

DRIPPINGS FROM THE PIT



THE OFFICIAL PACIFIC NORTHWEST BARBECUE ASSOCIATION MEMBER NEWSLETTER

APRIL 2013

MESSAGE FROM THE PRESIDENT – Jane Biehl

The 2013 PNWBA BBQ season is almost upon us and it promises to be another year full of activity. New events and returning contests are being added to our calendar on an almost daily basis. With offerings ranging from our regular 2-day cook-offs, a 2nd Feed the Troops celebration, three new 'lite cook' contests, and several opportunities in many locations for cooking and judging classes including demo classes. There is bound to be something for everyone interested in BBQ.



If you happened to have missed the Holiday Issue of the Drippings where for the first time ever, our election results were announced first. I would like to introduce to you the current members of the PNWBA Board. New officers are Tom Wallin, Vice-President and Pat Maddock, Secretary who join continuing officers, myself Jane Biehl, President and Kim Ositis, Treasurer. Our new Directors are Michael Eckert, Bryan Lipsy and Corree Schurman who join re-elected Directors, Gregg Fujino and Rob Reinhardt and continuing members Angie Quaale, Mayben Amos and Brian Moriarty. In addition the Board met in early January to appoint the two newest members as Directors, Jesse Henry and Greg Prado to

fill the one year term vacancies created by the election of Tom to VP and the resignation of Saffron Hodgson.

Thanks in part to our electronic elections held in December. The PNWBA officers and directors were able to meet earlier in the year than in recent memory. In January, both outgoing and incoming board members met as a workgroup for a full day session regarding strategic planning. Working together they were able to set extensive goals for our committees to address this year. That was followed the next day, by our in person board meeting where committee assignments were made, the current budget was approved, events were presented for sanctioning and board representations were determined.

Also, a very dedicated group of members met in early February, acting as a Presidential Advisory Group, they were tasked with documenting many of the procedures that the PNWBA has developed for both large and small jobs over the years. While many of our procedures have come from years of doing a task from each year to the next, not all are as well documented as our cooking rules and judging procedures. The volume of work that was generated is now being sent to the respective committees for approval, additions/corrections and adoption. They will then be placed into one document and updated when needed, by our Procedure committee. I can't thank this group enough for the time and expense they incurred while involved in this very important task.

Later in February, PNWBA Head Judges held an in person meeting joined by Kevin Legge from Canada, who will start his HJ training this season and Chris Kelly, a member of the Judging committee. Please see the Judges Corner for report of this meeting.

Many of our PNWBA committees are fully up and running with progress being made

that you may or may not have noticed. Have you recently checked out our website for current issues of our newsletter or been to the PNWBA Facebook page? Many exciting ideas are being implemented that will serve to strengthen our association, some actions will be less noticeable than others but no less important.

Our members have put in many, many hours in the name of the PNWBA during what was once considered our "off season". Whether it was providing a meal to the homeless in Portland, OR or feeding deploying troops from the JBLM in Washington, to documenting procedures or participating in committees, to working with contest organizers to schedule their events or taking on the task of reorganizing a PNWBA storage unit. To all those that gave of their time and energy during the off season, I thank you. To all that will go the extra mile during our competition season, I thank you. To those who haven't been able to be involved yet, I ask you . . . what can I put you down to do?

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MEET THE TEAM: BROWN CHICKEN BROWN COW (BC²)



Members: (L to R) Bill Hilbish, Greg Prado & Chris Patterson

Hometown: Coeur d'Alene, Idaho

Competing Since: 2010

When not BBQing: Chris is a technology pro (AKA - ski patrolman), Greg's a Realtor and guitarist (But don't ask him to sing!) and when Bill's not cooking, he's cooking. (Bill's a Chef!)

Cook on: A large offset trailer pit, Traegers, Kamado Joe & UDS.

What we don't know about BC²: "We're a competition BBQ team with a serious fly fishing habit. Native west slope cutthroat fear us!"

Don't Miss

KLA HA YA Spring Lite BBQ Cook Off

April 21st, Snohomish, WA

1-day competition featuring:
Pork Ribs, Chicken, Tri-tip & Sausage

See pnwba.com for registration & information

Help our
organizers plan
by registering
TODAY!

It's only \$75 !!!

