

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
(979) 822-2031

Rosenthal Meat Science and Technology Center

488 Olsen Boulevard
Texas A&M University
College Station, TX 77843-2471
(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
(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!*