



the BullSheet

Kansas City Barbeque Society – America's Barbeque Experts!®

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It was the Tuesday before Easter, April 19th...a great day for travel and we were on our way to Holland. The travelers were: Bill and Debby Gage, Jim and Becky Johnson and Wayne and Maria Lohman. We were named the LOW AND SLOW COOKING CREW and our mission was to increase the knowledge and skills of European cook teams to successfully compete in US competitions, with an emphasis on cooking Southern Style Low and Slow BBQ.

How did this come about you ask? Well it started as a result of the Jack Daniels World Championship BBQ Contest. Over the last eight years, the Lohmans and the Gages have worked closely with the International teams at "The Jack" and we have become great BBQ friends with many of the teams. We met Harry Havinga (Holland) of Baron's BBQ team and he asked us to come to Holland and share "low and slow BBQ".

Lohmans and Gages, as four KCBS Master Judges (also certified MIM, MBN and WBQA), knew we could explain the judging portion...but we needed a world class cook to teach the cooking. In 2010 we backed up Tony Stone for a well received cooking seminar in Germany. Tony, who could not attend this year's seminar, is also a "World Class" barbecue instructor and was greatly missed-but more on that later.

We needed a cook familiar with the pitfalls International cooks experience when appealing to American BBQ judges. We had worked with Jim Johnson at 2010 Jack Daniels International BBQ contest when he joined us to hold a cooking seminar for the International Teams. The cooks were engrossed with every word, as Jim has years of experience competing and winning on the circuit and is an excellent BBQ cooking teacher. Becky, his wife was a joyful, effective bonus, as she also competes with her team-Becky Sue's BBQ. For the past two years, the Johnsons have joined us in Lynchburg cooking dinner on Thursday night for the International teams. The six of us have witnessed the frustration that these accomplished cooks experience when dealing with the many differences in competing with American cooks....Sometimes the differences just don't translate! They agreed to join us and we had put together what we hoped would be a great "Low and Slow" teaching team.

Our method of teaching was to hold a "mock" contest....teach the cooking class on Saturdaystart the teams cooking on Saturday night and judge the product on Sunday. We had about 15 teams but we condensed them to nine teams. We



DESTINATION ...HOLLAND

Here comes the low and slow cooking Crew

By Bill & Debby Gage and Wayne & Maria Lohman



felt we could give more attention to the cooks that way. Seeing as there was not a "handbook" for this kind of program, we built one. Before we went to Holland, we all worked very hard with Harry putting together our outline and script.

Exposing these cooks to flavor profiles that American judges have come to expect was one of our goals. Chris Lilly of Big Bob Gibson, Randy Birch of Allegro, Mike Davis of Lotta Bull BBQ, Paul Schatte of Head Country, John and Kathy Swift of Butt Burners, Jim Tabb of Pig Powder and Byron Chism of Butt Rub all graciously agreed to donate their wonderful seasonings, sauces and rubs to our cause! These great companies sent their products to Bryan Amorese of American Bar-B-Que/Food United to be loaded on a pallet with fresh Hickory shipped out of New York. Bryan also arranged for the donation of some of the best U.S. beef that anyone could ever have...from Morgan Ranch, Nebraska! Thank you all. The magazine foodies and teams used up every bit of it! We also told stories about the products and the makers of them. We could see demand for the products begin to grow.

And what do you do with a load of meat? You need to keep it cool at the contest.....so, Kurt Dekoninck of Team Traiteur Matthais brought his cooling truck from Belgium. It was invaluable. Thanks Kurt!

Harry had us set up in a park in Twiska Poorte, not far from our hotel in Zaandam which is a suburb of Amsterdam. The park was a perfect setting for our program and had all the facilities we needed. Our host, Oscar Coesel, the owner and manager of the park, along with his lovely wife, gave us all the help and attention we could use. And the beer was cold!

As it would happen, on Friday before our class was to start, "Delicious" magazine asked if we could hold a BBQ "crash" course for them. "Delicious" magazine features food and wine and is very popular in Europe. We agreed to do this and we ended up with about 50 people, writers, food critics, and BBQ foodies from "Delicious" on Friday's agenda. Along with sampling the sauces and rubs that we provided we were able to serve this class great BBQ and some of the best flank steak that we had ever tasted! There were lots of questions and pictures and the guests seemed very impressed. It was a good opportunity for us to "rehearse" our program. The crash course went very well...we were ready for Saturday.

