

MESSAGE FROM THE PRESIDENT

JANE BIEHL

Welcome to the start of the 2012 BBQ season!

I want to take this opportunity to thank our newest PNWBA Board Members, JD McGee, Mayben Amos and Saffron Hodgson and the Board Members newly re-elected or that are continuing their terms for stepping up to contribute their time and energy to our great organization. I truly consider it an honor and privilege to serve with all of you.

Since taking the office of the presidency just over a month ago, it has been a whirlwind of activity for so many here in the PNWBA. With our schedule starting earlier with the "NW Rib Rally" and "Winter Burn Off" events in January and talk of possible classes and more non competition events ending later in the year, it is pretty much a year round schedule we now find ourselves keeping.

Actually, the 2012 PNWBA season started months ago. Saffron our

events coordinator has been busy during the past few months talking with event organizers and getting sanctioning agreements filled out and ready for approval from our Board of Director's. We had events approved back in December and January and over the past three weeks, your BOD has approved sanctioning of over 24 events, all with Board Members as contacts and contracts signed. The Head Judges have met and signed up for all the events they will be responsible for. As all the applications and sanctions are approved the remainder of the events will be posted to our website.

We have multiple PNWBA events ranging from California, throughout Oregon and Washington, Montana and at least 8 events in Canada. Some are new, some are returning and some are reinvented events that promise a new twist on what we've seen before. We have also added more one day events this year to the calendar than we have had in the recent past.

Plans are well underway for improving both the look and functionality of both our website and forum. Our website is many times the first "face" that someone from outside of the PNWBA sees, so it is essential that it is both up to date and easy to navigate for members, potential members, event sponsors and organizers alike. It's also important that we provide our teams and judges a convenient and useful way to sign up for events, pay dues or check their membership dates. Plans are progressing to improve our membership database and our PNWBA scoring program.



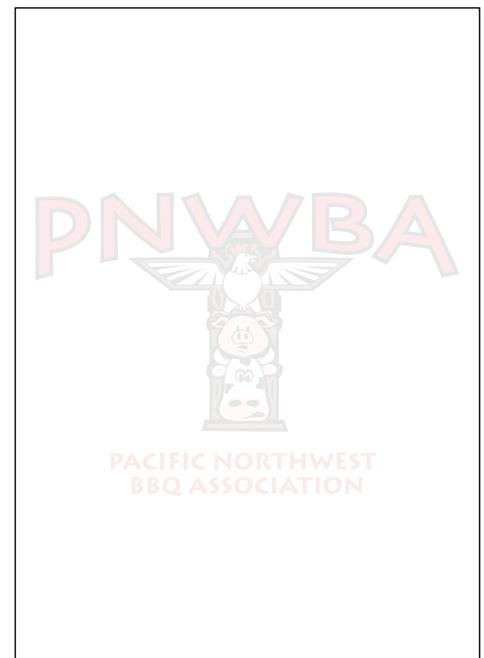
Our new President, Jane Biehl

We have a pretty full calendar with new places to travel and old friends to welcome back. 2012 has all the makings of a very fun filled year for all of us. Can't wait to get started and it will be a pleasure to meet up with all of you on the bbq trail.

Be Safe, Have Fun and ENJOY!

IN THIS ISSUE:

2012 COMPETITION SCHEDULE	2
MEET THE TEAM	2
MEMBER INTERVIEW: WINE COUNTRY "Q"	3
THE JACK	4
JUDGES CORNER	6
"WE NEED YOUR EMAIL ADDRESS"	6
BOARD MEETS ABOUT MEATY ISSUES	7
2011 AWARDS	7
BOARD OF DIRECTORS NOTICE	7
NEW COOKS RULES	8



