



# DRIPPINGS FROM THE PIT

*Welcome to our BBQ Season!*  
**A SUMMERTIME FULL OF  
 COMPETITIONS, FRIENDS, AND FAMILY FUN**

**June 2006**

**2006 PNWBA  
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For those who haven't taken a look lately, the PNWBA has a lot of events happening this year. If you haven't been out to a cookoff in a while, now's your chance to cook, to judge, or to just show up and hang around in the smoke.

We have new events and old events; events tied to wineries, breweries, and food festivals; one-day lite cooks, two-day full cooks, state championship qualifiers (those are the ones below in italics), and events where you can vend; so there's at least one cookoff for every skill level and interest!



DATES	EVENT	LOCATION	CONTACT
June 23-24	Lolo Days BBQ Cookoff	Lolo, MT	Cloyd Bland / 208-756-8640 <a href="mailto:cbubba@cablone.net">cbubba@cablone.net</a> Jack Rogers / 253-631-1743
June 24	Molalla Cooking and Judging Class	Molalla, OR	Harry Smith / 360-931-1897 <a href="mailto:harrysmith@freightliner.com">harrysmith@freightliner.com</a>
June 30 – July 1	Battle of the Bones	Medford, OR	Christene James / 206-612-1506 <a href="mailto:cjames@norvadallc.com">cjames@norvadallc.com</a>
July 2–3	Oregon Buckeroo BBQ Championship	Molalla, OR	Harry Smith / 360-931-1897 <a href="mailto:harrysmith@freightliner.com">harrysmith@freightliner.com</a>
July 8	Black Diamond Miner's Days	Black Diamond, WA	Jenny Springer / 360-830-4234 <a href="mailto:jennyspringer2000@yahoo.com">jennyspringer2000@yahoo.com</a>
July 15–16	Walla Walla Onion Festival	Walla Walla, WA	Tom Wallin / 425-586-4648 <a href="mailto:tkwallin@comcast.net">tkwallin@comcast.net</a>
Aug 4–5	Smokin' In The Root	Stevensville, MT	Jack Rogers / 253-631-1743 <a href="mailto:bbqchef@excite.com">bbqchef@excite.com</a>
Aug 5–6	Canadian Championship	Whistler, BC	Paul Street / 604-938-7239
Aug 5–6	Homer Davenport Days	Silverton, OR	Dan Feller / 503-873-7303 <a href="mailto:homerdaysbbq@earthlink.net">homerdaysbbq@earthlink.net</a>
August 12	Blues, Brews and BBQ	Renton, WA	Christene James / 206-612-1506 <a href="mailto:cjames@norvadallc.com">cjames@norvadallc.com</a>
Aug 18–19	Smokin' on the River of No Return	Salmon, ID	Cloyd Bland / 208-756-8640 <a href="mailto:cbubba@cablone.net">cbubba@cablone.net</a> Jack Rogers / 253-631-1743
Sept 9–10	BBQ on the Bypass	Langley, BC	Wayne Fettback / 604-533-0158 <a href="mailto:waynef01@telus.net">waynef01@telus.net</a>
Sept 16–17	Evergreen State BBQ Championship	Seattle, WA	Christene James / 206-612-1506 <a href="mailto:cjames@norvadallc.com">cjames@norvadallc.com</a>

Remember to check the PNWBA website – [www.pnwba.com](http://www.pnwba.com) – and the PNWBA forum – [www.pnwba.com/pnwbaforum](http://www.pnwba.com/pnwbaforum) – frequently for the latest and greatest information and applications for upcoming events, as well as the results and pictures from past events.

## THE TRAIL TO...WELL... TRAIL

Bryan Maloney is reasonably new to barbecue and is very enthusiastic. He competed at his first competition in the EAT Vancouver cook-off last year and got bitten by the barbecue bug that we all caught. (There is no cure; ease the pain by applying smoke in moderation.) He wanted to do something about it and started talking to his favorite butcher at Ferraro Foods, who Bryan infected with the bug. The butcher infected the rest of the Ferraro family. Then they all infected the folks at city hall and a bunch of sponsors. And **Smokin' Bar-B-Que Cook-off 2006** in Trail, BC was born.

Trail, BC – the Silver City of the Kootenays – is town of about 7,000, surrounded by gorgeous evergreen forests in southern British Columbia. And this town rolled out the red carpet for their first barbecue competition. It was held in conjunction with “Silver City Days” featuring a parade, a multitude of food booths, craft booths and carnival.

