

World Barbecue Association

66 O'Connell St.
Limerick, Ireland



May 2016 **Newsletter 3** p.1(2)

call us @ (00353) 061279389

email us @ presidentwbqa@gmail.com

world-bbq.com

Welcome to the World of BBQ

President's notes



Moroccan BBQ Competition, April 2016

Congratulations to the Moroccan BBQ Association – great to see Morocco back in the WBQA family, albeit with new management.

Wim Vink, President WBQA NL, very kindly represented the WBQA and our President Patrick O'Sullivan, at the recent International BBQ Competition hosted by the Moroccan BBQ Association, held at L'Amphitrite Palace Resort & Spa, Skhirat, Morocco. The event was well attended - not only the general public, but celebrity TV chef Faycal, Masterchef Morocco, as well as representatives from TV media and press.



The prize winners were:

1st Prize: L'Amphitrite, Skirat, Morocco

2nd Prize A Remporter, Marrakech, Morocco

3rd Prize The Daltons, Son en Breugel, The Netherlands

Patrick O'Sullivan
WBQA President

A snapshot of our recently trained judges in Italy. Congratulations WBQA Italia!



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.

European BBQ Championships

Venue: Bremen, Germany

17/18 September 2016

How to book your teams and judges?

Teams: [register here](#)

Judges: [register here](#)

WBQA EUROPEAN CHAMPIONSHIPS

17 - 18th September 2016

Bremen, Germany



FIRE
FOOD
FRIENDSHIP
FUN



May 21-22

Swedish BBQ Championship, Gothenburg

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

International teams and judges welcome



Upcoming Events

Judges and teams welcome at all WBQA - member events:

April

April 30

Riverfest, Limerick, Ireland

contact: irishbbqassociation@gmail.com

May

May 21-22

Swedish BBQ Championship

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

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



info [here](#)

JUDGE TRAINING EVENTS

APRIL 30

SON EN BREUGEL, Netherlands all welcome, taught in English

email: Jury@wbqa.nl

May 1

Denmark, only in danish

contact: kim@wbqa.dk

May 14-15

Judgment Class Tour San Marino

contact: giudici@wbqaitalia.com

MAY 20 - MAY 21

Gothenburg, Sweden

[register here \(active link\)](#)



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WBQA Head Office

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Photographs

New Member

Recipe of the month

New products

Some more photographs from the Moroccan BBQ competition!



We are pleased to announce that Paraguay, that beautiful south American country has joined our WBQA family. Welcome José Alsina and all your colleagues!



Spice it up!

For high quality spices for your BBQ visit our newest Corporate Member's website your link is available [here](#)



Advertise here!

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

Your voice



We want to hear from you
your thoughts, your ideas

yourvoicewbqa@gmail.com

Here's a great recipe from our Director of Training Jeremy Fowler:

ST LOUIS STYLE RIBS

There are two different camps for the choice and preparation of ribs, some use only baby back from the closest 5 inches near the spine) whilst others use the st louis cut, which we are choosing to do. many present their ribs dry and others chose to mop with sauce and serve wet. the choice is yours.



Dry Rub:

- 10tsp. - Dark brown Sugar
- 4tsp. - Castor sugar
- 3 tbsp. - Smoked paprika
- 1 tbsp. - Crushed black pepper (hand done best)
- 1 tbsp. - Garlic salt
- 2 tbsp. - Kosher salt. (More course grained than table salt with sodium chloride)
- 1 tbsp. - Chilli powder
- 1 tbsp. - Onion powder (or finely cut fried Onions - dried and blended to powder)

find the full recipe [here](#)

BaseCamp - Wood Burning Stove and Grill



Next time you go camping, the one accessory you shouldn't leave behind is Basecamp. It's an amazing wood burning stove and grill which can convert heat into usable electricity and can be used for outdoor cooking as well as charging. The stove operates on fallen branches or small pieces of firewood and is an eco-friendly form of cooking wood-fired meals anytime outdoors. You can consider it to be a far better alternative to fossil-fueled stoves that burns smarter and does not pollute the environment at the same time. By analyzing the strength of the fire from the corresponding app, you'll be able to use the converted electricity for charging your devices. Your camping trips can definitely do with one BaseCamp! (<http://thegadgetflow.com/>)

