

**International Wine & Food Society**  
**Council Bluffs Branch**  
**HUB (Helping You Barbecue)**  
*15791 W Dodge Rd, Omaha, NE 68118*

**Saturday August 24, 2019**

**Quaffing 6:00 PM    BBQ Class 6:15 PM    Dinner 7:00 PM**

Ron Rauert is a Championship barbecue'r and owner of the HUB. Learn from an expert how to barbecue and grill. During quaffing, Ron will show you and explain the difference between an Offset Smoker, Barrel Smoker and Pellet Smoker. During the course of the evening, Ron will teach you how to reverse sear duck as well as how to smoke pork ribs, beef brisket and pork butt. Learn the proper temperature, and cooking times and secrets for each. Most importantly you will learn when each is done.

**Appetizers & Quaffing Wines**

**Pulled Pork Sliders, Barbecued Shrimp,  
Stuffed Mushroom Caps with Sage Dressing, Bacon Wrapped Jalapeno Peppers**

*2016 Strub "Flacnenhal" Niersteiner Hipping Riesling Spatlese Rheinhessen JS-92, VN-91*

*2017 Susana Balbo Signature Rose TA-93, JS-92, RP-91*

**Salad**

**Reversed Seared Duck Breast**

*2015 Storm Vrede Hamel En-Aarde Valley Pinot Noir WA-92, WS-92*

**Main Course**

**Smoked Beef Brisket & Saint Louis Style Pork Ribs  
w/Blues Hog Smokey Mountain Sauce,  
HUB's Signature Cheese Potatoes & Garlic Green Beans**

*2011 Casarena Jamillas Vineyard Malbec WA-94, V-93, WS-92, W&S-91*

*2016 Hartford Family Old Vine Russian River Zinfandel JS-93, WS-93, JD-92, WA-92, V-92*

**Dessert**

**Carmel Apple Tartlet w/ Vanilla Bean Cream**

*20 Year Old Tawny Port WS-94, WE-91*

Dress: Men & Ladies - Summer Casual (Dress Short and Dressy Jeans) - Wear your Medallion  
Event Organizers - Patti & Steve Hipple, Joe & Jill Goldstein

Price \$135.00 Click Link to Register. This event is capped at 40. Each Couple can bring one couple as guest.