

BBQ class for all ages to kick off Smokin' in Mesquite BBQ Labor Day weekend at the CasaBlanca

The second annual Smokin' in Mesquite barbeque competition at the CasaBlanca Resort Sept. 3-5 has added a cooking class to the festivities.

Scheduled Thursday, Sept. 2, the eight-hour class will be taught by noted meat expert Dave Bouska, a native Oklahoman who was ranked among the top competitors in Kansas City Barbeque Society (KCBS) BBQ events last year.

Bouska will share his expertise with all ages beginning at 8 a.m. in a seminar-like event that is expected to last until about 4 p.m. on the grounds of the CasaBlanca. A \$150 fee will be charged to those participating in the unique class.

For Bouska, it's the opportunity to spread the word and the wisdom of BBQ with all ages while kicking off the four-day extravaganza. Ranked No. 6 in the nation this year, Bouska is considered one of the true experts of his profession especially considering that he competes in as many as 30 events each year.

Currently, Bouska's team is No. 13 in chicken, No. 4 in ribs, No. 18 in Pork Butt and No. 1 in brisket in the KCBS standings. Last year, the team finished seventh overall, seventh in pork, second in brisket and ninth in chicken.

"We just got back from a class we taught in Ponca City, Okla., and had students from Hawaii, Mexico, Canada and several states from throughout the nation," Bouska said. "We even had a guy travel from Scotland.

"For Mesquite, we are getting a cooker from someone in California."

With the incredible success of the first Smokin' in Mesquite BBQ competition last year, the addition of the cooking class was a natural.

"Barbequing is an all-American activity," said Bouska, 44. "The popularity spreads big-time especially once people see for themselves how much fun everyone has. There is a great science to BBQ, and we want to share that science with everyone.

"This is something like a BBQ 101, and I'm going to share all of my secrets. We are going to review meat selections, the preparations, how to choose the right meat and how to know when the ribs are done or over done."

In particular, the Back Yard BBQ competition enables the backyard chef to put his or her BBQ recipes up against other BBQ enthusiasts.

"Wouldn't you like to be the winner to parade around your block with your prize recipe?" asked Bouska. "The Smokin' in Mesquite event enables everyone from the backyard enthusiast to the professional BBQ cooks to participate. It's simply one of those events that people will never forget."

Bouska is a 28-year veteran of the meat business. He is on the board of directors for the Oklahoma/Texas Meat Processors Association in Stillwater, Okla.

Further information regarding Bouska and his team can be found at www.butcherbbq.com.

The Smokin' in Mesquite BBQ competition features a \$40,000 purse. Sanctioned by the Kansas City Barbeque Society (KCBS), the event offers a bonus to the winner of the Nevada State Championship comprised of top competitors from the Best Damn BBQ held on Memorial Day weekend in Boulder City and the Smokin' in Mesquite event.

Further information regarding this year's event can be found by visiting www.mesquitebbqchampionship.com or by calling Christian Adderson at 702-346-7529, ext. 6981.

Those wishing to register for the class should contact Darrell Edwards at 888-711-4653, ext. 11, or e-mail him at dedwards@casablancaresort.com.

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