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Table of Contents

Prize Payout	3
Schedule of Events	5
Backyard BBQ Competition Funds Mesquite Elks Club	6
Thanks to our Sponsors	8
What does it take – You be the Judge	10
Hot Rods and Cool Wheels	12
Get Fresh Events	14
Mesquite Calendar of Events	16
World Champion Cancer Sucks BBQ Team	18
Sweet Peppers Returns to Mesquite	20
A BBQ Champ who Loves to Share	24
Whiskey Master Tom Turner	26
First Annual Nevada State BBQ Championship	30

CHICKEN, RIBS, PORK AND BRISKET CATEGORIES

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2nd Place	\$1,000
3rd Place	\$500
4th Place	\$400
5th Place	\$300
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SMOKIN' IN MESQUITE BBQ CHAMPIONSHIP

SCHEDULE OF EVENTS

THURSDAY, SEPTEMBER 2nd

8:00 AM- 4:00PM

BBQ 101 Cooking Class by David Bouska of BBQ Butcher

8:00 AM – 4:00 PM

BBQ Team registration at Beer Garden Event Pavilion

5:30 PM-10:00 PM

KCBS Judging Class

Registration 5:30-6:00 PM

KCBS Judging Class (CasaBlanca Meeting Room) 6:00 PM- 10:00 PM

8:00-10:00 PM

BBQ Contestants and Judges- Meeting of the Swine's Reception (CasaBlanca Pool)

FRIDAY, SEPTEMBER 3rd

4:00-10:00 PM

Beer Garden and Event Pavilion Opens Live DJ, BBQ food, Kids Corner

5:00 PM

Cooks meeting in the CasaBlanca Showroom

6:00 PM

Judges meeting in the CasaBlanca Showroom

7:00 PM

Dessert turn in

5:00-10:00 PM

Las Vegas Taildraggers

Rods N BBQ Car Show

a. Show N Shine Competition

b. People's Choice Competition Begins

c. Pin up girl competition

d. Live Music

5:00-7:30 PM

Interactive Games for audience every 60 minutes beginning on the hour

7:30-8:00 PM

Crown Royal Whiskey Master Thomas Turner- Pairing Whiskey with BBQ

8:00-10:00 PM

Interactive Games every 60 minutes beginning on the hour

SATURDAY, SEPTEMBER 4TH

10:30 AM

Judges meeting in CasaBlanca Showroom

11:00AM-6:00PM

Chill Party- CasaBlanca Pool

11:00 AM-7:00 PM

Beer Garden and Event Pavilion Opens

BBQ food, Kids Corner and Live DJ

11:00 AM-7:00 PM

Las Vegas Taildraggers

Rods N BBQ Car Show

e. Show N Shine Competition

f. People's Choice Competition Continues

g. Pin up girl competition

h. Live Music

11:30-11:40AM

Interactive Audience Game

Noon-1:00 PM

Salsa Making Contest

Sponsored by Get Fresh

12:30-12:40 PM

Monster Energy Stacker Challenge

1:00-1:30 PM

Salsa Making Contest

Sponsored by Get Fresh Judging & Awards

2:00-2:30 PM

Team Eating Challenge- Must have 5 team members to participate and all members must be at least 21 years of age

2:30- 2:45 PM

Pie Eating Contest

sponsored by Universal Bakery-Youth

Must be 12 years of age or younger

2:45-3:00 PM

Pie Eating Contest

sponsored by Universal Bakery- Adults

3:30-4:00 PM

Malibu Rum Runner Daiquiri Challenge-

Must be at least 21 years of age to participate

4:00-4:30 PM

Crown Royal Whiskey Master

Thomas Turner

5:00-5:30 PM

BBQ Rib Eating Contest

12:00-2:30PM

Meat turn in for competitors in CasaBlanca Showroom

3:00-5:00 PM

People's Choice- Come sample competitive teams pork and vote for your favorite!

6:00 PM

BBQ Awards and People's Choice will be awarded

SUNDAY, SEPTEMBER 5TH

11:00AM-5:00 PM

Beer Garden, Event Pavilion Opens, Live DJ, BBQ Food, Kids Corner

11am-5pm

Rib Off Competition

10:00 AM -2:30PM

Backyard BBQ

10:00 AM- Registration

10:30 AM- Cooks Meeting

11:00 AM- Competition Begins

Noon- Turn in Hamburger

12:30 PM- Turn in Steak

1:00 PM- Turn in Pork Loin

1:30 PM- Turn in Chicken

2:30 PM- Awards

11:30-11:40 AM

Interactive Audience Game

Noon-12:30 PM

Watermelon Eating & Seed Spitting Contest

1:30-2:00 PM

Monster Energy Stacker Challenge

2:00-2:30 PM

How To Make a Championship BBQ Rub

2:30 PM

Backyard BBQ Awards, Las Vegas Taildraggers People's Choice Awards and Rib Off Awards

3:00-3:30 PM

Rib Eating Contest

4:00-4:10 PM

Interactive Audience Game

6:00 PM

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Backyard BBQ Competition Helps to Fund Mesquite Elks Club

Elks Club member and Mesquite City Councilman Geno Whithelder has spearheaded an effort to raise funds for the Mesquite Elks Club by participating in the Back Yard BBQ competition of the Smokin in Mesquite BBQ Championship.

