Smokin' Times

Official newsletter of the

CBBQA

OUR MISSION

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

CBBQA.ORG

Board of Directors

Stephan Franklin, Ed Williams, Jerry Aguilar, Bryan Wood, Sylvie Curry, Kyle Casazza, Scott Rodriguez

Officers

PRESIDENT
Stephan Franklin, president@cbbqa.org
VICE PRESIDENT
Ed Williams, vp@cbbqa.org
Treasurer
Jim Kirchner treasurer@cbbqa.org
SECRETARY
Jerry Aguilar, secretary@cbbqa.org

Non-BoD Appointees

ToY COMMISSIONER
Eric Gorham, toy@cbbqa.org
MEMBERSHIP COORDINATOR
Marcia Montgomery, memberships@cbbqa.org
Business Membership
Tracy Allen, ladyskir@aol.com
SMOKIN' TIMES EDITOR
Kathleen McIntosh, kathleenbbq@gmail.com

2019 CBBQA Yearly Membership

Regular Membership.....$36.00

Business Membership..$75.00

Smithfield Matt Dalton Memorial Guinea Pig Contest 2019

Held at Big Poppa Smokers BBQ Store HQ in Coachella, California, sets a new mold for BBQ competition.

Photos courtesy of **Big Poppa Smokers**



Smithfield Matt Dalton Memorial Guinea Pig Contest Grand Champion; Slaughterhouse Five.

Sterling Ball of Big Poppa Smokers is on a mission. "To make BBQ competition fun, fair and affordable." Leading by example Sterling hosted the Smithfield Guinea Pig / Matt Dalton Memorial Contest at his own place of business in Coachella, CA.

"I want people to enjoy themselves and not go broke doing it," said Sterling. "That's why we have a low entry fee of $450, include all of the competition meat, and we pay out ten places deep overall and in each category. "



Smithfield Matt Dalton Memorial Guinea Pig Contest Reserve Grand Champion; Ridge Route Boys BBQ

Contest Coordinator, Jessie Corbin, explained that cutting costs is not easy. "We provide all the meat to the teams with generous donations from Smithfield Fresh Pork and The Butcher Shoppe in Pen-



Smithfield Matt Dalton Memorial Guinea Pig Contest 1st place chicken with 180 points; Hickory and Spice BBQ



Smithfield Matt Dalton Memorial Guinea Pig Contest 1st place pork; Bob's Morning Wood Barbeque



Smithfield Matt Dalton Memorial Guinea Pig Contest 1st place pork ribs; Moodswing BBQ



Smithfield Matt Dalton Memorial Guinea Pig Contest 1st place brisket; Part Time BBQ

sacola, FL. Each team gets one A9 Master Kobe Brisket, 3 racks of Smithfield Ribs, 2 Smithfield butts, and 9 chicken thighs. Moving the event to the company parking lot and asking teams to provide their own power saves money that can be put towards making the prize purse deeper. "



Smithfield Matt Dalton Memorial Guinea Pig Contest 1st place dessert with a perfect-perfect 180; B'Mackin BBQ

It may seem stark, but if you ask long time cooks they think it's downright plush. Cooks like Jeff Stehney of Slaughterhouse Five/Joe's Kansas City and Jeff Vanderlinde of Shiggin & Grinnin from VA all traveled to attend the event.

This year the 49 teams coming out to compete on February 15 enjoyed the warm 75 degree weather. The Guinea Pig is run a little differently than most competitions. All generators are turned off at 10 p.m. for quiet time, and are only allowed back on at 6:00 a.m. "The idea is for teams and their families to get out and enjoy each other's company - we also host a Friday night dinner with a chili and dessert potluck that is a lot of fun," said Sterling.

Fun was the name of the game for Friday night. First up was the Kid's Q sponsored by The Woodshed + Sharpe Gourmet Cooking Wood who provided each team with their own Weber Smokey Joe cooker on which to prepare their Smithfield pork patties. Teams were then invited to a pot luck dinner with Dodger dogs provided by Farmer John, Smithfield pulled pork taco bar, and a chili and dessert potluck that almost every team participated in.

This years' grand champion was Jeff Stehney of Slaughterhouse Five. Ridge Route Boys won RGC. Hickory and Spice took 1st in chicken with a 180 score. Moodswing BBQ took 1st in Ribs, while Bob's Morning Wood Barbecue took 1st in Pork. Brisket was won by Part Time BBQ. In the Kid's category 11 to 15, Smokin Jayden took 1st with a 180 score. Sweet N Spice BBQ took 1st for the Kid's 6 to 10 category. B'Mackin BBQ took home 1st in the dessert competition with a perfect-perfect 180 score.

2019 CBBQA ToY Point Standings

As Of 3.17.2019

1) Ridge Route Boys BBQ
2) Simply Marvelous BBQ
3) Lady Of Q
4) Big Poppa Smokers
5) Old Town Franklin BBQ
6) Smokin It Up BBQ
7) Mudville BBQ
8) Rad Fondo BBQ
9) The BBQ Yard
10)2LiveQ