



# 2016 Camp Brisket

January 8-9, 2016  
College Station, TX



## Friday, January 8

Rosenthal Meat Science and Technology Center, Texas  
A&M University

- 8:00 Introduction  
Jeff Savell & Marvin Bendele
- 8:45 Brisket History  
Robb Walsh
- 9:15 Differing Uses of Brisket Across the Country  
(and the world)– Jess Pryles
- 9:45 Break
- 10:00 The Anatomy of a Brisket  
Davey Griffin
- 11:15 Knife Selection & Slicing & Carving Cooked  
Briskets  
Jeff Savell, Aaron Franklin, and Davey  
Griffin
- 12:30 Taste Test Brisket Lunch  
*Evaluate briskets for tenderness, juiciness,  
flavor & overall like/dislike.*
- 1:45 Beef Grading and Certified Beef Programs  
Davey Griffin
- 3:15 Break
- 3:45 Wood and Smoke Panel  
Moderator: Daniel Vaughn  
Aaron Franklin – Franklin Barbecue, Austin  
Kevin Kolman – Weber Grill Master  
Nick Nickelson  
Jeff Savell
- 5:00 Adjourn
- 7:00 Dinner & Informal Discussion  
Killen’s Barbecue  
3613 E Broadway St, Pearland, TX

TAMU Beef Cattle Center  
Dr. O.D. Butler Animal Science Complex  
7707 Raymond Stotzer Pkwy (Hwy 60)  
College Station, Texas 77845

## Saturday, January 9

Dr. O.D. Butler Animal Science Complex

- 7:30 Breakfast around the pits featuring chuck  
wagon fare by Homer Robertson
- 8:30 Building a Good Fire  
Instructors and Pitmasters
- 9:45 Barbecue Pit Design and Maintenance Panel  
Moderator: Davey Griffin  
Aaron Franklin – Franklin Barbecue, Austin  
Ronnie Killen – Killen’s Barbecue, Pearland  
Kevin Kolman – Weber Grill Master  
Wayne Mueller – Louie Mueller Barbecue,  
Taylor  
Ryan Zboril – Pitt’s & Spitt’s
- 11:00 Seasonings Overview  
Jeff Savell
- 12:00 Taste Test Brisket Lunch  
*Evaluate briskets for tenderness, juiciness,  
flavor & overall like/dislike.*
- 1:30 The Science Behind Barbecue  
Jeff Savell
- 3:00 Break
- 3:30 Life as a Pitmaster Panel  
Moderator: Jeff Savell  
Bryan Bracewell – Southside Market & BBQ,  
Elgin & Bastrop  
Aaron Franklin – Franklin Barbecue, Austin  
Ronnie Killen – Killen’s Barbecue, Pearland  
Wayne Mueller – Louie Mueller Barbecue,  
Taylor  
Russell Roegels – Roegels Barbecue Co.,  
Houston
- 6:00 Taste Test Brisket Dinner  
*Evaluate briskets for tenderness, juiciness,  
flavor & overall like/dislike* Dinner &  
Informal Discussion

## **Twitter Info:**

**#campbrisket**

**#tamubbq**

**@jsavell** – Jeff Savell, Texas A&M

**@tamudgriff** – Davey Griffin, Texas A&M

**@foodwaysTX** – Foodways Texas

**@marvinbendele** – Marvin Bendele, Foodways Texas

**@Aggie\_Meat** – Rosenthal Meat Center

**@AgRiley79** – Ray Riley, Texas A&M

**@robbwalsh** – Robb Walsh, Houstonia

**@BBQsnob** – Daniel Vaughn, Texas Monthly

**@LouieMuellerBBQ** – Wayne Mueller, Louie Mueller Barbecue

**@SouthsideBBQ** – Bryan Bracewell, Southside Market & BBQ

**@bbqfranklin & @FranklinBbq** – Aaron Franklin, Franklin Barbecue

**@PittsandSpitts** – Pitts and Spitts

**@WeberGrills & @KevinsBackyard** – Kevin Kolman, Weber

**@SaintArnold & @franktex** – Frank Mancuso, Saint Arnold Brewery

**@ThePigOnVoss** – Russell Roegels, Roegels Barbecue Company

**@Jesspryles** – Jess Pryles

## **Addresses/Phone Numbers:**

### **Four Points by Sheraton**

1503 Texas Avenue, S

College Station, Texas 77840

(979) 693-1741

### **Rosenthal Meat Science and Technology Center**

488 Olsen Boulevard

Texas A&M University

College Station, Texas 77843

(979) 845-5652

### **TAMU Beef Cattle Center**

### **O.D. Butler Animal Science Teaching, Research and Extension Complex**

7707 Raymond Stotzer Parkway (Hwy 60)

College Station, Texas 77845

**Jeff Savell (979) 255-6676 (c)**

**Davey Griffin (979) 229-0273 (c)**

**Ray Riley (979) 255-0730 (c)**

**Marvin Bendele (512) 350-6186 (c)**