

## MESSAGE FROM THE PRESIDENT – Jane Biehl

Another barbecue season is fast upon us. Oh how I've missed the smell of wood smoke in the quiet of my early weekend mornings. Cooks have been practicing, practicing, practicing; developing that new flavor profile that will knock us all off our feet. Judges have been brushing up on the rules and looking forward to meeting up with old friends. The board, officers and committees have been doing their due diligence; clarifying procedures, lining up events, training new judges and cooks... It is time to move out of hibernation. Our season looks to be a fantastic one; the calendar is filling up.

While I have heard members lament that an old favorite event isn't on the schedule, let's not worry, some are yet to complete the sanctioning process. However, yes, some won't be there this year. Some of the organizers are taking a much needed and well deserved break and will be back bigger and better next year. Others it is just the sign of the economy. Like everything else, events have a cycle of life, and while some have come to an end others are being born.

There are a number of great new events. The Smokehouse Tour in North Plains, OR promises to be a fantastic one. As well as the Tour de Terrace BBQ Comp in Mountlake Terrace, WA and the Oak Harbor Pig Fest in Oak Harbor, WA. Also, some 1 day events have expanded to 2 day as Smoke on the Water in Coeur d'Alene, ID has.

While we are on this subject, let's never forget, that we need to do everything we can to make all our events a success. For the most part, sponsors put up monies for these events because they want to see, to smell, to learn about a great American tradition, real authentic barbecue.

We aren't the circus but we are the best show in town; and no one does it better. If there are sampling opportunities we need to make every effort to participate. If it's not 5 minutes before turn-in or you're not dealing with an impending crisis engage the public. In the long run they are the reason this event is happening.

Finally, on a very serious note, a great disaster has hit right here in the great northwest. You have seen the pictures and heard the stories of the Oso landslide. Like every community when those around us suffer we feel the need to ease their pain. The PNWBA has stepped up to the plate; our members have dedicated their time, energy and BBQ skills to the ongoing relief efforts. Please, make every effort to assist, either by an actual in person commitment or with a much needed donation. There is a PayPal link on our web site for you to do just that.

That is it for now; I hope to see you along the BBQ trail.

### PNWBA Board 2014

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### MEET THE TEAM: BARKING BOYS



**MEMBERS:** Greg Ewart and Mike Tuley along with Jan Laishley-Ewart, Ray Tyers and a few strays.  
**HOMETOWN:** North Vancouver, BC, Canada  
**COMPETING SINCE:** "Since we took Rockin' Ronnie Shewchuck's class in 2007."  
**BEST FINISH:** 3rd at the Cloverdale Rodeo in 2013. "We also won four out of five Chef Challenges in 2013."  
**WHEN NOT BBQING:** We ski, snowboard, golf and travel to experience different cultures and foods.  
**COOK ON:** WSMs  
**THEIR SIGNATURE:** See Photo!

## 2014 PNWBA SCHEDULE

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

MONTH	EVENT	LOCATION	DATE	PRIZES
May	Cloverdale Cowboy Cookoff	Cloverdale, BC	5/17/14 - 5/18/14	\$8,000
June	North Plains Smokehouse Summit	North Plains, OR	6/7/14 - 6/8/14	\$5,000
	McKinley Springs BBQ	Prosser, WA	6/13/14 - 6/14/14	\$8,000
	Canadian Festival of Chili & BBQ	Langley, BC	6/21/14 - 6/22/14	\$15,000
July	Freedom Fest BBQ	Dallas, OR	7/3/14 - 7/4/14	\$3,500
	Drummond BBQ Cookoff	Drummond, MT	7/5/14 - 7/6/14	\$6,500
	Cheney Jubilee	Cheney, WA	7/12/14 - 7/13/14	\$5,000
	Molalla's Wild River	Molalla, OR	7/19/14 - 7/20/14	\$5,000
	Smoke on the Highway (lite event)	Abbotsford, BC	7/26/14	\$5,000
	Tour de Terrace BBQ Comp	Mountlake Terrace, WA	7/26/14 - 7/27/14	\$5,000
August	Smokin' in the Root	Stevensville, MT	8/1/14 - 8/2/14	\$5,000
	Toontown Smokedown	Saskatoon, SK	8/2/14 - 8/3/14	\$5,000
	Canadian National Championships	Whistler, BC	8/2/14 - 8/3/14	\$8,500
	Those Were The Days BBQ Showdown	North Battleford, SK	8/9/14 - 8/10/14	\$5,000
	Oak Harbor Pig Fest	Oak Harbor, WA	8/9/14 - 8/10/14	\$6,000
	Portland Meadows BBQ	Portland, OR	8/16/14 - 8/17/14	\$5,000
	Grillin' for a Grand	Suquamish, WA	8/22/14 - 8/23/14	\$10,000
	Smoke on the Water	Coeur d'Alene, ID	8/23/14 - 8/24/14	\$5,000
	Showdown at Juarez Canyon	Oregon City, OR	8/30/14 - 8/31/14	\$5,000
September	Tree Top Skewered Apple	Selah, WA	9/6/14 - 9/7/14	\$25,000
	Fire It Up!	Florence, OR	9/20/14 - 9/21/14	\$4,625
	Safeway Breast Cancer Cookoff	Silver Firs, WA	10/4/14	GLORY ONLY!

