



PACIFIC NORTHWEST BBQ ASSOCIATION

DRIPPINGS FROM THE PIT

September—October 2006

Current PNWBA Board Members

Christene James, President
206-612-1506
cjames@norvadallc.com

Gary Herrera, Vice President
503-310-9480
chefgarybbq@msn.com

Pauline Sanders, Treasurer
360-568-4347
p.m.sanders@att.net

Jenny Springer, Secretary
360-830-4234
jennyspringer2000@yahoo.com

Cloyd Bland
208-756-8640
cbubba@cableone.net

Jim Erickson
253-380-4242
bbqbeaver@aol.com

Wayne Fettback
604-533-0158
waynef01@telus.net

Stacia Norris
253-722-6556
sjnorris@yahoo.com

Andy Pettigrew
503-866-9758
kap117@comcast.net

Jack Rogers
253-631-1743
bbqchef@excite.com

Dave Snider
206-439-6853
dsnider980@comcast.net

Tom Wallin
425-586-4648
tkwallin@comcast.net

Annual Awards Celebration and Membership Meeting

Plan Now to Attend the PNWBA Annual Membership Meeting!

PNWBA members, please join us at this year's Annual Awards Celebration and Membership Meeting.

We'll be announcing awards for the top team in each meat category — pork shoulder, brisket, chicken, ribs, tri-tip, and salmon — as well as the top team of the year. Along with those there will also be a few new surprise awards.

Because this is also our annual meeting, we will conduct important PNWBA business including rules, bylaws, voting, scoring, and board elections.

This year the PNWBA Board has at least four member positions, as well as the Secretary position coming open. We are taking nominations and accepting volunteers; please contact our President,



Christene James at 206-612-1506 or cjames@norvadallc.com to nominate a member or to volunteer.

Don't miss out on your chance to participate in the organization; meet your fellow cooks, judges, and members; and enjoy a great afternoon.

See the enclosed flyer for information on the exact time and location..

Breast Cancer Charity Rib Cookoff

October 21, 2006, the Kenmore, Washington Safeway and PNWBA are putting on a rib cookoff to support the fight against breast cancer.

Teams will submit their ribs to the celebrity judges for bragging rights to the BEST RIBS.

Competitors will also sell their ribs to the public, with the proceeds going to charity.

Contact Pauline Sanders or see the website for information.

Whether you cook or you eat, get out to support this event!

Barbecue in the Washington Wine Country

The barbecue competition at the Walla Walla Sweet Onion Festival, known as the Smoke & Sweets & BBQ Meats Championship Cook off, took place at the Walla Walla County Fairgrounds this July 15th & 16th. This was the first time for a barbecue competition in Walla Walla, a town that has no true BBQ joint. And, based on the reaction from the public, they are ready for more. The festival and fairground staffs made the teams feel like royalty. Teams had access to the usual amenities (water, trash, grease disposal), plus power, **showers**, air-conditioned restrooms, ice, and wine tasting in an adjacent air-conditioned building. The festival had live music going throughout the day and a concert on Saturday night, which teams were given tickets to. The only drawback seemed to be the normal (for Walla Walla) 90 some degree weather.

A special thank you to the event sponsors: Tourism Walla Walla for providing prize



Doc's Pit — 2006 Grand Champion
Walla Walla Sweet Onion Festival

money and event coordination; Thundering Hooves for providing each team with a grass fed Beef Brisket; and Home Depot for providing a generous amount of charcoal.

After an enjoyable evening of smoking meats and interesting conversation, it was serious competition time on Sunday. The first turn-in was Pork Butt at 11:00, which was won by Doc's Pit. The Beef Brisket was turned in at Noon, and was again won by Doc's Pit. The Chicken turn in at 1:00 was won by the Canadian team of Lucky Barbeque. And finally, the Pork Rib category was won by Raven's Fyre. After totaling the scores for all the teams, the Grand Champion went to Doc's Pit, and Reserve Grand Champion went to Raven's Fyre. Lucky Barbeque finished third overall. Congratulations to all the teams that participated.

Barbecue Events...Around the Greater Northwest

In 2006, the Pacific Northwest Barbecue Association put on events all over the Greater Northwest; competitions stretched from the bottom of Oregon to the middle of Alaska, and states and provinces in between. Several of these events were first time barbecue competitions; combined with long-running PNWBA events, this was a very full barbecue season.

