



The Bob & Moe BBQ Show Cooking Class

Hosted by Moe Cason and Bob Trudnak

Friday, May 22, 2026 • 10 AM - 4 PM • Ko-Kwel Casino Resort | Coos Bay

Cost: \$350 • Limited to the first 40 who sign up

Come and join us for a 5 hour class that teaches you everything from basic backyard tips and tricks to high level competition procedures that will take your success at the grill/smoker to a whole new level.

This class will be held at Ko-Kwel Casino Resort | Coos Bay the day before the BBQ, Blues & Brews on the Bay outdoor BBQ festival and competition. As we teach and show each meat you will get generous food samples throughout the day. Come hungry! We encourage a lot of questions and we will focus on YOU and your challenges. We are very excited to see you there!

Name: _____

Address: _____

City: _____ State: _____ Zip/Postal Code: _____

Phone Number: _____ Email: _____

NOTES

1. Participants are not officially registered until payment is received.
2. Once registered, refunds are not available. Meat and materials are ordered based on participants in the class.
3. Each participant must register individually using this form.

Questions: Contact Amy Bailey at 541-756-8800 ext 1574 or Rachael Pyle at ext 1320

PAYMENT

Entry forms and payment are to be mailed to:

Ko-Kwel Casino Resort, Attn: Rachael Pyle. 3201 Tremont Ave, North Bend, OR 97459 or emailed to rachael.pyle@kokwelresorts.com

Payment can be made via Credit Card or Check. To pay with a credit card, please call Rachael at 541-756-8800 ext. 1320 with your card number. Make checks payable to Ko-Kwel Casino Resort.

(Choose One) Check Credit Card

Signature

Date

I have read and agree to all of the terms & conditions set forth in this contract.

THE BBQ CLASSES

We love sharing our knowledge with everyone who loves cooking outdoors and has an interest in authentic slow smoked BBQ. You will not only learn how to cook exceptional meats on the smoker and grill, you will have a fantastic time learning it!

Our 5 hour classes are geared for everyone from the novice to the Pro Series BBQ teams. This is a high-end back yard class with Professional competition tips that will take your skills to the next level. What makes us different from others is that we gear our classes toward the students in front of us. We gather information, assess the students and encourage questions based on your needs, equipment and experience level.

We teach pork, chicken, ribs, brisket and beef ribs. Everything from choosing meats and prepping to trimming, seasoning and cooking procedures. We use our years of competition and teaching experience to make you successful your first time using our methods.