A native of Pennsylvania who moved to Mesquite from Saratoga, Calif. in 2002, Whithelder has enlisted the help of 2010 Miss Nevada Cris Crotz to participate in the second annual event.

"We're going to be working Saturday and Sunday," explained Whithelder. "Cris is going to compete in the Backyard BBQ competition."

In addition, Whithelder issued challenges to Elks Club groups from St. George, Las Vegas and North Las Vegas to be a part of the competition as well.



Geno Whithelder is a local Mesquite realtor/broker as well as an Elks Club member and Mesquite City Councilman. He has taken the lead in helping to raise funds for the Elks Club.

here always come together."

The Backyard BBQ competition is a part of the Smokin in Mesquite weekend. Contestants will offer their very best steak, chicken, pork and hamburgers in an attempt to take home the \$500 grand prize for each category. While the local BBQ teams that enter the Backyard BBQ cook-off would love to take home the cash prize, it's really the title of best backyard BBQ chef that gets their sauces flowing. The competition is open to anyone willing to put their backyard BBQ recipes to the test.

And if last year's Backyard BBQ event is an indication of the 2010 event, Elks Club members had better be ready for big-time competition.

Among those who competed last year and are firing up the grills again this year are Black Gaming General Sales Manager Michele Evans, who teamed with her son, Jack (he was ten at the time) and fellow Black Gaming sales executive Bernadette Anthony.

"All I can say is, wow," says Evans. "The Backyard BBQ was a great opportunity to compete in a field that I had never competed in before, and it was a blast. Then, too, it was another way for our family to compete together. These kinds of events are things that will last in your minds for the rest of our lives."

Last year Evans, her son and Anthony cooked Carne Asada, steaks and burgers. "That was the first time that I had ever cooked Carne Asada," laughs Evans, whose professional sales efforts have led to several major events coming to Mesquite, Nv. including the recent Junior Golden Gloves Nationals at the CasaBlanca Event Center.

"I ended up in fourth place in last year's event and I was very surprised. But I'm coming back this year to win the burgers competition. I finished less than a point back in second place (in the Burgers competition) and I'm going to win it this year."



Michele Evans entered her first Backyard BBQ contest last year with her son Jack and fellow Black Gaming sales executive Bernadette Anthony.



Newly crowned Miss Nevada Cris Crotz is competing to help support the local Mesquite community.

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Get Fresh provides the highest quality fruits and vegetables, the best service, and the freshest product available at all times to Nevada's most discriminating restauranters. Our commitment is to forge strong and long-lasting business relationships with each customer, and to grow those relationships by dedicating our resources, innovations and ideas to each customer's continued success. We're proud of the service we provide, and the employees of Get Fresh Companies who drive that higher standard of customer service.



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Mesquite Resort Association

The Mesquite Resort Association is a recognized entity whose mission and purpose is to serve and interact with the residents in the Mesquite and



surrounding communities with the intent to improve the overall quality of life. This is implemented through business development, charitable donations, and the community. The Mesquite Resort Association strives to ensure Mesquite is a good place to live, work, and raise families through employment opportunities and corporate stewardship.

Gold Medal Sponsors

US Foods

U.S. Foods roots go back a long way... more than 150 years. Through acquisition and organic growth,



we've steadily built upon our greatest asset – our people. They are our equity...they are our prized inventory. U.S. Foodservice is a federation of extraordinarily diverse and talented people. Their talents have been blended together to create a team capable of catering to any need. Currently, we are one of only two national broadline distributors operating in the multibillion-dollar foodservice industry. Together we provide food and related products and services to more than 250,000 customers, including restaurants, hospitals, hotels, schools and governmental operations. Employ more than 26,000 associates and operate more than 60 distribution centers. Offer more than 300,000 fresh, frozen, dry and nonfood products from every major national brand and a robust offering of exclusive brands of our own.

Warren Energy

The Warren Energy Group is located in St. George, Utah and provides propane services for residential and commercial customers in the Southern Utah and Southern Nevada area. Warren Energy services include BBQ tanks filled, custom hoses, regulators, fittings, tank revalves and certifications.



