

CALIFORNIA BBQ ASSOCIATION

Smokin' Times

Official newsletter of the

CBBQA

OUR MISSION

The mission of the California Barbecue Association is to teach, enjoy, preserve, and promote barbecue as a true American food. To help various children's charities in California by conducting barbecue events throughout the state of California.

CBBQA.ORG

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Smithfield Takes the Lead:

King of the Smoker to Evolve Into 2019 Smokin' with Smithfield National Championship

All photos courtesy of Big Poppa's Smokers



The Smithfield King of the Smoker Grand Champion; Getting' Basted

December 1st was the 7th and final installment of the Smithfield King of the Smoker contest. For the past seven years, premier BBQ teams from across the nation have converged on the Palm Springs area in Southern California to compete in the most coveted contest in America. The Smithfield King of the Smoker event has always been held at top level resorts at no cost to the teams outside of travel expenses.

While the main focus has always been on the top 24 teams in the nation competing for the title of "King of the Smoker" — the Smithfield King of the Smoker competition has always been a fundraiser for the Casey Lee Ball (CLB) Foundation for Pediatric Kidney Disease research. Over 900 BBQ aficionados were in attendance, and 100% of proceeds from the ticket, food, raffle, and merchandise sales went directly to the charity. Legal and administrative fees for the Casey Lee Ball Foundation are also done pro bono; allowing every



The Smithfield King of the Smoker Reserve Grand Champion and 1st place pork; One2BBQ



The Smithfield King of the Smoker 1st place chicken; Shiggin & Grinnin

dollar donated to go directly to the cause.

Throughout the weekend, the theme was "doing good through BBQ" - nearly \$200,000 was raised for the Casey Lee Ball Foundation from on site and generous outside donations, bringing the total to over \$12,000,000 since the inception of the CLB Foundation. In addition to the funds raised during the Smithfield King of the Smoker event, an additional \$30,000 was given to select children's charities across the nation through the Big Poppa Smokers Cooking for Kids Program. "I am proud to say that the Smithfield King of the Smoker is proof that a lot of good that can happen through the shared love of BBQ," said Event Coordinator, Jessie Corbin.

As in the past, attendees were treated to special presentations and cooking demos by the competing teams. Many pit masters such as Ernest Servantes from Burnt Bean Co, and Chris Lilly from Big Bob Gibson's Bar-B-Que fame shared their BBQ tips & tricks with fans. Teams were treated to a weekend of beautiful California sunshine at the fabulous Miramonte Resort & Spa along with several hosted dinners. At the end of the long weekend, Brad Leighninger and his team Gettin' Basted won the Grand Championship and title of "King of the Smoker" taking home the \$11,000 grand prize, while Steve Hayden from One2BBQ came in as Reserve Champion for \$9,500.

"We are sorry to see the King of the Smoker end," said KOS Event Creator & Producer, Sterling Ball of Big Poppa Smokers.



The Smithfield King of the Smoker 1st place brisket; Cool Smoke

ers, "but I am excited to announce that we are working with Smithfield and their amazing BBQ Council by creating The Smokin' with Smithfield National Barbecue Championship in New Orleans - our main goal is to bring together and unite all the sanctioning bodies for a unique event."

The Smokin' with Smithfield National Barbecue Championship is a year-long points chase which has already started as of 09/01/18. It will be open to all cooks in KCBS, IBCA, and FBA (with more sanctioning bodies expected to join in). At the end of the race on 8/31/2019, the top 24 teams from the points race will be invited to cook at the main event on 11/14/19 to 11/17/19 in New Orleans.

"Smithfield has invested in the sport of competition barbecue for more than five years, and we are beyond thrilled to continue doing so in 2019 with the launch of the Smokin' With Smithfield National Barbecue Championship," said Emily De-twiler, director of fresh pork marketing for Smithfield Foods. "Through our commitment to the sport and our close relation-



The Smithfield King of the Smoker 1st place ribs; Buckshot BBQ - TX

ships with competition cooks, we discovered there is no unified national barbecue championship recognizing the top cook team across all major sanctioning bodies. Our goal is to inspire seasoned pitmasters to keep competing — as well as encourage rookie pitmasters to become the future of the sport — and we couldn't be more excited for this year ahead!"

For cooks who want to register, they can visit <http://www.smokinwith-smithfield.com/national-bbq-championship> for more information, or email bbq@smithfield.com. Registration is free, and it gives teams the possibility of competing in a national competition with a prize purse of \$50,000. Hope to see you all in New Orleans!

2018 CBBQA ToY Standings As Of 11-4-2018

- 1) Big Poppa Smokers
- 2) Ridge Route Boys BBQ
- 3) Simply Marvelous BBQ
- 4) Burnin And Lootin
- 5) Sharpe Gourmet Cooking Wood
- 6) Son of Smoke
- 7) Lady Of Q
- 8) 7-8-9 BBQ
- 9) Rooftop BBQ
- 10) Old Town Franklin BBQ