**\$2,500
Prize Fund**



PACIFIC NORTHWEST
BBQ ASSOCIATION

DRIPPINGS FROM THE PIT

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2013 PNWBA SCHEDULE

MONTH	COMPETITION	LOCATION	DATE	PRIZES
April	Kla Ha Ya Spring Fest (<i>Lite Cook</i>)	Snohomish, WA	4/21/2013	\$2,500
	Washington State Spring BBQ Championship	Monroe, WA	4/27 - 4/28/2013	\$5,000
May	Cloverdale Rodeo Cowboy Cook-off	Cloverdale, BC	5/18 - 5/19/2013	\$10,000
June	BC Children's Hospital BBQ For Kids	Kelowna, BC	6/1 - 6/2/2013	\$5,000
	Pete's Fremont Fire Pit BBQ Cook-off (<i>Lite Cook</i>)	Seattle, WA	6/2/2013	\$TBA
	McKinley Springs BBQ	Prosser, WA	6/7 - 6/8/2013	\$7,000
	Canadian Festival of Chili and BBQ	Langley, BC	6/22 - 6/23/2013	\$15,000
	Bikes, Brews & BBQs (<i>Lite Cook</i>)	Coeur d'Alene, ID	6/29/2013	\$5,000
July	Cascade Country Cook-off	Chehalis, WA	7/6 - 7/7/2013	\$5,000
	1st Annual Drummond BBQ Cook-off	Drummond, MT	7/6 - 7/7/2013	\$6,500
	Cheney Jubilee	Cheney, WA	7/13 - 7/14/2013	\$5,000
	Smoke on the Highway (<i>Lite Cook</i>)	Abbotsford, BC	7/20/2013	\$5,000
	Molalla's Wild River BBQ Cook-off	Molalla, OR	7/20 - 7/21/2013	\$3,500
	Stumptown BBQ Smoke-off	Whitefish, MT	7/27 - 7/28/2013	\$TBA
	RockFest BBQ Cook-Off	Castle Rock, WA	7/27 - 7/28/2013	\$TBA
August	Smokin' in the Root	Stevensville, MT	8/2 - 8/3/2013	\$TBA
	Canadian National Championships	Whistler, BC	8/3 - 8/4/2013	\$TBA
	Toontown Smokedown	Saskatoon, SK	8/3 - 8/4/2013	\$5,000
	Fire it Up BBQ Cook-off	Florence, OR	8/10 - 8/11/2013	\$3,900
	Those Were The Days Festival	North Battleford, SK	8/10 - 8/11/2013	\$TBA
	Smokey Pt. BBQ Cook-off	Arlington, WA	8/16 - 8/17/2013	\$4,000
	IPA Brewers Challenge	Portland, OR	8/17 - 8/18/2013	\$TBA
	North Surrey Auto Mall Car B Que	Surrey, BC	8/25/2013	\$2,500
	Juarez Canyon	Oregon City, OR	8/30 - 8/31/2013	\$3,500
September	Tree Top Skewered Apple	Selah, WA	9/7 - 9/8/2013	\$TBA
	BBQ on the Bypass	Langley, BC	9/14 - 9/15/2013	\$5,000
	Basin BBQ Bash	Moses Lake, WA	9/21 - 9/22/2013	\$TBA
MONTH	BBQ COOKING CLASSES	LOCATION	DATE	
May	Pitmaster Class	Yakima, WA	05/04/2013	
	Pitmaster Class	Portland, OR	05/05/2013	
	Pitmaster Class	Cheney, WA	05/18/2013	
July	Pitmaster Class	Chehalis, WA	07/06/2013	
MONTH	JUDGING CLASSES	LOCATION	DATE	
May	Judging Class	Yakima, WA	05/04/2013	
	Judging Class	Portland, OR	05/05/2013	
	Judging Class	Cheney, WA	05/18/2013	
July	Judging Class	Chehalis, WA	07/06/2013	
August	Judging Class	Saskatoon, SK	08/02/2013	

Competition information subject to change without notice. Please check website for up to date information.

Dear PNWBA,

The **2nd Annual Big Red Barn Burner** is now in the books. Twenty Five teams came to Chilliwack BC to be part of this fantastic event. Four of those teams had never cooked before! BBQ in Canada is growing and we are SO pleased to see new teams coming out to learn and participate in our events. Big thanks go out to the teams that mentored the new cooks. You guys are great ambassadors for the BBQ community and our Association. Congratulations go to the Grand Champions, Sugars BBQ from Portland and Reserve Grand Champions from Regina, Saskatchewan - Prairie Smoke & Spice.

