



JOE QUINN II

Joe is a team member and sales manager at The Place, and a seasoned expert on outdoor cooking. You can trust Joe to guide your outdoor cooking experience with the right products and accessories.

MARY WAIKMAN

Destiny Farms 330-721-7225

Cooking tips and benefits of grass-fed, naturally-raised beef.



PAUL GRANT Slippery Pete's BBQ

Paul Grant has impressive credentials through The Kansas City BBQ Society (KCBS)

- (6) KCBS Grand Championships
- (6) KCBS Reserve Grand Championships
- (44) KCBS Top 10 Overall Finishes
- (131) Top 10 Category Finishes
- (14) 1st Place Category Wins
- And more!

The Place has hired Paul to teach their clients how to cook like a champion, but of course, he cannot divulge all his trade secrets, but you'll learn enough to impress your family and friends!



At The Place in Medina, our 20,000 square-foot showroom is packed with displays of your favorite items.

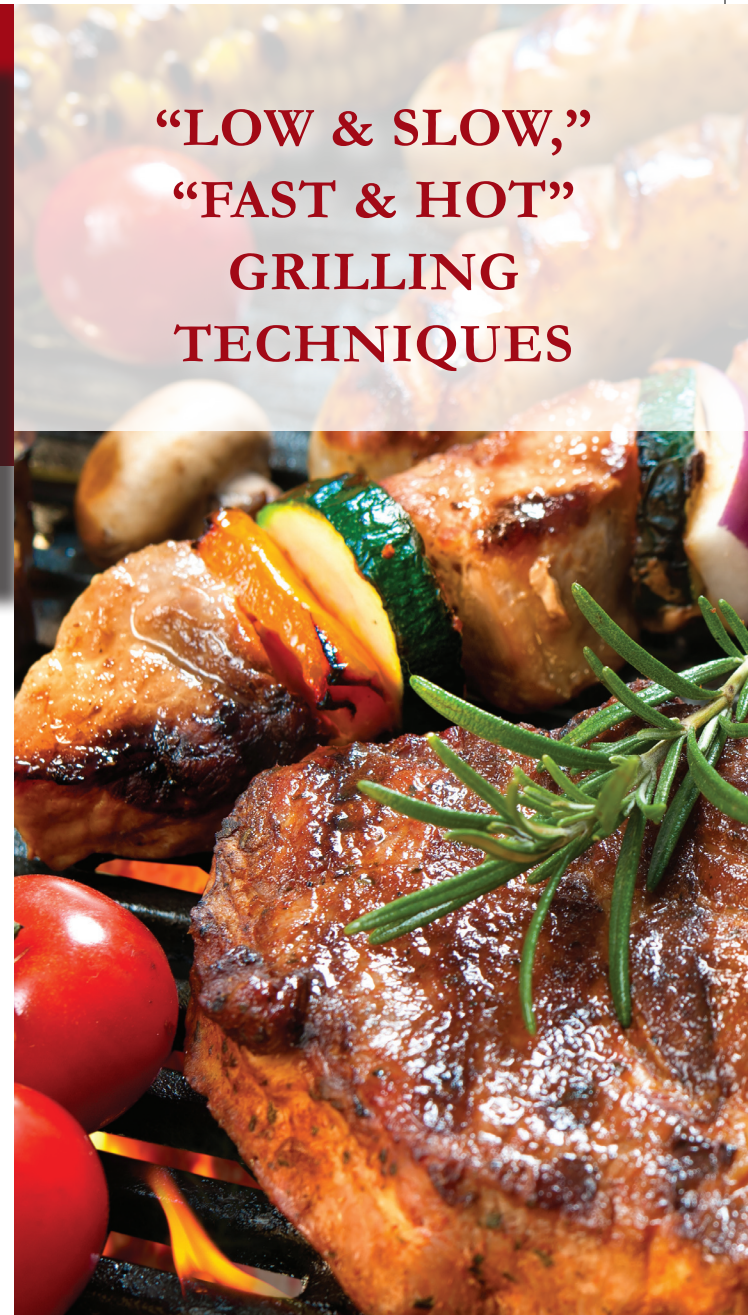
You will find a large selection of Weber, Big Green Egg, MHP, Louisiana Grill, Broil King, Fire Magic, AOG, Hestan, Coyote, and other outdoor cooking products, along with a wide variety of accessories and items that are available for your outdoor cooking needs.

With over 50 years of satisfied clients, our mission continues to be, "The Place that clients love to refer—and where our team members love to work."

We have thousands of satisfied clients and an A+ Rating with the Better Business Bureau. Come in and see for yourself.



2377 Medina Road, Medina, OH 44256
Just east of I-71 on Medina Road/Hwy 18
330-239-4000 • YourPlace4.com



“LOW & SLOW,” “FAST & HOT” GRILLING TECHNIQUES

2018 Cooking Demos & Classes

THE PLACE
fireplaces • hot tubs • grills • patio





OUTDOOR COOKING DEMONSTRATIONS & CLASSES 2018

SATURDAY, APRIL 7, 10:00 am–5:00 pm

BETTER BURGERS

by Mary Waikman

Try local naturally-raised Destiny Farm beef cooked to perfection. Meet with the local farmer!

THURSDAY, APRIL 12, 6:00–8:00 pm

BIG GREEN EGG 101

by Joe Quinn II

Learn about set up, fire starting, different grilling modes, temperature regulation, clean up, maintenance, smoking woods, accessories, and safety tips for your Big Green Egg. CALL TO PRE-REGISTER.

THURSDAY, APRIL 26, 6:00–8:00 pm

BIG GREEN EGG 201

by Joe Quinn II

Take your BGE experience to the next level. Lessons for using the temperature probes and the DIGI-Q system. Learn how to go from traditional charcoal grilling to "low and slow" to duplicating "wood-fired" results. CALL TO PRE-REGISTER.

SATURDAY, APRIL 28

11:00 am–4:00 pm

USING DRUM SMOKERS

by Paul Grant

A Gateway Drum Smoker is the key to make juicy fall-off-the-bone meat in a just a couple hours. No more overnight or all day cooks needed! The perfect second grill for the hobby BBQer.

SATURDAY, MAY 26

11:00 am–4:00 pm

GRAND CHAMPION BEEF BRISKET

by Paul Grant

Make this Memorial Day meal memorial! Six-time Grand Champion Paul Grant will teach you how to make melt-in-your-mouth beef brisket on the grill.

SATURDAY, JULY 21

11:00 am–4:00 pm

COMPETITION CHICKEN THIGHS

by Paul Grant

To win competitions, your chicken has to look great, have the right balance of sweet and savory, with the meat offering a bit of resistance—yet tender and juicy. We'll show you how to do it!

SATURDAY, AUGUST 25

11:00 am–4:00 pm

PULLED PORK FOR LABOR DAY

by Paul Grant & Joe Quinn II

Take the labor out of smoking pork with easy techniques from experienced "Low and Slow" and "Hot and Fast" experts. Yes, we will show you how to make a 16-hour "low and slow" pork butt in just 3 hours—with the same result.

WEBER • BIG GREEN EGG • MHP • LOUISIANA GRILL • BROIL KING
FIRE MAGIC • AOG • HESTAN • COYOTE • GRILLING ACCESSORIES
& EXPERTS TO ANSWER YOUR QUESTIONS

