

Archived:
07/17/10

SSPP Backyard Contest On the Move!

[Click here](#) to download their flyer, application, and contest rules.

****UPDATE** 5th Annual Milk Days Outdoor Grilling Competition**

The [Fifth Annual Milk Days Outdoor Grilling Competition](#) (Backyard) is on **Saturday, May 29, 2010**. **Early registration (\$25 per team goes to \$40 after April 1, 2010) expires at the end of March**. Contact **Doug Hawthorne**, at foodman52@aol.com for a registration form or call the Milk Days Office at **815-943-4614**.

Team Applications for The Royal are now available

Quick note that if you have dreams of cooking at the [world's largest barbeque competition](#)...if you want to test your skills against 500 other teams from around the world...if you want to travel to the Midwest-Mecca of 'Que to see how your team will do, then this news is for you.

[The American Royal](#) has released applications for The Open contest to be held **October 2nd & 3rd, 2010**. Surf over to their [website](#) to either submit an online application, or to print out a paper copy, at <http://www.ARBQQ.com> .

News from Friends at the Great Lakes Barbecue Association...

The [Great Lakes Barbecue Association's 3rd Annual Winter Thaw and Practice Cook](#) will be held on **April 23rd and 24th** at the Eagle Park Fairgrounds in Eagle, Michigan. It is opened to all comers and entry fees are \$50 for two days and four meats or \$35 for Saturday only and two meats. This is a non-sanctioned event, but [Kansas City Barbecue Society](#) (KCBS) procedures and judging rules will apply in order to give the cooks an opportunity to participate in an "actual" event and to brush off the snow and prep for the season ahead. As [Theresa Munroe](#), a veteran cook and charter member of the [GLBBQA](#) says, "**I've always told people that if you're thinking about getting into barbecue competition, this is definitely a great way to get your feet wet for little expense, a lot of fun, and good camaraderie.**"

The fairground gates open on Friday afternoon and the festivities start Friday evening with a potluck dinner. Cooks will start cooking pork and brisket Friday night and chicken and ribs early Saturday morning. Judging of food begins on Saturday with chicken at noon, ribs at 12:30 p.m., pork at 1:00 p.m., and brisket at 1:30 p.m. For more information on participating in the practice cook, judging, or just attending to see what it's all about, please go to <http://www.glbbqa.com/> or [Jerry Wasson](mailto:jwasson@comcast.net) at jwasson@comcast.net or [Theresa Munroe](mailto:tmandb17@comcast.net) at tmandb17@comcast.net .

The [Great Lakes Barbecue Association](#) is a non-profit organization formed in 2007 to promote barbecue, grilling, and all forms of outdoor cooking, not only in Michigan but throughout the entire Great Lakes region. It's the organization's desire to utilize their love of barbecue and outdoor cooking to benefit selected charities and other worthwhile causes. It's the [GLBBQA's](#) goal to sponsor cooking seminars and other events where members, their families, business partners, and the public can get together to exchange ideas and information, share tips and recipes, and promote the true meaning of barbecue camaraderie and friendship.

ILBBQS Members Receive National Award

(From the [State Journal-Register](#), Springfield, Illinois) [Randy and Marla Twyford of Twyford BBQ & Catering](#) of Jacksonville were awarded the second- place silver medal for their Twyford BBQ Sassy Sauce at the recent [National BBQ Association's 2010 Awards of Excellence](#). There were 23 entries. The sauce is available online at www.twyfordbbq.com.

At this year's conference, Randy was elected to the Board of Directors of the [National BBQ Association](#), which promotes the art and enjoyment of barbecue.

ILBBQS Member Makes the BIG Jump

Almost all of us think about it, but very few of us actually do it. No, I'm not talking about winning that elusive Grand Champion (though this guy has done that too), but taking the big step of **opening his or her very own barbeque joint**.

Shane "Chubby" Swartzlander, of **Chubby's BBQ Team - Centralia, Illinois**, opened the shutters of a one time hot dog stand in **Centralia, Illinois**, and has had nearly never ending line of happy customers.

