



2019 Back Yard BBQ Contest Rules

When and Where
June 1st 2019

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.

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.

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

New in 2019 "THEME IT" Trophy will go out to the best team who develops, illustrates or decorates a theme for their team.

4:00 PM: Backyard contest Winner announcement including 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. We will attempt to accommodate all teams with electricity but the amperage is limited...

Registration and Fees

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

The entry fee is \$50 per team.

Watch website for updates as Sponsor
involvement becomes confirmed!

100% of the BY- BBQ teams entry fees received will be paid out to the winners!

Events

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

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 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.

Clean-up should be completed by 7:00 PM on Saturday.

Rules and Procedures

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 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. Participation in the People's choice is part of the contest! We suggest that you provide a 1 oz. sample for each visitor. Hand outs for the People's choice should be sample 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 7:30, 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. 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 and Ribs; First through 3rd place. We will recognize a the Grand and Reserve Grand Champion based on your cumulative scores for both KCBS categories and one winner in the surprise and People's Choice will also be recognized.

New in 2019 "THEME IT" Trophy will go out to the best team who develops, illustrates or decorates a theme for their team.

100% of teams entry fees will be paid out to the winners of each KCBS category and People's choice.

More Information

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

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