

Beachfront... from Page 26

tion we are gonna have to put on our "A" game to match their offerings.

Everything got pretty wet with dew as the darkness fell, but the temperature never seemed to get very cold, I had on shorts and a sweatshirt. My WSM didn't seem to like the dew, because I couldn't seem to get the heat to a temp I liked. I heard the same complaint from some of the other teams too. Bill's Klose cooker could not have cared less about the dew. It just kept chugging along all night, the wispy streams of smoke rising out of the exhaust stacks, and the temperature holding.

Bill: The evening was cooling down quick, but the wind from earlier had died down, which made for a beautiful evening for smoking. A couple sips of an adult beverage supplied by 4Q sure helped warm things up too.

After a little while, Dan was able to retire to his truck to get some sleep, while I got to stay up and play with the fire in my offset. This is my favorite time, when things quite down, but that wonderful smell of smoke fills the air. In between sticks, I did retreat to my RV for a little shuteye during the night.

Dan: As the sunrise lit up the clear sky, the promise of another perfect day in Paradise was apparent. There were flurries of activity up and down the street to get the ribs on and the chicken prepared, if it hadn't been done the night before. Once again we chose to forego preparing our own breakfast and made a beeline for the Wave Café.

Our hunger satisfied, we headed back to our site to prepare our greens, get the boxes ready for turn-in, and put on the chicken. The foot traffic of locals and tourists steadily increased throughout the day with lots of people asking what was going on and could they buy some BBQ. We told them about the competition and that BBQ would be sold to raise money for a charity endorsed by the Chamber of Commerce.

Bill: I was able to go around and visit a little and take some pics. I spent some time talking with the All Hogs gang, which I have not met before. They are a fun group, we definitely need to visit again.

Well, now it is time to get back to work. Dan needs to get the chicken on, the ribs need attending, and turn in boxes need to get prepped. People are now beginning to roam through the area, asking questions, and looking for Q.

As the turn in time approaches, the anxiety heightens. Everything is going well, until the Brisket turn in. Dan has a mishap with the box, and needs a replacement. I run (if you want to call it that) to find Gene and Grant to get a replacement. I made it back in time for Dan to transfer his garnish and slices into the new box and get it to the turn in table without a moment to spare.

Dan: There were only 10 teams in the competition, so the judging results were tabulated in short order and the presentations were started at 3 p.m. All Hogs Go To Heaven placed in every category and was crowned Grand Champion. West's Best BBQ scored high, too, and took Reserve Grand Champion. We got three calls (one of them was First in Ribs) and had a great time participating and being with our barbecue friends.

Bill: Ed got a couple of calls, but All Hogs and West Best were doing very well, so it was no surprise when GC and RGC were called. Congrats to them both. We were very impressed by 4Q getting several calls, including one in Brisket and placing 3rd overall. They are going to be a team to be reckoned with. I hope they start traveling to more events next season. Watch out.

We got 4th overall, not bad, but as always was hoping for better. Hoping next year we can get that RGC or GC that has been eluding us.

It was a fun event, but disappointing knowing we will not be competing and seeing everyone until the Autry. That seems a long ways away, hopefully it will go by fast.

Dan: Congratulations to the winners and to all the competitors for their hard work, spirit, and friendship. Special thanks go to Gene and the Chamber of Commerce for putting this event together, to Grant for overseeing the event, to the judges for their practiced palates and to the residents of Imperial Beach for their support.

Beachfront 2006 BBQ, Imperial Beach, CA November 10-11, 2006

CHICKEN

- 1) All Hogs go to Heaven
- 2) BLQUE
- 3) Four Q BBQ Team

RIBS

- 1) Tropical Heat
- 2) All Hogs go to Heaven
- 3) West's Best BBQ

PORK

- 1) Four Q BBQ Team
- 2) The Change Smoker
- 3) All Hogs go to Heaven

BRISKET

- 1) West's Best BBQ
- 2) Four Q BBQ Team
- 3) Smoke-A-Licious

GRAND CHAMPION

All Hogs go to Heaven

RESERVE GRAND CHAMPION

West's Best BBQ

3RD OVERALL

Four Q BBQ Team

"We got three calls (one of them was First in Ribs) and had a great time participating and being with our barbecue friends."

— Dan Daniel

Message... from Page 26

In addition to the bulletin board the issues of data and membership are meeting together on the website. My hope is by the time you are reading this the rest of membership services will be competed on the CBBQA website, that would include the following. Members will be able to see their membership info, members' number, status of membership and expiration date, Payments online (if done while in your member services area) will automatically update your expiration date on your membership. There will be a section in your membership services that will have questions like: Are you a BBQ team? What is your team name? Are you a KCBS Judge? Would you like to be a KCBS Judge? Are you interested in BBQ Classes? Do you want to help at charity events? Would you help at the CBBQA info Booth? These questions will help as they relate to the different activities at CBBQA. If you indicate that you are a team, then you will get emails directly to you regarding competitions. If you answer yes to being a KCBS Judge then you'll get emails about events that need judges. Hey! A barbecue class coming up? Then expect an email directly to you. This way the special interest of CBBQA members can be directed to each and every member. This has been a long time in the making but I hope it is in place by 2007.

Another change is that members will be responsible for keeping their information updated on the website. CBBQA is working on a method of

sending files directly to NBBQA when addresses change or new members join. This is another example of working toward turn-key operations in CBBQA. The data area is still being worked on, so please be patient with CBBQA on this information issue. If you see that your address info has available zip+4,

please add your +4 to your record on-line. This will help NBBQN to get your Smokin' Times to you faster.

As many of you may know, Jeni and I are leaving California, but the difficult part is going to be leaving CBBQA and our BBQ family. So many of you have become our friends, although we may only see you at a competition or a CBBQA event.

CBBQA is made up of some of the greatest Americans I (we) know. The support of the charity events and your passion for traditional American barbecue is just overwhelming. It has been an honor to be your President for these last two years with my wife Jeni at my side. She has been my support to you, and she has also done her part over and over again for CBBQA. The memories and friendship we have with our CBBQA family will be taken with us to IN. We'll keep in touch via the internet and the bulletin board, from time to time Jeni and I will out in California as KCBS Reps for barbecue competitions as the opportunity arises.

Farwell and we wish CBBQA the best in 2007.

Grant Ford,
President CBBQA 2005/2006
Jeni Ford, Secretary 2006

"As many of you may know, Jeni and I are leaving California, but the difficult part is going to be leaving CBBQA and our BBQ family."

— Grant Ford

CBBQA Board nominations

Peter Benac
Larry Hill
Dan Daniels
Bill Keyes

Thom Emery
Ben Lobenstein
Randy Gille
Bentley Meredith

Gene Goycochea
Darry Smith

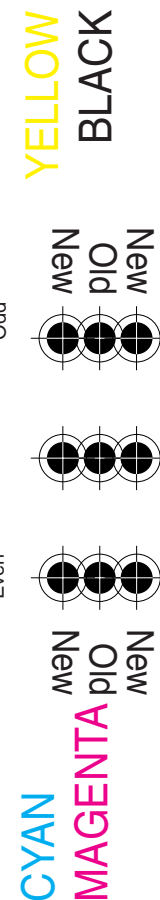
Dr. BBQ Real Deal Competition Class

March 10-11, 2007

Los Altos, CA

www.EggsbytheBay.com

For applications to attend, email us at class@EggsbytheBay.com



Q-FEST
Feb. 9-11, 2007 • East Shore RV Park, San Dimas, CA