

Jason Dunham (DDG 109) Departure

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Barbeque's His Game

If you pass through the BIW office in Washington, you have met Myron Spaulding (D90). He knows everyone and is always willing to help, and if you are lucky, you may receive an invitation to sample his barbeque. Barbeque is his hobby and he has been at it for about 15 years, practicing, sampling and experimenting. In his book, spices rule and sauce is a condiment, not part of the cooking process.

Myron came to BIW in 2007 via Electric Boat, originally working here on a project and then signing on full time. While at the Planning Yard, he was known for his pulled pork lunches which he occasionally provided for special events.

He previously participated in the New England barbeque circuit, but this year, he decided to take advantage of his Washington location and entered a national level competition. On a mid-summer weekend, he and his number one team member, his wife, Linda, brought their equipment to Pennsylvania Avenue in the heart of Washington, DC for a barbeque cook-off sponsored by the National Pork Board.



Myron and Linda Spaulding at the National Pork Board Barbeque in Washington, DC.

Starting Saturday, about 9:30 am, Myron began cooking a whole pig over a wood smoked fire. He stayed up all night tending the process and preparing for the 11:00 am Sunday morning judging.

He explained, "The first judges come to your cooking site. Three certified, professional judges showed up and listened to my presentation, which included an explanation of my cooking process and seasoning methods. Each judge sampled my barbeque, rated it, and then left to visit other contest-

ants. Meanwhile, samples of my barbeque were presented to five other judges for a blind judging where they assigned a score based solely on taste. All of the scores were combined to determine the final rankings."

In his first national competition in a field of 60 contestants, Myron's Over the Hill Farm Barbeque was ranked fifth, which conveys a lot of bragging rights.

Shortly after his barbeque success, Myron and Linda left for Paris for a delayed honeymoon. The day before leaving, his brother asked him to barbeque for a group of 40 people, French, South Africans and Americans, while visiting him in southern France. Myron didn't take anything with him and assembled all his ingredients once there—it was France, after all, the country dedicated to food—and showed the international group what Yankee barbeque was all about.

The rest of the time, he ignored the many eateries advertising American barbeque because he found that he also had a talent for enjoying French food.

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