

Join the NBBQA in Kansas City this April

Exciting details of the **NBBQA Conference and BBQ Bash** are being announced and both events promise tons of education, networking and, of course, great food to enjoy with your peers.

You can see some of the recently announced programming on this page. Make sure to also visit the conference website at www.nbbqaconference.com for up-to-date information on the April 3-5 industry conference and the April 6 BBQ Bash public day. There's lots more exciting news that is going to be announced soon so stay tuned.

This year there's a renewed focus on the "Business of BBQ" at the conference. One-hundred percent of the speakers are business orientated, including some who are sharing their expertise from outside the BBQ and grilling industry. The topics take an in-depth look at the core skills needed for success in the BBQ industry. We've been planning the



Kansas City conference with the goal of really digging into the nitty gritty of what it takes to thrive in business.

The conference will also include lots of fun activities, like nightly happy hours, networking events and more ways to enjoy the company of peers. At the BBQ Bash on April 6, the public will be on-hand to sample food, learn about BBQ from an enthusiast angle and cheer on teams competing for grilling glory in the State of Origin competition.

Get your tickets now to join us in Kansas City!

Saffron
Saffron Hodgson
 Acting Executive Director

CONFERENCE

April 3-5, 2019
#BUSINESSOFFBBQ

(Highlights of the 2019 NBBQA Conference. More to be announced soon.)

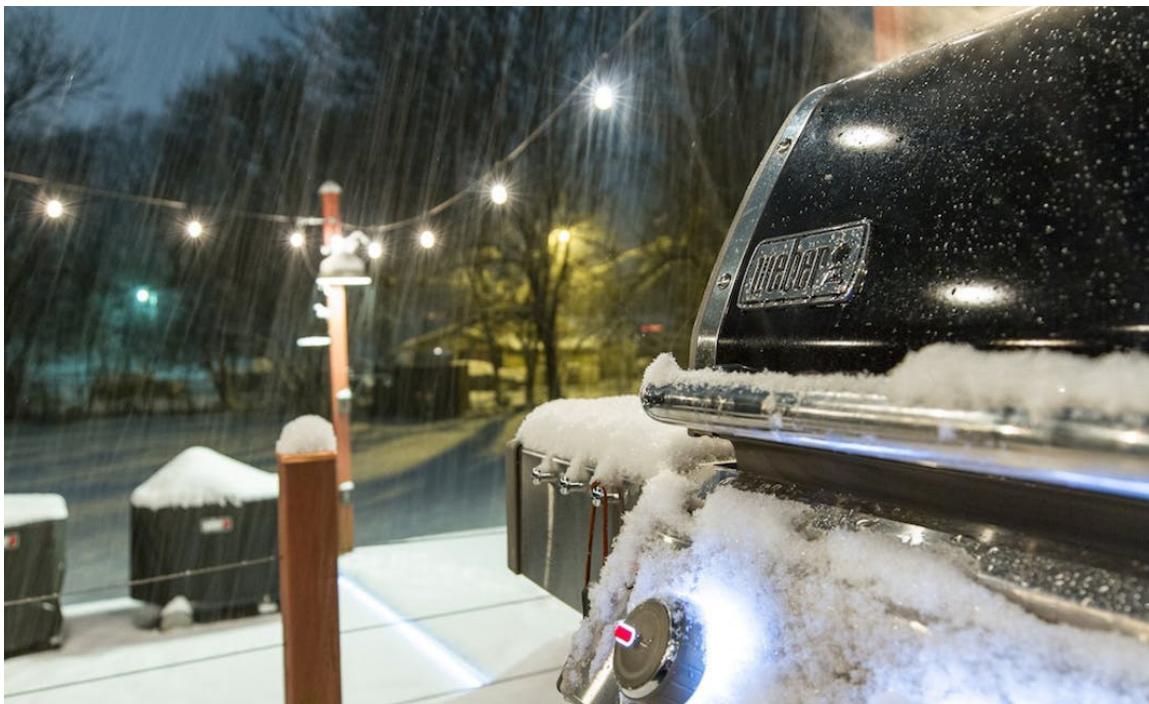
- **BBQ Bus Tours** — Three bus tours will take attendees to local BBQ spots.
- **Happy Hours** — Nightly themed happy hours will give you a chance to connect with NBBQA members.
- **Meet the Masters** — The lunch session has the theme "Keeping it Real." BBQ masters and up-and-comers will have the spotlight for three hours of discussion and mingling. Moderated by Myron Mixon.
- **Night of Fire** — On Friday evening the fires will burn bright as we showcase Kansas City.
- **Awards of Excellence** — Sit-down dinner banquet to celebrate the best in BBQ in numerous categories.
- **Culinary Fight Club** — Touring indoor cooking competition series where all money goes to charity. Open to the public.

BBQ BASH

April 6, 2019
#IAMBBQ

(Highlights of the 2019 NBBQA BBQ Bash. More to be announced soon.)

- **Presentations** — Demonstrations and other educational programming will take place with enthusiasts in mind.
- **BBQ Busking** — Businesses and personalities will present their products or topics on a smaller stage.
- **SCA competition** — Along with the annual Rhinestone Cowboy Steak Cookoff on Friday during the conference, there will be another SCA event on Saturday with two auxiliary categories.
- **State of Origin competition** — Teams will cook up food based on the regions that they are from in the State of Origin division. Brands and their ambassadors can enter the Brands division.
- **People's Choice judging** — The public will get a chance to vote for their favorite regional bites after sampling all the food from the State of Origin competition.



NEITHER SNOW NOR RAIN: Rain, wind and snow aren't enough to keep "365 Grillers" indoors. Ten percent of grill owners in North America continue to cook outdoors, even when the temperature drops under freezing, according to a Weber Grillwatch survey.