This years new events were: B.C. Spring Training in Trail, British Columbia; Battle of the Bones in Medford, Oregon; Sweet Onion Festival in Walla Walla, Washington; Alaska State BBQ Championship in Fairbanks, Alaska; and BBQ on the Bypass in Langley, British Columbia.

Adding several new cook-offs wasn't enough to keep the board, judges, and other volunteers busy. The PNWBA also conducted cooking and judging classes in Washington (at Branks BBQ & Catering, and Walla Walla), in Oregon (at Big Kahuna's BBQ & Catering, and Molalla), in Calgary, Alberta.

Along with the classes, the organization and teams helped out various charities by cooking pork for sandwich sales at Cruzin' to Colby; selling samples to the public at the Oregon Buckeroo; donating a cooking class / bbq party to the Oregon Buckeroo auction; and cooking ribs for sale to support Breast Cancer research.



North of the 49th

What a great year for BBQ north of the 49th. I don't know where to begin...two new competitions in BC and loads of new cooks. The year started off in Trail BC -- what a beautiful place to hold a competition. The cooks and judges could not say enough good things about their hosts; for a first year event what a great first impression. June and myself are looking forward to returning next spring.

Next was the Canadian Festival of BBQ & Chili at Eat! Vancouver. Once again Fred & Betty Roycroft did a great job organizing this event. Out of the twenty-one teams competing this year eighteen were from Canada -- a strong indication how popular BBQ has become up here in Canada. Congratulations should be given to the Eh Team out of Whistler for being Grand Champion at the Canadian Championships in Whistler. (Good luck at the Jack!)

Speaking of Whistler, this year was one of the largest turnouts with thirty-eight teams competing. The staff and management at Dusty's keep making this event better and better. For BBQers that have not made the trip you should definitely mark this one down for next year, as it is definitely one of the premier events in the PNWBA.

From Whistler next on the Canadian Calendar was BBQ on the Bow in Calgary, Alberta; this has become a Labour Day tradition with my family. The contest is very well run, and full of great people and we have made some real good friend by competing at the Bow. This year both the Reserve (House of Q) and Grand (Captain

Grill and the Queen of Smoke) Champions were Canadian teams.

Last competition of the year for us was at Langley's (Gee...A competition in my home town. How convenient!) BBQ on the By-Pass. I really have to thank every one that competed in this event. We had a great turnout with eighteen teams. This was the largest turnout that we have ever had for a first time event in the PNWBA. The only criticism I would have about the job that Angie Quaale did was how is she going to top it next year. For any of the first time cooks that competed in Langley, not all competitions are like that. Angie had taken all of the information on how to put on a competition off the PNWBA web site and added her own personal touch and made this contest a great success. Like many others that participated I can't wait until next year.

I think that all the people that have promoted the sport of BBQ up here in Canada from Bob and Sandra Lyon, all the organizers of these great events, to the unofficial ambassador of Canadian BBQ, Rockin Ronnie Shewchuk, can be proud on how much this sport has grown in the last few years. Their time and patience has definitely started to pay off with all the great teams that are cooking up here.

I can't wait for next season.

Wayne Fettback
Mad Cow Barbeque



Three Northwest Teams Going To "The Jack"!



Three teams from the Pacific Northwest—The "Eh" Team from Whistler, British Columbia; Bone Shakin' BBQ from Vancouver, Washington; and Raven's Fyre BBQ from Edmonds, Washington—were selected to compete in the 2006 Jack Daniels World Invitational Barbecue Championship.

Good Luck Teams!

A September Weekend At Alki Beach

For the third year in a row, the Evergreen State BBQ Championship was held at Alki Beach in Seattle, Washington. This year's event was bigger and better than any before, and saw several special happenings.

In the past years, folks walking the seawall with their dogs and families had been tortured with the sites and smells of the barbecue competition, without being able to experience the tastes. This year Crackerjacks BBQ volunteered to work with the city and state to vend at the event. A lot of work and people were involved, but by all accounts they met with rousing success!

