



# DRIPPINGS FROM THE PIT

## MESSAGE FROM THE PRESIDENT

TOM WALLIN

The 2008 Barbeque Season has officially begun! As you will read in another article in this Newsletter, thirty-four (34) teams braved the wind, rain, snow, and freezing temperatures to compete at the annual Pike Place Market BBQ Competition held on March 29th and 30th. Staying up all night in those conditions is a true testament on how much we are dedicated to the art of barbeque and the thrill of competing. It was also the opportunity to see old friends, and welcome some new ones. The event saw several new teams, including one made up of chefs from the Tom Douglas restaurant organization. I want to thank the many volunteers that made this event a success. At the end of Sunday, Doc's Pit walked away with the Grand Champion title, and Crackerjacks BBQ took the Reserve.

The Pike Place Market competition is also designed to be a fund raiser for the Market Foundation, which provides services to the under-privileged residents of the Market. Raising money and/or donating money to charitable organizations is one the missions of our Association. The PNWBA donated 500 pounds of pork shoulder which was smoked and sold to the public as pulled pork sandwiches by Steve Yip of Ono BBQ (aka Rainbow Catering), with all the proceeds going to the Foundation. Thanks also goes to Cindy Hayter for arranging for the donation of Tim's Cascade Chips to go with the sandwiches, and Ty Staley for helping to secure the donation of sandwich buns from Gai's Bakery. In total, the sandwich sales raised \$5,226.00 for the Market Foundation! This is something we should be proud of.

The two weekends following the Market event saw the return of Chef Paul Kirk to our area. Chef Paul, a long-time supporter of the Association, presented two Pit-master Cooking Classes. The first was held in Portland (OR) at Big Kahuna's BBQ, and the second was held at Branks BBQ in Sumner (WA). I want to thank to Gary Herrera and Charlie Branks for allowing us to take over their respective restaurants for these classes. Both cooking classes were well attended. As usual, the cooking class students were paired together into teams that would each cook one brisket, a pork butt, rack of spare ribs, and one whole chicken. These

meats were turned-in "competition style" to judges for scoring. The Grand Champion in Portland was Team Cittota and Reserve was Butt Smugglers. At the Sumner class it was Steve Squared taking the Grand and Oh Yeah BBQ coming in as Reserve. A thanks to all the members who came out the provide assistance at these events. Without your help, these classes would not have been a success.

Judging Classes instructed by Stacia Norris were also held in conjunction with the Paul Kirk classes. A total of 42 new judges were certified as a result. In fact, the class in Sumner had 32 students, which we believe was the largest class ever. It was encouraging to see a number of our regular cooks taking the class. They now can appreciate the process on the other side.

So where does the season take us from here? When the Board of Directors met for the first time in February, there was a potential calendar of about 27 events. Almost all of the events from last year are being held again. Additionally, on the original list were five events (Aloha, Albany, Salem, Stevensville, and Lincoln City) that previously had been organized by the WBBQA (which disbanded late last year). After hearing strong interest from our membership in trying to "take on" and continue these five events as PNWBA competitions, we approached each of the respective sponsoring organizations. So far, one of these events (Albany, OR) has decided to be an event directly sanctioned by KCBS. The other four events have either decided to be PNWBA events, or are in final discussions. There are also brand new events being added to the calendar. One recent addition was a lite cook-off (one-day) at the McKinley Springs Winery outside Prosser, Washington, on June 14th. To date, we are still looking at about 26 events (some published and some not).

Barbecue cook-offs are certainly about competition, but for me it is also a way of spending time with people I enjoy being with, and seeing different parts of our region. It is a social event. Last year we held several

events that included a Saturday night "pot-luck" dinner for the teams and any of the judges that wanted to join us. I have heard from many people about how enjoyable the dinner at Alki Beach was last September. Having that social interaction between cooks and judges is important. Both have information to share about their own perceptions about what makes good barbeque, and how you achieve it. This type of interaction makes us more of a community instead of two separate factions. We would like to continue the pot-lucks when possible, and look for other ways of socializing. If you have suggestions or ideas, communicate it to me or one of the Board Members.

I would encourage you all to come out and join us this year. Each year our calendar continues to grow as the interest in barbeque and competitions increases.



Even if you don't have time to cook or judge, we are always in need of volunteers. That's the only way these events get done. If you have some time you can donate, please send us a message.