We had a great time. The sun was shining and although it was very cold overnight, it was dry and the weather was definitely on our side. There's nothing like a little Tim Horton's and fresh made pastries to take the morning chill off!

Johnston's Pork, a terrific sponsor, judged the Chef's Choice Farmers Sausage Battle and it was one tough contest. Top honors went to a local team cooking for the very first time, Grant & Lisa of "For The Love of Pit" who made Pit Baked Beans with Farmers Sausage and fresh Cheese Biscuits on their Weber Kettle. You know they will be back... one call is all it takes!

Thank you to all the teams that came out, the judges, our head judges Mayben & Jackie and to all the BBQ fans that came to check it out! We love having you here to play with us.

See you in Cloverdale!

Angie & David



Lynnae Oxley of Sugar's BBQ, Grand Champ at the recent Big Red Barn Burner in Chilliwack BC, created a lot of local smiles when she sampled her ribs to the grazing herd. Together with her team-mate Corrie Shurman, Sugars walked with not only GC but 6th in Pork, 2nd in Brisket, 3rd in Chicken and those Ribs took it all. – Photo by Chris Kelly

VOLUNTEERS FEED PORTLAND'S HOMELESS

Pictured are just some of the 25 or so PNWBA members and friends who turned out to feed the homeless of Portland, Saturday, December 15th. Behind the successful project were Dale Groetsma, Jesse Henry and many others. While not an official PNWBA event our members found financial and other support in places like Fred Meyer, Sysco, the Canby Bakery and others. In addition to a hot meal of ham, turkey, stuffing, gravy, veggies, pies and more, the group also distributed warm hats, gloves, sox and scarves as well as toiletry bags. At the end of the day dozens of to-go containers were delivered to a nearby homeless camp and more food was frozen and donated for future, weekly meals provided by the Bridge of Faith Ministries who partnered with the volunteers for this recent event.



– Photo by Rick Browne

PNWBA COMMITTEES

The first quarter of 2013 has been a busy one for PNWBA leadership, having held five Board meetings already and accomplishing a rather sizeable amount of work on behalf of the growing Association.

Of prime focus has been the committee structure, assignments and procedures guiding the day-to-day tasks of the PNWBA. Through Board actions, nine special committees became six and the **Public Affairs Committee**, under the chairmanship of Jesse Henry, took on two additional areas formerly, independent committees.

That group is working to determine how best to conduct media outreach in support of events, classes and other Association activities. They will also oversee the publishing of the quarterly newsletter and will take steps to further develop an active, multi-media advertising program for both the newsletter and website. They also absorb the operations of a key duty of the former Volunteer Committee, event Information Booths.

The **Events Committee**, under the leadership of chair Tom Wallin, has been way ahead of the usual pace for scheduling and sanctioning competition events. Additionally, through Board and Judges Committee actions, Board liaisons and Head Judges for each of the scheduled events are already assigned. Further development of the events continues into the competition season. Ten new or revised competitions are scheduled for this year!

Brian Moriarty's **Training Committee** not only has six cooking and judging classes scheduled for this season, they are looking to add more, especially in the realm of Demo style cooking classes beyond our standard full-day Pitmaster class. If you know of a good opportunity for Brian's trainers to offer such instruction, please contact him.

The **Judging Committee** held an in-place meeting and filled the day working on procedures and surveys and a myriad of other necessary progress. Christene James chairs that committee.

Board of Director's actions have already lead to one proposed Bylaws change for later this year and at this rate, there will probably be more. The **Bylaws Committee** is again in the capable hands of Stacia Norris.

Other committees at work on their various projects include the **Competition Rules Committee** under the leadership of Angie Quaale, the **Nominations Committee** chaired by Gregg Fujino who has a goal of recruiting throughout the year for the December elections and speaking of which, Tom Wallin chairs our **Election Committee** that is pledged to execute another successful electronic election in December.

Rob Reinhardt has an expanding crew on the **Website Committee** and they are hard after it. Changes you've noticed on our website are due to their efforts, both the on-going work of webmaster Bryan Lipsy and the input and fresh ideas of members like Chris Kelly. Rob's committee really has inherited "all things digital" and they have their fingers in new contract proposals for other software functions, as well. It looks like the new software for judging should be in place this season thanks to their efforts.