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We are extremely proud of our outstanding reputation for first-class customer service. In addition to high quality, consistent meat products, we offer dedicated sales and marketing teams to optimize your sales, comprehensive training and support for your teams, as well as expert culinary support to help you differentiate your menu and delight your patrons

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McCormick is the world's largest spice, herb, and seasoning company. We put our best into quality and safety, so you can put the best into your food. Tested and proven products, recipes, and menu solutions to stay on-trend with consumer demand. Consumer Preferred products to support successful menus. Innovative packaging and labels offer improved safety, quality and convenience.



McCORMICK

Desert Meats & Provisions

Desert Meats & Provisions, Inc. distributes meat products to the foodservice industry. The company's products include beef, pork, lamb, veal, poultry,



processed meat, and frozen specialty meats. It serves various customers, including resorts, hotel-casinos, and restaurants. The company was founded in 1978 and is based in Las Vegas, Nevada.

Desert Gold Food Company

Locally owned and operated, Desert Gold is a foodservice distributor serving Nevada for over 35 years. Head-



quartered in Las Vegas, our delivery area includes Las Vegas, Henderson, Primm, Mesquite, Laughlin, Reno, Lake Tahoe, and Carson City. As a member of the UniPro Foodservice Distributors of America, Desert Gold Food Co. also carries a large selection of nationally branded products and is committed to providing the finest quality products and service. Our dedication to the highest standards is just one more reason you can trust Desert Gold Food Co. for the greatest variety of foods of superior quality.



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What does it Take You be the Judge

You think you got what it takes?

Estimating the amount of home chefs that think they are experts in the fine art of barbecuing is an impossible task. You can be sure that a large majority of them feel that they would be an excellent judge on what makes a perfect barbecued banquet.

Of course they would be guessing and using their own personal experience and tastes as a measure of judging what's good enough for their table – and yours. For most of us that may just be all the judging we need.

When it comes to professional barbecue competition the Kansas City Barbeque Society, the largest (over 14,000 members) governing sanctioning association for barbecue events, the guess work is taken out of the judging process.

If you really got what it takes then you just might want to join the KCBS official list of certified judges.

Since the KCBS sanctions over 300 barbecue contests from coast-to-coast every year, naturally they would have the most recognized standards for becoming a certified KCBS judge.

Certified judges are a vital part of the organization and becoming certified requires passing an instructional school. Schools are conducted many times every year across the country.

Merle Whitebook is an accomplished cook in his own right, a certified BBQ judge and highly-respected member of the KCBS who teaches judging classes including the Smokin in Mesquite class.

"The first two hours will cover the rules of BBQ and how to judge the process," explained Whitebook. "The second half will be a mock contest where the members of the class will actually judge a mock BBQ contest.

"This will be something the judges will never forget," said Whitebook adding that all participants will learn the KCBS scoring; what's allowed and not allowed; display techniques; and all contestants get to feast on the BBQ they judged."

KCBS judges are trained in a manner that allows them to appropriately judge all types of barbecue regardless of location or style of event. The same fair, unbiased, trained judging process is used all over the country.

Each class has an enrollment fee (which is discounted for KCBS members) and at completion of the course a judge will be certified to conduct the judging process on any barbecue category including chicken, pork ribs, pork shoulder and beef brisket. Each successful

judge candidate is qualified in all three KCBS judging criteria; taste, appearance and texture.

The KCBS, after many years of professional experience, has established judging standards for any contest. These standards help the judges base their scores on not what they like but what the KCBS has established as benchmark standards. The scoring system is from 9 for excellent to 2 for inedible. A score of 1 calls for a disqualification and requires additional approval. Categories for scoring include appearance, taste and tenderness/texture.

Each KCBS judge agrees to uphold the association's code of conduct that includes treating all contestants, judges, officials and public with respect as a representative of the KCBS. Judges are prohibited from consuming alcohol prior or during judging, will uphold KCBS standards and will not impose personal tastes on other judges.

All judges receive a judging manual, a certificate stating official judge status, a membership card with judge number, official KCBS judge name badge, membership retail discounts nationwide and the recognition of judge status among peers and competitors alike.

If you really think you know your stuff, or if you just really love barbecue and want to reach the pinnacle of KCBS judging then you may just want to take your taste buds to the Master Judge level. Master Judges have judged in at least 30 KCBS sanctioned events (you can include up to 10 table captain assignments) and entered at least one contest as a participant. That's right, putting your own barbecue skills in front of judges as a competitor. At this point you must then pass a Master Judge test with a 90% or better.

Seems a lot easier to be the master judge of your own backyard barbecue, right? For further information on becoming a Kansas City Barbeque Society Certified Judge please visit www.KCBS.us

Certified Barbeque Judge's Oath

"I do solemnly swear to objectively and subjectively evaluate each Barbeque meat that is presented to my eyes, my nose, my hands and my palate. I accept my duty to be an Official KCBS Certified Judge, so that truth, justice, excellence in Barbeque and the American Way of Life may be strengthened and preserved forever."