Obviously the folks at Crackerjacks were not the only ones competing; this year 31 teams lined up along the Puget Sound shoreline to compete in Anything But and Dessert for Saturday evening, and Pork Butt, Brisket, Chicken and Ribs on Sunday.

There was a lot of exceptional food turned in at this event, but two teams really stood out and deserve special mention. Those are Shots Fired, who received a First Place in Dessert with a 180, and Doc's Pit, who



received a First Place in Pork Butt with a 180.

The other winners at the event were Fat Yellow Moon Midnight Catering (1st Place Anything But), Smoke It Up (1st Place Brisket), Doc's Pit (1st Place Chicken), and Smoke a Fat One (1st Place Ribs). Reserve Champion went to Jeff Mattox of Smoke it Up — competing for the first time after a long hiatus — while Grand Champion went to Doc Hensley of Doc's Pit.

Thanks go out to all the cooks, judges, and volunteers who helped make this the largest PNWBA event ever held in Washington.

Special thanks go out to Fat Yellow Moon Midnight Catering, who sponsored the majority of the prize money—extremely important for any barbecue competition, and to Shots Fired—our resident team of police—who provided security for the event.

Next year we'll have to see how we top it.

New Software... Easier Turn-ins... Faster Results...

The PNWBA's 2006 barbecue season saw the introduction of a new computer scoring system designed to improve the turn-in, score entry, and results / award processes. Designed by Anthony James, with inspiration from Ed Leveque, and input from Stacia Norris, Jack Rogers, Mack Yarbrough, Christene James, and a variety of other PNWBA members, the program uses anonymous barcodes to link teams and their boxes.

Teams turn in their boxes with one of their barcodes attached to the top of the box. The volunteer(s) at the turn-in table scan the barcodes (which had earlier been linked to each team) and the computer assigns a box-number used for judging and score entry.

After judging, and after the scores have been entered, the head judge is able to print out overall rankings for each category and for the event, as well as detailed judging scores for each individual team. At the end of

an event teams receive their scores, and the results are archived to history for safe keeping.

Like any new software application, this one had a lot of usage suggestions from the users. These will lead to a variety of enhancements that will be made during the off season. Among those are enhanced score entry and fully automatic tie breaking.

For the judges, there will be reports similar to those the teams receive. The reports will allow judges to see how they scored compared to other judges, as well as link box numbers to teams so they can see how a particular turn-in box placed overall.

Thanks to everyone out there who had a hand in the software development!



From the Slopes of Whistler... To the Beaches of Jamaica!

Last year, Double Z BBQ (Bob and Zorina Bleau) was lucky enough to win the Canadian BBQ Championship at Whistler and the trip to Jamaica. In fact, we were so excited, we actually took the perpetual trophy back to Washington with us, not realizing that it stayed in Canada. (and yes, we shipped it back!)

With the level of competition, we realize how lucky we were to win this contest, against all odds, and we're very proud of that. But a trip to Jamaica!!! Oh my God, neither of us had won anything that big before... EVER!

On the way home (with our trophy *smile*) after the shock (and alcohol) had worn off, we began to wonder just what it was that we had actually won. An "All Expense-Paid" vacation to Jamaica... hmmm. We'd heard of such trips before and sometimes "all expenses" doesn't really mean ALL expenses! But what the heck, don't look a gift horse in the mouth. And we prepared ourselves to a Caribbean vacation no matter what. (at least we wouldn't be sitting in front of the TV!)

Well, I'm here to tell you, this trip exceeded our wildest expectations! It was everything it was advertised to be, and more. We were booked through Super Clubs into the Grand Lido Braco, which is along the North coast of Jamaica, 30 or so miles East of Montego Bay. We arrived at the airport in Montego Bay and easily found Super Clubs. They took care of everything from that point on. We had a short wait for the shuttle, then were whisked away to the resort. The traffic (and driving) was a bit crazy, and the view from the shuttle left no doubt that Jamaica is a third-world country, but when we arrived at the resort, we entered a different world. The resort was it's own little community, with shops, restaurants (more on those later), and even a town square. It was like a Cruise Ship on land, except even the bar bill was included in the package. There were activity directors that could keep you busy all day, or you could just lay on the beach and watch the occasional ship transit between Jamaica and Cuba. There was wind-surfing, sailing, scuba diving, boat rides (boat has a glass bottom!), snorkeling, and many more that I don't remember. We enjoyed some and passed on other, being to old and fat (what's that you say, Zorina? Speak for myself? Yes, dear). If you preferred fresh water, there was a large (though not deep) pool, with nets for volleyball and a pool-side bar (of course). The pool meandered around in front of the Victorian Square restaurant with a small bridge going over the pool. To access the beach. Too cute, ha ha! Throughout the day, the activity directors set up volley ball games, trivia contests, in-pool exercise sessions, history lessons (of Jamaica, of course, and very interesting). There's no pressure to participate if you don't feel like it.