Christene James is chairing a **Membership Committee** this year focused on database management and recruitment. Corree Schurman has the **Finance Committee** that is working on issues such as management of our charitable contributions and so many other areas where finance comes into play. Thanks to Treasurer Kim Ositis and Vice President Tom Wallin, the Board approved an operations budget for 2013 at their first in-place meeting of the year.

Also that weekend, an extended effort of Strategic Planning came to fruition under committee chair Tom Wallin and much of the direction for this year's committees come from those efforts.

The last committee is **Procedures**, chaired by Frank Biehl. They find themselves the recipients, if you will, of the results of an intense month of work done by a group of members called upon by President Jane to help get the ball rolling in the realm of Association procedures.

A Presidential Advisory Group (PAG) was formed of 14 former, current and (likely) future leaders of the Association to work on a broad array of tasks our Association performs annually, periodically or often. Many of those who have been leading our organization for the last half a dozen years or more functioned as key players in the advisory group. Tom Wallin, Anthony and Christene James, Gregg Fujino and Kim Ositis, were joined by Frank Biehl, Diane, Mee, Mike Eckert, Corree Schurman, Mayben and Jackie Amos, Chris Kelly, Erik Lindeblom and others were invited. Pat Maddock chaired the group that in 26 days created more than 40 sets of task procedures as a start to help guide our committees through the work of the Association. Now, the President has taken many of those procedures, dispatched them to the committees to use, improve, perfect...whatever, on the way to creating a master Procedures Manual for the Association. So, Chairman Biehl's Procedures Committee, while being given a hand in getting the ball rolling, has really been handed a large and growing body of work to get their arms around, further develop and manage.

The only conclusion one could come to at the end of this first quarter of 2013 would be that a tremendous amount of work is well underway at the leadership end of our Association but that body of work is made up of a myriad of small tasks and that's where our committee chairs are asking for YOUR help. Contact any one of our chairs and offer to get involved and you can do so to a limited extent. Work a short term special project. Maybe you would like to staff the Information Booth at an event where you won't be competing or judging. Maybe you want to write an article for the newsletter. Perhaps you have a financial background. Small, doable tasks are available. Committees are in motion, members working together getting it done to improve who and what the PNWBA is and will be and it will be done even better with a bit of involvement from YOU. Call or email any of the chairs or any Board member for that matter and let them know you're interested in some limited involvement. You'll be happy you did. We would love to have your perspective, your opinion and your ideas!



PNWBA HISTORY

So, you've heard that the Pacific Northwest BBQ Association was born out of a bunch of chiliheads who not only liked to compete cooking chili but they enjoyed taking each other on in the smoke, too? Right?

Well, that's about it. You see back about 1987 the likes of Dave Veljacic from Burnaby BC and some statesiders like Nick Fadich, Lynn Brokaw, the Gross Brothers, Sgt Major Peach, Jim Erickson and Bob Lyon and a few others, were all heavily involved in the Washington State Chili Society, rooted in, of all places, Bellevue. They held events most every weekend through the summer season and to spice up a few of the Chili Comps they added some side events like Brisket or Ribs.

A couple of fellas named Stan Pitts and Jack Perrault got around to adopting a 55 gallon drum, vertically and you know what was born but Joe Whitefield stuck with his horizontally mounted 55 gal smoker which earned him a number of BBQ ribbons.

Other BBQ traditions got started in the Northwest, too but you had to fast forward to 1997 to see the legendary Beaver Castors being recognized as the only BBQ team in the nation who competed in the first ten consecutive American Royals, in Kansas City! By the way, that was also the year that our own Lynn Brokaw took Reserve Grand Champ at the Royal with a third in chicken and first in ribs. Rumor has it that she wouldn't let them put the trophy in the cargo bay of the airliner. So, they strapped the monster into the seat next to her on the way home to Sea-Tac. Now, I can't tell you if that's the God's honest truth or not. I suppose you'll just have to ask Lynn, the next time you see her.

Well, there's just a little more of our history for you. So, you can get a sense of where we've come from. Let's end this installment with a query. Back in the days when the PNWBA was affiliated with the KCBS there were a number of firsts. Who knows the answer to this one?

WHO WAS THE FIRST HEAD JUDGE IN THE PNWBA?