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Hot Rods and Cool Wheels at Smokin' in Mesquite BBQ Championship



The second annual Smokin' in Mesquite BBQ Championship has added several new elements including a fascinating car show that is situated just north of the CasaBlanca Event Center.

The Sin City Taildraggers, a hearty group of car enthusiasts, combined with Black Gaming Sports Event Manager Christian Adderson to present Hot Rods and BBQ. The event is being sponsored by the Mesquite Resort Association.

Sin City Taildraggers President Larry Sosa, a veteran heavy equipment mechanic during the week and a true gear-head all week long, estimates 60-80 vehicles will grace the grounds of the CasaBlanca during the Smokin in Mesquite event.

"This is a lot of fun especially when you consider that we are part of the one the world's most prestigious BBQ competitions," said the 39 year-old Sosa. "We have everything from 1929 Model A entries to 2010 Camaros, Mustangs and Corvettes. It's a very good mix of a

little of everything, and I really think people enjoy the experience."

Sosa explains the Sin City Taildraggers Club is a group of hard-working folks who simply get a real thrill out of old vehicles.

"We don't have \$20,000 paint jobs," said Sosa who brought his 1950 Pontiac. "We're just average Joes. We build the cars, break them and fix them. We do everything in our own garages. The whole idea is to enjoy the camaraderie. We get everything from the low riders to the current 2010 cars. We all share the same interests."

Other officers in the Sin City Taildraggers include Hector Hinojosa, vice president. A truck driver for Nabisco, he has a 1950 Chevrolet Fleetline; Sergeant at Arms Brian Sloan, an air conditioning technician and the owner of a 1950 Chevy pickup; and Treasurer Doyle Beard, who is retired and owns a '49 Plymouth.

Hot Rods and BBQ event is open from 9 a.m. until 5 p.m. Friday and Saturday with final judging scheduled for 1 p.m. Sunday.



1990-2010

Years

GET FRESH COMPANIES



Get Fresh Sponsors Two Unique Events at Smokin' in Mesquite BBQ Championship

Two very unique and enlightening events presented and sponsored by Get Fresh Companies of Las Vegas are included in the Smokin' in Mesquite BBQ Championship.

A salsa making competition and a watermelon eating and seed spitting competition add great color to the second annual BBQ event.



The salsa making contest will be on Saturday, Sept. 4 at noon in the CasaBlanca Event Center, while the watermelon eating and seed spitting contests are scheduled for Sunday, Sept. 5 beginning at noon also in the CasaBlanca Event Center.

"We have been the premier produce partners with Black Gaming for more than five years," explained Chris Dover, sales executive for Get Fresh Companies. "We were involved in the inaugural event last year, and we were so impressed with the immediate success that we are thrilled to be back for the second year."

Dover, who has been with Get Fresh for 11 years, said the organization of the event was fascinating.

The Salsa Making and Watermelon Seed Spitting contests are popular all over the country. There are even national titles to com-

pete for but in the Smokin in Mesquite event fun is just as important as taking home the title.

The salsa making participants will be challenged to recreate their best salsa recipe using fresh ingredients. Is your Salsa the best? Enter and see.

"This is a very serious event," said Dover. "I had never been to something like this before, and it's something that you never forget. We see ourselves being involved with the Smokin' in Mesquite BBQ Championships for a long time."

Sabah Karimi, a writer for Associated Content's Health and Wellness online content says making Salsa is easy and fun. "Salsa is simply the Spanish word for sauce, and can be made from fresh tomatoes, onions, cilantro, and spices for a unique and creative blend. Homemade salsa is a great opportunity to enjoy the best of summer veggies; raw or slightly cooked. You can make your own signature recipe with minimal trial and error involved. If you can handle the hottest chili peppers, don't be shy about adding some of these as you cook up the mixture."

Get Fresh Companies is celebrating its 20 year anniversary supplying fresh produce to Las Vegas and the outlying areas. The company is involved in numerous community events throughout the year.

Get Fresh Contests

How to Win at Watermelon Seed Spitting!



Seed spitting contests take place, usually during the summer, in locales all over the world. There is even a world-record seed spitter in the "Guinness Book of World Records." Here are some

tips on maximizing your spitting distance

1. Practice with sunflower seeds. John Emslie, a past winner of the Shawnee County Fair watermelon seed spitting contest in Topeka, Kansas, said his sunflower eating habit helped him become a seed-spitting champion.

2. To win a timed speed spitting contest, it is important to spit watermelon seeds, and spit fast. One winner won the contest after spitting 35 seeds into a paper cup in just five minutes. Work on speed and accuracy. And practice carrying as many seeds in your mouth as possible so you don't waste time reloading.

