

DRIPPINGS FROM THE PIT

PACIFIC NORTHWEST BARBECUE ASSOCIATION



SUMMER 2012

MESSAGE FROM THE PRESIDENT

JANE BIEHL

"Volunteer (volen-tir) n. One who enters into any service of his own free will." – Webster. My definition: One who generously gives of their time to make the PNWBA the best that it can be and to whom we are forever grateful.

The PNWBA is run by volunteers. People from all walks of life. We have administrators, blue collar workers, realtors, government employees, graphic artists and teachers just to name a few. Everyone with equal standing in our organization. Each bringing with them different skills and interests. From cooks to judges, to organizers and helpers, we are all involved in promoting BBQ to a wider audience at each and every competition.

Running for an elective office within the PNWBA is a big commitment of

time and effort. It's not the only option for those who wish to volunteer. There are many ways for you to share your time and skills to the association.

Located in this issue of the Drippings of the Pit, you will find a complete list of the PNWBA committees. Each one needs your time and valued input. Currently, we have seven Standing Committees and nine Special Committees from which to choose. With topics and issues as varied as the skills and interests of our members. You are bound to find at least one that sparks your interests. With the listing you will find the names and the contact information for each committee Chairperson. As well as a brief overview of the tasks before the committee and duties they are responsible for. I urge each and every one of you, our members, to take a look and see where you might want to help. I thank you in advance for your willingness to step up and volunteer. YOU make this association so great!

As I write this, our almost full calendar of competitions and classes is well under way. With 22 events currently listed on the calendar, there is bound to be something of interest for each and everyone. Our venues range from the vineyards of McKinley Springs, to the breathtaking views of Whistler, BC. From the big skies of Montana to the coastal locations of two new events in Newport and Florence, Oregon. Venues are not the only thing varied as we will have the opportunity to

try special categories ranging from Salmon to Chili to Anything in a Dutch Oven to Meatloaf with Jack Daniel's!

If it were possible I would attend every event on our schedule so I could stop by to say Hi to each and everyone but until I can be in 2 or 3 places at once that just will not happen. Along with my duties as a Head Judge, I have made a personal commitment to set up a PNWBA Information booth at the following events. McKinley Springs, OR State Championship, Battle of the Bones, Canyon Fireworks, Cascade Country, Fire It Up, Thunder Mountain, Molalla, Yaquina Bay, Brewers Challenge, Juarez Canyon and Skewered Apple. If I don't make it to you, please stop by the booth and say Hi. Take care and good luck out on the BBQ trail.



PNWBA President, Jane Biehl

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Bold indicates new board member

2012 CALENDAR OF EVENTS

(We make every effort to ensure accuracy.
However events may be subject to change).

| | | |
|---|------------------------|----------------------|
| BC FESTIVAL OF CHILI AND BBQ | JUNE 23 - 24, 2012 | LANGLEY, BC |
| BATTLE OF THE BONES | JUNE 23 - 24, 2012 | CENTRAL POINT, OR |
| JACKASS KICKIN' BBQ COOK-OFF | JUNE 29 - 30, 2012 | KELLOGG, ID |
| CANYON FIREWORKS BBQ COMPETITION | JULY 1, 2012 | MILL CITY, OR |
| CASCADE COUNTRY COOK-OFF | JULY 7 - 8, 2012 | CHEHALIS, WA |
| THREE RIVERS CASINO - FIRE IT UP | JULY 14, 2012 | FLORENCE, OR |
| CHENEY JUBILEE | JULY 14 - 15, 2012 | CHENEY, WA |
| THUNDER MOUNTAIN BBQ CHAMPIONSHIP | JULY 27 - 28, 2012 | LONGVIEW, WA |
| TOONTOWN SMOKEDOWN | JULY 28 - 29, 2012 | SASKATOON, SK |
| SMOKIN' IN THE ROOT | AUG. 3 - 4, 2012 | STEVENSVILLE, MT |
| CANADIAN NATIONAL CHAMPIONSHIP | AUG. 3 - 4, 2012 | WHISTLER, BC |
| MOLALLA'S WILD RIVER BBQ COMPETITION | AUG. 4 - 5 2012 | MOLALLA, OR |
| YAQUINA BAY BBQ CHAMPIONSHIP | AUG. 10 - 12 2012 | NEWPORT, OR |
| THOSE WERE THE DAYS BATTLE OF THE BBQS | AUG. 11 - 12, 2012 | NORTH BATTLEFORD, SK |
| CATTLEBOYZ & RYLIE'S GREAT CANADIAN COOKOFF | AUG. 11-12 2012 | OKOTOKS, AB |
| IPA BREWERS CHALLENGE & BBQ CHAMPIONSHIP | AUG. 17 - 18, 2012 | PORTLAND, OR |
| 4TH ANNUAL WAY OUT WEST BBQ CHAMPIONSHIP | AUG. 17 - 18, 2012 | STOCKTON, CA |
| STUMPTOWN BBQ SMOKE OFF | AUG. 18 - 19, 2012 | WHITEFISH, MT |
| SHOWDOWN IN JUAREZ CANYON | AUG. 31 - SEPT. 1 2012 | OREGON CITY, OR |
| TREE TOP SKEWERED APPLE BBQ CHAMPIONSHIP | SEPT. 8 - 9, 2012 | SELAH, WA |
| BBQ ON THE BYPASS | SEPT. 15 - 16, 2012 | LANGLEY, BC |
| BASIN BBQ BASH | SEPT. 22 - 23, 2012 | MOSES LAKE, WA |
| SAFEWAY BREAST CANCER COOKOFF | OCTOBER 6, 2012 | |

