

The MABA Meat Sheet

BARBECUE NEWS FROM THE MID-ATLANTIC REGION



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A Message from the President



Hello MABA Members!

What an exciting time for BBQ in the Mid-Atlantic! While it feels like the season has just begun, we've already had more than ten Masters and Backyard contests across five states, and we've awarded three State Cups with more right around the corner.

For me, the highlight of the early season has been the Grand American BBQ World Championship. The contest had an undeniable MABA feel, with nearly half of the 60+ team field made up of active MABA members. That led to memorable 9:22 shots, a fun Derby-themed social hosted by Blue & Gray, and plenty of laughs shared over a drink.

When the results were announced, MABA teams showed out in a big way. Not only did MABA members take both the GC and RGC each day, but the entire Top 10 in Sunday's Open category consisted of MABA teams. The cherry on top was sending two of our teams — Chunky BBQ and Smokin' Hoggz — to compete in next year's BBQ World Cup. All in all, it was a memorable weekend, and I hope the event continues to grow.

As your 2026 Board of Directors has settled in, I can only hope our efforts to grow and sustain MABA match the high bar our teams continue to set on the competition trail. We've been working hard behind the scenes to make this an organization you're proud of and one that people want to be part of.

A message from the President - Continued from page 1

Some of the priorities we've tackled so far include:

- Increased presence on social media, including the MABA Top 10s
- Improved communication with members, including the return of this newsletter
- Updating and refreshing content on the website

We're also working on longer-term initiatives that we hope to have in place before the end of the current term, including reviewing and updating our bylaws and evaluating our technology platforms to ensure we have the right tools in place for the future.

At the end of the day, our goal is to build a stronger organization that we can all be proud of, because BBQ is better when shared with friends. I'm happy to say we're already seeing some early success. Membership is up 8.5%, and at a time when the sport as a whole is facing challenges, MABA is trending in the right direction.

Our hope is that we continue growing together, that you'll take advantage of our new referral program, and that our best days are still ahead of us.

Good luck, and I hope to see many of you soon!

Joe Rouse - President

**SHARE THE LOVE,
BUILD OUR COMMUNITY!**

Great BBQ starts with great people.
Invite a friend to join MABA and help our community keep growing stronger.

REFER A FRIEND!

YOU GET 2 ENTRIES INTO THE RAFFLE!*

**REFER A FRIEND TO SIGN UP
AND YOU'LL GET 2 ENTRIES INTO THE RAFFLE AT THE ANNUAL BANQUET!**

SHARE THE LOVE
Introduce your friends to MABA and the BBQ community.

BUILD COMMUNITY
The more of us, the stronger we all become.

YOU GET 2 ENTRIES
For each friend who joins, you'll get 2 raffle entries at the Annual Banquet!*

LET'S GROW MABA—TOGETHER!

REFER TODAY. WIN TOGETHER. BBQ FOREVER.

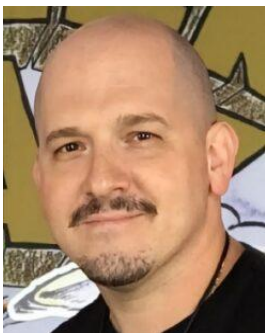
*Referring member must be listed on the new member's application.
Referral must be made by the application deadline to qualify.

TECHNOLOGY COMMITTEE

MABA is excited to share with all of its members that our social media presence is increasing. As part of our revamped social media campaign, we are thrilled to showcase our teams especially with Top 10 finishes and other impressive outcomes. We also strive to include our teams in action whether it be through 9:22 or short reels depicting competition weekends.

Our Facebook groups are beaming with active participation and membership engagement. Views are up 319% in the last three months! Engagement is up as well! Reactions to our FB posts are up almost 1000% since we increased our focus on social media! Similarly, on Instagram, views are up almost 200% in the same time frame.

Going forward, we want to continue engaging our membership even stronger and are always seeking sponsors to promote their products and services all across our social media platforms! We are excited for the future and many exciting things to come!