Though he's still in the 'Honeymoon' stage of the business, he has already seen many happy returns; both in returning customers, and profitability...which might be the toughest hurdle in the today's economy.

Business has been steady enough that he's already thinking of upgrades. Now in the market for a good, used Commercial Smoker (like an **OI' Hickory or Southern Pride**), if you happen to know of a good deal lurking out there for him, let him know! He can be pretty easily found on Facebook under the name Shane Swartzlander, and has a [Facebook Fan Page set-up at Chubby's BBQ](#).

The direct link to his Facebook Fan Page (in case you have a hard time finding it) is <http://www.facebook.com/home.php?#!/pages/Centralia-IL/Chubbys-BBQ/329917437988?ref=ts>

Way to chase 'the dream' Chubby! Go get 'em!!

BBQ Survey Being Conducted a Georgia Tech Student

Following is an email I got from a good friend of mine with the [Arizona BBQ Society](#). The survey takes less than 5 minutes.

"Hey all, I know some of you already received this, but I wanted to send it again.

I have worked with Georgia Tech in the past on Electronic projects and contacted them when I saw this. It seems like a pretty cool project. Please take the time to help out if you can.

The survey only takes a few minutes.

Here is the link to the Questionnaire which we spoke about on the phone: ([Click Here](#))

<https://spreadsheets.google.com/viewform?hl=en&formkey=dG12d2o2ZEpSaWpLX1d1eFBuVIJQU0E6MA>

Can you please send this out to as many people on your mailing list as possible?

Thank you very much! If you would like, we can keep you updated on the project as we progress through it. Also if you have any questions, feel free to either email myself or call.

David Bourbon
Mechanical Engineering Student
Georgia Institute of Technology
Phone: 480-252-4781"

**Archived:
03/06/10**

LeRoy, Illinois Contest Update

This email just in from contest organizers Hap & Becky Zook from LeRoy, Illinois...

Jim,

I have attached information for the LeRoy contest on June 12. If you can use it please feel free to do so.

Here is the link for the web-site where all the information can be found, including the rules and application. http://www.leroy.org/smokin_in_the_park/WEBSITE%202010%20FLYER.pdf

If you are unable to open the link then copy and paste into the address bar. We are hoping you can add this to the contact information for the contest.

Let us know if you need anything else.

Thanks for all you do for BBQ.

Hap and Becky Zook

Phone: 309-397-1815 ~ Email: bjzook@verizon.net

ILBBQS - Gone Social

Now keeping 'connected' has just been made a little easier as the Illinois BBQ Society has upgraded our Social Networking status with an all new [Facebook Fan Page](#).

If you're a member of the [Facebook Community](#), be sure to add **Illinois BBQ Society (ILBBQS)** to your Fan page list. In doing so, you're helping to stay connected to news, information, contest results, and (more importantly) to other members and fans of the ILBBQS.

We have set-up an easy link to the fan page; simply surf over to <http://www.BBQFace.com>, sign-in to your account (or create a free account), and click the 'Become a Fan' link at the top of the page. Once you're a fan, be sure to post your pictures from contests, events, or even your backyard cooking adventures!

While you're there, please take a minute to click the '**Suggest to Friends**' button (under the logo on the left) and suggest to your friends that they become members too.

Please feel free to use the site as a way to keep in touch with ILBBQS, post contest/event info, and to stay in touch with other ILBBQS members and fans.

New BBQ Classes Coming Soon!

Be sure to check out the "[BBQ Classes](#)" button at the top of the ILBBQS homepage to stay up-to-date with cooking and judging classes that we find out about in Illinois!

[CancerSucksChicago BBQ Team](#) Cooking Class Review by [Steve Abrams a.k.a. The Burnt Food Dude](#)

Saturday, February 20, 2010 - The Dudette (Pat) and I just spent an enjoyable weekend at a barbecue cooking class taught by [Scottie Johnson](#) and [Mike Wozniak](#). Scottie is the head cook of the [CancerSucksChicago.com BBQ Team](#). [Mike Wozniak](#) is the head cook of the **Quau** (pronounced Q-Wow) BBQ Team.