WE NEED YOUR EMAIL ADDRESS!

Please be so kind as to send your current contact info to us at:
update@pnwba.com

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

MEET THE TEAM:

Team: PORKAHOLICS

Members: Kevin and April Lunn.

Since they formed, two other teams have been offshoots: Helluva "Q" and Landshark BBQ

Hometown: Langley BC

Competing since: 2006

Best Finish: "Our very first. We took a 1st in Tri-tip at our very first comp! Really, our biggest win is the friends we have met and the laughs and stories we share at each competition."

When not BBQing: Kevin is an HVAC tech and April is retired from banking. (Now, a fighter, of sorts.)

Cook on: Four WSMs

What we don't know: "We got married in Vegas with Elvis. No. We really did."

And I told her right away, I love to cook. So, you can stay out of the kitchen unless you really wanna do the dishes." "So, for the past 20 years I've never cooked him a single meal!"



MEMBER INTERVIEW: Harry Soo, Slap Yo Daddy BBQ



We interviewed Wine Country Q, our reigning Team of the Year, in our last issue and we plan to interview a rookie cook before the year is up but we wondered what member we should turn to next to grab a few pearls of wisdom. With the increasing amount of travel and long-distance competing our members are doing, our thoughts turned to finding someone who could help us in terms of understanding what the various regional preferences might be that our folks would encounter, competing on the road. Who better than PNWBA member and Grand Champ of more contests than we could ever count, Mr. Harry Soo of Slap Yo Daddy BBQ?

That's what we set out to discuss with Harry but the poor guy is getting poked and prodded and asked and queried and harassed and bugged by anybody and everybody interested in competition BBQ. So, we realized that if he wasn't too talkative, it was understandable. Yet, if you really think about what Harry did share with us, there's lots to think about there.

One of the nice things is that we get to see Harry and compete head-to-head with him once or twice a year here in the PNWBA and he really enjoys our membership. Last year at Longview's

Thunder Mountain comp, he did very well, aside from a brisket and tinfoil incident which still haunts him. He took First in Pork and Second in Chicken. Not bad for cooking on loaned equipment with supplies out of a suitcase. Last we heard, he's planning to cook the Skewered Apple this Fall.

PNWBA: Harry, you've cooked most everywhere. What local flavor profile preferences have you learned?

Harry Soo: "These are generalizations but we've found we score better when we pay attention to these. Where I'm from in California, the CBJ's prefer a medium-sweet taste with strong flavors and they like it on the spicy side but in the Mid-West, they like their meats very sweet. Yet, comparatively bland."

PNWBA: What about the temptation to create a great product and deliver it no matter where you compete?

Harry Soo: "When in Rome."

PNWBA: Are these observations evergreen?

Harry Soo: "No, not at all. This sport is always changing and that makes it even more interesting. Like in KCBS back in 2008, for us, fruity sauces worked but not in 2009. We rework

our rub combinations and sauces all the time. We're always trying new things, new recipies."