3. Karen Easterling, a past winner of the women's crown in the World Watermelon Seed Spitting Contest, said it is important that a small tip of the seed should point out as it exits your mouth. Think of it as the tip of a dart you're throwing at a board.

4. Take a big breath before expelling the seed.

5. Lean back before you spit. Shoot forward as you spit and aim slightly up to create an arc.

6. Have a bit of watermelon in your mouth for moisture.

7. Start with your target nearby and begin with a wide-brimmed cup or even an ashtray. Once you're hitting the receptacle with nearly every shot, substitute a container with a narrower opening until you reach the size of a paper coffee cup. Then move the cup further away from you in 3- to 6-inch increments, placing it further after hitting most of your shots in a series.

Read more: www.ehow.com/how_2054265_win-seed-spitting-contest.html How to Win a Seed Spitting Contest | eHow.com

Mesquite Calendar of Events



January 14-16, 2011
Chili Cook-Off

For more information email
Mevans@casablancaresort.com



January 14-16, 2011
Mesquite Motor Mania

www.MesquiteCarShows.com



February 7-10, 2011
Mesquite's Branson Fest Out West

www.mesquitebransonfest.com



March 20-27, 2011
USA Senior Softball

www.seniorsoftball.com
Email: cadderson@casablancaresort.com



May 30-June 3, 2011
Mesquite Amateur Golf Tournament

www.mesquiteamateur.com



June 23-24, 2011
Elvis Rocks Mesquite

www.casablancaresort.com
email: mevans@casablancaresort.com



July 21-24, 2011
Junior Golden Gloves Championship

www.juniorgoldengloves.com



Oct. 27-Nov. 5, 2010
 RE/Max World Long Drive Championship
www.longdrivers.com



November 20, 2010
 Mesquite Tri-State Marathon
www.mesquitemarathon.com



November 12-14, 2010
 Teacher Games in Mesquite
www.mesquiteteachergames.com



Dec. 5-11, 2010
 World Arm-Wrestling Championship USA
www.2010UsaWorlds.com



Nov. 14-16, 2010
 Fall Pro Am Golf Tournament
 For more information email
Dedwards@casablancasort.com



December 12-14, 2010
 Nevada Senior Open
December 15-17, 2010
 Nevada Open

For more information email
Dedwards@casablancasort.com



Nov. 17-19, 2010
 Southwest Invitational Golf Tournament
 For more information email
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World Champion Cancer Sucks BBQ Team Carries on in Smokin in Mesquite Competition

Scottie Johnson's cancersuckschicago.com BBQ team was created following the death of his wife, Corliss, who died in 2003 after a battle with the dreaded disease.

With two young daughters to raise, Mr. Johnson attempted to rebound from his devastating loss by raising funds for the Corliss Johnson Memorial Foundation by competing in barbecue competition at events throughout the country.

At the time of Corliss's death, daughters Lexi and Zoe were two and five. Mr. Johnson knew he had to do something to help combat cancer's vicious attacks on innocent people all over the country.

After taking time off to regroup following Corliss's death, the Johnson family began competing in BBQ competition in 2005. For a man whose previous experience consisted of backyard BBQ, Johnson vaulted himself into another level of BBQ competition.

Johnson, his two daughters and his sister, LizAnne Johnson, are working again to raise funds to defeat cancer here at the second Smokin' in Mesquite BBQ competition.

"Our goal is to compete in every state," Mr. Johnson said. "So far, we have been in 26 states and we have been in as many as 30 by the time we get to Mesquite. If I can help one person that is fighting this disease, I will have felt that I have succeeded with my cause."

The Johnson family takes the competition seriously as evidenced by the extensive travel not to mention the fact that the team won the Jack Daniel's World Championship in Lynchburg, Tenn., in October of 2006.

"The whole reason the BBQ is functioning because of the foundation," said LizAnne. "It's encouraging to see the support we have received from all over the country. So many people are affected by cancer that this makes you feel as though you're making a real difference."

LizAnne, is a school teacher and competes during breaks in her school year. In the summer when she's not in school, she has a lot more time to be involved.

"When I'm not in school, that's when we do most of long-distance traveling," she said. "Our unofficial title is 'The Sea to Shining Sea Tour. We really do some long-distance driving in the RV. It's our home on wheels.'"

Other productive stops have included Racine, Wis.; the Winter Olympic Training Facility in Lake Placid, N.Y.; and Rio Rancho, N.M, among others.



Scottie Johnson of the Cancer Sucks Chicago BBQ is shown in Racine, Wis., with daughters Lexi and Zoe and sister, LizAnne

With a 31-foot toy hauler motor home including 10 feet of garage space to tote a working kitchen, the family takes its endeavor seriously and winning the World Championship was evidence that the idea was working well. "

So far, we have raised a little more than \$150,000," Mr. Johnson says, adding that the team participates in Chicken, Pork Ribs, Pork Shoulder, Pork Butt and Beef Brisket competitions. "The competitors are actually one big family and the kids look forward to seeing everyone at each of the events."