PNWBA BOARD 2012

Jane Biehl

President
president@pnwba.com

Derrick Williams

Vice President
vicepres@pnwba.com
971-570-1405

Stacia Norris

Secretary
secretary@pnwba.com
253-722-6556

Kim Ostitis

Treasurer
treasurer@pnwba.com
206-229-7948

Saffron Hodgson

Event Coordinator
saffron@pnwba.com

Gregg Fujino

Member
gfujino@pnwba.com
503-777-2208

David Gassaway

Member
dgassaway@pnwba.com
406-270-8383

Ty Staley

Member
tstaley@pnwba.com
425-280-1887

JD McGee

Member
jdmcgee@pnwba.com
206-799-6903

Rob Reinhardt

Member
rreinhardt@pnwba.com
306-502-5360

Brian Moriarty

Member
bmoriarty@pnwba.com
206-617-6652

Rick Moy

Member
rmoy@pnwba.com
604-444-4872

Mayben Amos

Member
mamos@pnwba.com
604-535-0534

Angie Quaale

Member
aquaale@pnwba.com
604-728-0560

Bold indicates new board member

2012 CALENDAR OF EVENTS*

MARCH 24TH

NEW - The Big Red Barn Burner
Chilliwack, BC

NEW EVENT!

Pacific Northwest Whole Hog
Redmond WA

BBQ Judging & Cooking Class
Redmond WA

APRIL 15TH

Spring Training
Portland, OR

BBQ Judging & Cooking Class
Kent, WA

APRIL 28TH

Washington State Spring BBQ
Championship
Monroe, WA

BBQ Judging Class
Monroe, WA

MAY 5TH

BBQ Judging & Cooking Class
Yakima, WA

MAY 12TH NEW Event!

No Bull BBQ Championship
Morgan Hill, CA

MAY 19TH NEW Event!

Cloverdale Rodeo
Surrey, BC

BBQ Judging & Cooking Class
Cheney, WA

JUNE 2ND

BBQ Judging & Cooking Class
Stevensville, MT

JUNE 9TH

McKinley Springs
Prosser, WA

JUNE 16TH

OR State Championship
BBQ Competition
Aloha, OR

JUNE 23RD

BC Festival of Chili and BBQ
Langley, BC

NEW Event!

Battle of the Bones
Central Point, OR

NEW 1 Day Event!

TBC (Safeway)
MT Vernon, WA

JUNE 30TH NEW 1 Day Event!

Mill City BBQ Competition
Mill City, OR

JULY 7TH

Cascade Country Cookoff
Chehalis, WA

BBQ Judging & Cooking Class
Chehalis, WA

JULY 14TH

Cheney Jubilee
Cheney, WA

JULY 28TH

Toontown Smokedown
Saskatoon, SK

Thunder Mountain
BBQ Championship
Longview, WA

AUG 4TH

Canadian National BBQ Championship
Whistler, BC

Smokin' in the Root
Stevensville, MT

Molalla's Wild River BBQ
Molalla, OR

AUG 12TH NEW!

Yaquina Bay BBQ Championship
Newport, OR

Those Were the Days – Battle of the
BBQs
North Battleford, SK

AUG 18TH

IPA Brewers Challenge
Portland, OR

Way Out West
Stockton, CA

Stumptown BBQ Smoke Off
Whitefish, MT

SEPT 1ST

Juarez Canyon
Portland, OR

SEPT 8TH

Skewered Apple
Yakima, WA

SEPT 15TH

BBQ on the Bypass
Langley, BC

SEPT 22ND

Basin BBQ Bsh
Moses Lake, WA

OCT TBA

Safeway Breast Cancer Cookoff

*Events may be added or cancelled.

MEET THE TEAM:

TEAM: BIG DADDY'S FAMILY BBQ

MEMBERS: GINA & KEVIN SHIELDS

HOMETOWN: ENUMCLAW, WA

COMPETING SINCE: 2008

BEST FINISH: RESERVE GRAND CHAMPS,
THUNDER MTN, LONGVIEW, WA, 2011

WHEN NOT BBQING: KEVIN IS A UNION IRON
WORKER, FIELD SUPER AT APEX STEEL & GINA
IS IN CUSTOMER SERVICE AT SMITH BROS FARMS

COOK ON: SIX FOOT OFFSET SMOKER ON 14 FT
TRAILER, CUSTOM BUILT BY KEVIN

WHAT WE DON'T KNOW: "WE HAVE 7 CHILDREN
AND 2 GRANDCHILDREN. WE ENJOY CAMPING,
FISHING & HUNTING."



