



Smokin' in Steele

Backyard Cook off

Cooks Information 2009

General Information

Information presented here is subject to change. 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 Backyard Cooks Meeting at 7:30 AM on Saturday, May 30, 2009.

Proceeds from the Smokin' In Steele Backyard Barbeque Contest benefit the Owatonna chapter of the Minnesota Special Olympics.

When and Where

May 30, 2009

Steele County Fairgrounds

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

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 sample tickets (valued at \$1 each) and cash donations to the Minnesota Special Olympics Owatonna Chapter. The tickets will be gathered by each competitor in exchange for samples and goodwill distributed through your exhibit area. Sample tickets will be col-

lected for samples of prepared pork that will be provided by the contest coordinators.

Schedule

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

Saturday, May 30

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 Cooking Awards Ceremony and peoples choice ticket gathering cut off. (The "People's Choice" award will be presented with the KCBS Awards.)

4:00 PM: KCBS and People's Choice awards.

Facilities

Booths will be approximately 10 x 15 feet and 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.

We will provide oversize vehicle parking in an area that will be some distance away from the booths. If you wish to bring a camper that does not fit within your booth, you can park it in this area, but there will be no electrical or water hookups.

Limited electrical service will be accessible to all booths. Your team must provide an electrical cord. We suggest that you bring cords

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. A dumpster 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 during 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 in exchange for sample tickets or cash donations. We suggest that you provide a 1 oz. samples for each ticket or \$1 donation. Serving supplies for sampling will be provided. The provided pork is for public sampling however, you may but will not be required to provide samples of any or all of your entries including ribs and chicken. You can provide samples of barbecue in any form.

Teams may have as many members as required.

We request that you prepare and cook your meat entries on site.

Setup must be completed, and all vehicles and equipment that do not fit within your booth must be removed, by 7:30 AM, Saturday.

You must have a team representative at the Backyard Cooks meeting on Saturday morning.

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 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_2009.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 sample tickets (valued at \$1 each) and **cash donations** to the Minnesota Special Olympics Owatonna Chapter your team collects in exchange for samples and goodwill distributed through your booth.

Teams may (and do) supplement their sampling proceeds with additional donations to enhance their standing in the People's Choice scoring.

Awards

The contest will recognize First through fifth place winners in each KCBS-Style category:

Pork and Ribs

We will also recognize a **Grand Champion** and **Reserve Grand Champion** for these for these categories based on your cumulative KCBS scores.

One winner in the **People's Choice** will also be recognized and will receive a gas smoker donated by the Owatonna Sears store.

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 Joe Elbert, Backyard Cook off Committee Chairman, at (507)279-4015.