Sincerely

Tom Wallin  
President

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## PIKE PLACE MARKET 2008

Wow! What a start to the barbecue season up here in the Great Pacific Northwest! This year's Pike Place Market Barbecue Championship had everything needed for an awesome barbecue competition: Lots of teams – and judges – from all over (Oregon, Washington, British Columbia, and even Wyoming!); great crowds of people; a worthy charity supported by sandwich and pizza sales; driving rain / sleet / snow; and subzero overnight temperatures. OK, those last two may be debatable, but Mother Nature did eventually cooperate (Sunday was as nice as you could hope for in March in Washington), and this is my article, so you don't get a vote in the matter.

Now, if you're reading this article (At this point, I pretty much must assume you are. Otherwise you're probably absorbing it via osmosis – as The Drippings is shielding your eyes during your afternoon nap.) I probably don't need to tell you that the competition consisted of a number of barbecue teams (the number of the count being 34) braving the weather and the denizens of downtown Seattle to cook pork shoulder, ribs, chicken, and brisket for a panel of certified barbecue judges. Therefore, I won't.

The turn-in order for the meats I didn't tell you about were juggled from normality, partly to account for the fact that the Market doesn't allow teams to start their setup until the vendors are out (that's about 6 pm for those not in the know), and partly to keep the teams on their toes. As one of the folks who worked the turn-in table, I'm happy to say that everyone paid attention to the instructions, thereby not turning in brisket when they should have been turning in ribs.

Along with the main goals of holding a barbecue competition



and charity food sales event, the weekend's activities also allowed Bryan Maloney of Trail, BC to experience his "final exam" to become a newly minted Head Judge. Bryan had previously worked several events with Stacia Norris to learn the ins and outs of running the judging side of an event, and by all accounts learned his lessons well. He is now qualified to run the judging at the Trail Barbecue Championship.

Let me make an advertising aside here: If you haven't signed up for the barbecue event in Trail, BC (that's May 9-10), then you really need to do so. Right now. No, really. Set down this newsletter, go to the PNWBA website (that's, [www.pnwba.com](http://www.pnwba.com)), download and fill out the flyer, write your check, put it all in an envelope, affix a stamp, put it in your mailbox, and raise the little flag. Go ahead, I'll wait... Done that? Great!

So, anyways, the Trail event takes place during their town festival (parades, bands, carnival, street vendors – the whole shooting match). The sponsors (and really, the whole town) are some of the nicest people anywhere, and they really know how to put on an event and make the competitors feel welcome. And let's not forget the post-event dinner they lay out for the competitors and judges – last year's pasta and wine feed was amazing!

Where is Trail, BC you ask? Great question! There are lots

of answers to that question, some of which can't be put into a family-oriented newsletter. More generally, it is on a river in a lovely little valley just across the border, two hours north of Spokane, WA (after that description, you should be able to figure out some of those unprintable answers). More specifically, the wonder that is Google Earth says: 49° 5' 42" N / 117° 41' 55" W – so put that in your GPS and work it! OK, here ends the aside.

After some various meats were cooked and delivered to the judges (really, you'll just have to figure out for yourself what those meats were – maybe you can call someone or something), and pulled pork sandwiches were sold to the barbecue adoring public (the rough count at press time was something like 1500 sandwiches – that's 1500 over the span of about 4 hours!), the awards were announced...on schedule!

Alright, well, if you haven't figured it out by now, I guess you'll be able to determine the meats that were cooked from the following list.

**1<sup>st</sup> Place Pork Butt:  
BBQ Bob & The "Eh"  
Team**

**1<sup>st</sup> Place Ribs: Doc's Pit**

Oh! Hey! Unbeknownst to anyone (but the organizers) there was also a Spirit Award! Just like the actual awards announcements, I'm putting it here to extend the suspense of the main event.

**CALENDAR 2008** \*SOME DATES ARE TENTATIVE AND SUBJECT TO CHANGE

**1<sup>st</sup> Place Sprit Award:**

**Crackerjacks**

**1<sup>st</sup> Place Chicken: Lonestar**

**Smokers**

**1<sup>st</sup> Place Brisket: Doc's Pit**

I suppose at this point you'd like to know who were awarded the Reserve and Grand Champion spots. Alright, but first, a bit more advertising. Remember, this is just the start of our barbecue season here in the frigid North (c'mon, you know that everyone in the South – and presumably LA, Phoenix, and Albuquerque as well – figure everyone north of Oregon live in igloos 24-7-365). There are a lot of events this season, so take the opportunities to get out and cook, judge, or just hang out with your fellow barbecue enthusiasts. Go to the calendar page of the PNWBA website for a list of all of this year's events, or the main page for flyers for the next several upcoming events. Again, that's [www.pnwba.com](http://www.pnwba.com).