MEMBER INTERVIEW:

Wine Country Q, 2011 PNWBA Team Of The Year

Unless you've been hiding under a rock for the past couple of years, you certainly know about the dominance one PNWBA cook has had over BBQ competition in the Northwest. John "JD" McGee, first with his friend and partner Brian Moriarty teamed as Left Hand Smoke through the 2010 season and this last year with wife Rhana as Wine Country Q, has literally run away with the hardware. Two consecutive Jack draws, number one finisher in three of the four competition meat categories for our year... on and on. But forget about all of that and come with us for just a moment, back to Alki in Seattle for JD's first ever PNWBA competition. The master of the Weber was indeed there, back in 2008, as always, giving it his all and as always he finished... 28th, two 19ths and a 14th place for a total ranking of 23rd out of 38 teams on the day! I looked that up and immediately thought, "Hmmm maybe there IS hope even for me!" Can you imagine, JD taking a 28th place? When I asked him to look back on his first comp and inquired as to how he finished, "I wasn't last." is all he would volunteer.

Now that we know our friend is actually human, in a recent interview, the McGees sat down with this PNWBA rep to take a look at what it means to them to be the 2011 Team of the Year.

PNWBA: "You've been Team of the Year before. Did the 2011 season have any special meaning for you?"

WINE COUNTRY Q: JD: "Actually, it was VERY special because I got to travel with my wife, my best friend and that made all the difference. But we made lot of changes in the off-season to get ready." Rhana: "We wanted something different." JD: "So,

we completely reworked our rubs, our sauces our entire flavor profile." Rhana: "And with the exception of one change to our brisket, those carried us through the entire season." JD: "But when it comes to THIS season, who knows?"

PNWBA: "Rhana, is it true that when it comes to BBQ you have a nickname?"

WINE COUNTRY Q: Rhana (chuckling) "Yes. John calls me 'Tastebud'. But while it's true that I have a good palette, I've really been lucky too, in figuring out what will work." JD: "All I do is cook meat! She's now engineering every rub, every sauce. She's even prepping the ribs..." Rhana: "And Chicken!" JD: "Yep, she's doing the chicken, too as well as all of the boxes. When it comes to the final mixing and taste testing to make sure each sauce is just right for that meat. That's hers. She has the final say and she prepares all our final turn-ins and of course the presentations. I just cook." Rhana: "Wanna know my secret? I don't like any of it, any of the sauces and stuff used by so many successful teams... We make our own."

PNWBA: "JD, looking way back to where you started, what's the major difference between then and now?"

WINE COUNTRY Q: "I just forget about what we like. It's all about what the judges like. We know they want to see pretty boxes. I took a 'do not offend any judge' approach so I don't over smoke, over spice, or over sauce our meats. We use four different bullets because our flavor profiles require four different smoke woods. Back then I was cooking backyard BBQ... that I liked. Now, we're cooking for the judges."

PNWBA: "If you could change something in competition BBQ, outside of Wine Country Q what would that be?"

WINE COUNTRY Q: JD: "Leave the garnish in the garden where it belongs! It's a meat competition." Rhana: "For me, it would be allowing us to share our bbq with people who come to the competitions, especially when they pay to get in and there's not enough to go around or we can't sample because of local regulations. It's very frustrating to see people who would just love to have a little taste and we have to say 'No'."

PNWBA: To the two of you, thanks for such an inspiring year. Any final thoughts about this successful year and second Jack trip? And by the way, my fellow cooks would say I was remiss if I didn't ask you for one secret...just one. Pull the veil back on the inner sanctum of Wine Country Q and let us in on one closely held technique... would ya?

WINE COUNTRY Q: Rhana: "Well, I've got to say that the Jack is really special. It's THE event but it's really the journey you take through the year to get there, that's what makes it so special." JD: "And I suppose I'll close then by telling you that contrary to popular belief, we do NOT inject our brisket!" Rhana: "It's true!"



THE JACK

Often referred to as the super bowl of BBQ, the Jack Daniels World Championship Invitational Barbecue held each October in Lynchburg, Tennessee was host to six PNWBA teams in 2011. Some, were competing for the first time, some had visited the event before and some were veteran competitors on the world stage. All took different routes. Some took guests. Some visited friends or relatives there or along the way but all seem to carry unique and special memories back home with them from the highly coveted experience.

