

DRIPPINGS FROM THE PIT

SUMMER / FALL 09

PACIFIC NORTHWEST BARBECUE ASSOCIATION

MESSAGE FROM THE PRESIDENT

TOM WALLIN

It's late August and we are entering the final month of the PNWBA Barbecue season. Still on the calendar are BBQ on the Bow (Calgary, AB), BBQ on the Bypass (Langley, BC), and the season finale, the Evergreen State BBQ Championship held on Alki Beach (Seattle, WA). Up to this point in the season, we have held (organized and/or sanctioned) a total of 33 events (competitions and classes) covering the four western US states and four western provinces of Canada. Despite the down economy, this is a significant increase over previous years.

Although I have not completed compiling the official statistics, I have noted that many of the core BBQ teams have significantly increased the number of events that they have competed at this year over previous years. Also of note, is that the number of entries into established competitions has generally grown. Our largest event so far this year was at the Canadian National BBQ Championship (Whistler, BC), which had 39 teams. We believe that is an all time record for the PNWBA. This was closely followed by the Thriftway BBQ Classic (Aloha, OR) at 38 teams. We would love to break the 40 mark at the Evergreen State BBQ Championship in September.

There have been a number of new events this year. A week ago we had three new competitions happening on the same weekend. These were the Manitoba Open BBQ Championship (Morden, MB), Western Idaho Fair BBQ Championship (Boise, ID), and Central Area Community BBQ Cookoff (Seattle, WA). It was our first event ever in Manitoba and with 15 teams competing it became a first year "qualifier" for the "Jack." Prior to that event, we had new two-day

Canadian competitions in Saskatoon, SK (Smoke on the Water – Saskatoon), and Strathmore, AB (Smokin' Bull BBQ Cookoff). Obviously, the interest in BBQ continues to grow north of the 49th parallel. We also had new two-day competitions in Washington, sponsored by The Markets LLC, held in Birch Bay (BBQ on the Border) and Sedro-Wooley (Skagit Valley BBQ Championship). Both of these events were first year "qualifiers"

We have received many comments from members during the last couple of years about the importance of one-day cookoffs ("Lite" cooks) because they provide the opportunity for new cooks/teams to compete that might otherwise be intimidated by a full two-day competition. I'll admit that the first cookoff I ever entered was the Washington's Best Chicken & Ribs competition held many years ago in Poulsbo, WA. That event has since moved to Black Diamond, WA, and continues as a one-day event, as does Washington and Oregon Spring Training. Additionally this year we added "Lite" cooks in Astoria, OR (Smokin' on the Columbia), Bothell, WA (Bothell Country Village Cookoff), Seattle, WA (Central Area Community Festival BBQ Cookoff), and Gold Bar, WA (Gold Dust Days). Generally, the "Lite" cooks do not have large attendance, with the exception of Astoria, which had 25 teams, and Washington Spring Training with 17 teams. However, the "Lite" cooks do provide a comfortable, small setting where new teams can come out and compete without being intimidated by a huge crowd. As a result, we had a number of brand new teams cook at more than one "Lite" cookoff, and several are already talking about what it takes to make the next step into a full two-day event. We may see some of them at Alki Beach.

As we look to the future, I am happy to report that the Pike Place Market competition appears to be back on the schedule for 2010. This is a pleasant surprise as we were told two years ago that the event in 2008 would be the last due to pending renovations scheduled to begin early in 2009. However, the commencement date for the improvements was delayed until later in 2009, which allowed us to smoke up downtown Seattle one more time. The events in 2008 and 2009 were very successful for the Market in that they brought in a large number of people into the Pike Place Market during a period that is usually their slower off-season. It also helped to raise much needed money for the Market Foundation, which serves the low-income population of the Market. This year we raised over \$8,000. Now, the Market has told us that the street (Pike Place) will not be "torn up" during the month of April and they would welcome us back for another year. We have tentatively set a date of April 17th and 18th for the competition.

As a final note, volunteers run this organization. It requires a lot of effort to put on this number of events. We are always looking for people willing to "serve and lead" this organization into the future. This fall will bring elections for a new President, Vice President, and a number of positions on the Board of Directors. If you are interested in running for any of these positions please send me an email and I will forward that information to the elections committee.

Tom Wallin, President

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A DAY AT THE COAST: SMOKIN' ON THE COLUMBIA

MAY 2, 2009 ASTORIA, OR.