Scottie started the class by giving us his background in competition barbecue. Then he went into the sad reason on how he named his BBQ team. His wife Corliss died from cancer 7 years ago this month, leaving him with 2 young daughters. On the eve of his winning the **Jack Daniels World Invitational BBQ contest** his Father died from cancer. Through out the years, Scottie has dedicated his free time to raising awareness and money for cancer research.

Mike is a perennial top 10 cook in the [Kansas City Barbecue Society](#) team standings. A few years ago Mike tied for team of the year with Mike Davis of Lotta Bull BBQ Team. Unfortunately KCBS says there can be only one number 1. So Quau lost to Lotta Bull.

The object of this class was to raise money for cancer research, share information to help everyone cook better, network and have fun. I believe the class achieved all its objectives and then some.

Friday evening started with us being served dinner by Uncle Bubs Barbecue in Westmont. The



food was great! As we ate Scottie showed us how to trim briskets and pork butts. I did learn a different way to trim pork. Then Mike and Scottie talked to us about chicken and its preparation. Scottie showed us his trimming of pork ribs. The class ended Friday evening about 10pm with Scottie putting the briskets and pork butts in his FEC100 cooker.

The morning began at about 6:30am with it snowing. Scottie showed us how he wraps his briskets and butts. Then Mike took over the class and show us his custom "Quau" cooker. It is one slick cooker. Then he worked on chicken and Cornish hens.

Mike and Scottie tried to do the class in "contest" time. They gave everyone in attendance the feel and flair of contest timing. Not everyone attending the class were contest cooks. There were some amateur or backyard cooks.

Knowledge, fun and food was shared by all. **By the way, this class raised over \$13,000 for cancer research.**

For additional articles written by Steve, check out his blog at <http://dadudebbq.blogspot.com>.

To find out more about how you can help Scottie raise awareness, and money, in this fight against cancer, visit his website at <http://www.CancerSucksChicago.com>.

Results from the 2010 Winter Burnoff in Des Plaines, Illinois

by Dann Boland, 2 Skinny Cooks

Thanks to We just got home from the burnoff, here are the top ten results and finals. We had something of a celebrity in our midst today, **Fred Williams of the Chicago Bears** came out and did his first contest at the burnoff as team "**Getting Warmer**"!

Diane and I judged this year as we decided not to face the single digit temps at 6AM, but it ended up being a really nice day!

Great Job by all to raise money for NOAH <http://www.albinism.org>

Great Job by Doug and Lara who organized and oversaw all the judging and awards.

Overall

1 - Grand Champions - Porkrastinators

2 - Reserve Grand Champion - Brew-B-Q

3 - Mike Rib

4 - KRE Smokers

5 - Butt Smokers

6 - Ma & Pa's Kettle

7 - Smoke Rings

8 - All Night Smokers

9 - Dig The Pig

10 - Hogs & Hotties

<p>Sausage</p> <p>1 - Porkrastinators 2 - Butt Smokers (last year they competed as Los Porquitos) 3 - Smoke rings 4 - KRE Smokers 5 - Brew-B-Q 6 - Duce's Wild 7 - MikeRib 8 - Dig The Pig 9 - B&D BBQ 10 - Smokey Joel</p>	<p>Chicken</p> <p>1 - Porkrastinators 2 - Brew-B-Q 3 - KRE Smokers 4 - Mike Rib 5 - B&D BBQ 6 - Smoke Rings 7 - All Night Smokers 8 - Won't Get Smoked Again 9 - Butt Smokers 10 - Ma & Pa's Kettle</p>
<p>Ribs</p> <p>1 - Mike Rib 2 - Won't Get Smoked Again 3 - Kre Smokers 4 - Smokey Joel 5 - Butt Smokers 6 - Brew-B-Q 7 - All Night Smokers 8 - Porkrastinators 9 - Ma & Pa's Kettle 10 - Dig The Pig</p>	<p>Pork</p> <p>1 - Porkrastinators 2 - Brew-B-Q 3 - Ma & Pa's Kettle 4 - Hogs & Hotties 5 - Beal Street Ribs 6 - Smoke Rings 7 - Burnt Food Dude 8 - KRE Smokers 9 - Duce's Wild 10 - Dig The Pig</p>

Great time was had by all I think. See everyone soon on the trail.