For Mr. Johnson, the trip to Mesquite is a natural. A manager for a law firm, the 47 year-old is an avid golfer and Mesquite's impressive offering of golf courses provides the ideal getaway.

"I've brought my sticks," he said recently. "I watch the World Long Drive contest on television every year, so I'm very familiar what Mesquite has to offer when it comes to golf."

And while he's taking the golf game seriously, you can bet he and his family will also be taking the BBQ competition very seriously, too.

"We don't go anywhere without thinking that we can win it all," Mr. Johnson said adding, "We have a purpose that being to defeat cancer and we're going to give it all we can."

Information regarding the Corliss Johnson Memorial Foundation can be found at [HYPERLINK "http://www.cancersuckschicago.com"](http://www.cancersuckschicago.com)



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Sweet Peppers team returns to Mesquite to defend title in Smokin' in Mesquite BBQ Championship

Jim Ballog and his Sweet Peppers BBQ team are headed for Mesquite on Labor Day Weekend to defend the team's title in the Smokin' in Mesquite BBQ competition at the CasaBlanca Resort.

The event marked yet another brilliant marketing effort on behalf of the Mesquite Resort Association last year, and Ballog and teammate Adrian Sanderson are making the trek again this year chasing their share of a huge \$40,000 purse.

"We're two old guys traveling in a mini van," laughed the 59 year-old Ballog while heading for another event in Dillon, Colo. earlier this month. "Our trip to Mesquite is an all-day trip. We try to plan it out where we get there to set up and cook before heading back Sunday morning."

If ever there was an ideal set up for a major automobile manufacturer to sponsor a good-hearted and dedicated couple of travelers, it's most definitely Ballog and Sanderson. The team had an overall 12th place finish in Colorado, and Ballog and Sanderson are hungry for a repeat win in Mesquite.

"We travel in an '09 Van which already has 90,000 miles on it," said Ballog while traveling through the mountains of Colorado. "We're on our third set of tires. We were actually working with a Chevy-Chrysler dealership in Albuquerque for a possible sponsorship."

Sanderson, a 65 year-old resident of Pueblo, Colo. works as a motorcycle helmet rep and also sells motorcycle apparel; while Ballog sells and services electric motors in Albuquerque. When you add in sauce specialist Ben Mosier from Nebraska, Sweet Peppers is comprised of a top-rated team as evidenced by its success last year at the Smokin' in Mesquite BBQ championship.

While the victory was a big one, the experience was also memorable for more reasons than one. Now in their seventh year of BBQ competition, Mesquite offered its own set of challenges.

"We weren't used to the heat," said Ballog. "Then, we had what appeared to be a tornado hit in the middle of the night, so we had our hands full. We even went out and bought a bunch of fans."

"There will be people from all over the world coming to Mesquite for this year's event."

No doubt. The Mesquite event sanctioned by the Kansas City Barbeque Association instantly became the place-to-be after the 2009



Jim Ballog, left, and teammate Adrian Sanderson of Sweet Peppers will defend their Smokin' in Mesquite title Labor Day Weekend at the CasaBlanca Resort in Mesquite.

tallies had been totaled and the fever grew even more when it was announced that a round-robin format would also tie the Mesquite event with the Memorial Day Best Dam Barbeque held in Boulder City.

Sweet Peppers also competed in the Best Dam BBQ event and is now vying for the overall championship purse of \$3,000.

Key to any BBQ competition is the science that goes into the planning. There are logistical challenges not to mention making sure vehicles are ready. Throw in the elements needed for the BBQ competition, and it is evident the path to Mesquite actually leads to Lynchburg, Tenn., the home of the Jack Daniels invitational championship contest Oct. 22-23.

"This is a hobby now, but there is no question that a lot of work goes into something like this," said Ballog, a native of Pittsburgh, Penn. "If you travel like we do, you're on the road every weekend usually traveling 900-1,000 miles."

"It's a fun deal. I cook a lot and really enjoy it. This sort of thing gives a guy a chance to do something without having to buy a \$25,000 boat. He can spend that much money on a smoker, but he doesn't have to. And besides, he can have an even better time when he includes his family in the competition."

Of course, the key is making sure the team is properly equipped

Continued on page 23...



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Continued from page 21...

for the trip to Mesquite.

"I think we spend about \$120 for the meat for each contest," Ballog said. "Then, you have to make sure you have the Cheetos, bags of cookies, the iced tea and the Jack Daniels.

"We try to buy our pork butts and briskets at Sam's Club and our pork ribs at Costco. Low quality meat is not something you want to have when you're more than 500 miles from home."

