

RITE NOW @ ROP



Did someone say BARBEQUE? If so, Walton Academy for Growth and Change was the place to be! In collaboration with our very talented ServSafe instructor Ms. Rebecca Smith, WAGC held its first ever barbeque cook-off on September 3 between Fat Boy's Barbeque & Grill and Slim Pickin's Barbeque, each comprised of a student athlete leader and team of his peers.

The student participants each earned their ServSafe certifications over the last few months and under the direction and guidance of Ms. Smith had the opportunity to apply their kitchen skills by participating in the days' events.

Bright and early on the Saturday morning of the competition, student athletes reported to the kitchen. Each step of the meal preparation process was thoroughly explained by Ms. Smith and instruction continued throughout the day. Without missing a beat the youth prepared one of the best meals served at WAGC. Dinner included barbeque ribs, barbeque chicken, mac 'n' cheese, coleslaw and baked beans with sausage. By popular demand, Ms. Woods provided her famous Banana Pudding and introduced a new favorite, Oreo Cookie Pudding.

The panel of judges consisted of staff as well as student athletes from each dorm. Both teams did an exceptional job offering their own unique taste and styles of barbeque but after a blind but delicious taste test, the decision came down to a single vote with Slim Pickin's Barbeque coming out on top.

It was a phenomenal day for youth and staff, and special thanks is given to Ms. Smith for taking the time to ensure that our student athletes have an opportunity to expand their knowledge and learn practical skills that they may utilize upon their return to their respective communities.