Trail displayed incredible hospitality and heartfelt concern that everyone was having a great time. They went all out for us! The promoter and sponsors supplied a hot water tank and sink, 5 bags of lump Royal Oak, 2 slabs of salmon and ground pork, as well as well stocked goodie bags for the cooks. To top it all off, the main sponsor Ferraro Foods, provided a grilled rib steak dinner for the cooks, judges and their families after the awards ceremony.

The Warfield Fire Department had a food booth next to the competition where they sold hot dogs, smoked sausages and Jo-Jo potatoes. All competitors were given a fireman boot for their table, and asked for donations for the samples they shared with the 2,000ish folks who came by to see what was happening. With the help of our cooks, \$3,200.00 was raised for the fire department to buy new equipment.

The sponsors are already on board for more prize money for next year, and they want it to be full cook qualifier. They want to make it bigger and better. Don't know what they'll come up with but, whatever it is, it will be first class all the way. To those of you who missed this competition, DO NOT MISS IT NEXT YEAR.

MEATS	1st Place	Sausage .....	Mad Cow BBQ
		Salmon .....	Mad Cow BBQ
		Chicken .....	Cider House BBQ
		Ribs .....	Mad Cow BBQ
	Reserve Champion .....	Cider House BBQ	
	Grand Champion .....	Mad Cow BBQ	



## SPRING TRAINING, WA

May 6 + Gordy's, North Bend + 12 Teams  
= Washington State Spring Training

For the second year, Gordy's Steak and BBQ Smokehouse Restaurant in North Bend, Washington hosted Washington State Spring Training. Unlike last year, Mother Nature graced us with a day almost completely moisture-free.

The twelve teams cooking this year were diverse in experience –those who have cooked for years, those competing in their first event, and the whole range of experience in between. For these people, the Spring Training event did just what it is designed to do: Give new cooks a taste of what it is like to participate in an actual cookoff, while allowing experienced cooks to shake off the cobwebs and mildew of a Northwest winter.

This season's Washington Spring Training event featured the teams competing in sausage, tri-tip, chicken, and ribs. The sausage in particular was spectacular, with several teams making and stuffing their own to cook.

After positioning the teams around Gordy's (without stepping on or driving over each other), everyone finally settled in for a long day of cooking and socializing. Gordy, as usual, was an incredibly gracious and friendly host who wandered the cooksite chatting with the cooks and folks in the crowd. (Many visitors repaid that hospitality by taking advantage of the benefits of cooking in a restaurant's back yard.)

Of course, the primary purpose all of these people made the trip to North Bend was to compete, so eventually the time for the first turn-in – “sausage” –arrived. After tasting that great selection of sausage entries, the judges made their decision and first place went to Carolina Smoke.

Next up was tri-tip. More amazing entries, with very close scoring. Carolina Smoke, now on a roll, again took 1st place with what has become for him a winning tri-tip recipe.

Chicken was the next category. A relatively new team on the circuit, Uncle Grandpa's BBQ, took 1st with a commanding 7-point lead over the second place team.

Finally, up came the ribs. This was again a category where the 1st place team – “Pork Butt BBQ” – won easily, with a 9-point lead over the 2nd place team.

After the points were tallied, the Reserve Grand Champion award went to Carolina Smoke, with Grand Champion taken by Pork Butt BBQ, who received a blue kettle barbecue donated by Charles Marra Patio Classic, of Louisville, KY.

In the end, meat was cooked, fun was had, and folks who hadn't seen each other since last the cookoff got caught up.

## OREGON SPRING TRAINING

Held at Shanahan's Pub and Grill in Vancouver, Washington on May 20, this year's event had a beer garden, 70's band, AND a Bag Pipe band! Denny Shanahan sponsored the entire event, including a higher payout than any previous "Spring Training" for each of the winners.