JD McGee remembers a special moment from this most recent "Jack", "The morning of the competition was clear, cold...and quiet...you could almost hear a pin drop at 5:00 am when I arrived on-site to fire up my bullets. It's an amazing feeling being by ourselves after we get the bullets fired

up and the first meats on, to be able to sit with a cuppa Joe for a few minutes in the quiet and reflect on how hard we worked...and how lucky we were to get the draw. Then...before you know it...crunch time and all hell breaks loose!"

Through draws and automatic seating, PNWBA sent some of our finest this past Fall. Most made what amounted to about a 5,000 mile drive to compete with the rest of the elite from across the continent and beyond. As always, northwestern teams had no reason to hang their heads when the counting was through. In fact, some scored top ten finishes or very close to it. To put rankings and placement in focus, consider that the legendary Myron Mixon of Jack's Old South finished 65th overall out of a field of 90 entrants. These may very well have been the best of the best!

The top finish in any of the four main categories for the PNWBA came for Rob Reinhardt and his Saskatchewan based team Prairie Smoke and Spice, as they earned a remarkable 2nd Place in Pork. If you stop to consider that, 2nd out of what amounts to the 90 hottest teams on the continent, should make any competitor's head spin. Right behind them was the 3rd place earned by James Jones of Smokey's BBQ from Snohomish in the Brisket category. Smokey's took a number of guests with them and also placed 6th in the Sauce competition. When asked about their memories, Suzanne Jones recalled having a great Lang pit placed at their disposal and two of their guests "Riding the pig." ...OK(!)

Rob Reinhardt reflected on what was important to him about this, his second Jack competition in a row, by remembering who was with him,



Angie, David and Rhana



Our friend Jack



Darel and Donna Martin

THE JACK – continued

“I was joined by the head cooks of three other Western teams – Justin Kylo from Smoke & Bones, Mike Cooper from Tailgaters BBQ, and Jim Beauchamp from Smokin’ Jim’s BBQ.” He kept himself out of the doghouse by also mentioning his wife Jacy by his side and added, “One special memory is cooking next to my best BBQ friends from Well Seasoned and Burnside BBQ, each headed by cooks who joined me at the Jack in 2010 and earned their own ticket in 2011.” That sponsorship tradition is also a growing trend among PNWBA teams at the Jack.

Scott Watters of the Klamath Falls team Fat Dads, is no stranger to large scale international competition. In 2009, his team competed at both the American Royal in Kansas City and the Jack. So, the 2011 Jack was a return engagement for them. In comparing the two events, Scott offered, “Both

contests are incredible experiences for completely different reasons.”

Angie Quaale, David Gassaway, Andrew Quaale and Kim Jewell made up the Well Seasoned & Canadian Q Crew. Angie and David had competed at the Jack before but for different teams and looking back this year, Angie summed the experienced up from her perspective. “From the time you hear your name called until the time you’re walking back to your seats with that bottle of victory Jack in your hands, high fiving everyone along the way, it’s like you’re floating. The feeling is surreal. Your entire BBQ family, for those few brief minutes, forget that they are your competition and genuinely cheer you on. They’re almost as thrilled for your call as you are.

That feeling right there is why we cook. It’s because of the people and whether

we are competing at the Jack or in small-town Canada, we continue to do it hoping we will hear our name called right after they call all of our friends!” They scored their highest in the “side” categories with a 3rd overall in Chef’s Choice and a 2nd in Home Cooking from the Heartland. She credits her clam chowder for her success.

Darel and Donna Martin of Piggy D’s earned their way to the 2011 Jack by taking Grand Champs of the Stevensville, Montana competition last year and then picked up a new pit on the way to the Jack.

All-in-all, the PNWBA teams continued to earn a great reputation for northwest smokers and several have their sights set on another go at it this Fall.

So, competition teams, mark your calendars for October 27, 2012 and get cooking!



9 o'clock somewhere!



Well Seasoned

JUDGES CORNER

Pork Perfection – Bert and Carolyn Adams, PNWBA Judges since 1998, KCBS Master Judges

(Editor's Note: Over the next four issues of "Drippings" we'll have an opportunity to hear "from the horse's mouth" in terms of what our experienced, skilled judges are looking for in the four competition meats. We know you'll discover good advice for both cooks and judges, alike. So, what better way to begin than with these two skilled pros discussing their favorite?)