Friday night about 20 of us we were invited to the Havinga's home for an amazing Indonesian

.....Continued on page 8

Inside >>>

RETAIL LIST 4
Books, Seasonings & More

WELCOME! 31-34

KCBS New Members

CLASS SCHEDULES 20-21

Cooking, Judging & Table
Captain Classes

CONTEST RESULTS 36-41

Competition Heats Up

UPCOMING EVENTS 42-46

2011-2012 Events

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DESTINATION ...HOLLAND

Here comes the low and slow cooking Crew
CONTINUED FROM THE FRONT PAGE

Friday night about 20 of us we were invited to the Havinga's home for an amazing Indonesian dinner. Linda Havinga, her sister Shirley and Linda's friends Sandra and Marja spent much of the prior week preparing countless wonderful dishes. We felt so warmly welcomed!

The day on Saturday started with a "KCBS Style" judging class for both the cooks and judges of Sunday's "mock contest". Bill and Debby led the class, discussing judging procedures, rules and most importantly the criteria for scoring. Both cooks and judges were totally absorbed in the information, participating with excellent questions.

After a 15 minute break at noon, Jim proceeded with a very comprehensive Low and Slow cook's class. First a butcher explained and demonstrated each meat as American and European cuts of meat vary. For example, Beef brisket is not a common cut of meat in Europe and is often hard to find. Teams then cut their own brisket and pork getting their own hands on experience. The marinades, rubs and sauces

were sampled while Jim discussed their properties and how to pair and utilize them with each meat. The in-depth discussion continued moving to cooking methods, times and temperatures, through box prep to the integration of cooking times with competitive meat turn in times. Throughout the class, Low and Slow cooking style was emphasized as a means to the end product.

At the end of the class it was time to choose which cookers would be used for the "contest". Harry had arranged to have vast array of different cookers at the teams' disposal. From off sets to ceramic—he covered them all. As Saturday night approached, it was time for the teams to go to work. The anticipation was high and each team felt as if they could win the contest. It was real barbecue fun. We never imagined how both judges and cooks would enthusiastically welcome everything we taught! At the end of this day words could not express the excitement and exhilaration that we felt!

Easter Sunday morning came. While the teams were cooking, the judges were arriving. We had the judges room set up with four tables of five judges, the table captain being the sixth judge. The table captains were Bill, Maria, Wayne and Becky. Three Master Judges and a certified judge and cook. A great team that LOVES to talk BBQ!

We reviewed the judging procedures and what they should be looking for in the four meats and started our judging with chicken. We had an hour in between turn-ins so we as table captains and each judging table could critique what we sampled. The brave cooks came up to the judging room so they could hear exactly what was said about the products and we had the boxes marked with team numbers. The cooks could look for their box and listen to what the judges had to say.

Our judges were "right on" with their opinions and were never far apart on scoring. We were amazed at the scoring consistency and the judge's explanation for their decisions. You would have thought that they were seasoned judges!

By afternoon scoring was completed and it was time for the awards. Harry Havinga was the MC and did a marvelous job awarding trophies (special models found on-line by Harry and hand carried from the U.S. by the Lohmans and Gages) to the winners of each category and a Grand Champion. Oh...by the way...remember we mentioned Tony Stone and that he could not make the trip....Well, Harry decided to name the contest...THE TONY STONE LOW AND SLOW BBQ COMPETITION....with plans to make it an annual event!

Chicken...1st Place.....Harry and Twiske...2nd BBQ Guru...3rd Just Eat

Ribs...1st Place....Harry and Twiske...2nd Backyard Warriors...3rd Five Q

Pork...1st place....Five Q...2nd Traiteur Matthias 3rd Just Eat
Brisket..1st place...Five Q...2nd Backyard Warriors...3rd BBQ Guru

GRAND CHAMPION.....Five Q

The Low and Slow Cooking Crew would like to thank Harry Havinga for inviting us to work with him on this exciting new adventure. We would also like to thank all the teams, judges and families that attended.

We look forward to spreading Low and Slow passion whenever and wherever we are given the chance!



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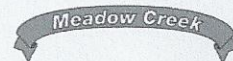
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