**NEW COOK:** Meat Train Cooking Service

**MEATS** 1st Place Sausage ..... BWB BBQ  
 Tri-Tip ..... Country Slim's BBQ  
 Chicken ..... Bone Shakin' BBQ  
 Ribs ..... Bone Shakin' BBQ  
 Reserve Champion ..... Cider House BBQ  
 Grand Champion ..... Bone Shakin' BBQ



## CRUISIN' TO COLBY

Memorial Day weekend once again brought a wonderful sensory combination of roaring engines, honking horns, squealing rubber, and the smells of barbecue to Everett, Washington, adding up to the third annual Cruzin' to Colby Barbecue Championship. (Of course, Memorial Day weekend also brought several days of rain after a week of sunny weather, but intrepid Northwest Barbecuers don't let moisture from the sky stop them!) Once again, the PNWBA teamed up with the Silver Lake Kiwanis to put on a barbecue cookoff and pulled pork sandwich sales, raising money for the Kiwanis childrens' charities.

Many people provided invaluable assistance in making this event come off smoothly.



Joel with the Flying Pig again opened up his restaurant to our judges and cooks, even providing access to supplies for those who needed them; he was also instrumental in getting the refrigerated truck and the chips for the sandwich sales (*if you find yourself in downtown Everett, make sure to stop by for food and drinks at one of Joel's establishments*). Steve

and Pauline Sanders offered up their pit to cook the pork butts, with Steve Yip taking the overload, and several cooks took time out from their competition preparations to help rub the meat and get it in the cooker. Finally, nothing would have happened without Bill Deckard of the Everett Police Department and Silver Lake Kiwanis – he's instrumental in keeping this event going and getting the sponsorship money every year.

Awards were handed out Monday afternoon – a fitting end to a three-day weekend. A good crowd of teams, visitors, and the public was on hand for the awards presentation.

**SPECIAL** 1st Place Anything But ..... Raven's Fyre  
 Dessert ..... Smokin' Ty's BBQ

**MEATS** 1st Place Pork Butt..... Raven's Fyre  
 Brisket ..... Smoke a Fat One  
 Chicken ..... Smoke a Fat One  
 Ribs ..... Carolina Smoke  
 Reserve Champion ..... Rainbow Catering  
 Grand Champion ..... Smoke a Fat One

Special recognition should probably go out to Smoke a Fat One, who cooked back-to-back competitions (that's Saturday/Sunday & Sunday/Monday), and took Reserve Champion and Grand Champion between the two events.

Planning has already started for next year's Cruzin' event, and we look forward to making it even bigger and better.

## COOKING CLASSES

This year the PNWBA was excited to be able to welcome Paul Kirk back to the Pacific Northwest for two cooking classes – one in Washington and one in Oregon; between the two events over 60 cooks learned about barbecue from one of its master practitioners.

Organizers Bob Lyon and Greg Zinn – Bob organized and ran the Washington class, while Greg took care of the Oregon class – arranged for two fantastic sites for the classes: Brank's BBQ in Sumner, and Big Kahuna's BBQ in Portland. *(If you're near either place, you should make it a point to stop in for some excellent barbecue.)*

For those who haven't had a chance to attend, the Paul Kirk cooking class covers the basics of competition barbecue. Attendees learn about preparing and cooking the four main competition meats: pork shoulder (butt), brisket, chicken and ribs, as well as a basic sausage useful for those extra categories and light cooks. Paul also teaches a session on making rub; cooks then build a recipe and make their rub to use on one of the meats.

Along with the preparation and cooking information, the class also gets insight into what it is like to actually compete in a barbecue competition. As their various meats are finished, the students turn in their meat for judging (the cooking class is normally associated with a judging class, so that two groups of people are learning at the same time), and awards are handed out for the best cooks.

Grand Champion for the Washington cooking class was Northern Lights Barbecue.

Grand Champion for the Oregon cooking class was Bare Bones BBQ.

If you missed the cooking or judging classes, stay tuned to the newsletter and the website for information on other upcoming classes!



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### TOP 10 THINGS YOU NEVER WANT TO HEAR AT A BBQ COMPETITION

10. How much lighter fluid should I use in my pit?
9. It's only a little burnt...
8. The fire extinguisher? Why?
7. No... YOU said you were bringing the meat.
6. That smell? No, its not bad! Its just aged.
5. Don't worry about it, a little dirt helps form a crust.
4. WHAT DO YOU MEAN OUR CLOCK STOPPED?!?
3. Don't worry about it, a little blood adds flavor.
2. And the Iron Chef category is...Shark Fin!

And the number one thing you never want to hear at a competition:

1. Hey! My pork butt still has the tail!

*– from the creative mind of Anthony James*

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*The BBQ cookoff during Silver City Days brings happy – and hungry – crowds to the streets of Trail, BC. (story inside)*