PNWBA: Are there regional differences in terms of how much or how little to sauce, or perhaps in how much or how little to smoke?

Harry Soo: "To answer that I would have to take you back to my basic BBQ Philosophy which goes like this

1. BBQ is ready when it's ready (so don't hurry)
2. Less is more (less smoke, less rub, less add-ons)
3. Opening your smoker is BAD!
4. Too tender is GOOD!
5. Foiling is GOOD!
6. Grilling is NOT barbequing; BBQ is low-and-slow
7. Always have FUN when you BBQ even if results are otherwise! "

And with that and with our thanks, we decided to let the ever-on-the-go pitmaster take a break. Slap Yo Daddy is currently ranked 4th in the KCBS Team of the Year points chase. That's 4th out of more than 4,000 competing teams across the continent! Thanks Harry. Hope to see you soon.

ON THE ROAD AGAIN



The Jones on the Road – Smokey's BBQ



Tom Wallin in Las Vegas– Dances with Smoke



At The Ultimate BBQ Showdown in Wildomar, CA in April, Piggy D's picks up the first of several RGCs

More and more, members of the PNWBA appear to be waving our banner in far away places and doing it with some real success. Considering the price of gas, lodging and other costs to compete, along with a growing number of competitors on the BBQ trail, it can take a real commitment to leave the Northwest and go head-to-head with cooks from other regions who know their judge's preferences and enjoy all the resources of home. (You'll notice I have not mentioned the 100 degree PLUS weather in several of the Southwestern locales hosting events to date.)

Ellie Jones, of "Smokey's BBQ" was pretty sure her "Sweat was sweating" after one of many triple digit temperature visits in the midst of that family's three week competition trip, which included stops in San Diego, Las Vegas, Salt Lake City as well as Nebraska and New Mexico. (And we hear they have more planned.)

In addition to Smokey's, who have been all over the Southwest with strategic stops in places like Disneyland "supposedly" for the girls, a number of other PNWBA teams have also given notice that we're serious BBQ competitors up here in the great Northwest. None more

so than the husband and wife team of Darel and Donna Martin, namely "Piggy D's BBQ".

We've honestly lost track of everywhere the Winthrop, WA couple has competed this Spring but their impressive successes have included Reserve Grand Champions (RGC) at the KCBS event in Wildomar, CA just one week after Darel was ill at the Vegas Throwdown. Talk about a recovery! They went on to also earn RGC at the highly contested Arizona BBQ Festival in Scottsdale and back at Las Vegas again for the Sam's Club event where they were, once again, RGC!

"Whenever we travel we're always proud to let everyone know we're part of PNWBA." Says the retired Navy man. "Without a doubt, most of our cooking skills come from the PNWBA and our Northwest BBQ family," He added. "We just hope to do well and make PNWBA proud." To say the least! Darel and Donna also added a top ten finish at the Sam's Club event in New Mexico which qualified them for the national finals in Arkansas in October. We haven't even listed the top finishes they've earned in a variety of meats at a variety of events. An impressive travelling and competing season, indeed.

Other PNWBA teams that have been competing on the road outside of the Northwest this year include "Home on the Range", "Badbones BBQ", Reverend John's "Da Fat Boyz BBQ", the Canadian "Mad Cow Barbecue", Jerry Keane's "Duelin' J's Backyard BBQ", the husband and wife teams that make up both "C Dub's Corruption" and "Wine Country Q", and Dale Groetsema's "Leukemia Sucks, Too BBQ".

One of the single-most noteworthy wins among our long-distance competitors came at the hands of Tom Wallin's "Dances with Smoke" during the Academy of Country Music Awards Throwdown at Las Vegas' Mandalay Bay in March when the former PNWBA President beat all comers in the Brisket category taking First Place among more than 100 competition teams from across North America. Assisting Tom was "Bush Kitchen's" Saffron Hodgson and of course "Mrs. Dances with Smoke" Kay Wallin.

PNWBA competitors have travelled widely and certainly earned their share of respect throughout the Western U.S., this Spring and most expect that will continue nationwide before the year is up.

CARE AND USE OF YOUR DIGITAL THERMOMETER – MAYBEN AMOS

Editor's Note: With our latest rules changes requiring each team to be using a digital thermometer, we thought you might like to know a bit more about them. PNWBA Head Judge and Board Member Mayben Amos is not only a knowledgeable BBQ aficionado but a retired Microbiologist, as well. Here are his words to the wise on this topic.