Dann and Diane
2 Skinny Cooks

Archived:
02/22/10

Randolph County Pig Party Giving Away \$10,000 Prize Purse

This just in from **Curt Jeffers, Organizer of the Randolph County Pig Party:**

"Plans are definitely underway for the **2010 Randolph County Pig Party**. We have received an e-mail from [KCBS](#) That our dates have been approved and sanctioning has been granted."

This years dates are **May 14th and 15th** and will be held again in downtown **Steeleville, Illinois**; with a **prize purse of \$10,000!**

For additional information on this very popular downstate contest, contact **Curt Jeffers at 618-965-9615** (email: curtislo@egyptian.net) or **Jason Vallett at 618-965-3414** (email: jason@gregvallettautosales.com).

2010 Annual Milk Days Outdoor Grilling Competition

The Fifth Annual Milk Days Outdoor Grilling Competition will be held on Saturday, May 29, 2010 at the [Harvard Moose Lodge in Harvard, IL](#). Outdoor grilling enthusiasts are

encouraged participate.

Put a team together, come out and show off your talents for outdoor cooking. Deadline for entries is May 22, 2010.

Early Registration (postmarked before April 1, 2010) - \$25 per team

Registration after April 1, 2010 - \$40.00 per team

Set up will begin at 8:00 a.m. The judging will begin at approximately 3:00 p.m.

Judging is based on taste (counts double), texture and appearance. There will be a cash prize awarded for first, second and third place in each category. A trophy and additional cash prize await the Grand Champion and Reserve Grand Champion. Only those teams competing in all four categories (Hamburgers/Cheeseburgers, Chicken, Pork and Ribs) are eligible for Grand and Reserve Grand Champion awards.

First Place in each category - \$125

Second Place in each category - \$35

Third Place in each category - \$15

Grand Champion - \$125 AND Trophy

Reserve Grand Champion - \$75 AND Trophy

For more information, contact the Milk Days Office at 815-943-4614 or go to www.milkdays.com . Any questions may be directed to **Doug Hawthorne** at foodman52@aol.com . Detailed rules will be sent to each registered participant.

Best Dam BBQ Cookoff to be promoted by Pepsi

By Diana Winson - [Benton Evening News](#) - Benton, Illinois

West City, IL - Look for the [Best Dam BBQ Cookoff](#) to be featured on Pepsi cans sometime this spring.

The West City Village Board of Trustees voted 6-0 Monday to pay the soft-drink company \$1,500 for advertising services for the cookoff, scheduled for [July 3 at the Rend Lake Dam](#).

"It's a pretty good deal for \$1,500," said West City [Mayor Charles Cockrum](#), who is one of the organizers of the [Kansas City BBQ Society](#)-sanctioned event.

[Cockrum](#) said 1 million soda cans with [Best Dam BBQ Cookoff](#) artwork on the back will be printed. Each can will be good for \$2 off the \$5 cost for parking.

"Marion Pepsi services and delivers to Central Illinois and down to Paducah, and basically river to river," [Cockrum](#) said. "They will be dispensing the soda, along with any fliers or banners. Also, two or three weeks before the event, their 30-second commercials will be used to advertise the event."

[Cockrum](#) said nine teams have registered so far for the cookoff, which will precede the annual [Rend Lake Fireworks event on July 4](#).

"There will be a ton of people here strictly for this barbecue," West City trustee Darren Romani said.

Further information on the cookoff can be found online at <http://bestdambbqcookoff.weebly.com> .

Moweaqua, Illinois Sanctioned Contest on Hiatus

Well bad news for the Moweaqua, Illinois contest...due to reported scheduling conflicts with neighboring city, KCBS cannot give them their dates; thus canceling the event for this year, BUT with hopes of a future one.

We will keep you posted if something comes up.

FREE ILBBQS Weekly(ish) eNewsletter

Wow, in the past week, we maxed out our email list quota for those of you who receive the ILBBQS Weekly(ish) eNewsletter! Our membership is still on the rise!