Many moons ago when the PNWBA was still affiliated with KCBS, the Columbia City Rib Sellathon was a big event for the Association. Head Judge was our very own Mr. Burt Adams (far right) and the winner was Bryan Koba (second from left). At the end of the day, the fellow who sold the most ribs that day? The legendary Jim Minion! (Not pictured, presumably because he was busy selling more ribs!)



Christine Maddock loads up Ed Sakai from Vitto Ferrara's pit during the March 28th Feed the Troops event in Steilacoom, WA. Nearly 25 PNWBA members cooked and fed the 170th Military Police Company from JBLM as they prepared to head back into "harm's way". Buffalo roasts, donated by Association member Buffalo Tom Epler along with Chili from Larry and BJ Mayer and Ken Peach added to the traditional BBQ fare.
 – Photo Erik Lindeblom



Anthony James (pictured) and Tom Wallin, instructed another Pitmaster class in Kent, WA March 24th. Here Anthony is discussing either garnish greenery or the new Washington Marijuana Law.



OK Boys and girls, let's all sing..."One of these things is not like the others..."



Organizer Dale Groetsema tends to the more important matters at the 3rd Annual NW Winter Blues Rib Rally, January 26th in Vancouver, WA. Jane Biehl led the judging team and of the 11 competing teams, Rusty's BBQ took top honors for Ribs and won the firefighter's award, while Lakehouse BBQ earned 1st place honors for Chicken.



Verl Green is congratulated by Heather Evans on his FIRST PLACE in Tri-Tip at the Oregon Spring Training event March 24th at the Woodstock Deli in Portland. Mr. "I normally bring up the rear" smoked all comers in this tough category. We knew you could do it Verl. Junior's Q, a team that believes in persistence! (By the way, according to Head Judge Jane Biehl, EVERYBODY WALKED!)

JUDGING AREA

JUDGES CORNER

The Head Judges had an active full day meeting in University Place WA on February 16. They usually meet in person at least once a year for training, to go over policies and procedures, review rules, and assign Head Judges to the year's event schedule. Your PNWBA Head Judges are: Christene James, Anthony James, Jane Biehl, Frank Biehl, Kim Ositis, Jenny Beesler, Jackie Amos, Mayben Amos, Stacia Norris, Angie Quaale, and Tom Wallin. All were in attendance at the meeting.

This year's meeting primarily focused on review and updating policies and procedures as well as rules review. The group broke out into smaller work groups to discuss and revise items such as Comment Cards, disqualification procedures, a Certified Table Captain Class, Cooks' Rules, Judge of the Year criteria, Cooks and Judges meeting agendas, general event procedures, recommendations for the Bylaws committee, and other important items. These meetings help make the events more streamlined and to maintain consistency by keeping all the Head Judges on the same page.

The Judging committee will be submitting several items for consideration for the Board to review, including their suggested recommendation for Cooks' Rules updates.

—Christene James & Frank Biehl



Stacia Norris teaches a big class of new judges in Kent last month. She and Kim Ositis and a bevy of assistants broke in 31 new BBQ judges.

JUDGES PERSPECTIVE

Editor's Note: I apparently said something "enthusiastic" about the Oregon gang being able to pull together their Spring Training event recently and when these two judges saw the remark, they felt compelled to share these thoughts with me. **Vicki and Paul Trampush** shared this and made the case quite well that we really aren't all that different in our love of BBQ, us cooks and judges, that is. I hope you enjoy, as I sure did.

From a judge's perspective:

While all the PNWBA teams are busy gearing up for this new season of BBQ competition, we, the judges are also getting ready. After a winter away from the pits, our heads swivel when we smell smoke. We salivate when we hear the word "rib", whether in reference to food or Adam... (this can be embarrassing!) Right now where we live, it is chick time but we are thinking "chicken", full grown, butchered and bbq'd with a nice glaze. With St. Paddy's celebrations in a few days, corned beef brisket is on sale everywhere – but we yearn for wonderful smoke ringed brisket. As the 4-H kids are getting their weaner pigs, we look at them and see piles of juicy pulled pork!!!

While the teams ready their gear, test their rubs and try new sauces, we are thinking about what "new" notes of spice or sauce we will be finding this season. We often recognize a theme in the popularity of certain flavor profiles. We, too, are preparing to hit the road, getting our ice chests out, charting mileage and hotel stays, as we decide which events to attend. We are also looking forward to catching up with all the good friends that BBQ has given us.

