

Throwing a Barbeque 101: A Guide to Throwing the Perfect Barbeque

1.0 Description of Barbeque

There is arguably no summer activity more tried and true as a gathering space for fun, food, and community than the barbeque. Every year across the nation, countless people throw these events, where friends, family, food, music, and games converge. Large or small, the beauty of the barbeque is in not only its ability to bring together people for a good time, but its adaptability to many different environments, cultures, and timeframes.

In order to offer the best possible framework for throwing a well-put together barbeque, this brief proposal will categorize various aspects of the barbeque within the following four elements: **food**, **family/friends**, **fun**, and **freedom**. These “4 F’s” will aim to define the barbeque in the following ways:

Table 1

Food	Various types of foodstuffs, ranging from: <ul style="list-style-type: none">• Food cooked on location (grilled items such as hamburgers, hot dogs, etc.)• Premade food (coleslaw, potato salad, desserts, etc.)• Drinks (beer, wine, soda, water, etc.)
Family/friends	Who will be invited to the barbeque? Includes: <ul style="list-style-type: none">• Immediate or extended family members• Friends, either close or new• Neighbors
Fun	This is very open to interpretation but it can include anything from: <ul style="list-style-type: none">• Games• Music• Conversation• Pool time (if applicable)
Freedom	This is the idea that the first 3 F’s are open to varying ideas interpretation! <ul style="list-style-type: none">• Varying cultures the barbeque can be centered around• Different locations/possible hosts• Other unique ideas to alter the traditional “American” barbeque

2.0 Proposed Activities

The activities of the barbeque largely fall under 2 of the 4 F’s: food and fun. Without the *focus* on **food** and **fun**, your **family/friends** may be less motivated to attend the barbeque; **food** and **fun** are both a big draw, so it’s good to keep that in mind.

Breaking down the **food** options from Table 1, it’s a good idea to put an equal amount of time and focus on each group. Remember that you have a lot of **freedom** in this regard: some guests may only come for the grilled food, while others may pass on it entirely; therefore you need to know your *audience*. Same goes for drinks; more adults means more alcoholic drinks, while more kids means more soda and other sugary drinks. Start with the above table as a guide and then make your own alterations.

In terms of fun, there is once again a lot of room for interpretation and **freedom**. A lot of the time, your guests may be attending just for the company of others; that and the food is what

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will draw them there, but it is always a great idea to think of other aspects of **fun** that will create a lively environment.

- *Games:* Yard games, board games, pool games; all should be on hand, especially if you have children attending
- *Music:* Keeps your guests' good moods going and invents dancing and singing along
- *Conversation:* This should take care of itself, but it's important to keep in mind, so as you don't focus too much on making the barbeque about the other items on this list – ie. a lot of people will make their own fun once they're there
- *Pool time:* If applicable; a pool is a great draw for guests, especially for kids

Again, when it comes to proposed activities, focusing on **food** and **fun** will help shape what you plan, but keeping in mind that your *audience*, your **family/friends**, will determine a lot of the specifics, while also leaving yourself the **freedom** to be open and creative.

3.0 How the Barbeque Will Aim to Achieve or Organize the Proposed Activities

In order to achieve and organize your proposed activities in the most effective way, there are three factors that will have to be considered during the planning phase:

1. **Time** – Allot time for the barbeque; figure out when it will be, for how long, and how long you'll need to gather food and other materials
2. **Personnel** – Figure out who will do what, who will bring what, and who will pay for what. Depending on the size of the barbeque, this will vary, so take that into account
3. **Money/budget** – Plan for how much will be spent on food and other activities. Again, consider your guest list, your *audience*, and work accordingly from there.

4.0 Primary Barbeque Host's Qualifications

Being a good barbeque host may seem like a simple task, but there are a few factors to consider in order to make sure the host is doing the best job possible to throw the most effective barbeque:

1. **Organization/planning:** Making sure what goes where, having all the food ready to go, having a music system, etc.
2. **The right location:** Making sure your home is spacious enough, with the right equipment (grill, yard, etc.) and if not, finding a park or other public space to throw the barbeque
3. **Have a guest list:** A barbeque isn't much without the right people to invite. A good host will have a good amount of people in mind to invite to ensure plenty of company
4. **The desire for the 4 F's:** If the desire to throw a barbeque is absent, then a lot of the spirit will be lost. A good host needs to *want* to throw a barbeque in the first place!

5.0 Benefits of Barbeque for Attendees

Each of the 4 F's ties into the others in different ways, and each are not only what will draw your guests initially to the barbeque, but what they will leave with after an overall positive experience. The attendees, the **family/friends**, will interact with each other, conversing and possibly playing games, both which generate **fun**. They will enjoy the **food** that has been prepared, and will appreciate the laidback and open environment, the feeling of **freedom** from their day-to-day, possible rigid lives at work. That factor is *essential* to all cultures: human beings *need* a break from the drudgery of their regular lives, and the barbeque and the 4 F's provide that. And each element of the 4 F's can be tailored to specific cultures; you don't just need burgers and hotdogs, you can cook any food that your attendees will enjoy. Again, the **freedom** to interpret specific aspects of the barbeque to you and your audience's preference.