



2011 Back Yard BBQ Contest Rules

When and Where June 4, 2011

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.

Saturday, June 4

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.)

1:00 PM: Backyard chicken turn-in

1:30 PM: Backyard ribs turn-in

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

3:00 PM: Backyard awards ceremony and People's Choice ticket gathering cut off.

TROPHIES For Over all Grand and Reserve Champion and 1st THROUGH 3rd of each category will be awarded

4:00 PM: KCBS and the back yard contest 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 note this on your application. We will make every effort to accommodate your request.

Limited electrical service will be accessible to all booths. Your team must provide an electrical cord. We suggest that you bring cords totaling at least 100 feet in length.

General Information

Registered teams will be notified at least two weeks in advance of the event if there are changes. Final details will be provided at the mandatory cooks' meeting at 7:30 AM on Saturday, June 4, 2011.

Proceeds from the Smokin' In Steele backyard barbeque contest benefit the Owatonna chapter of the Minnesota Special Olympics. Information presented here is subject to change.

Registration and Fees

The backyard cook off competition will be limited to 18 teams. Applications will be accepted on a first-come, first-served basis, so please get your application in early.

The basic entry fee is \$50 per team. There are adjustments which may be applied to the fee as explained in the Events section below.

Events

Chicken: Contestant provided whole chicken or chicken parts prepared according to Kansas City Barbecue Society (KCBS) rules. (Availability of these rules explained later in this brochure.)

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

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.

Facilities There will be **one 20 amp circuit for every two booths**. This will provide adequate power for lights and a small fan, but not for larger appliances. If you expect your needs to exceed 10 amps, you should bring a generator. 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 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. **Clean-up should be completed by 7:00 PM on Saturday.**

Rules and Procedures

Approximately 25 lbs of pork will be provided for each team at check in to prepare for public sampling / the people's 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. We suggest that you provide a 1 oz. sample for each visitor. Serving supplies for sampling will be provided. You may choose to also provide samples of any or all of your entries including ribs and chicken or your BBQ sauces in any form. Teams may have as many members as required. Setup must be completed by 7:30, and all vehicles and equipment that do not fit within your booth must be removed, ASAP. You must have a team representative at the Backyard Cooks meeting on Saturday morning. **No Propane fired grills please!** 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.

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 in blind judging by a panel of approximately 6 judges. We will provide a printed copy of the KCBS rules on request. They are also available for download at: http://www.kcbs.us/pdf/KCBS_Rules_and_Regulations_2011.pdf 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.

Awards

The contest will award trophies for First through third place winners in each KCBS-Style category: **Chicken and Ribs**. We will also recognize a **Grand Champion** and **Reserve Grand Champion** for these categories based on your cumulative KCBS scores. One winner in the **People's Choice** will also be recognized. **There will be no cash prizes in the Backyard division.**

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.