

Summer Fun

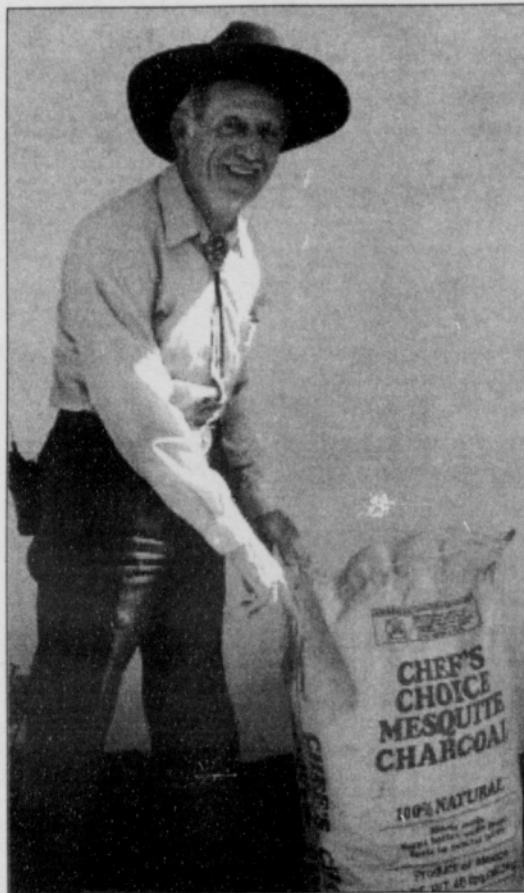
The A-B-C's of Q-U-E

- B. Don't rush!...Slow cook your meat.
- C. Finish the meat on a grill (preferably Mesquite).
 - **Campbell's Bar-B-Que**
8701 SE Powell Blvd.
Portland, OR
For restaurant hours, info: 503/777-9795
 - **Cannon's Rib Express**
3328 NE Killingsworth
For restaurant hours, info: 503/288-3836
- A. Good product...good cuts of meat: beef, pork, lamb, etc...is very essential.
- B. Good fire...the source of the fire if just as important.
- C. Maintain an excellent integrity. The name of ones BBQ business name is #1.
 - **Casey's Bar-B-Que Kitchen**
839 N Lombard
For restaurant hours, info: 503/289-8738
 - **Chuck Hinton Rib Express**
3328 NE Killingsworth
For restaurant hours, info: 503/288-3836
 - **CoffeeNet**
*Of Mr. Browns Bar-B-Que
10249 NE Clackamas St.
For restaurant hours, info: 503/255-0028
 - **Czabas's Bar-B-Q**
5907 N Lombard
For restaurant hours, info: 503/240-0615
 - **Dixons Rib Pit**
923 NE Broadway 503/460-2713
5804 N Interstate 503/289-6062
Call for restaurant hours, info
 - **Doris Café**
325 NE Russell St.
For restaurant hours, info: 503/287-9249
- A. Grill barrels give the most flavor.
- B. Do not over-season meat.
- C. Side dish recommendations: potato salad, mac & cheese, or greens.
 - **My Brothers Bar-B-Que**
Portland Saturday Market, Rose & Waterfront festivals, catering, retail sauce.
 - **Mr. Browns Bar-B-Que Sauce**
For retail locations, info: 360/574-1755
 - **R.D. & E.K. 's**
4236 N Mississippi
For restaurant hours: 503/281-3926
 - **Sweetwaters Jam House**
3350 SE Morrison
For restaurant hours, info: 503/233-0333
 - **Tennessee Reds**
736 N Lombard
2133 SE 11th
For restaurant hours, info: 503/

Barbeque tips from a master

- The Right charcoal, for professional results use only mesquite lump charcoal. The difference between briquets and lump charcoal are that briquettes are made with up to 50% sand or clay filler, Lump charcoal will last longer and burn more evenly.
- Meat should be a dark mahogany color when prepared to perfection and the meat should pull away from the bone.
- Mesquite lump charcoal works equally well for all meats.
- For extra flavor use a combo of mesquite charcoal and mesquite, hickory, etc. hardwoods, any hardwood will do, even a piece of cherry from your back yard.
- And importantly, do not add your sauce until after you cook your meat. Most sauces are made with a great deal of sugar and the sauce will burn.

You can contact Paul the Charcoal Man at NW Cooking Woods, %100 mesquite Charcoal at 503.254.0774.
The Portland Observer recommends his product.



- 289/4711
- **Tropicana Bar-B-Que**
3217 N Williams
For restaurant hours, info: 503/281-8696
- **Yam-Yams**
7339 NE MLK, Jr. Blvd.
For restaurant hours, info: 503/978-9229
- Dem' Bones!!!**
Pork Loin: Country Style: Prepared from the blade end of the loin.
Baby Back Ribs: Originating from the blade and center section of the loin.
Pork Spare Ribs: From the belly, trimmed and contains at least 11 ribs.
Rib Tip: Small, meaty pieces that have been cut from pork spare ribs.
Beef Ribs: Generally will consist of seven ribs. They are removed from the prime rib during the boning process in making a bones and tied rib roast or when boning for lip on

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