MONTH	BBQ COOKING CLASSES	LOCATION	DATE
May	BBQ Pete's	Kent, WA	5/4/14
	Wren Pierson CC	Cheney, WA	5/31/14

MONTH	JUDGING CLASSES	LOCATION	DATE
May	CBJ Class	BBQ Pete's Kent, WA	5/4/14
	Certified Table Captain	BBQ Pete's Kent, WA	5/4/14
	CBJ Class	Wren Pierson CC - Cheney, WA	5/31/14

## THE REINHARDTS TAKE CHILLIWACK

March 29th and 30th, Chilliwack BC was the site of the Big Red Barn Burner, the first full competition of the new year for the PNWBA. Last year's RGC, Prairie Smoke and Spice, moved up to top honors among 26 teams this year while Lake House BBQ earned the RGC.



## PNWBA FEEDS DISASTER VICTIMS, VOLUNTEERS AND NEIGHBORS NEAR OSO, WA

April 13th and 19th PNWBA members headed toward the landslide disaster zone of Oso, Washington when local people and agencies called for our assistance. The Association had been volunteering to help out basically since day one but the word was that the feeding operations were more than well covered. Brian Lipsy got the call for an assistance to feed a contingent of National Guardsmen deployed to the disaster and we responded with some luscious brisket Bryan, Jason Baur, Paul Wenger and Vitto Farrara cooked at the military compound in Smokey Point. About the time that was coming together, the call came in for assistance to the Darrington Fire Department with their efforts to begin getting that impacted community back to some semblance of normalcy. Our folks rolled in Friday afternoon, cooked pork

overnight and fed some 400 local folks in a beautiful park setting in the little logging town that is still so heavily affected.

Our dear friends from the CASI Puget Pod joined us and produced some outstanding Chili that folks raved about and, as always, they just couldn't help enough. Lynne Brokaw, Larry Gholsten and his family and, of course, "Sarge" Ken Peach was along to guide the effort AND celebrate his 85th birthday with his good BBQ buddies and Chiliheads.

Thanks from the local folks seemed endless and yet we were face-to-face with people in the brother of one of the four victims still missing in the landslide.

We coordinated with the director of the local food bank who reported they've been swamped since the

event and we were able to donate a fair amount for them to disperse even further than we could.

Some 25 PNWBA judges, cooks and family members turned and make it a very, very successful day and a memorable Easter weekend.

Special thanks goes to our brothers at Operation BBQ Relief who funded our efforts with one grand and a LOT of meat! In addition, our own members hit the "DONATE" button on the PNWBA.com website for more than \$1,000, as well. Without actually spending any Association funds, we have monies and food to return and the Fire Department has already asked us to as they continue in their efforts to spread the "Thanks" and help get those communities back on the recovery road.



A kid with an ice cream cone. That pretty much says it all.



TJ, Gary, Gina and Diane gettin' messy.



Dan Gorton makes quick work of pullin' pork.



Don discovers Chris' true BBQ talent.



Christene guards the beans from a clearly depressed Rick.