When we view a pork entry for appearance judging, attention to detail is most important. Arrangement of meat with or without garnish, use of bark for contrast and skillful use of knives if used, are indicators of a cook's expertise. Whether sliced, chopped or pulled, judicious placement of selected portions should be a focal point for a pleasing visual effect. The degree of moistness is important to enhance eye appeal, but the later addition of sauce can be counter productive. The art of appearance preparation will be rewarded by an appreciative skilled judge.

Texture and tenderness are judged by the degree of perfection in cooking for the sample entry. Temperature and moistness greatly contribute to the mouth feel. The appropriate amount of doneness will result in a bite that is not dry and tough, nor mushy and without substance.

A warm, moist bite which is easily chewed with definitive pork character is a winner!

Taste is very subjective. Knowledge of flavor profiles and a willingness to successfully critique an entry's taste while respecting the cook's intention are paramount. A pleasant balance of meat flavor, smoke and spices is most desirable. "Sweet heat to the meat" is our mantra for pork. The initial rub and glazes used in the cooking can stimulate different taste receptors and create a delightful aroma to enhance the overall effect. Patience in judging taste is important as the flavor profile can change while evaluating a sample. Some after tastes can linger and be very delightful or unpleasant to the palate. An honest appraisal of a cook's entry should be substantiated with practice and training one's palate.



Pork Shoulder, before...



...and after!

WE NEED YOUR EMAIL ADDRESS!

The Association has a number of dead email addresses for our members and some have never supplied us with an address, at all. They ARE needed. Please be so kind as to send the following info to us as soon as you can. We very much appreciate it!

update@pnwba.com

Membership questions? Please email: **bbqjenny@yahoo.com**

PNWBA BOARD MEETS TO TACKLE SERIOUS BUSINESS (AND PORK COLLAR)

The new PNWBA 2012 Board of Directors for held their initial meeting Sat, March 3rd to start the ball rolling under the leadership of President Jane Biehl. Here's a brief synopsis.

- Worked a FULL day agenda from 9:00am to 6:00pm.
- Secretary Stacia Norris remarked, "Productivity and accomplishments" were the theme.
- New focus on sharing leadership through committees. President Jane explained, "The by laws require seven committees but we just put 14 in place. So, lots of members can be involved".
- Her goal? Collaborative leadership. She described an inclusive direction involving about as many members as are willing to dive in.
- Committees segregated into major functional divisions - Events & Activities, Communications & Outreach, Membership & Governance and Administration.
- Other topics included a discussion of pork collar. (Huh?) Stand by for more on that(?)
- Disqualifications and how to educate cooks on that topic. Committee work coming on that one.
- Webmaestro Bryan Lipsy updated massive changes coming into the Fall.
- Treasurer Kim Ostitis - work-over of association books almost complete.
- Lengthy discussion about costs, increased insurance costs, most every cost the Assoc. pays has increased if not doubled. Hence, the vote on dues increase.
- Applications for more Comps, except for 1-day, will halt April 2nd & focus will turn to 2013.
- New annual award, the Canadian Judge of the Year goes into effect in 2012..
- Date of the Annual PNWBA Meeting for 2012, Sat, Nov 3rd in Wash State.

More to come!

2011 AWARDS

PORK:

Wine Country "Q"

BRISKET:

Wine Country "Q"

CHICKEN:

Pit-n-Pit's BBQ Team

RIBS:

Wine Country "Q"

BEST NEW TEAM:

Pit-n-Pit's BBQ Team

MOST IMPROVED TEAM:

Maddog's

CANADIAN

TOTAL POINTS CHAMPION:

Lucky Barbecue

TOTAL POINTS CHAMPION:

Wine Country "Q"

JUDGE OF THE YEAR:

Bob Ferguson

CHARLIE JOHNSON AWARD:

Christene James

TEAM OF THE YEAR AWARD

- The Head Cook must be a PNWBA Member
- The Team must cook in at least 5 events
- T.o.t.Y. scores are the sum of each team's best 5 events

