

# MASTER CHEF JOE JONES SMOKING CLASSES

Learn how to make the best smoked meat every day from Master Chef Joe Jones during his new smoking classes!

Chef Joe learned the craft of smoking over 40 years ago in Mississippi and wants to teach you too!

During a **4-hour smoking class**, Chef Joe will teach you everything you need to know about smoking a variety of meats.

You even get to take home all of the meat you smoked!



## SMOKING

Brisket, Baby Back  
Ribs, Beef Back  
Ribs, Spare Ribs,  
Chicken, Pulled  
Pork, Fish, Hot  
Links, & Lamb

**\$175<sup>00</sup>**

CALL (619) 341-3526 TO SCHEDULE A CLASS TODAY!