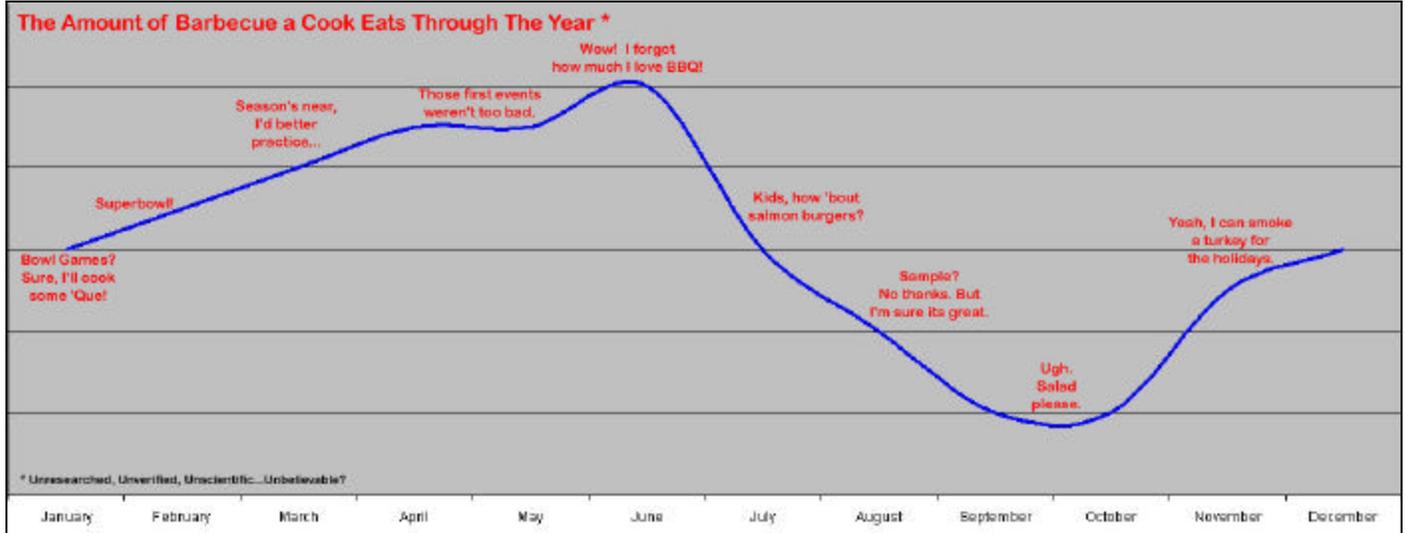
And the restaurants, Oh MY! On our first night there, they had their weekly street fair, which means all the restaurants set up a buffet with their best entrees all around the town square. Some of the food is serve-yourself, and some is prepared by various chefs right there in the square. I was absolutely astonished by both the wide variety of food available and by the consistently high quality! Everything was excellent! I made a comment to my wife that sometime while we were there, I'd like to get a look at their kitchen(s) in operation. There are 5 restaurants within the resort: French (requires reservations and sport coat), Japanese (requires reservations), Italian, generic (that would be American, I guess), and Jamaican (lunches only). There's also a cabana that has a chef on duty 24 hours a day. Room service is also available 4 hours a day. While we were there, we ate at all the restaurants and the food was consistently excellent. Meanwhile, unbeknownst to me, my wife made arrangements with the Director of Food Services to visit the kitchen in the French restaurant and meet the head chef. And by the way, this chef was the only non-Jamaican resort employee I encountered during my entire visit. He was from Toronto. The chef and his entire staff were very friendly and welcomed me into the kitchen. I spent several hours in the afternoon observing all the prep work, then a couple hours later that evening watching it all come together. The highlight of my visit!