We have expanded our mailing list quota to the next level, and are now ready for even more subscribers. If you're not already receiving the eNewsletter, its completely in your control, easy to sign-up for, and best of all, IT'S FREE!!

Simply scroll to the top of this page; enter your name and email address in the blue box; confirm your subscription on the next page; then (and this is important) **CHECK YOUR EMAIL AND CLICK THE CONFIRMATION LINK** that will be sent to you. This may sound like extra steps, but it ensures you want to receive the email updates, and keeps your email address safe from anyone to just add your address without your permission.

If you have changed your email address, please follow the above steps with your new address to begin receiving the updates to your new address.

Should you have any questions, please let us know! Our email address has remained the same for since the beginning... bbq@ilbbqs.com . We look forward to hearing from you!

KCBS Certified BBQ Judge's Class in Southern Illinois

Belleville, Illinois (Near St. Louis)

Starts: 04/01/2010

Ends: 04/01/2010

Instructor: Mike Lake

Contact Information: Dennis Keck, Phone: 618-277-4444, keckjewelers@gmail.com

Archived:
02/02/10

The Pathetic Suburban Males' Grill Club

Just wanted to let the group know about a website for a fun group of guys. [The Pathetic Suburban Males' Grill Club](http://www.psmgc.com) is a group of more than 160 members spread out over nine states. Basically, the club is a cyber-collection of middle-aged men who have almost no peace in their lives due to demanding wives, bratty kids and tedious jobs. They drink beer, grill and share their creations with each other in the club. Check out their site at <http://www.psmgc.com> .

"In the Heat of Battle" Competition BBQ Boot Camp (eNewsletter Sponsor!)

After a successful (and sold-out) BBQ Boot Camp in Murphysboro last year, we're now set to roll out bigger BBQ Boot Camps for 2010!

You will have the opportunity to **experience a full-on, world-class barbecue competition FROM THE INSIDE!** Join [Bandit BBQ Crew](#) for an ALL ACCESS glimpse into the Professional BBQ Competition arena as a fully fledged **member of their Pit Crew**.

This totally hands-on experience is only available to a few select individuals who are willing to learn the secrets of prepping, smoking, and presenting award winning competition style barbeque in a real life [Kansas City BBQ Society Sanctioned \(KCBS\) Competition](#).

Battle dates have been expanded to include at least 2 [KCBS](#) Sanctioned Contests for 2010.

July 2nd & 3rd - [The Best Dam BBQ Cookoff @ Rend Lake, Illinois](#); and

October 2nd & 3rd - [The American Royal @ Kansas City, Missouri](#).

As of this newsletter, ONLY 5 SPOTS REMAIN FOR [REND LAKE](#) AND 6 SPOTS AVAILABLE FOR [THE AMERICAN ROYAL](#)...*Don't miss out on this experience of a lifetime!*

For additional information, visit <http://www.TheBBQBootCamp.com> to find out how you to

can learn the secrets of the pros!

Sanctioned Contest News...

First the good news...

Dateline: Rend Lake (Benton/West City, IL) - A brand new contest has joined the ranks of the Southern Illinois Sanctioned Competition BBQ Circuit...[The Best Dam BBQ Cookoff](#), at the Rend Lake Dam, is a [KCBS Sanctioned](#) Contest, and will be taking place **July 2nd & 3rd**. **Entry fee is only \$150**, making it an economical contest as well. After a few conversations with the organizer (and Mayor), this sounds as though it will be a really fun contest. Space is limited though, so make sure to get your entry form in if you're considering competing in this contest! Visit their website at <http://bestdambbqcookoff.weebly.com> for additional information and contest application.

Additionally, though not listed on the [KCBS](#) website yet, word has come in that the **Steeleville, Illinois contest WILL happen again this year**. Application to KCBS is being submitted for approval. Stay tuned for details.

Now for the Not-So-Good News...

