Thrilling Grilling!
Taming the Flame!

Friday, July 26, 2013

Texas Agricultural Education and Heritage Center (Red Barn)
390 Cordova Road, Seguin, Texas 78155
For directions: texagedu.org/location.html

Want to learn how to cook the perfect steak or grill fish?
Join us to learn the tricks of the trade when cooking beef, pork, chicken, fish, or with a Dutch oven. After this training, your backyard grilling and barbecue adventures will yield food so good that you won’t be able to eat at a restaurant without yearning for your own home-cooked creations!

Registration begins at 8:30 am with educational opportunities from 9 am to 2 pm!

Cost is $55 per person and includes lunch!

Sessions will be conducted on selecting cuts of meats, marinades and grilling beef, pork, chicken, fish and vegetables. You will also have the opportunity to choose to learn Dutch oven cooking. Come participate in our “Thrilling Grilling” event and get great grilling recipes and ideas.

SCHEDULE OF EVENTS
8:30 am – 9:00 am Registration
9:15 am – 9:30 am Welcome to the Red Barn
9:35 am – 10:20 am Concurrent Sessions
10:30 am – 11:15 am Concurrent Sessions
11:25 am - 12:10 pm Concurrent Sessions
12:30 pm – 2:00 pm Lunch with Keynote Speaker
2:00 pm Closing

We will seek to provide reasonable accommodations for our events for all persons with disabilities. We request you contact our office at least two weeks in advance of an event to advise us of the auxiliary aid or service that you require.

Registration deadline: July 19, 2013
Mail registration and check to: Guadalupe County Extension Office,
210 E. Live Oak, Seguin, TX 78155
or dropped off at 210 E. Live Oak, Seguin