So bring it on! The advent of spring is making the ground around here thunder with the potential of new growth, just as the upcoming BBQ season is beginning to rattle a bit, and the smoke will soon fill the air with that indescribable deliciousness that only great BBQ can create! Competitors start your pits, drums, kettles and whatever else you cook on – these judges are ready!!!



Judges extraordinaire (and Really nice people!) Vicki and Paul Trampush.

PNWBA NEW COMPETITIONS

At a time when the Association is busier than ever before, more classes, more events, more non-competition events, more work ongoing by more involved members behind the scenes, a number of new competitions appear (as if by magic) on the calendar and few wonder how. Suffice it to say, it's a heck of a lot of work involving more than a handful of people but they're not about pointing at themselves and saying "Thank me for what I've done". They are, rather, in it to make it all happen for all of us to enjoy. And what makes that calendar bigger and better than ever before are the new events that seem to just pop up at this time of the year. Well, the 2013 season promises to be just about as busy as you might want it to be and maybe then some.

Our Events Committee Chair, Tom Wallin, (the key player among others, behind the bulging calendar) tells us, "These new events take the BBQ trail to new locations and have re-occurring themes of music, street fairs, car shows, and rodeos." The first new event is in the historic Western Washington town of Snohomish, well known for its antiques shops. As part of their annual Klä Ha Ya Spring Festival, they will be hosting a one-day "light cook-off" on April 21st. The street in front

of La Gourmet Depot will be shut down to allow teams to set up and show their talents. There will be a host of other events going on in town that weekend, including a chili cook-off the day before.

Another new one-day "light cook-off" happens on June 2nd in the colorful Seattle neighborhood of Fremont. This neighborhood is home to the Fremont Troll, statue of Russian leader Vladimir Lenin, and a wide variety of restaurants, brew pubs, and night clubs. The event is hosted by the owner of Roxy's Diner, the Back Door, and Pete's Fremont Fire Pit. Along with the BBQ competition, there will be public grilling demos presented by several PNWBA Pitmasters, live music throughout the day, and a variety of food related booths. The organizer is planning to have a whole hog demo either the morning of the event, or night before.

Not to be outdone, the folks in and around Coeur d'Alene, Idaho have entered the BBQ competition game, as well. Organizer Greg Prado says, "This is the predecessor event to a full two day comp for next year focused on getting the backyard BBQer up and into the competition game." So, this June 29th, they plan a one day event with \$5k in prize money, certainly attractive to well-established teams, as well, coupled with the annual beer fest,

live bands and motocross competition at the Kootenai County Fairgrounds. Nestled in the center of the cozy Pacific Northwest resort town of Coeur d'Alene, there are plenty of amenities, full services, restaurants hotels and beaches to enjoy while there. And if that isn't enough to motivate you to take the drive, available to teams will be showers, bathrooms, hot water and power for each pit area. That's the Coeur d'Alene Bikes, Brews & BBQ competition.

The weekend July 6th and 7th, takes the PNWBA to the rustic western Montana town of Drummond, located about a 40 min. drive east of Missoula, right along Interstate 90. Their town motto is that they are the home of "World Famous Bullshippers". This new

full 2-day competition will be held at the same time as their 71st Annual Drummond Kiwanis Rodeo, which is a PRCA Pro rodeo. They will also be hosting for the first time a car show in town. The rodeo brings a large number of people into town and will provide teams with a great opportunity to sell food to the public.

On the last weekend of July, the BBQ competition trail takes the PNWBA to Castle Rock, Washington and the BB Ranch. On the 27th and 28th the Ranch will host a new

2-day competition in conjunction with an event called Rockfest (live music). The organizer wants to make this an annual event and is already working on adding a motocross element for next year. The ranch is a "working ranch" and is discussing with us a special side category featuring meat grown on their land.

The community of Smokey Point, Washington, located a little north of Everett, will be the host of the last new event of the year. The event will be held on August 16th & 17th. Last year, the community held a one-day competition for locals to participate in, along with a craft fair. Several of our teams that live in that area participated in it. The event was a great success, both the BBQ and craft fair, so they decided to take it to the next level and have a fully sanctioned 2-day competition and grow the craft fair. If you are a Cabela's fan, their new store is located close to this event.