USE

The wired Polder type thermometer is used for large cuts of meat. The probe must be inserted into the thickest portion. Avoid touching bone or large pieces of fat that will give incorrect readings. This probe is left in the meat throughout the cooking process and monitors the temperature from start to finish. The actual unit with display remains outside the cooker where it can be read.

The “pocket style” PROBE thermometer is used to check internal temperatures close to the end of the cooking process. It can be used for thick and thin pieces of meat. The slender probe can be inserted anywhere from ½ to 2 inches, or deeper on thick pieces. On a large piece of meat, readings in several areas should be taken to ensure doneness throughout. More inexpensive models may require leaving the probe in for 20 – 30 seconds to get an accurate reading. Watch the display until the reading is stable. An instant read Thermopen requires only 3 seconds for an accurate reading. When checking multiple items the probe **MUST** be wiped (sanitized) in between.

When cooking multiple pieces such as a number of chicken thighs, each piece should be checked and touching bone or large pieces of fat should also be avoided.

SANITIZATION

The wired Polder style probe only needs to be washed after it is removed from the cooked meat. Use hot soapy water on the probe only. Do not immerse the probe and wire in water. Use a damp rag to wipe the wire to remove smoke, grease etc.

Don't get water into the joint between the probe and the wire.

The probe of the pocket style must be sanitized before each insertion into the meat. If this isn't done, cross contamination can occur (live bacteria from an underdone piece of meat could be transferred to a cooked piece).



You can use hot soapy water to wash the probe, a sanitizing bleach solution (1 tablespoon bleach in 1 gallon of water), or commercial Probe Wipes (soaked in an antibacterial solution). The important factor is to sanitize it **EACH** time before checking a temperature.

CALIBRATION

A periodic check of the accuracy of the thermometer is important. There is no use dutifully checking the temperatures if the readings aren't accurate.

Check the low range with ice water – Fill a large glass with crushed ice, add tap water and stir well. Insert the probe at least 2 inches into the water and leave for 30 seconds. The reading should be 32 F (0 C).

The high range is checked by inserting the probe 2 inches in water, at a rolling boil, for 30 seconds. The reading should be 212 F (100 C).

Any reading over 2 degrees off indicates a calibration problem and the unit should be replaced, or recalibrated if that is possible. Some thermometers have an adjustment screw to reset the display to the correct value. Thermopens can be sent to Thermoworks for a complete recalibration and certification to exact standards.

JUDGES CORNER

'Now that's a good looking rib'.

– Bob Ferguson PNWBA 2011 Judge of the Year

But what does it take to make a judge classify those six portions (or more) in that way? I want to say because they are spare or baby-backs or short ribs, dry rubbed or evenly glazed, juicy or moist, darker or lighter in color, meaty or lean, or perfectly arranged in a competition box; I can pick 'that rib'! I have my preferences, but never when judging. The box is a package where a cook has done their best to challenge my attention, taste buds and palette. The combination of these attributes defines my appearance score(s). I do want to see both the top and the cut side of the ribs presented as that enhances my score selection.

I like to evaluate that rib from two separated bites and 'first' aroma that surrounds that rib outside the box. The 'heal' bite gives me the first evaluation of how well it is cooked. Did the meat leave the bone easy and clean? Did the bone dry up? Where is the rest of the meat now? Chewing that bite yields a partial texture/tenderness score and taste stimulus. The 'knuckle' bite delivers a second look at how well the total rib is cooked. Chewing this bite may reveal a confirmation or completely different aspect for my tenderness/texture evaluation and taste stimulus.




The tastes of your ribs are a source of great joy in judging (DUH). Why else would I 'follow that smoke where ever it might lead me'? From that first aroma to the second bite and chew, I try to understand how you great cooks put this package together. Do the spices enhance or dominate and wipeout the taste of that great pork? Is the added heat covering your secret selected flavors? Is the glaze too sweet or sour or fantastic? Is that smoke I taste or is it ALL I can taste? Is it juicy or too fatty?

Does it sound like a lot of 'if's'? That's what I call judging.

By the way, a great BIG THANKS! Please keep cooking and I will keep judging (The BBQ god's willin').