After numerous emails, and phone calls, from teams wanting to find out more about the **Wamac, Illinois Contest**, it is with regret that the official word has come down that the City of Wamac has decided to not keep this contest going. **Big kudos to Shane "Chubby" Swartzlander** for his hard work, and dedication, to this contest the past two years. Props Bro! **(On a side note, HUGE CONGRATS to Shane...he just took ownership of property to open Jo-Nick's Dogs & BBQ in Centralia, Illinois...GO CHUBBY!)**

Non-Sanctioned Contest News...

The popular one-day 'backyard' contest in **Alma, Illinois** (at [Orchard View Winery](#)) has been scheduled for **Saturday, August 7th**. Formerly known as **HolySmoke Backyard BBQ Cook-Off**, it has been re-branded [The BBQ Throwdown & Jam](#) to better convey the fun and activities that will again be taking place in this **4th year event**.

With concession profits continuing to benefit [St. Theresa Elementary School](#), this cook-off (chicken, pork ribs and pork loin), which will feature Kansas City Style rules and judging, there will also be a **Dessert Contest, 5K Run/Walk, Beverage Garden with Award Winning Wine & beer**, scenic surroundings, and Live Music jammin' throughout the day! Space is limited to 25 teams for this year, and judging by the response of the past few years, should fill up in short time. For additional information, and contest applications for Teams and/or Judges, surf over to <http://www.TheBBQThrowdown.com> .

6th Annual Smokin' In The Park...

...in **LeRoy, Illinois** will be held **Saturday, June 12, 2010**. More information and a website link as it becomes available.

In the meantime, anyone interested can contact **Hap & Becky Zook** at bjzook@verizon.net.

****UPDATE** 2010 Winter Burn-Off & Chili Cook-Off **UPDATE****

The 2010 Winter Burn-Off & Chili Cook-Off, in Des Plaines, is going to happen on Sunday, February 14th at the River Rand Bowling Alley.

Added for this year will be a CHILI COOK-OFF! Be sure to contact [Keith Engstrom](#) or visit the [KRE Smokers](#) website for more information!

This is cook friendly contest is designed for everyone to have a lot of fun, all while raising

awareness, and money, for **N.O.A.H....The National Organization for Albinism and Hyperpigmentation**.

To [sign up for this contest](#) (cooks and/or judges) contact [Keith](#) at rekengstr@ameritech.net.

This Just In...

Our friends at [The Backyard Barbecue Store](#), in [Wilmette, Illinois](#), will be hosting a friendly gathering to talk with World Champion Scottie Johnson ([CancerSucksChicago.com](#) Cooking Team) about **Competition BBQ Ribs** on **February 6th**. For additional information, [contact Dan](#) at [The Backyard Barbecue Store](#). (www.BackyardBBQStore.com)

MUST ATTEND COOKING CLASS IN ILLINOIS...

Here it is folks...a must attend class for both the backyard gourmet AND the seasoned competition barbeque cook. Here's a note from [Mr. Scottie Johnson](#) of World Champion [CancerSucksChicago.com](#) Cooking Team...

Just wanted to let you know that I will be doing a BBQ Class on **2/19 - 2/20/10** in **Westmont, IL** with **Mike "Quau" Wozniak**. This class, all monies will be donated to my foundation for cancer research. Mike and myself will not be making any money for teaching the class.

This Competition BBQ Class will be held on **February 19th and 20th in Westmont, IL**. The class will begin on Friday, late afternoon and conclude on Saturday early afternoon. We will provide a dinner on Friday night and breakfast on Saturday morning. Refreshments will be provided, but if there is certain needs that you need, please feel free to bring your own. We will also have the opportunity to sample all of the competition meats that we will be cooking in this class.

We will also be having a special guest instructor, **Mike "Quau" Wozniak** who has won multiple [KCBS](#) Team of the Year awards. He will be giving instruction on the chicken category.

We will be obtaining a block of rooms at a local hotel.

Thanks!

Scottie

<http://www.CancerSucksChicago.com>

If you only attend one class this year in Illinois, **THIS IS THE ONE!** The awards [Scottie](#) and Mike bring to the class would fill a warehouse. [Click Here to download the registration form and get it sent in right away to guarantee your spot in this class!](#)