Rich Rybak – Social Media

RECIPE OF THE MONTH

Judy's Sausage Gravy

Submitted by Lee Evans of Blue & Gray BBQ

Ingredients:

- 1 lb. Mild Sausage
- 1 lb. Hot Sausage
- 2 sticks salted butter
- ½ Gallon of whole milk
- All-purpose flour
- Salt
- Pepper



Instructions:

1. Add 1 stick of butter and the 2 pounds of sausage to a hot Dutch oven.
2. Brown sausage, breaking up in to small crumbles
3. Add in 2nd stick of butter, stir until melted.
4. In a 4-cup measuring cup, add 2 cups flour and 2 cups of hot water, mix to make a slurry.
5. Add slurry to sausage and butter, mix well.
6. Add in half-gallon milk slowly into the Dutch oven, stirring to mix.
7. Stir until mixture thickens and bubbles lightly, then turn heat off.
8. If it's too thick, you can gently heat and add in a bit more milk.
9. Add salt and pepper to taste.

Burnt Ends BBQ Supply

is pleased to offer
MABA members
10% off all items!

Use code: **MABA1026**
at checkout.

Code is valid through December 31, 2026.



HELP US PULL TOGETHER THE GREAT HISTORY OF MABA

This year the MABA Board of Directors is creating a new position of Historian.

A Historian acts as the official memory of the organization. Their primary duties involve documenting events, preserving accomplishments, and creating a permanent archive of the club's activities through physical scrapbooks, digital albums, or social media collections.

I am currently looking for any of the following items:

- **Photos & Videos:** Candid shots from previous MABA events or gatherings (please include approximate dates and names of who is in the photo).
- **MABA media:** Old flyers, newsletters, news articles, etc. that you can get a digital copy of (no need to send in physical items).
- **Personal Stories/Anecdotes:** Your favorite memories or milestones from your time in the MABA. Stories from people who were there at our events are some of the most valuable records we could add. If you have a story, tall tale, or legend we would love to have it!
- **Old MABA records:** Lots of you guys have served on previous BODs or other MABA roles. If you have an old folder or shoe box that might have some records that would be of relevance, please let us know!
- **MABA TOY Rankings:** I would love to find TOY Rankings for the earlier years of MABA, before BBQData.com started tracking them electronically. Most of these teams don't exist anymore and neither do records of their accomplishments. If you were around and remember anything or know someone who was, shoot me an email!

How to share your items: send an email to me personally at stephenhypes@yahoo.com or to the Board at maba@mabbqa.com.



Please send in anything you may think is relevant so I can begin archiving it and feel free to reach out if you have any questions!

Thank you for helping to preserve MABA's history!

Best regards,

Stephen Hypes - MABA Historian

BOOST YOUR BBQ

offers MABA members **10%** off all items except cutting boards, cookers and combos.

Use code: MABA2026 at checkout.

Code is valid now through December 31, 2026.



A MESSAGE FROM THE SECRETARY

Another season of competition barbecue is rolling along.

One of the best parts of our organization has always been the stories behind the smoke. The friendships formed under canopies at 4:00 a.m., the lessons learned from a brisket gone sideways, the first-time judges discovering just how serious people are about chicken skin, and the organizers somehow holding together an entire contest weekend with coffee and determination.

That's where *you* come in.

As we prepare our next quarterly newsletter, we'd love more contributions from our members. MABA is packed with incredible experiences, personalities, traditions, recipes, road stories, and barbecue wisdom, and we want the newsletter to reflect the full flavor of our community.

We're looking for ways to make the newsletter more engaging and enjoyable for everyone to read. If you have suggestions for recurring sections, contests, photo features, recipes, member polls, or interactive ideas, we'd love to hear them. Have ideas for a feature or article? Have some great pictures from an event or a recipe you'd like to share? Send them in. We can't promise everything will make it to the newsletter, but we will try to make it happen.

A strong newsletter keeps our community connected between contests and events. It gives newer members a chance to learn from experienced cooks and helps preserve the stories and traditions that make barbecue culture special.

Please send submissions, photos, or ideas to: maba@mabbqa.com or rvasold@verizon.net with the subject line "MABA Newsletter."



Thank you for helping to keep the fire burning in our organization. We're looking forward to building a newsletter that's as rich, varied, and memorable as the members who make MABA great.

See you at a contest soon!