Photo by Weber Grills

COOKING IN COLD WEATHER

By Stover E. Harger III
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Just like the Postal Service, "neither snow nor rain..." is enough to stop a dedicated live-fire cook.

A little over half of grill owners in America grill throughout the year, with 10 percent saying they continue to cook outdoors even when the temperature is below freezing, according to a Weber Grillwatch survey.

There are particular challenges to cooking outside in inclement weather. For one, you'll be battling a lower-than-usual cooking temperature. Another difficulty in such conditions is wind, which can further throw your consistency off.

Despite the challenges, firing up a cooker in the cold doesn't have to be difficult as long as you pay attention to the impacts the weather has on your temperatures, amount of fuel and cooking time. All of these factors will have an impact on your cook.

"Whether you are using gas, charcoal, or pellets, in inclement weather you need to be sure to preheat your cooker until the metal is too hot to touch and you need more fuel to heat the air and the walls of the cooking chamber initially and throughout the whole cook," wrote Meathead Goldwyn on www.amazingribs.com. "Also, because the combustion process needs

"One trick is to position the grill perpendicular to the wind. This will help control the temperature inside the grill even throughout gusty cooking hours."

oxygen, it sucks in cold air and that can further reduce the oven temp. Meanwhile, moisture from the meat and water pans condenses on the interior like fog on the bathroom mirror further cooling the metal."

On his website, Meathead explains how thin-walled metal cookers will need more fuel to get your food done by dinner. With insulation, whether purchased or made yourself, it'll take more time to get the device up to the target temperature, however maintaining it will be much easier.

Along with cold weather grill "jackets" that are sold by Weber and other companies, cooks can create their own DIY insulation and wind shields. Welding blankets work for many, as does a wrap of hot water heater insulation around the cooking

chamber.

"If there's room, try putting bricks in the cooking chamber to absorb and radiate heat," Meathead wrote.

For "365 grillers," Weber's Kevin Kolman recommends a number of tips on Weber's website, including some important safety concerns. Don't be tempted to move your grill inside or under an overhang, for example. Keep the grill at least two feet away from all combustible materials and always in a well-ventilated area, he said.

Having some extra fuel handy is always a good idea, especially in the winter when it will surely take more than in warmer months. And though it's a good idea always to keep the lid closed on your cooker unless it's necessary to open, peeking inside too much when it's cool outside will make your cooking time go up and up.

"One trick is to position the grill perpendicular to the wind. This will help control the temperature inside the grill even throughout gusty cooking hours," Kevin Kolman wrote.

Sometimes winter weather has its advantages. Traeger Grills states on its website that cold smoking is easier when it's colder outside because the low outside temperature helps keep the inside cool while still allowing smoke to flavor your food.

It was below freezing recently when The BBQ Central Show host Greg Rempe decided to smoke some food. He said the



IT'S COLD OUTSIDE:

If you plan ahead and understand your cooker, and how it reacts to different conditions, grilling outdoors when it's cold can be a joyful experience.

Photo by Jon Solberg,
www.instagram.com/js00

COLD: KEEP TRACK OF FUEL

weather didn't dissuade him from stepping outside to fire up some smoke-roasted wings – a favorite cold day meal for him.

"It was a balmy 28 degrees in Cleveland that day," Greg Rempe joked.

Over the years adapting and growing as a BBQ cook, Greg has learned to change his techniques depending on the weather.

"There were a number of times when I had originally started getting into the BBQ scene where in the colder months I was not accounting for (adding more fuel)," Greg Rempe said. "I would either run out

of fuel or when I went to check the water pan, I would take the door off the Weber Smokey Mountain, look down at the coal bed and realize I better get some handfuls of charcoal in there or otherwise the fire was going to go out pretty quickly."

Now, he's ready no matter how low the temperature gets.

"If you make the appropriate plans, you can pretty much cook in any weather you want to as long as you want to suffer through it," Greg said. "For us (BBQ aficionados) it's always 24/7, 365 if we could."

SIG CONTENT

Special Interest Group conference calls take place each Wednesday at 10 a.m. (CST).

Newsletters come out every week.



Culinary: SIG CALL, "How To Use Your Business to Do Good," featuring Deb Conwell, Joe Bosco BBQ. **Feb. 6**



Marketing: SIG NEWSLETTER, Working With Designers to Improve the Branding Process. **Feb. 6**



Events: SIG CALL, "Covering An Event With Social Media Content," featuring Yoni Levin from the Best BBQ Show. **Feb. 27**



Competition: SIG NEWSLETTER, All About the New KCBS Worlds competition in 2019. **Feb. 20**



Enthusiast: SIG NEWSLETTER, Making Do-It-Yourself Backyard BBQ Pits and unique cookers. **April 3**

NBBQA MEMBER VOICES



Darren Warth,
Smokey D's BBQ

"You will hear everyone talk about taste because it is worth more in scoring. Where I see people fail most often is their ribs aren't tender enough, or they are a little too tender. I'm very meticulous about what meat goes in the box."



Jimmy Shotwell,
Memphis BBQ Supply

"Beware of bare-bones, entry-level gas grills with less than a 90-day warranty. Typically, there will be rust issues and broken burners. Some of the higher-end to mid-grade grills carry ten-plus year warranties."



Tate Corliss,
Raider Red Meats

Remember, fat on the inside is good. Inter-muscular fat will break down and make your end product juicy and flavorful. Another indicator is the maturity of the animal. Is it in its natural prime?"



Craig Orrison,
The Shed Saucery

"Research and Development examine methods to improve existing products and procedures. Have an agreement in place before R&D begins testing your recipe process. If you skip a protective agreement, you could run the risk of no longer owning your recipe."