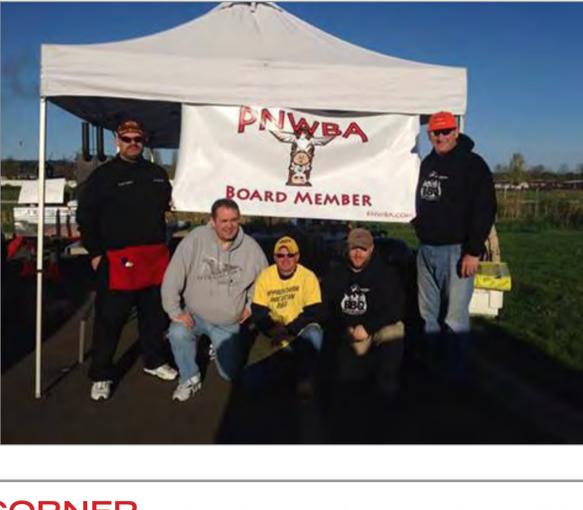
A prettier setting you just could nat find.



TJ and his buddy the Portly Pig in the heart of the service line.



## THE SMOKEY PT. BRISKET CREW



## JUDGES CORNER BY CHRISTENE JAMES, MBA, MASTER JUDGE & HEAD JUDGE

Howdy PNWBA!!

I'm am so happy to announce this year with Head three members who are training to become Head Judges. They are Steve Wilcox, TJ Lannon, and Mike Marcum.

They will be joining our great group of Head Judges: Stacia Norris, Christene James, Anthony James, Jenny Beesler, Kim Ositis, Mayben and Jackie Amos, Frank and Jane Biehl, Tom Wallin, and Anglie Quaal.

As you all know a Head Judge, is responsible for supervising judging at a contest but what you might not know is how much time and effort it takes on the part of the head judge to get ready and actually run the judging.

After a Head Judge is assigned to an event they start working with the board representative and contest organizer on the schedule for the event and to confirm rules for any extra categories. Approximately two months out from the event the Head Judge posts a call for judges on the forum and manages sign ups for judges, table captains, comments card signators, and food wranglers. To start this process, Head Judges use their experience and event history to get an approximate number of how many judges are needed; we encourage teams to sign up early to make this easier.

At least a week out from the event the Head judge must confirm with judges, work with the board representative and organizer to email teams, purchase supplies, confirm the team roster, and more.

Head Judges often have to arrive at the event venue on the Friday before the event to do site inspections early on the first day and stay on-site all day to do inspections, the cooks' and judges' meetings, organize the judging area, and much more. Head Judges work all day both days to manage the event for the teams and organizers.

So when you see a Head Judge at an event remember to say "Thank You". They work very hard for \$50 per event.

## IN MEMORIAM



Konrad Haskins

**Konrad Haskins**  
 You certainly could call him a Northwest BBQer, in fact, a legendary Northwest man of the smoke. He made his homes both close and far and for the last little while it was Arkansas but KONRAD HASKINS was no small presence on the NW BBQ scene, he and his competition Teddy Bear BBQ team. Not only a competitor, Konrad found his forte in teaching. He instructed hundreds of novice and advanced pitmasters. His school, the U.S. and you might be surprised at some of the remarkable names he did teach. He also instructed quite a number of us on the PNWBA competition trail today but he made his mark long before when he got the ball rolling around here for what we now call Feed the Troops and there was no doubt Konrad's favorites were the leathernecks. Ask any of the folks who cooked with him, you just wouldn't find a bigger smile on his face then when he was watching a soldier enjoy some steaming BBQ. Well, the old soldier has laid down his arms. His pit is at rest and many an outstanding BBQ cook will doff their caps the next time they fire up their grill, remembering a mentor, a friend and a good man. The PNWBA remembers Pitmaster Konrad Haskins.



Konrad with yet another call, McKinley Springs 2012.



The late Jon Lord (center)

## IN MEMORIAM

**Jon Lord**  
 The BBQ world lost another competitor and fine fellow recently at the passing of Canadian pitmaster Jon Lord. An active member of the PNWBA in it's early years, Jon remained a Board member of the BBQ on the Bow Society. The Society put on the long standing BBQ on the Bow competition which was, for a number of years, a PNWBA event. Jon was twice the Grand Champ of that event and he also earned his way to the Jack. Jon's presence will certainly be missed. As Wayne Fettback puts it, "Jon was one of the reasons I always liked to make the trip to Calgary."