Ron Vasold – Secretary

REGIONAL CONTESTS THROUGH Q3

Giant National Capital Barbecue Battle – Washington, DC
6/26/2026 - 6/28/2026

K.S. Que (BACKYARD ONLY) - Kennett Square, PA
7/11/2026 - 7/11/2026

New Jersey State Barbecue Championship - North Wildwood, NJ
7/11/2026 - 7/12/2026

Chillin & Grillin in the Glades – Wise, VA
7/17/2026 - 7/18/2026

Smoke on the Rail BBQ Festival (Day 1) - New Freedom, PA
7/24/2026 - 7/25/2026

Smoke on the Rail BBQ Festival (Day 2) - New Freedom, PA
7/25/2026 - 7/26/2026

Battle of the Blue Ridge - Swannanoa, NC
8/7/2026 - 8/8/2026

Certified Barbeque Judging & Table Captain Class - Bel Air, MD
8/15/2026 - 8/15/2026

Stoney Creek BBQ Cookoff - Edinburg, VA
8/21/2026 - 8/22/2026

Saxonburg BBQ Smokeout - Saxonburg, PA
8/28/2026 - 8/29/2026

Capital Kosher BBQ Competition (COMPETITOR SERIES) -
Waynesboro, PA
8/29/2026 - 8/30/2026

Pigmaster's BBQ Challenge - Rutherford College, NC
9/18/2026 - 9/19/2026

First State BBQ Bash - Milford, DE
9/25/2026 - 9/26/2026



MABA State Cup Winners



Smokin' Skullies BBQ won the MABA State Cup in NC at BEAR-B-Q in New Bern, NC on May 2, 2026.

New Pigs On The Block won the MABA State Cup in NY at the Grand American Barbecue World Championship in New Paltz, NY on May 3, 2026.



Poor Boys BBQ won the MABA State Cup in WV at the Almost Heaven BBQ Bash in Buckhannon, WV on June 20, 2026.



THE WORLD ACCORDING TO HOKE COLBURN

Intro to upcoming articles by “Hoke Colburn” aka THE Bill Jones, PhD.

Greetings and salutations “My Little Chic a Dees”. For you young’uns, who have never heard that, you will need to find a movie from 1940 by the same name. And yes, they made movies in the ‘40’s. Just ask my wife Mary about them.

I am Bill Jones. Many of you know me as a judge, others as a contest rep, some as an organizer, newer judges as Oh Capt’n My Capt’n, Sir William, and some as Hoke Colburn.

Wearing so many hats and serving in so many capacities and committees, the former KCBS CEO, Emily Detwieller, called me her “unicorn”. Not for a lump on my head that Mary gave me, but because in her eyes I was unique, unusual, serving in so various capacities. There are others who may be an organizer and a judge or a judge and a cook team, but none she could think of that serve in so many different roles.

So, what difference does all that make? I can offer topics or information on many topics regarding BBQ contests, rules, polices, procedures, information many of you may have questions about but were afraid to ask or did not know who to ask. Hopefully these articles will answer many of them and the topics will be of interest to you, no matter what role or roles you serve in the BBQ competition world.

Chapter 1 – The Four-Legged Stool That Is KCBS

When I began working on my thesis, yes, I had to look up what all went into a thesis. Chicken Noodle soup obviously has chicken and noodles in it but what else makes it so. For 2 ½ years I watched videos, read books, magazine articles, interviewed people, asked questions, all to prove my thesis title – “The Four-Legged Stool that is KCBS”. The committee to review my thesis and interview me, asked for several topics and a brief summary of each. They chose this one as well as another I had – “Organizers – The Make It or Break It of KCBS Events”. They asked me to make the organizer idea a good portion of my paper which was easy to do. In essence, two papers became one.

In coming up with my title, I had seen numerous people quoted in old editions of the Bull Sheet listing 3 legs every time. Never 4. They might list teams, judges and organizers (Missing reps) or they would talk about cook teams, judges and KCBS office (Missing reps and organizers). I could never find anyone mentioning 4 legs or any article dealing with all 4 legs – Organizers, cook teams, judges and reps. For without any one of those, a KCBS contest cannot occur.

Writing a thesis, I learned that one needed to be able to present and defend an opening statement. This was mine –

The Kansas City Barbeque Association (KCBS) is made up of 4 critical and intertwined parts to be what it is. Take any one part away and the organization is unstable and the ability to host events becomes suspect to even being unable to occur. The first leg, an Organizer, needs to be able to first host an event, but also be knowledgeable of the policies and procedures to follow, and able to produce a well-run contest for Judges, Teams and Representatives. Without this key leg, a contest can fail and, in many cases, not return for lack of teams and judges. Thus, in my mind, KCBS is a Four-Legged Stool where all four legs are needed to support the organization as a whole. But that of an Organizer is the most critical leg and the one in which all contests begin with.

