have worked to make Barbecue Summer Camp a success!