**Reserve Champion** (who will perform the duties of Grand Champion, if the Grand Champion is unable to perform them): **Crackerjacks**

**Grand Champion** (OK, that's not really true, because the American Royal and the Jack events don't accept substitute teams): **Doc's Pit**

KCPQ-13 – the local Fox affiliate here in Seattle – filmed the last bit of the awards ceremony, and grabbed Doc Hensley (doesn't that just make him sound like he should be practicing in a white picket fenced-house somewhere in Iowa?) for a quick interview. I'm tellin' ya, barbecue just keeps getting more popular up here!

Finally, you can go the PNWBA website ([www.pnwba.com](http://www.pnwba.com), remember?) to check out photos and video of the event.

Date	Event	Location	Qualifier
May 3	Keta Salmon Cookoff (Non-PNWBA Event)	Ballard, WA (Seattle)	
May 10	Oregon Spring Training	Big Kahuna's BBQ & Catering 8221 N. Lombard, Portland, OR 97203 503-522-4012	
May 9-10	Trail, BC (Non-PNWBA Event)	850 Farwell, Trail, BC b_maloney@telus.net 250-362-7712	Yes
May 17	Washington Spring Training	Seattle Home Depot 2701 Utah Ave South, Seattle, WA	
May 24-25	Canadian Festival of BBQ Competition (Non-PNWBA Event)	Vancouver, BC	Yes
June 7-8	Aloha, OR	Aloha, OR	Yes
June 14	McKinley Springs BBQ Showdown	Prosser, WA	
June 14-15	Tigard Balloon Festival	Tigard, OR	Yes
June 14-15	Smoke on the Water	Kelowna, BC	
June 28	Cascade Locks, OR	Cascade Locks, OR	
June 28-29	Oregon Buckeroo BBQ Championship	Molalla, OR	Yes
July 5-6	The Eastern Oregon Barbecue Championship	Condon, OR	Yes
12-Jul	Washington State Best Chicken and Ribs	Black Diamond, WA	Yes
July 11-13	Smokin' at the Ocean	Lincoln City, OR	Yes
27-Jul	BC's Best Rack	Squamish, BC	
August 1-3	Albany, OR - KCBS-Sanctioned Event	Albany, OR	Yes
August 1-3	Canadian Championship	Whistler, BC	Yes
August 1-2	Stevensville, MT	Stevensville, MT	Yes
August 9-10	Cascade Country Cookoff	Chehalis, OR	Yes
Aug 30 - Sep 1	BBQ on the Bow	Calgary, AB	Yes
September 6-7	BBQ on the Bypass	Langley, BC	Yes
September 13-14 (Tentative)	Evergreen State BBQ Championship at Alki Beach	Seattle, WA	Yes

It was another splendid weekend up in beautiful Whistler BC, this past August 4th & 5th, the BC Day long weekend.

Dusty's Bar and Grill, Creekside, was the host for the Canadian National Barbecue Championships, 2007.

33 teams from Canada and the US gathered to compete for bragging rights, prize money, and invites to further glory.

Some teams arrived Friday, some Saturday, but all were up and ready to go by Saturday afternoon.

There was a Backyard Burger contest, the Anything Goes competition, and a Cocktail contest that day.

Most teams submitted entries in some or all of these categories.

These bonus events help to fill the time Saturday and provide some prize money and bragging rights to competitors.

Big Smoke won Anything Goes. 2 B's won the Burger contest.

We had our usual assortment of bear

sightings all day, too.

Sunday, teams were up early prepping for their turn-ins. A good sized crowd was on hand to watch and sample.

It turned into a real scorcher of a day, but competitors were focused on the heat of their pits, not the sun...

By late afternoon, the results were in, and a boisterous, cheering crowd filled Dusty's to overflowing.

Beaver Castors took 1st in Pork Butt.

Lucky BBQ took 1st in Brisket.

Beer B Que took 1st in Chicken

Smoker & The Bandits took 1st in Ribs.

And, drum roll please – the Reserve Champions were Smoker & The Bandits.

Grand Champions – Lucky Barbecue, from Vancouver, BC.

Lucky Barbecue as a Canadian team earned an invitation to both the American Royal and The Jack, for their win.

Everyone had a good time, and I am sure most teams will be back next year.



## FIRST ANNUAL BC BARBECUE CHAMPIONSHIP

The First Annual **BC BBQ Championship** will culminate with the end of BBQ on the By Pass Sunday September 7th at Well Seasoned in Langley.