"This is a hobby now, but there is no question that a lot of work goes into something like this,"

With the inaugural event under its belt, Sweet Peppers is heading for Mesquite convinced the team will win again.

"I believe we're going to come into Mesquite ready for anyone," Ballog predicted. "We're not cocky. We're just a very consistent team that comes in and cooks hard. I think we're ready for anybody this year."

Consistency is certainly important in the BBQ competition and Sweet Peppers has been a grand champion four times while also collecting numerous second (known as the Reserve) and third place finishes. In addition, the team has captured the Arizona Team of the

Year honors as named by AZ BBQ of Phoenix.

Ballog never stops trying to improve his BBQ skills.

"My poor family eats chicken every weekend," he says, "and the family is good at telling me if something is any good. You have to be objective and appreciate what people tell you."

Yet another key is making sure the team doesn't panic when a challenge is presented.

"We handle everything very well," said Ballog. "We're getting older, so we don't get excited. If we're having a problem with the fire or the meat, we make a quick decision and stick with it."



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A BBQ Champ who Loves to Share

Whether you are a weekend BBQ enthusiast or a master chef learning to barbeque from highly-respected expert Dave Bouska is a treat.

Considering Bouska's rich history in the field of BBQ competition, there is no doubt that attendees of the Smokin in Mesquite BBQ instruction class elevated their BBQ talents with Bouska's fascinating instruction.

Bouska, a native Oklahoman who is ranked among the top competitors in the Kansas City Barbeque Society (KCBS), provided an enthusiastic approach to class room instruction and backyard grilling. His instruction class kicked off the second annual Smokin' in Mesquite BBQ Championships at the CasaBlanca Resort.

Bouska is the professor of his field, to say the least and considering that the field of BBQ competition is quickly taking stage all over the country, it's easy to see that he is on stage touting a competition near and dear to his heart.

In the highly-competitive field of BBQ championship events, Bouska is among the best. He is currently ranked No. 6 in the nation and considering that he competes in as many as 30 events each year, it's easy to see that he is very serious about his career and his hobby of choice.

Bouska is No. 13 in chicken, No. 4 in ribs, No. 18 in Pork Butt and No. 1 in brisket in the KCBS standings as of this printing. Last year, his team finished seventh overall, seventh in pork, second in brisket and ninth in chicken.

As noted by Bouska, the popularity of participation in BBQ events is spreading rapidly drawing interested men and women from all over the world.

"We just got back from a class we taught in Ponca City, Okla., we had students from Hawaii, Mexico, Canada and several states from throughout the nation," Bouska said. "We even had a guy travel from Scotland.

With the incredible success of the first Smokin' in Mesquite BBQ competition last year, the addition of the cooking class was a natural.

"Barbequing is an all-American activity," said Bouska, "The popularity spreads big-time especially once people see for themselves how much fun everyone has. There is a great science to BBQ, and we want to share that science with everyone."

"My class is something like a BBQ 101, and I enjoy sharing all of my secrets. In each class I conduct we review meat selections, preparations, how to choose the right meat and how to know when the ribs are done or over done."

In particular, the Smokin in Mesquite Backyard BBQ competition enables the backyard chef to put his or her BBQ recipes up against other BBQ enthusiasts.

"Wouldn't you like to be a BBQ contest winner and to parade around your block with your prize recipe?" asked Bouska. "The



The second annual Smokin' in Mesquite BBQ competition Labor Day weekend included a cooking class taught by noted meat expert Dave Bouska, a native Oklahoman who was ranked among the top competitors in Kansas City Barbeque Society (KCBS) BBQ events last year.

Smokin' in Mesquite event enables everyone from the backyard enthusiast to the professional BBQ cooks to participate. It's simply one of those events that people will never forget."

Bouska is a 28-year veteran of the meat business. He is on the board of directors for the Oklahoma/Texas Meat Processors Association in Stillwater, Okla. Further information regarding Bouska and his team can be found at www.butcherbbq.com.



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Whisky Master Tom Turner Brings his Talent to Smokin' in Mesquite



The growth of the Smokin' in Mesquite BBQ is evidenced yet again by the addition this year of prominent Master of Whisky Tom Turner.

Throughout his ten plus years in the spirits industry, Turner has served as a Vodka Ambassador, studied Tequila in Jalisco, and sipped rum on exotic beaches throughout the world.



While Turner enjoys his work with all types of spirits, his heart belongs to whisky, which is why he considers his role as Master of Whisky for Diageo the pinnacle of his career. He is one of the 15 Masters of Whisky thereby illustrating his knowledge of the world of whisky.

Hailing from Kentucky, Tom has always appreciated quality bourbon, and now as Master of Whisky for Arizona and Nevada, he expands his knowledge of all whiskies on a daily basis.

