



2024 Back Yard BBQ Contest Rules

When and Where

June 1st

At the

Steele County Fairgrounds

18th Street & South Cedar Ave
Owatonna, Minnesota 55060.

Schedule

This schedule includes only items of particular interest to backyard teams. Visit our website for a complete schedule.

Friday May 31

6:00pm to 9:00 pm – Early set up (All sites are assigned)

Saturday, June 1

6:30 AM-7:30 AM: Check-in, meat inspection and setup

7:30 AM: Backyard cooks meeting. (Mandatory—at least one team representative must attend.)

11:00 AM: Backyard is open to the public—sampling begins

1:00 PM: Backyard chicken turn-in

1:30 PM: Backyard ribs turn-in

2:00 PM Surprise category turn-in

3:00 PM: People's Choice ticket gathering cut off.

4:00 PM: Backyard contest Winner announcement including "Team with Theme" and People's Choice awards.

Facilities

Set up areas will be approximately 10 x 15 feet. Choice of spot will be allocated on a first-come, first-served basis.

If you would like to be co-located with another team, please let us know ahead of time. We will make every effort to accommodate your request.

Registration and Fees

The backyard cook off competition will be limited to the first 30 teams.

Applications will be accepted on a first-come, first-served basis, so please get your application in early.

The entry fee is \$100 per team. (Pay pal payment)

The Back Yard BBQ contest is now a KCBS sanctioned contest!

Early set up will be available (6 – 9 pm Friday night)!

Events

Chicken: Contestant provided chicken prepared according to Kansas City Barbecue Society (KCBS) rules.

Ribs: Contestant provided pork ribs prepared according to KCBS rules.

Surprise category: Each team will be given a surprise food item the morning of the contest to prepare and turn in.

People's Choice: The People's Choice is awarded to the team collecting the largest number of "votes" from the visiting crowds. Proceeds of this voting process will be donated to the Minnesota Special Olympics Owatonna chapter. Contestants will be expected to provide samples and goodwill to solicit the people's choice votes.

Team with Theme: Contest staff will vote on the team that has the best theme going.

**TROPHIES for People's
Choice, Grand &
Reserve Champion,
Team with Theme,
and 1st THROUGH 3rd
of each category will
be awarded**

Facilities If you need electricity, you should bring a generator. There will not be 110 outlets available. Water will be available within 100 feet of all booths. We suggest you bring a hose to aid in filling water containers. You should bring a hose splitter if you want to extend a hose closer to your site. You may not be able to extend the hose all the way to your site. Your team must provide all equipment and supplies (cooking equipment, tents, tables, chairs, etc.) except for turn-in containers and sampling supplies. Your team is responsible for the clean-up of your booth and the removal of your equipment and supplies. Dumpsters will be provided on-site for waste disposal. Designated ash collection sites will be available. **Clean-up should be completed by 7:00 PM on Saturday.**

Rules and Procedures

All Teams will be assigned their spot by the event organizer – this is done to ensure maximum allowable team participation within the available area. Approximately 25 lbs of pork in the form of whole pork loins will be provided for each team at check in to prepare for public sampling AKA the peoples choice award. Teams are required to set up onsite with facilities for preparing and serving samples. Teams will make samples available to the public to promote your team's chances at winning the People's Choice Award. **Participation in the People's choice is part of the contest!** We suggest that you provide a 1 oz. samples or less for each visitor. Hand outs for the People's choice should be samples size portions only. Serving supplies for sampling will be provided. You may choose to also provide samples of any or all of your entries including ribs, chicken, other grill products or your BBQ sauces in any form. Teams may have as many members as required. Setup must be completed by 7:30am on the day of the contest, and all vehicles and equipment that do not fit within your booth removed, ASAP. You must have a team representative at the Backyard Cooks meeting on Saturday morning.

No Propane fired grills! You must cook your ribs and chicken on site but you may marinate it prior to arrival. Please remember it needs to be kept at safe food temperatures at all times during the process. All meat will be checked prior to the chef's meeting for appropriate temperature (must be < 42 degrees maximum).

Judging

Judging in the **Chicken and Ribs**, categories will follow the rules and procedures of the Kansas City Barbecue Society (KCBS), except as noted above. Entries will be scored by certified KCBS judges and celebrity judges using KCBS rules. Chicken and Ribs are scored for Appearance, Taste, and Tenderness. Containers for the submission of samples for judging will also be provided. (9" lidded containers for pork and ribs); The People's Choice is awarded based on the number of "votes" your team collects in exchange for samples and goodwill distributed through your booth. Money collected through the voting process will be donated to the Owatonna chapter of the Special Olympics and other sponsored charities each year.

Awards

The contest will award trophies for winners in each KCBS-Style category: Chicken, Ribs and surprise category; First through 3rd place. We will recognize a the Grand and Reserve Grand Champion based on your cumulative scores for both KCBS categories and surprise category. One winner in the Team with Theme and People's Choice will also be recognized.

"Team With Theme" Trophy will be awarded to the team who develops, illustrates or decorates the best team theme.

Total pay out based on number of teams.

More Information

For more information, please visit our website at www.smokininstelee.com.

If you have issues that are specific to your team, please email info@smokininstelee.com, or call Wade Schroeder, backyard BBQ contest committee chairman, at (507) 573 - 1586.