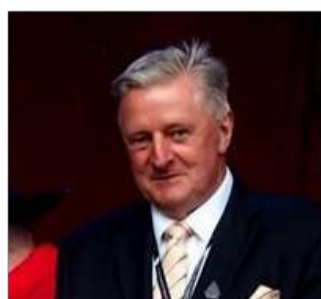




## Welcome to the World of BBQ

### President's notes



We celebrate the culinary and cultural differences of every country in the world, and promote each unique style of BBQ cooking and presentation through the sport of BBQ.

## Fire, Food, Friendship and Fun

Dear BBQ Friends,

I hope you all had a great Easter!

Preparations are well under way for the European BBQ Championships in Bremen, Germany with over 36 teams and 38 judges currently registered and awaiting sanction.

I will be travelling to Bremen on 4<sup>th</sup> April and, together with our Vice President Robert Meyer, will meet with Bremen City officials, members of the German BBQ Association e.V., and potential Sponsors. All the information regarding the Championships will be notified when these meetings are concluded.

On 27<sup>th</sup> February last we had our AGM in Limerick, Ireland. Attended by WBQA Presidents from the UK, Austria, Germany, Holland, and of course Ireland, many serious issues were discussed including Sponsorship and changes to our Rules & Regulations – e.g. the use of gas at our sanctioned competitions. The Minutes from this meeting will be sent to all Presidents in the next two weeks.

The World BBQ Association continues to grow steadily, with enquiries for membership from as far away as Japan and Paraguay!

Patrick O'Sullivan  
WBQA President

### AGM/Presidents' Meeting

WBQA AGM / Presidents' Meeting took place in Limerick, Ireland on 26/27/28 of February 2016.



### European BBQ Championships

Venue: Bremen, Germany  
17/18 September 2016

How to book your teams and judges? [world-bbq.com](http://world-bbq.com)



### Upcoming Events

Judges and teams welcome at all WBQA - member events:

#### April

April 14, 2016

**Moroccan Barbecue**

Contact: [fadelouahhabi@gmail.com](mailto:fadelouahhabi@gmail.com)

April 18 - April 21

**Barbecue Expo 2016, Russia**

<http://world-bbq.com/events-around-the-world/list/>

April 30

**Riverfest, Limerick, Ireland**

contact: [irishbbqassociation@gmail.com](mailto:irishbbqassociation@gmail.com)

#### May

May 28 - May 29

**Smoke on the Lake, Varese, Italy**

WBQA Italia: <http://world-bbq.com/events-around-the-world/list/>

#### June

June 25-26

**Annual Danish BBQ Championship Svendborg, Denmark**

<http://world-bbq.com/events-around-the-world/annual-danish-bbq-championship/>

### JUDGE TRAINING EVENTS

APR 9 - APR 10

**VARESE, ITALY,**

[HTTP://WORLD-BBQ.COM/VARESE-COMPETITION/](http://world-bbq.com/varese-competition/)

30 APRIL

**SON EN BREUGEL, Netherlands all welcome, taught in English**

email: [jury@wbqa.nl](mailto:jury@wbqa.nl)

May 1

**Denmark, only in danish**

contact: [kim@wbqa.dk](mailto:kim@wbqa.dk)



# World Barbecue Association

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Limerick, Ireland

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[presidentwbqa@gmail.com](mailto:presidentwbqa@gmail.com)

[our website](#)

**History of BBQ**

**new members**

**News & views - info**

**New products**

**Does anyone know for sure where the term "barbecue" come from?**

In 1516, a Spanish explorer named Gonzalo Fernandez de Oviedo y Valdes met a tribe of Taino Indians cooking in this manner, on the island of Hispanola – which we know today as the Dominican Republic and Haiti.

When they were asked what it was called, they said "Barbacoa". Interesting that the original meaning of the term refers to a grill! This proves that the term "barbecue" does not come from the French "de la barbe a la queue" which translates as "from the beard to the tail."

Our newest Corporate Member is **BBQ Gourmet Ltd., UK**, and we were happy to send its Director, Richard Orme, his WBQA Corporate Member Certificate last week. We look forward to seeing Richard and his associates at our WBQA sanctioned events this year!



Sauces, brines and soaks to marinades and mustards



**Advertising!**

You can now advertise your products etc. on our newsletter. Please contact the Administration Office with your details.

**Recipe of the month**

**Pork Butt & Pulled Pork**

from our Director of Training  
Jeremy Fowler

[link to the recipe](#)



A cold beer and a steak from the barbecue are often said to be a match made in heaven!

And now ... research published by the Journal of Agricultural and Food Chemistry has found that the pairing is also good for your health, as marinating meat in beer before grilling it can reduce the production of PAH's (polycyclic aromatic hydrocarbons). Good news!!

**COUNTRY OF THE MONTH**

We were delighted to welcome the Portuguese BBQ Association into the WBQA in September 2015, under the excellent leadership of Filipe Santos. Filipe lives in Sintra, which is a picturesque town set amidst the pine covered hills of the Serra de Sintra. The slightly cooler climate here enticed the nobility and elite of Portugal, who constructed exquisite palaces, extravagant residences and decorative gardens. The variety of fascinating historic buildings and beautiful scenery has established Sintra as a top rate tourist destination and the most popular day trip from Lisbon.

Filipe and his members are as enthusiastic about BBQ as they are about their country! They love BBQ and have big plans to host events and promote the sport of BBQ in Portugal. I think I speak for all our WBQA members when I say we're looking forward to attending one of these events in ortuggal and getting to know Filipe and his associates a little better!

**Grill Right Bluetooth BBQ Thermometer**



Cook your meat to professional standards with the Grill Right Bluetooth BBQ Thermometer. Rather than playing the guessing game, your smartphone or tablet can tell you when your food is ready. It sends alerts to your device once your food as reached the desired temperature. With the option to program up to 8 different entrées, you can create custom temperature alerts for all of your favorite foods. This smart thermometer displays the meat temperature as well as the air temperature, the target temperature, and even a countdown to when your food will be ready. The device itself also emits a sound alert when your food is done. Get it right every time!



**Your voice**



**We want to hear from you**  
your thoughts, your ideas

[yourvoicewbqa@gmail.com](mailto:yourvoicewbqa@gmail.com)