For most of us who live here in the Pacific Northwest, a visit to the Oregon or Washington coast is a special treat. When you mix a trip to the coast and a BBQ contest, well now you are talkin' something really special! Such was the case with the one day event Smokin' on the Columbia in Astoria, OR. May 2nd. A full field of 25 BBQ teams and 16 Chili competitors converged on the tiny, unsuspecting coastal town just beginning to emerge from the cold winter. Our venue was a large parking lot just off the Columbia River and a short walk from the historic Pier 39, home of Rogue Public House which became our unofficial headquarters for the weekend. The local volunteers consistently remarked to us "we had no idea this event would be this big."

The BBQ field of 25 teams brought together a grand mix of long standing competitors, some new teams and some friends we hadn't seen in a while. Oregon, Washington and Canada were represented with Wayne Fettback and Mad Cow BBQ traveling the greatest distance with a strong second by Darel and Dona Martin of Piggy D's making the trip from Winthrop, WA. New teams, Two Boarders, Family Tradition, and Tastebud Tantalizers were making their debuts with the PNWBA. Dee Dee Antons returned to the BBQ circuit with her team, Smoke Show, and it was great to have Doug and Buddy Lowry and their team Okie Dokie Smokey back with us.

The weather was typical coastal with a heavy overcast and intermittent showers throughout the day. The sound of sea lions barking from the adjacent Pier 38, ships and barges passing by on the river, and the Saturday Trolley carrying its passengers along the track all added to the special

ambience while each team kept busy with their cooking schedule and vending BBQ treats to the appreciative public.

At the end of the day our Grand Champion, by a coin flip, was Tim King and Slabtown, with Lynnae Oxley and Sugar's BBQ as Reserve. Winners in each category were: Salmon – Second Church of Bringin' Pork to the People; Tri-Tip – Wolf Bone; Chicken – Smoke Show; Ribs- Piggy D's. A late afternoon squall tried to put a damper on the spirit of the day as four EZ ups were blown into oblivion. However, we were able to depart town with a promise that we would have a full contest in Astoria next year.

From all of us at the PNWBA, a special thanks go to Tom Rowe and Jimmy Griffin and their outstanding team of volunteers for putting on a great contest and being great hosts. We are already looking forward to next year.

THE LOCAL VOLUNTEERS CONSISTENTLY REMARKED TO US...

“WE HAD NO IDEA THIS EVENT WOULD BE THIS BIG.”

THEY ARE REALLY SMOKIN' ON THE PRAIRIES...

This summer, I had the great pleasure of taking my bbq judging show on the road... I had the opportunity to hit all the hot spots in central Canada! First up was Regina – home of the 2009 Pile of Bones Western Canadian BBQ Championships sponsored by the Regina Hotel Association. We had a good turnout for this second year event, 16 teams gathered at Rambler Park to compete for \$5000 in cash and some of the best looking bbq trophies I have ever seen. At the end of the day, it was Prairie Smoke & Spice a local team, that dominated and took home the GC ...but not without a fight! There were some really talented first time cooks and lots experienced cooks from as far away as Whistler & Langley to give Rob & his crew a run for their money including Morley & the Pigasus Crew from Calgary who left with the RC and the first place win for the chef's challenge category "Bunny". We certified a dozen or so judges and are looking forward to next year and watching this contest just get bigger and better.

A couple weeks later I found myself back in Saskatchewan, this time in Saskatoon – about 150 miles north of Regina to take part in the

Smoke on the Water contest. The cook-off was held at the brand new farmers' market building along the raging South Saskatchewan River. It is an awesome venue with every amenity imaginable. This first time contest brought 5 teams together including Diva Q, a fierce competitor from Barrie, Ontario. Once again Prairie Smoke & Spice took home the GC with Diva Q's Danielle Dimovski hot on his heels taking home the RC. It was a small but good looking group – we had a blast. It was a well organized contest with great prize money and the most civilized cooks' breakfast on the circuit – fresh eggs benny, hash browns and fresh fruit – giddeee up! That is a great way to start a bbq contest or just about any other day!