Wine Country "Q"

Official PNWBA Board Of Directors Notice

At the PNWBA Board of Directors meeting held in Marysville, WA, March 3rd, a discussion was held concerning membership dues. After receiving the financial report we learned that our PNWBA expenses including our event liability insurance, have increased. As we have grown, so have the costs required to keep up with that growth, such as equipment for new Head Judges needed to cover events, travel expenses for

classes and so on. The Board also reviewed future needed improvements to the association's website and database. It was determined that if the PNWBA is to continue at its current service level and beyond, an increase in dues was necessary. It was further researched that our dues haven't increased in well over 10 years and that they are the lowest of any major BBQ association.

After much discussion the Board set the dues from their current \$15 a year to \$25 with multiple year discounts making it just \$65 for 3 years and \$100 for 5 years. To allow time to notify the membership this increase will take effect May 1st.

You may join, renew or extend your membership at the old rate until April 30th.



NEW COOK'S RULES PROVIDE A LITTLE LIGHT SPRING READING FOR ALL

By **Stacia Norris**, PNWBA Head Judge

If you're a PNWBA cook, you know that as you enter the Cooks Meeting at an event, the Head Judge tries to stuff a copy of the Cooks Rules in your hand. And the usual answer we get back is, "No, thanks, I've already got a bunch of copies." Well, it turns out you don't have a copy of these. Until now. The Cooks Rules have been updated and will be in effect this season, so it's time to get reading.

Some reflect recent PNWBA changes (i.e., bylaws or judging element weighting). Some of the changes were made for points of clarification (yes, meat can be pre-trimmed). And several topics were added or expanded upon, to provide a better picture of our contests for folks new to competition BBQ.

To point out a few changes:

- Team responsibilities are better spelled out regarding requirements and preparedness for events, team cook site set-up, and use of protective barriers under pits to keep the ground clean.
- It's new! Shorts have been added to the list of clothing options required to be worn by all team members. Let there be legs!
- Safety/hygiene items make a stronger appearance, adding language regarding cook site arrangement, fire extinguisher requirements and hair restraints. The requirement for a sanitizing bleach bucket has been added to the rules.
- The description of the Site Inspection has been expanded to list everything that the Head Judge is looking at, from meat to bleach bucket.
- Newly added requirements: Each team must now present a digital meat thermometer as part of the inspection. Teams with incomplete/unsatisfactory inspections will not be issued turn-in boxes/bar codes at the Cooks Meeting until requirements have been met.
- The agenda format of a Cooks Meeting has been added, to show cooks exactly what information they receive at the meeting.

- The competition meats chart holds several changes. The most significant: Brisket! From this point forward, there ain't no such thing as "burnt ends of brisket". Any meat submitted in the box is now subject to evaluation and scoring by the judges. And included for the first time: "no corned beef". [sigh...]
- Other meat chart changes: Cornish game hens can be halves or parts, and there's a reference to a separate sausage handout.
- Reminders that criteria for one-day/special category contests will be available prior to that event's Cooks Meeting, on the flyer or our website. The same criteria will be presented to the judges for their use in evaluating the entries.
- Entry presentation issues were touched upon. Entries with meats submitted in multiple styles will have no more than three styles evaluated by judges. Language regarding sauce pooling has been made more specific. And in the realm of Never Allowed, wording addressing objectionable/dangerous items – servings of alcohol, fire elements, live animals – is now officially part of our Cooks Rules.
- The Rules now include a detailed breakdown of our scoring system, explaining the range of judges scores, the newly adopted element weighting system used by the computer scoring program, and the tie-breaking procedures used for meat categories and contest champion determination.
- The rules have been updated to reference the newly-adopted PNWBA Member Rules of Conduct; the complete text is now included in the Cooks Rules document.

Let see, what else? Well, because we are now a greener organization, references to Styrofoam boxes have been removed. And we have hopefully cleared up confusion from the dish wash graphic that teams need a commercial 3-basin kitchen sink to clean their cooking equipment (3 dishpans, bus tubs, etc., will do just fine.)

So, please get yourself a copy of the updated Cooks Rules to peruse, and be ready for your first contest this year!