"I know people who have worked in whiskies on a daily basis," said Turner, who will present the Crown Royal Whisky Master

gathering Friday, Sept. 3 from 7:30-8 p.m. and Saturday, Sept. 4 from 4-4:30 p.m. in the CasaBlanca Event Center. "I know people who have worked in whisky making for over 40 years and they still talk about how they learn something new every day!"

Turner believes that his job as a Master of Whisky is to guide people towards their own personal discovery and understand the spirit.

"One of the things that make the Smokin' in Mesquite event unique is that it allows people the opportunity see things in a new way," Turner said. "People here are learning how to pare BBQ with great Crown Royal cocktails.

"When the folks of the CasaBlanca told me that this was a BBQ festival, I said I'll be there no questions asked," he said. "BBQ lends itself very well to all of the whiskies and people are always surprised at how well whisky and BBQ go together"

Though his career in whisky keeps him busy, Turner has also found time to amass Masters Degrees in both Art and Education and is currently finishing his PHD in Education at Arizona State University.

In his limited downtime, Turner enjoys all things sports, playing the guitar and caring for his pets with his wife, Stephanie.

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First Annual Nevada State BBQ Championship to be decided in Mesquite

Some folks just know a good thing when we see it...or taste it!

With the success of the 6th annual Best Dam Barbeque Challenge in Boulder, Nv., and the smokin' success of last year's inaugural Smokin in Mesquite BBQ Championship, it made perfect sense to combine flavors and create the first ever Nevada State BBQ Championship.

That's just what the event directors from the Mesquite Resort Association (host of Smokin in Mesquite) and the Boulder City Rotary Club (host of Best Dam Barbeque Challenge in Boulder City) decided to do.

The two events, (Boulder event was held Memorial Day weekend, May 28-29, while the Mesquite event set for Labor Day weekend, Sept. 3-4) are the largest and most popular BBQ events in the state. Combining competitions point totals from the two events will award the winning team the first ever Nevada State BBQ Championship.

The agreement between the two events calls for the barbeque team with the most combined points being crowned the champion and awarded a check for \$3,000 this year. All eligible teams from across the nation must compete in both events to be in the running for the Nevada crown.

The Boulder City event, now in its 6th year, has grown in popularity and purse. This year the Best Dam BBQ Challenge awarded \$10,000 in prize money.

"We have done very well," said Chris Carroll of the Best Dam Barbeque Challenge. "We were up to about 40 entries and I'll bet we drew 20,000 enthusiasts in 2010. We draw from Boulder City, Las Vegas and Henderson, Nv. and the event is now on the calendars of many in Southern Nevada each year."

Carroll said the Boulder City event is a fund raiser for the Boulder City Rotary Club, while also helping programs which help bring awareness to youth drinking and drugs. The 2010 event received a big boost when it was announced that Verizon had jumped on board to sponsor the family fun zone. This year's event also included a rib eating contest between the Boulder City police and fire departments.

Now in its second year the Smokin' in Mesquite event will offer an estimated \$40,000 in cash and prizes. Both events are sanctioned by the Kansas City Barbeque Society, one of the premier competition organizations in the country (13,000 members) and use KCBS certified judges.

The Smokin' in Mesquite event and its KCBS sanction was spearheaded by Black Gaming Director of Food Operations, Bruce Landvik and group sales executive Darrell Edwards. With the assistance of Black Gaming Sporting Events Manager, Christian Adderson, the event enjoyed a tremendous first year with huge crowds and was featured the TLC Network's BBQ Pitmasters show.



"This is an incredible event," says Edwards. "The sky is the limit how far this event can go. Mesquite is the perfect locale for such a gathering considering the top quality hotel amenities we have here. Adding the possibility of being crowned Nevada State BBQ Champion will help us reach the next level."

Adderson says the partnership between the two events will enable both events to grow.

"I visualize competitors planning to be at both events every year," Adderson said. "They are healthy, fun promotions, both of which bring attention to their respective cities through media exposure that includes print and broadcast coverage."

Nevada State Championship

Standings As of 8/17/2010

Team Name	Overall Points
Rhythm N Que	665.7140
All Sauced Up	662.2856
Smokin B.A.R.	632.5714
Slap Yo' Daddy BBQ	629.1426
Sweet Peppers	627.4280
Casual Smokers	626.8572
Rib Ticklers BBQ	626.8570
R and R	620.0000
Smokin in Mesquite	614.8566
I.A.B 30 BBQ	613.7142
Pork U BBQ	610.2852
Smokin Goatheads	605.1422
Otis and the Bird	598.8570
Great Basin Cooking Co.	575.4278
Squat and Gobble Barbeque	554.2854
Big Tease BBQ	547.4282
BBQ Junkie	278.8574



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