



PIPESTONE COUNTY FAIR BBQ CONTEST

Saturday, August 6, 2022

All teams in the BBQ Contest must have paid their entry fees before competing in the contest. Entry fees will be \$30 per category. All entries must be prepared and cooked on the fairgrounds in the designated cooking area. You may season or prepare the meat as you see fit ahead of time but, absolutely **no cooking** before contest begins. Cooking can be done on a charcoal, wood fired, electric, wood pellet, or propane cooker of any design.

Note: You are responsible for observing prudent temperature and sanitary requirements.

RULES

1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary.
2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
3. Each team will bring their own products, including meat, seasonings, and cooking equipment.
4. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space. Each team will receive a space to cook in. **Vehicles must be parked outside the cooking area.** Small "easy up" style tents or umbrellas are permitted for shade.
5. Contestants must adhere to all electrical, fire, health, and other codes whether local, county, state or federal.
6. No cooking of any kind may begin before **8 am.**
7. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
8. No drinking of alcoholic beverages, outside of the beer garden, is allowed at the Pipestone County Fair.

TIME LINE

- 6-7 am Team Check In/Meat Inspection (**under East tent**)
- 8 am Mandatory Cooks Meeting (**under East tent**)
- 3 pm Chicken Turn-In
- 4 pm Pork Ribs Turn-In
- 5 pm Anything But Turn-In
- 6 pm Awards Presentation (**under West tent**)

SET UP

1. Each team will be assigned a 10x20 space.
2. Pipestone County Fairgrounds - Please use West Entrance (East of Subway) for set up.
3. There will be an area for truck/trailer parking away from the cooking area.
4. Generators are allowed. **No electricity provided.**

BACKYARD BBQ CONTEST RULES AND REGULATIONS

Pipestone County Fair BBQ Contest Saturday, August 6, 2022
Pipestone County Fairgrounds, Pipestone, Minnesota

JUDGING OVERVIEW

1. Blind judging containers will be handed out at Check In/Cooks Meeting.
2. Teams must provide all meat for the contest.
3. Each team must prepare **six** individual pieces of meat or servings in each category for the judges.
4. Anything placed in the container that identifies your team will cause your entry to not be scored.
5. All turn-ins must be delivered to the judging location (a sign will indicate where) at the designated times for each category. **No exceptions.** Late turn-ins will not be scored.

JUDGING CRITERIA

1. Entries will be judged by a judging team of six judges per panel. They will be scored in the areas of Appearance, Tenderness, Texture and Taste. The scoring system is 100 (excellent) to 1 (bad). All whole numbers between 1 and 100 may be used to an entry.
2. No sauce containers will be allowed in the turn-in box.
3. Product may be presented with or without sauce or seasonings.
4. If you choose to use a sauce with your entry, it must be applied to the entry. Sauce must not be pooled in the containers. No sauce containers will be allowed in the turn-in box.
5. No toothpicks, skewers, etc are permitted in the turn-in box. Any entry not complying with this rule will be given a 0 in all judging categories.
6. Turn-in boxes shall only contain lettuce, parsley, etc. for the bed of the entry and the turn-in product. No identifiable pieces or extras allowed.
7. Anything But category will be judged by originality, presentation, and taste.

“ANYTHING BUT” CATEGORY RULES

1. The name says it all....anything but chicken or pork ribs!
2. Seafood, turkey, veal, or any meats that are purchased at a grocery store are allowed in the contest. Generally anything goes. This is meant to be a fun and creative category. Tantalize our taste buds!
3. Recipe may be marinated or injected, and this may be done before arrival.
4. Recipe must be prepared on site with team's existing equipment.
5. Recipe may include garnish. Make it as pleasing to the eye as you wish. Anything that fits in the box is okay. Extra items placed in turn-in box will not be the responsibility of the cook-off committee to be returned.
6. Recipe may be served as a casserole, stew, salad, hors d'oeuvre, dessert, beans, coleslaw, etc.
7. All cooking and preparation will be done on premises with the exception of marinating.
8. All cooking to be done on cookers and/or grills normally associated with the barbecue cook-off.
9. The entry must be the work of an individual team. One entry per team.
10. The entry must contain enough product to be judged by six individual judges per panel.

RIB CONTEST PRIZES

Grand Champion - \$1,000

Reserve Champion - \$500

MUST participate in all 3 categories to be eligible for Grand and Reserve Prizes

Chicken

1st Place - \$150

2nd Place - \$100

3rd Place - \$50

Pork Ribs

1st Place - \$150

2nd Place - \$100

3rd Place - \$50

Anything But

1st Place - \$150

2nd Place - \$100

3rd Place - \$50

ENTRY FEES

Each category entered is \$30 each. Teams must be entered in all three categories to be eligible for the Grand and Reserve Grand prizes.

