

PELLET ENVY  
Competition Cooking Class  
April 30<sup>th</sup> & May 1<sup>st</sup>, 2010  
at the  
Veteran's Building  
James E. Ward Agricultural & Community Center  
945 Baddour Parkway  
on the  
Wilson County Fairgrounds  
Lebanon, Tennessee 37087

Two days of instruction  
Two completely different pits

**ONE AWESOME EXPERIENCE**

Rod and Sheri Gray of Pellet Envy have created a one of a kind competition cooking instructional event. The 2009 KCBS Team of the Year Champions, the top ranked brisket cooks in the country and the most winning team in competition barbecue the last two years, they will share every detail of their competitive cooking style, including the complete recipes used in competition.

- Concentration on the four main KCBS categories – Chicken, Ribs, Pork & Brisket
- Complete contest simulated using both a pellet cooker and traditional offset
- Every detail of our award winning cooking program discussed in depth
- Meat quality, selection, and detailed information on brisket aging will be addressed
- Revealing techniques to allow the cook to achieve consistent, repeatable results
- Providing proven presentations to achieve the best possible scores
- Taste all four competition categories prepped and cooked in this class

This event will be held at the former site of the Amazin' Blazin' BBQ Cook-off, one of the best contests in the entire country and one we all miss dearly.

This is a classroom style event, which allows you to completely focus on the techniques presented. The class will begin promptly at 6:00 pm on Friday. After an evening of intense instruction, we will

recess at approximately 9:00 pm. The class will begin again at 7:00 am sharp on Saturday and will conclude about 2:00 pm or when the absolute last question is answered. The team will cook throughout the night, the details of which will be discussed in the Saturday morning session. Attendees are welcome to stay onsite overnight but are encouraged to get a good nights rest for the Saturday session. Host hotel information is available for this event upon request.

Cost for this class is \$500 per person and \$250 for spouses. Seating is limited to allow for complete class participation and is on a first come, first serve basis. Friday dinner and Saturday breakfast will be provided. Complete and return the application with payment to reserve your seat now.

Please contact us with any questions you may have.

Rod Gray  
Pellet Envy  
(816) 225-1155  
[rod@pelletenvy.com](mailto:rod@pelletenvy.com)

**REGISTRATION FORM  
for the**

**Pellet Envy Cooking Class  
April 30<sup>th</sup> & May 1<sup>st</sup>, 2010 in Lebanon,  
Tennessee**

Name \_\_\_\_\_

Spouse Name (if attending) \_\_\_\_\_

Team Name (if applicable) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Mobile phone (required) \_\_\_\_\_ Alternate \_\_\_\_\_

E-mail address (required) \_\_\_\_\_

**Waiver of liability:** In consideration of accepting this registration, 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 Pellet Envy, Rod and Sheri Gray, and/or the Wilson County Fairgrounds, their representatives, successors, and assigns, for any and all injuries suffered by me in this event. Further, I hereby grant full permission to Pellet Envy, and/or Rod & Sheri Gray, and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings, and any other record of this event for any legitimate purpose. My signature below acknowledges my agreement to all terms and conditions provided herein.

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Electronic recording devices and cameras will not be permitted.**

Please mail completed application and payment to:

Rod Gray  
2808 West 120<sup>th</sup> Terrace  
Leawood, KS 66209

Payment may also be made via PayPal to: [karnacii@aol.com](mailto:karnacii@aol.com)