In Abbotsford, BC, Lepp Farm Market is hosting their first annual Smoke on the Highway, a one day event, with the help of the "Three Amigos": David McKay, Wayne Fettback, and Fred Roycroft. Smoke on the Highway will take place at Lepp Farm Market in



Lepp Farm in Abbotsford, B.C. welcomes BBQ teams July 20th.

—Continued page 10



PNWBA NEW COMPETITIONS –Continued

Abbotsford July 20th and competition categories will include: Chicken, Ribs, Tri-Tip and Corn. Lepp Farm Market's one-of-a-kind "farm to table" meat shop means the antibiotic and hormone free locally raised pork, chicken and beef come straight from their farm to their team of talented butchers. Packages of their quality meat will be available for teams to order for the competition.

With a prize purse of \$5000 and a \$100 entrance fee, spots in Smoke on the Highway are filling up quickly. David McKay says, "This is the kind of competition I love to do from year one and then watch grow." Proceeds from Smoke on the Highway will be donated to Matthew's House in Abbotsford, a home that will provide long and short term respite for children with severe disabilities and their families. To register and be a part of the first annual Smoke on the Highway, go to <http://smokeonthehighway.eventbrite.ca> and visit www.leppfarmmarket.com for more information.

Also under the flying Maple Leaf, for the first time, a full sanctioned 2 day BBQ contest & RibFest are coming together at the Cloverdale Rodeo & Country Fair May 18th and 19th. No, Cloverdale is not a new event to the PNWBA but there are significant changes this year.

\$10,000 in prize money is a great reason to attend but it's also a great weekend with fun & activity for the whole family. This year's event is in a brand new location to make room for the professional ribbers to vend their food. Prairie Smoke & Spice will be back to defend their title as Grand Champions from last year. The 125th annual Country Fair features more family-friendly entertainment than ever before. It's the Fraser Valley's largest Midway with tons of rides and games for all including an Extreme Sports Zone, Outdoor Entertainment Stage and interactive Kidz Zone. Registration is open now at www.canadaq.ca

We all know what a PNWBA BBQ competition is but what the heck is a RibFest? Organizer Angie Quaale explains, "Over and above the competition, there are 3 teams there VENDING to the public and competing in the RibFest component during the whole event, Friday through Monday for the "People's Choice" award and bragging rights. The 3 teams participating in this inaugural RibFest are Smoke and Bones BBQ, the Smokin' Babes and Prairie Smoke & Spice. These 3 teams participate in RibFest's all over Canada but this is the FIRST time there will be a RibFest attached to a fully sanctioned contest. The RibFest is a great opportunity for the public to eat award winning BBQ and not just rely on the teams sampling. This same format will be happening at the Toontown Smokedown in Saskatoon, Saskatchewan later this year."

And as for truly new events, Kelowna, BC is a great town for a BBQ! Warm weather, beaches, wineries and of course their world class hospitality! What more could a BBQ'er want?

Save On Foods, a fantastic super market in downtown Kelowna is playing host to the 1st BC Children's Hospital BBQ for Kids. Malcolm and his team at Save On along with a myriad of sponsors and some help from Martin & the Taboo BBQ Crew are bringing BBQ Back to the sunny Okanagan. All of the proceeds from this event will go back to support the BC Children's Hospital, which meets the needs of sick children across British Columbia. This promises to be a great weekend of barbecue, music and loads of family fun! The BC Children's Hospital BBQ for Kids is a 2-day fundraising event taking place at the Orchard Plaza in Kelowna, BC. Day 1, Saturday, is a mixed day that invites semi-pro and amateur chefs to work side by side. As wide open as the imagination permits. Categories include Best Burger, Best Sauce & Chef's Choice over and above the fully sanctioned competition taking place on Sunday.

Angie Quaale suggests, "If you plan to attend this contest, take a couple of extra days off if you can swing it. The area is nothing less than spectacular." The Okanagan is home to more than 120 world class wineries, beautiful beaches, clean campsites and great restaurants. Not that all us BBQ'ers think about is booze and food but you can also visit one of the areas fantastic micro-breweries or micro-distilleries. It is definitely an area worth spending some time in. Registration for this event is now open & all of the details are on their website at bbqforkids.ca

As of press time, that's 27 PNWBA sanctioned competitions over a 23 week span. WOW! –Tom Wallin