

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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2019 CBBQA Yearly Membership

Regular Membership.....\$36.00

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HORSE TOWN BREW'N QUE FESTIVAL JUNE 1, 2019

By Donna Fong

All photos courtesy of CBBQA



Horse Town Brew n' Que Festival teams at the awards.

In its 5th year, Horse Town Brew n' Que Festival is purring like a well-oiled machine. Known locally as the Norco contest, it takes the term "festival" seriously by layering multiple activities for the visitors to enjoy.

Organizer Debbie Yopp, welcomed 49 professional teams, 15 backyard teams, 14 Kid's Que teams and 48 KCBS certified judges. The weekend festivities began with a benefit dinner on Friday night sponsored by Compart Duroc Pork. Saturday featured a Kid's Que competition with two age groups sponsored by Compart, Snake River Farms, and Weber, BBQ vending, free train rides, a petting zoo, pony rides, a kids cooking class sponsored by Lucille's BBQ and Compart Duroc Pork, a free trip to Brew n' Que-Perth for GC winner, live music, microbrew beer and BBQ sampling, and a BBQ Judging class. Whew! That is a lot for anyone! The weekend concluded on Sunday with KCBS Certified BBQ Judge and Table Captain classes.

Brew n' Que has welcomed Australian teams for three years. This year Norco had two Australian teams from two

separate coasts: Paul King of The King and His Q and Justin Fishwick of Rib Racks BBQ. Paul was an original member of the Aussie team, Smoking Jokers, headed by Rohan Dimmock. They first visited Norco back in 2017. Debbie saw an opportunity to build on that

2019 Team Of The Year Standings

As Of 6/3/2019

- 1) Burnin And Lootin
- 2) Big Poppa Smokers
- 3) Simply Marvelous BBQ
- 4) Ridge Route Boys BBQ
- 5) Rad Fondo BBQ
- 6) Mudville BBQ
- 7) Lady Of Q
- 8) SMOKEY HOG ISLAND LUV
- 9) Toot & Stinky's Cali-Q
- 10) TEAM WOODSHED

relationship by offering the 2019 Grand Champion a free round trip ticket to compete at the sister contest, Brew n' Que Australia this October in Perth.

With wins in Wendover, Oroville, Santa Anita contest 1 & 2, Lodi and Boulder City, Jerry and Lupe Aguilar of Burnin' and Lootin' were favorites going in. Out of the 8 contests in the CBBQA ToY race they entered in 2019, they had taken half of them. The odds in Vegas were 1 in 2 on Jerry. If you were a team jonesing for the Jack draw this year, you'd want them to GC just to get them out of the California draw. A grand championship in Norco would be their 7th GC on the Jack calendar, qualifying them to be automatically entered to compete at the Jack Daniels contest in Tennessee in late October.

And of course, they did it. They GC'ed. They are going to Perth. They are going to the Jack. Only 4 teams from California have automatically qualified and Burnin' and Lootin' is one of them. It won't be their first trip there but we wish Jerry and Lupe the very best for the remainder of what will be an exciting year for them. Reserve Grand Champions were Steve Newhouse and Brian Slusser from Team Woodshed.

Thanks go out to CBBQA members, Scott Oliver, Patty Sharpe (along with sister Jennifer Fisher), Vincent Wong and Harry Soo for their help assisting the Kid's Que. Jason

Linto from Rib Racks BBQ was particularly helpful during the Friday night dinner, and continued to lend his support the following day during the Kid's Que. Executive Chef Chris Ferrell from Lucille's Smokehouse Bar-b-que, who taught a group of families how to make your favorite potato salad, went above and beyond by providing 20+ ingredients plus in depth culinary instruction.

Norco Recreation and Community Services were integral in making the contest flow seamlessly, thanks to Supervisor Patty Ireland and volunteer Friday night pitmaster Kris Ottinger. Clark Baker was Debbie's right hand and organizer. Palmer was indispensable throughout the contest and emceed the awards.

And of course, KCBS representatives, Kelly and Kathleen MacIntosh and Mike and Rhonda Santiago were running a tight ship in the tent. They had their hands full having to run a Pro, Backyard and Kid's Que. Many thanks to the judges who were willing to judge all three contests. And most of all, deep felt thanks to Debbie Yopp who organized a smashing contest for the 5th straight time.

If you are interested in competing in Perth, Australia this October, please contact Jason Linto (jason@bbqevents.com.au) who is organizing the event this year.



Horse Town Brew n' Que Festival Grand Champion and 1st place Pork; Burnin and Lootin. This was their 7th GC for an automatic entry in to the Jack Daniel's.



Horse Town Brew n' Que Festival 1st place Chicken, and 1st place Ribs; Swine Thyme U.S.A.



Horse Town Brew n' Que Festival Reserve Grand Champion and 1st place Brisket; Team Woodshed.