I am sure this may tick off one or more groups who feel they are the most important aspect of a KCBS contest. Everyone can have their opinion. I can defend this statement, but can you? In Virginia we have cook teams. We have reps. And we have judges. But if no one raises their hand and says I want to host a contest, there is no contest. If the defense is what happens if there are no cook teams, judges or reps in Virginia? The contest

The World According to Hoke Colburn - Continued from page 7

can still occur from people – teams, judges and reps - willing to travel into Virginia. But first an organizer must agree to host. Be it an individual or an organization.

But before we get into the individual legs in future articles, let's take a walk back into history.

With some imaginations on my part but pretty much as it occurred –

In 1985, three people sat around a campfire one evening and their discussion turned to BBQ contests and how they varied from state to state, to town to town. Some contests scored 1- 10. Some 1 to 100. Some had rules, some had some rules, some had none. Meats varied as well as to what would be turned in.

They felt there needed to be a clearing house if you will where all contests could be conducted under one set of rules. And in 1986, here came the start of KCBS.

Over the years since, rules were established. Contests began to ask to be sanctioned by KCBS. As time went by more and more contests came into the KCBS fold. With growth, things were tried, adjusted, adapted, changed, fixed, and over the past few years a lot of changes. Some good, some questionable, some not so good and proven to be such.

As we progress in these articles you will learn a lot about each leg. Each leg needs to be strong and able to support the seat that is KCBS. My thesis covered a lot of the ills of KCBS from all four legs as well good points. No organization can last as long as KCBS has without growing pains. Even at the age of 40 years as KCBS will celebrate this year. The key is to learn from any mistakes and not compound things by repeating them.

In future articles I will go over each role the legs play in a successful contest. Other articles will get into what happens when you drop your entry off, how to question a score, things to have in your cook trailer and you may be surprised it's not what you think, superstitions, comment cards, how to review your scores for key information, etc. I hope you will look forward to them as they are shared.



Seize ya next time! Our topic will be – Organizers – The Make It or Break It of KCBS Contests. If you ever considered hosting a contest or wonder what organizers have to go through to make a contest a success, you'll want to read the article.

“Hoke Colburn” aka THE Bill Jones, PhB



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Code is valid for the 2026 season

From the Editor: Each issue of our newsletter will feature spotlights of the people who make a difference in barbecue in our region. We will spotlight teams, organizers, KCBS representatives, and judges who are interested in telling their story. Our first issue features a contest organizer everyone knows – Mary Jones. We provided Mary with a series of questions to gain a better understanding of what, why, and how she does what she does as a contest organizer. Mary - thanks for participating!

Contest Organizer Spotlight – Mary Jones



Introduction:

Mary Jones, wife to THE Bill Jones. I began going with Bill to contests after I retired from being an elementary school librarian. Yes, that is why I have a teacher voice that so many of you hate to hear! I began helping reps with non-judging tasks to keep myself busy while waiting for him to finish judging. I am a CBJ but have no plans to ever judge as I personally feel it is very hard to put a number on an entry! My favorite things about contests are the time that we spend together with BBQ family and the opportunity for trips to beautiful waterfalls near contest sites. If you know of a good waterfall site near a contest, let me know!

MABA - What made you decide to become a BBQ contest organizer and how long have you been putting together contests? Which contests do you organize?

Mary - Bill had been a judge for over 5 years when many VA BBQ teams began asking for an early season contest. He began planning a March contest to kick off the season so I started helping him with the details. We still share the organizing job along with help from a great committee of friends. BBQ Gives Back in Urbanna VA has been held annually (except 2020) since 2017. Americamps BBQ Throwdown in Ashland VA was held from 2021-2024 and Triple Crown BBQ in Doswell VA was in 2025.

MABA - What do you see as the most rewarding part of being a contest organizer? Why do you do it?

Mary - Successfully completing a contest and being able to donate to our chosen charities. Witnessing the pure joy of newer teams with great calls and more experienced teams with continued success is exciting. Kids Q to see the sport growing with interest from the younger generation. Visiting with judges and seeing their commitment to doing their best job possible is special. Oft repeated answer but it is true - BBQ FAMILY!

MABA - What is a team's biggest gripe that you cannot control?

Mary - Having to pay entry fee so early. We have a deadline to inform our campground for their planning purposes. We have to submit prize payout structure to KCBS 90 days prior to contest. We have to purchase supplies, trophies and insurance. We have to know how many judges to select based on number of teams. When we post a deadline for teams to be paid in full, it is imperative that teams pay attention to this date so that we may make all these decisions that are vital to the contest. We offer a deposit which allows teams to commit to contest but delay paying in full until later deadline. Please be sure to budget accordingly so your team can pay in full when invoiced for the balance due.