And last but not least, my most recent stop was in Morden, Manitoba. I flew into Winnipeg (the city was named after a game show for pirates apparently) and Perry had one of his lovely assistants pick me up and drive me south for about 90 minutes...just before you get to North Dakota turn left at the grain elevator – you can't miss it! We had a great weekend cooking and eating at the Corn & Apple Festival. There were 15 cooks competing in this first year event...on the line was an automatic invitation to the Jack . The competition was fierce and separating GC from RC was only 1 point. There was some

great BBQ turned in that day but at the end of it all Bad Azz a local Manitoba Team took home the invitation and a huge pile of BBQ bling. Prairie Smoke & Spice left with an RC and a super satisfied look on his face after what turned out to be an incredible season for that crew. Perry Hopkins and the team that put the cook-off together did a great job, we had a ton of fun and I can't wait to get back to the corn and apple festival next year.

As an event organizer, a BBQ judge and a competitor I get to participate in some pretty awesome events but it really is incredible to watch the PNWBA grow throughout Western Canada, they have been able to mentor new teams, train new judges and support new contests. I am encouraged by the number of new cooks that come out to every event to learn more about what we're doing, how were doing it and why were doing it...I am sure hoping one of them will figure it out pretty soon and let me know!

Thanks to all the talented cooks, event organizers and judges in the Canadian Prairies – I loved spending my summer with your guys and will look forward to seeing you all again in the spring.

Angie Quaale – PNWBA Head Judge
www.bbqonthebypass.com

AS AN EVENT ORGANIZER, A BBQ JUDGE AND A COMPETITOR I GET TO PARTICIPATE IN SOME PRETTY AWESOME EVENTS...

BUT IT REALLY IS INCREDIBLE TO WATCH THE PNWBA GROW THROUGHOUT WESTERN CANADA...

JUDGING AREA: A PLACE FOR JUDGES

CHRISTENE JAMES

I want to start out by thanking all of our head judges, certified BBQ judges, KCBS certified BBQ judges, table captains, and judging helpers this year. Without judges the cooks would have no one to cook for.

This leads to to remind judges how important it is that we have certified judges at our events. Cooks put alot of time, money and energy into cooking at these contests and we need experience certified judges, table captains and other helpers to make the contest happen.

I am putting a call out to all of our judges to sign up to evens as early as possible. And to remind judges that if you are signed up that we are depending on you to show up. If you realize you can't make it after you have signed up.. please send us an email or give us a call as soon as possible.

So, for next year if you are interested in signing up for an event go to our website forumn and let us know what events you would like to judge at for the year.

PNWBA certified judges get placed first so if you are a KCBS certified judge you might consider taking one of our classes. We are planning a class just for KCBS certified judges for next year to get PNWBA certified. This will be at a reduced rate so watch for it!

If you have been thinking about becoming a judge then this is the time to start thinking about it. Most of our judging classes are done at the beginning of the year. We need you!

To our experiened judges - we are currety looking for people who want to learn to be certified table captains or even head judges. You can contact me or Stacia Norris to discuss the opportunities available.

Again, thank you for volunteering and I hope to see you all out on the BBQ Trail.



THANK YOU TO JOHN WILLINGHAM

John Willingham from Nashville, TN, taught his Master BBQ Class in Aloha, OR, in **May 2009**.

Mr. Willingham is a BBQ Legend, having a long championship career on the competition circuit, which includes being Grand Champion multiple times at the American Royal and winning Memphis in May.

I would like to give John Willingham a big thank you for teaching those of us who attended his class at the Bales Thriftway in Aloha, Oregon.

John has a unique way of seasoning and marinating and he has opened my eyes with his methods to develop some new approaches and ideas to how I do my own seasoning and marinades. This has also helped me improve my success and also those who took the class. I also want to thank Cindy Hayter for bringing Mr. Willingham from down south to the Pacific Northwest for this class! A great job to all for a once-in-a-lifetime experience!

— Gary Herrera

Your Ideas and comments are important to us!
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PARTING IS SUCH SWEET SORROW... MANY THANKS TO TOM AND WAYNE

As we approach the end of the 2009 season we should tip our hats to the departing President and Vice President of this great organization.

The Pacific Northwest Barbecue Association owes a debt of gratitude to 2 people that have taken the time out of their lives to help promote barbecue in our region, and guide us to a very successful year with the most competitions ever!

Thank you President Tom Wallin and Vice President Wayne Fettback. Without your sacrifice of time, testing of patience and stamina many of the competitions in the Northwest would not be possible or would not have happened altogether.

It has been a tremendous year and the organization and its membership owes you a debt of gratitude. Cheers to you and may your fire never grow cold, (or below 200°F anyways.)