Teams that compete in ALL 4 of the sponsoring BC competitions:

**Trail, Kelowna, Squamish** and **Langley** will be eligible.

Total points will be tallied from teams that compete in all 4 events.

The team that has the highest overall points will be awarded the single

**BC BBQ Championship Grand Prize of \$1000.**

# MORE PICS FROM PIKE PLACE 2008



We flew Wednesday from Seattle to Nashville, via Atlanta  
 Wednesday night, we headed to downtown Nashville, and Broadway St.  
 Had some grub at Jack's BBQ, walked around, stopped by Ernest Tubbs Record Store, went to The Stage for some live music. Stopped and bought some cowboy boots all around.  
 Thursday morning, we went to Hatch Show Prints, a well known and long established printers associated with the music industry.  
 In the early afternoon we headed off to Lynchburg.  
 We arrived in Lynchburg Thursday afternoon, just in time to catch the last tour of the day at the distillery.  
 It was great – a huge operation, and well run. Nice tour.  
 We then hustled over to the competition area, as there was an international cook's meeting, but we were a bit late. Caught

the end.  
 Dinner and welcoming party was starting at 6. We set up our stuff a little, then headed over for the event.  
 We were bused from the distillery up BBQ hill, to the Jack Daniels' private party pavilion above the town. There the food was up, and the Jack was flowing.  
 Fried chicken, catfish. Cornbread. Okra. White beans. Whiskey peaches and chocolate brownies. And all the Jack you could drink.  
 We still had to do some shopping, so we didn't stay late. Apparently the party keeps going until midnight, then whatever drunken carousers are left reel down the hill, and go to Jack Daniel's gravesite, and have a toast.  
 We went to Tullahoma, where our hotel was, and did some shopping at the 24 hr wal-mart. We were back bright and early

Friday, after a smashing Waffle House breakfast.  
 Our site had to be fully set up and decorated, and then we did some shopping in the town square.  
 There was a "You know Jack about grillin'" contest (sort of a BBQ iron chef ...), and apparently we were called to compete, but no one told us, or we missed the draw, or something...  
 Pity, as there were only 7 teams, and the prize was \$1,000.  
 Oh well – next year.  
 We got our Butt and Brisket going later that night, and Paula and I returned to the hotel around 11pm. Rick and Leah came back later.  
 Paula and I therefore had early shift, and were back there before daybreak. All was well – meat was cooking along nicely.  
 We got the ribs on, and chicken brining. All by the book.  
 The turn-ins were tighter than we were used to – only 30 minutes between each category.  
 We had mapped out a schedule the night before for everyone.  
 We were also turning in products we didn't usually on the 2nd day of a competition: Sauce, Dessert, and Cookin' from the Homeland.  
 So from 11:30am on, we were turning in something every 30 mins. Sauce, Salmon, Chicken, Ribs, Butt, Brisket, Banoffee Pie.  
 After all that, with no mistakes, and us pretty happy with our turn ins, we headed back up to enjoy the crowd and the party a little. Live music, cloggers in the

town square, pie auction, bung tossing, barrel raising, pork butt bowling, vendors of all kinds...it was great.  
 The awards were @ 5, and we cleaned up a little, but didn't get far before it was time to go join the crowd at the judging tent. They were a little delayed getting started, but by 5:20 or so we were on our way.  
 They has some awards for volunteers, and a retirement announcement for Tana Shupe, the organizer of the event.  
 So – the final results:  
 We took one award – 3rd in Sauce. Ribbon and trophy plus some prize money.  
 We were 41st overall, out of 80 teams.  
 We ranged from 18th to 60th in all our categories. No top 10 finishes save Sauce.  
 Still, we were pleased. One ribbon makes it all worthwhile. And they treated us very well down there.  
 Hopefully we get to go back again some day.  
 Sunday morning, we came back to Nashville, and went to the Country Music Hall of Fame. Then we had to go to the trucking depot and pack our stuff up for it's trip home.  
 An excellent journey all around!

*Side note: Steve is probably too modest to mention that he and Paula got engaged that weekend in Tennessee!*



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 • **JUDGES... MARK YOUR CALENDARS, TOO!**  
 • Take a moment to look over the 2008 schedule.  
 • Do you see cookoffs where you'd like to help out?  
 • Please let us know so we can start preliminary judge lists now. Contact Stacia: [sjnorris@yahoo.com](mailto:sjnorris@yahoo.com) or 253-722-6556.  
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Your Ideas and comments are important to us!  
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