Everything I've mentioned so far, the food, the drinks, the activities, are all included in the package, but there were a few things there that weren't included. Spa services, manicure, pedicure, facials, etc., had to be paid for separately (of course, Zorina honed right in on this and had to get their full treatment!). There is a golf course within the resort, and although there are no greens fees or other expenses to pay, you do have to pay for the caddy. And... no tipping! Seriously! There may be a few (very few) special circumstances where you might want to slip a little something extra for some extraordinary service, but in general, no tipping.

You can also make arrangements for various excursion and tours outside the resort, but these are additional expenses also.

As nice as the resort was, and as great as the food and accommodations were, I was most impressed with the Jamaican people, at least the ones working at the resort. From upper management to the laborers doing the hard work, they were ALL extremely friendly and outgoing. It was really the people there that made the difference between just another nice resort and a wonderful vacation. Zorina and I would like to thank Appleton Jamaica Rum and especially Dusty's for the fabulous vacation. It was our best vacation yet, and we will definitely be returning to Jamaica.

How Do You Compare?



Things to Come...

The Pacific Northwest Barbecue Association has quite a few things in the works for next years barbecue season—some established and popular, some brand new here in the Northwest.

Here's a quick overview to get your BBQ juices flowing!

A New State Championship Qualifier in March

The Fourth Annual Cruzin' to Colby BBQ Championship in May

The Fourth Annual Oregon Buckeroo BBQ Championship in July

A New Qualifier Event in Trail, British Columbia

A Second Year BBQ Championship in Walla Walla

A New Mid-Summer State Championship Qualifier

Whistler's Canadian Barbecue Championship in July

The 14th Annual BBQ On The Bow BBQ Championship in September

And Much More!

Stay Tuned to the Website and Future Newsletters for Actual Dates and Times and Other Events!



Coffee...Its What Makes BBQ Happen!



I'll sleep well tonight...



where's mine?!?



How many fingers...

am I holding up?

TRY IT -- YOU'LL LIKE IT!



SOME FOLKS LEARN QUICKLY

Pacific Northwest Barbecue Association
23632 Hwy 99 Ste. F127
Edmonds, WA 98026-9205



We're on the Web!
www.pnwba.com

**Official Annual Meeting
Announcement Enclosed**

2006 Grand and Reserve Champions

Washington Spring Training

GC: Pork Butt BBQ
RC: Carolina Smoke

British Columbia Spring Training

GC: Mad Cow BBQ
RC: Cider House BBQ

Oregon Spring Training

GC: Bone Shakin' BBQ
RC: Cider House BBQ

BC Barbecue Championship

GC: The Eh Team
RC: Smoke a Fat One

Cruzin' to Colby

GC: Smoke a Fat One
RC: Ono BBQ

Seattle Home Depot

GC: Ranch House BBQ
RC: Bird Dog BBQ

Lolo, Montana

GC: Moose Creek Catering
RC: Hog Heaven

Battle of the Bones

GC: Smoke a Fat One
RC: Fat Dads

Oregon Buckeroo Championship

GC: QN4U
RC: Grub Rustlers

Washington's Best Chicken and Ribs

GC: Ranch House BBQ
RC: Dances With Smoke

Walla Walla Sweet Onion Festival

GC: Doc's Pit
RC: Raven's Fyre BBQ

Alaska State BBQ Championship

GC: Blazen BBQ
RC: Squeal on U BBQ

Canadian BBQ Championship

GC: Pork Butt BBQ
RC: The Eh Team

Homer Davenport Days

GC: Four Aces
RC: Fat Guys

Smokin' In The Root

GC: Grub Rustlers
RC: Dances With Smoke

Smokin' On The River of No Return

GC: Moose Creek Catering
RC: Grumpy's BBQ

BBQ On The Bow

GC: Captain Grill & The Queen
of Smoke
RC: House of Q

BBQ On The Bypass

GC: Ranch House BBQ
RC: Dances With Smoke

Evergreen State BBQ Championship

GC: Doc's Pit
RC: Smoke It Up

**congratulations
To All Our Winners!**