

Jasper County Fair's 2019 "Blue Ribbon" BBQ COOK OFF

Saturday, July 20th, 2019

Official Entry Form

Contestants will compete for trophies and prize money in the following categories: Spare Ribs, Beef Brisket, Pork Shoulder/Butt and a Wild Card category.

The below entry form along with \$60.00 entry fee payable to Jasper County Fair, must be submitted no later than June 15th, 2019 to: Sondra Kenney, 7628 W. 116th St., Mingo, IA 50168

Thank you in advance for participating and we wish you all good Luck!!
Jasper County Fair Agricultural Society

Team Name _____ Team Captain _____

Mailing Address _____

Phone: _____ Email: _____

Team Members: _____

Waiver of Liability: In consideration of accepting this entry, I, the undersigned, recognize that the Jasper County Fair, Jasper County Agricultural Society, nor anyone associated with this contest assume any responsibility for myself, members of my team and guests. I will assume all risks and also hereby waive any claims against the Jasper County Fair, Jasper County Agricultural Society and anyone associated with this contest, from injuries or loss that arise from participation. Further, I grant full permission to the Jasper County Fair and/or their agents to use any photographs, video recordings or any other record of this event, including digital and internet, for any legitimate purpose. I agree to abide by all contest rules set out by the organizers of this event. No refunds will be issued.

Signature of Team Captain: _____

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Official Rules

1. The contest organizers shall have discretion and may make final decisions according to their interpretation of these Official Rules.
2. Each team shall consist of a team captain (chief cook) and as many assistants as the team captain deems necessary, not to exceed 5 people per team. Chief cooks and/or assistants may only cook for their designated team at this contest.
3. Each team shall be assigned a 10'x20' cooking space. Electricity is on a limited basis. Any and all equipment for the contest shall not exceed the boundaries of the assigned cooking area. Contestants may begin setup Friday evening from 6-9 pm. or Sat. @ 6:00 am. There will be a brief meeting under the Big Tent for team captains at 7:00 am to review the rules, judging procedures and to address any questions or concerns.
4. Meat for the 3 categories will be provided by the contest organizers (Jasper County Fair) and will be available upon conclusion of team captain meeting. Each team will receive one 5-6 lb. beef brisket, one 7-8 lb. pork shoulder/butt, and two racks of spare ribs. The Wild Card category is the team's choice. The entry must be prepared during the completion and be prepared on the same equipment as the other meat categories. Each team must compete in all four categories. Contestants shall provide all needed equipment and supplies needed to prepare and cook. (Parboiling and/or deep-frying competition meat is not allowed).
5. Fires shall be of wood, wood pellets or charcoal. Gas or electric cookers will be permitted. However, if a generator is to be used, it must be silent. Absolutely no noisy generators will be allowed. No open pits are permitted. Fires shall not be built on the ground. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher must be provided by each team and shall be placed near any cooking devices.
6. It is the responsibility of each team to see that their assigned cooking space is clean and free of debris following the contest. All fires must be put out and all equipment removed from the site by 10 pm.
7. Meat shall not be sculptured, branded nor presented in any way to make it identifiable to the judges. Violations of this rule will be cause for disqualification.
8. Judging will begin at 3:30 pm. The 4 categories will be judged in the following order:
 - A. Wild Card 3:30 pm
 - B. Ribs at 4:00 pm
 - C. Pork shoulder/butt at 4:30 pm
 - D. Brisket at 5:00 pm
9. Garnish is optional. If used, it is limited to fresh green lettuce (chopped, sliced or whole leaves). Improper garnish shall receive a score of 1 on appearance.
10. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Sauce violations will receive a score of 1 on appearance.

11. Entries will be submitted to the judges in an approved numbered container, provided by the contest organizer.
12. The container shall not be marked in any way so as to make the container unique or identifiable. No aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Any violations of this rule will be given a score of 1 in all criteria from all judges.
13. Each contestant must submit 3 portions of meat in an approved container. Wild card category will be the same way, each contestant must submit 3 portions in an approved container. Pork & brisket may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for 3 judges. Ribs shall be turned in bone-in. If there is not enough meat for each judge to sample, the shorted judge(s) will give a score of 1 in all criteria, and the judges with samples will change the appearance score to 1.
14. The following cleanliness and safety rules will apply:
 - No use of tobacco while handling food.
 - Cleanliness of the cook, assistants, cooking devices and the team's assigned cooking space is required.
 - Shirt and shoes are to be worn.
 - Sanitizing of work area should be implemented with the use of bleach/water rinse (1 capful bleach/1 gallon water). Each team will provide a separate container for washing, rinsing and sanitizing of utensils
 - First aid is not required of/by the contest organizers.
 - Prior to cooking, meat will be maintained at 40° F or less. After cooking, all meat must be held at 140° F or above OR cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F. And within 4 hours from 70° F to 41° F or less.
15. The public is invited to taste whatever meat and wild card category (team choice) that is left after judging. Only those with proof of paid admission (wristband or ticket) will be permitted to sample the food. Your team will need to designate someone to hand out sample portions rather than letting them help themselves.
16. There will be no refund of entry fees for any reason, except at the election of the contest organizers.
17. The contest will go on rain or shine, so be prepared.

JUDGING PROCEDURES

Blind judging will be used in this contest. Entries will be submitted in an approved, numbered container provided by the contest organizer.

1. Judges may not fraternize with teams during the contest until conclusion of judging.
2. Judging will be done by a team of 3 persons. Only judges, contest organizers and necessary support staff are allowed in the judging room during the judging process.
3. Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will then score each entry for taste and tenderness before moving on to the next entry.
4. The scoring system uses whole numbers from 9-2 to score an entry as follows: 9=excellent, 8=very good, 7=above average, 6=average, 5=below average, 4=poor, 3=bad, 2=inedible.
5. A score of 1 is a disqualification and requires approval by a contest organizer. Grounds for disqualification include: Using an unapproved garnish, pooled sauce, less than 3 portions of meat, sculpted meat, marked turn-in container, foreign object in the container or incorrect meat.
6. The weighing factors for the point system are as follows:
Appearance=0.5
Taste=2.25
Tenderness=1.25
7. Wild Card category will only be judged on Appearance=0.5 and Taste=2.25. The Wild Card category will not be used in determining the overall grand champion.
8. Results will be tallied according to above point system. If there is a tie in one of the categories, it will be broken as follows: the scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the winner will be decided by a coin toss.
9. Total points per entry will determine the champion of each category. A cash prize and trophy will be given to the winner of each category as well as the Grand Champion.
10. Cumulative points for the 3 categories will determine the Grand Champion.
11. Prize Money:
1st place in all 4 categories \$150.00
2nd place in all 4 categories \$ 75.00
OVERALL GRAND CHAMPION \$200.00

TOTAL PAYOUT \$1,100.00