President Tom Wallin



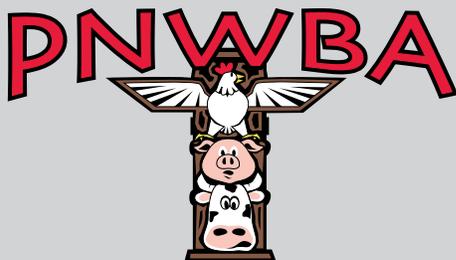
Vice President Wayne Fettback

ABOVE AND BEYOND... THANK YOU, DERRICK WILLIAMS!

The Board of Directors would like to acknowledge the outstanding contributions that Derrick Williams has performed.

Thank you Derrick for all your hard work at different events this year. Volunteering at Pikes Place, Paul Kirk class in Portland, Oregon Spring training, John Willingham class (including staying up all night to cook the hog), Aloha, Tigard balloon fest, Chehalis cooking class and most importantly the Oregon State fair!!!

Without your dedication and efforts, many of the events that we've all enjoyed would not have been possible without your participation.



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17TH ANNUAL BBQ ON THE BOW FESTIVAL—CANADA’S OLDEST BARBECUE COMPETITION AND THE ALBERTA CHAMPIONSHIPS

The weather was perfect as the sweet smell of smoke filled the air at the 17th Annual BBQ On The Bow Festival 2009, Canada’s Oldest Barbecue Competition and the Alberta Championships, held on Sept 5 & 6 in Calgary, Alberta, Canada at Eau Claire Festival Market Plaza in the heart of Calgary’s Downtown district.

It was a great battle for the 25 registered and championship teams making it through the two-day urban competition. On Sat, Sept 5, at the BBQ Sauce Competition sponsored by Canadian Club Whiskey and Chef’s Choice, anything goes sponsored by Barbecues Galore, 26 Judges of which included media, city and provincial officials, wine representatives and foodies selected the following winners in BBQ Sauce and Chef’s Choice. Team entries for chef’s choice were simply amazing this year and photo will be posted to our website.

The top 3 winners for the BBQ Sauce were:

1. The Pig Smokers, Nicole, Calgary
2. 3rd Degree Burns, Randy Bilozir, Calgary
3. Grillers In The Mist, Sean Lynn, Calgary

The top 3 winners for the Chef’s Choice were:

1. 3rd Degree Burns, Randy Bilozir, Calgary
2. Smokeback Mountain, Mike Strum, Calgary
3. House of Q, Brain Misko, Surrey, BC

The main day on Sun, Sept 6 opened with the spirit of the festival and the musical sounds of jazz and blues bands, Children Crafts Tent, General Store filled with BBQ Sauces, fresh corn, pesticide free tomatoes, spices and cookbooks for sale to the public. Other festival activities included competitors meat sampling booth, street vendors and arts displays, free cups of organic coffee and Holy Smoke BBQ concession.

Debra L. Wong, Executive Producer stated, “In an effort to support Alberta Producers celebrity chefs grilled up their favorite recipes in the BBQ On The Bow Kitchen. Some of the dishes are simply amazing and it’s a great way to promote our Producers and Chefs”.



Prairie Smoke & Spice Head Cook Rob Reinhardt (middle) and team.

The Sunday wrapped up with the tabulation of the four meats competition headed by Bryan Maloney, PNWBA Head Judge, his trusty judging team and 45 local Judges awarding the “The Alberta Championship”, Grand Champion Trophy and cash to Prairie Smoke n Spice, Rob and Jacy Reinhardt from Pilot Butte, Saskatchewan, Canada. They were also awarded the Dougall Trophy as the Top Canadian Team.

The Reserved Grand Champ winner went to Madcow Barbecue, Wayne and June Fettback from Langley, BC, Canada. Wayne and June were Grand Champs at BBQ On The Bow Festival in 2007 and 2008. Visit our website for the 2009 final results www.bbqonthebow.com

This year’s festival had amazingly wonderful warm weather and if you have ever been to Calgary you will understand how our weather can change from sun to snow at the drop of a hat. The 75 volunteers all looked great in their white t-shirts with the new blue and black BBQ On The Bow logo on the front with a trendy and fashionable tattoo designed heart on the back reflecting “we love festival two thousand and nine”.

We invite you all to join us in 2010 for the 18th Annual BBQ On The Bow Festival, Sept 4 & 5 in Calgary, Alberta, Canada.

www.bbqonthebow.com for information, youtube videos, photo gallery



PNWBA Board Member, Morley Hansen