At her first meeting with the board, President Jane Biehl added to the association's standing committees to tackle anew, specific areas of focus, toward improving our growing organization. Most committees are chaired by board members and are open to any member. In fact, our leadership is now urging each of us to contact the chair of a committee and get involved. Nobody needs to be told what a powerful thing it is to have general members as active participants in association leadership and with that in mind, we are all urged to pick the area that interests us the most and send that email, today!

STANDING COMMITTEES

Bylaws

Stacia Norris, Chair
secretary@pnwba.com

This committee is responsible for maintaining the PNWBA Bylaws in accordance with IRS Section 501(c)(3) requirements. They recommend Bylaw updates for board review before they are forwarded to the membership for approval by majority vote.

Competition Rules

Stacia Norris, Chair
secretary@pnwba.com

The committee is responsible for creating competition rules that are fair, consistent, and promote the highest level of competitive sportsmanship. They continually evaluate the rules and make recommendations to the Board for any revisions that may be necessary to achieve the best possible PNWBA rules of competition.

Elections

Chair, vacant

This committee is responsible for administering a fair and accurate election of officers, board members, and other issues referred to the ballot from the board for voting by the membership.

Events

Saffron Hodgson, Chair
saffron@pnwba.com

The committee coordinates and manages the annual competition calendar.

Membership

Rick Moy, Chair
rmoy@pnwba.com

The committee is responsible for maintaining membership lists, external recruiting (i.e. seeking out new teams and judges), internal recruiting (i.e., contacting inactive members)

Nominations

Gregg Fujino, Chair
gfujino@pnwba.com

The committee is responsible for recruiting future officers and board members. Membership of the committee should be

regionally diverse to assure a broad survey of potential candidates.

Public Relations

Gregg Fujino, Chair
gfujino@pnwba.com

This committee is responsible for PNWBA event press releases. Follow up from PNWBA events such as competitions, cooking and judging classes, and new memberships which may require acknowledgement, thank you, and other information encouraging participation in future PNWBA events. They target information in a way that leads to articles in print, TV, radio, internet sites, or other media.

SPECIAL COMMITTEES

Judging

Christene James, Chair
deena7769@gmail.com

The committee is responsible for assignment of Head Judges to events. In conjunction with the Competition Rules Committee, review/recommend changes to rules. Determine the specific requirement and establish that all Head Judges have adequate equipment and supplies to properly run an event. Supervise requirement that all Head Judges have signed Head Judges Agreements. Recruit and train new Head Judges. Review / recommend changes to Judges ranks. Formulate strategies to deal with issues that arise at events.

Newsletter

Pat Maddock, Chair
patmaddock@cbbain.com

This committee is responsible for creating, producing and distributing the PNWBA newsletter to as many members as possible on a clear and regular distribution schedule.

Procedures

Frank Biehl, Chair
BiehlFrank@aol.com

The committee is responsible for getting all the PNWBA policies and procedures documented and available to share to those who ask.

Strategic Planning

Anthony James, Chair
ajames@pnwba.com

This committee is responsible for formulating long term goals and strategies (i.e., where do we want the PNWBA to be in a year, 5 years, ten). They also review and expand on new concepts like face the judges events.

Training/Classes

Stacia Norris, Chair
secretary@pnwba.com

This committee is responsible for the training calendar (cooking and judging + the increasing face the judge's events). They formalize course content; manage training course budgets, handouts and similar material.

Website

Rob Reinhardt, Chair
rreinhardt@pnwba.com

The committee is responsible for the ongoing maintenance and improvement of the PNWBA website.

Advertising

Tom Wallin, Chair
tkwallin@comcast.net

This committee is responsible for PNWBA branding through the sale of merchandise (aka "Swag") and advertizing.

Charitable Contributions

Brian Moriarty, Chair
bmoriarty@pnwba.com

The committee is responsible for PNWBA charitable contributions and the development of charitable events.

Volunteer

Stacia Norris, Chair
secretary@pnwba.com

The committee is responsible for examining possibilities for, increasing participation in, and establishing standards for volunteer functions that help the PNWBA. (Volunteer activities include: manning information booths, running hat & t-shirt sales, organizing events, being an event photographer, assisting in the judging area, helping with charity sampling.)

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JUDGES! Do you want to sign up to work at an event?

The way your head judge wants to hear from you is by you signing up at www.PNWBA.com in the Forum on the JUDGES CALL page.