MABA - What could judges do to make your job easier?

Mary - Stop asking me where is the water? crackers? forks? Anyone who has ever judged at our contest knows that I have all the needed supplies but I don't put out items early as they get consumed prior to judging and then we run short. Trust me when I say I have everything that is needed and you will get it when necessary. In the words of the late Dennis Stepura, I am "the Water Nazi!"

From our judge coordinator - I am sure he would want me to tell all judges; we will notify you of selection to judge as soon as possible. The number of judges needed is dependent upon the number of teams so we cannot select judges until we know that number. Likewise, he asks that you notify him as soon as possible if your plans have changed so he can fill judging spots as needed. Waiting until the week of and in some cases only days before the contest puts everyone involved in a bind. We understand true emergencies that arise at the last minute but please stay in touch with our judge coordinator with any changes.

Organizer Spotlight – Mary Jones- Continued from page 9

MABA - What's the most challenging thing about organizing a contest?

Mary - Teams AND judges who will not read, comprehend and respond to emails in a timely manner. I know there are many people who say I send too much information but when there are details to share and/or answers requested, I need responses to continue planning for the contest. Once an answer is received, I do not continue to send repeated emails. So, if you are receiving multiple emails regarding the same topic from me that means I am waiting for a reply. I would rather be sure that all needed information is available in the hopes that questions that arise can be resolved before contest weekend.

And with every passing year, the physical labor of the contest weekend gets harder and harder! So, I really need more and more helping hands every year to continue - any volunteers?!?

MABA - What's your biggest expense in organizing a contest?

Mary - Prize payouts. Bill creates a line-item budget for everything associated with the contest and keeps a close eye on income vs expenses. While we do not have the large dollar amount of sponsorships that some contests are blessed with, we do secure many smaller donations and each and every one goes a long way to accounting for our overall budget. As evenly as possible, we divide our prize payout and charity donation to be equal. For example, Day 1 prize payout, Day 2 prize payout and charity donation are all very close to the same amount. Knowing that teams deserve the best possible payouts, we have always paid much more than is advertised on KCBS website. If your team shows up to cook our contest, we feel you need to be rewarded with a larger than expected prize payout. We hope this has been your experience and you can share that with your cook friends for future contests.

MABA - Has Mother Nature interfered at one of your contests? What impact did the weather have?

Mary - In 2018 there was a large snowstorm the week before our contest. On Wednesday of contest week, the campground staff informed me that the judging tent could not be erected due to wet ground. They offered the recreation building as an alternative. The building was small and made for cramped tables for judging but we made it work. However, the rec building was a loooong way from the cook campsites. Teams were very understanding and many of them rented golf carts for the turn ins and no one missed turn in times. Although the turn in area did resemble a NASCAR event!

MABA - When does the work start for putting together a contest/event and when does it end?

Mary - It never ends! Once the contest weekend is done and I have completed all the paperwork for our charity and posted all the pictures and thanked all the teams, judges and sponsors, then the planning for the next year begins. Setting dates with the campground and submitting paperwork for KCBS are the first steps. Visiting teams at other events throughout the summer is my way of keeping our contest in their mind. Campground contract is signed by September, October is when information is gathered for website and Facebook page, November is the release of team and judge apps, and by January the planning kicks into high gear for March contest. Contest weekend comes and goes and then it starts all over again!

MABA - What advice would you give someone who is thinking about putting together a contest?

Mary - Form a committee! No one should try to do this alone. There are so many tasks that you will need as many helpers as possible. A judge coordinator who handles all aspects of judge selections. Someone who is good with budgets to keep track of money. Someone who is good with managing all aspects of team registrations and needs. People willing to solicit donations. Lots of able-bodied people willing to work hard physically throughout the contest weekend. A great host site with all the help they will offer. All this and more...

If you are interested in telling your BBQ story, please let us know. We are looking for cook teams, organizers, contest representatives, and judges to participate. You are all important to the success of MABA and our barbecue contests. Send a quick message to maba@mabbqa.com. We will get back to you.

Current Team of the Year Standings

as of June 25, 2026

MABA TOP 10

CONTEST: Team of the Year Division I

CATEGORY: OVERALL

1. B'S QUE
2. SMOKIN HOGGZ BBQ
3. HOTMESS BBQ
4. OLD VIRGINIA SMOKE
5. 3 EYZ BBQ
6. SMOKECRAFT
7. SUSQUEHANNA SMOKERS
8. BEER TIME BBQ
9. BOGGS HOG BBQ
10. GRANDPA VAL'S BBQ



MABA TOP 10

CONTEST: Team of the Year Division II

CATEGORY: OVERALL

1. HOTMESS BBQ
2. 3 EYZ BBQ
3. SMOKECRAFT
4. BOGGS HOG BBQ
5. AIN'T THAT RICH
6. DOG BITE BARBECUE
7. PIGGY & SWINE BBQ
8. CHUNKY BBQ
9. DIG'N N PIG'N
10. THE FAT IS WHERE IT'S AT




MABA TOP 10

CONTEST: Backyard Team of the Year

CATEGORY: OVERALL

1. FIRE & SHINE BBQ
2. LEANING JOWLER BBQ
3. DOGPATCH Q
4. CLEAN SMOKE BBQ TEAM
5. CASTLETON Q
6. PINKY OUT BBQ
7. ROUGH CUT Q
8. BROCK'S BBQ
9. HOT THANG BBQ
10. CAPTAIN BLUE BBQ



You can see the full listing with earned points for the **MABA Team of the Year** as well as the listing for each category:

Chicken
Ribs
Pork
Brisket

on the MABA site at:
mabbqa.com



From the Editor: For our KCBS Contest Representative Spotlight we are featuring recently retired Louise Weidener. Louise took our list of questions and provided her insights in an essay format. Look for Louise at future contests in the judging area as a judge, table captain, or volunteer. Thanks Louise – enjoy your retirement!

KCBS Contest Representative Spotlight – Louise Weidener



My husband, became a judge in 2006 and many times I would attend BBQ contests with him. At the Hudson Valley Ribfest, one of the reps, Linda Mullane, taught me how to do data entry for the contest. I enjoyed doing that job and would volunteer to do that at contests we would attend. After a while, I decided I would like to become a KCBS Contest Rep. After gaining judging experience, I applied and was approved to start rep training and in June, 2015, I was approved by the KCBS Board to become a rep. I repped contests for 10 years, retiring in October last year.

I enjoyed interacting with both judges and BBQ teams. Most of the time teams are happy to see a rep and welcome the rep into their cook site. There are times they are not happy to see a rep, especially when the rep shows up at their site with a sample box during a contest which usually means there is a problem with their entry.

When a contest is over and teams receive their Team Detail sheet which shows the judges scores for each entry and where their entry ranked on the table. Also included are any comment cards they received. When teams are not happy with their scores or some of the comments; the reps are the ones who hear the complaints. A team may ask to see the box they turned in because they do not believe the score they got was for their entry. They may also ask to have their scores reviewed for the entry to see if there was an error in data entry.

Judges, for the most part, are familiar with the way my partner and I run a contest so seating judges runs smoothly. However, there are some judges who only want to judge and not help out in any other way even though the organizer reminds judge applicants that they may be asked to perform other duties besides judging. Reps do not want to force a judge into doing something other than judging but sometimes it is necessary.

Organizers have to wear many hats before, during, and after a BBQ contest so they don't necessarily need to be communicating with more than one rep. When I'm working with another rep, we decide who will be the rep contact for the contest and any questions or comments we may have are communicated through that one rep. Sometimes reps are not privy to the correspondence that the contest is providing to the cook teams such as when is the cooks meeting, if there are additional categories, what is the turn in time for each category, and what time is the award ceremony.

I was the only rep in Pennsylvania and as such could be assigned contests in the Mid-Atlantic Region and the Northeast Region. The last few years I have done, on the average, 12 contests a year but there were some years it was 17 or 18. I didn't really judge contests while I was a rep. However, now I am planning to become one of those "damn judges." So far, I have judged 3 contests with at least 5 more scheduled this year. While I was repping, the farthest I traveled was to Old Orchard Beach, ME. I was filling in for a rep from Connecticut. I didn't really have a favorite contest but always looked forward to repping Lake Placid. The organizer, Dimitry Feld, was quite a character and the area is beautiful; making it worth the 6-hour ride to get there.

I have many, many fond memories over the last 10 years and plan to enjoy adding more as a judge!

Look for the next issue of the MABA Meat Sheet in September!