

Winner Area Chamber of Commerce

6th Annual

# BBQ PIT ROW



Saturday, August 4, 2018

Main Street \* Winner, SD

## BBQ Pit Master Competition Entry Form

Team Name: \_\_\_\_\_

Pit Master: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_ Evening Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Entry Fee of \$50 per category. Please circle the categories you will participate in.

**PORK RIBS**

**PORK**

**BEEF BRISKET**

The power is limited and shared among all teams.  
We would prefer NO generators so all can enjoy a relaxing atmosphere.

ELECTRICITY? YES \_\_\_\_\_ NO \_\_\_\_\_

**SIDE DISH COMPETITION** YES \_\_\_\_\_ NO \_\_\_\_\_  
(No entry fee.)

Are you able to cook more ribs/brisket if requested? YES \_\_\_\_\_ NO \_\_\_\_\_

Would you like an event t-shirt? YES \_\_\_\_\_ NO \_\_\_\_\_ SIZE \_\_\_\_\_  
(add on additional \$20)

Entry Form due by July 26, 2018.  
Make Checks payable to:  
Winner Area Chamber of Commerce  
PO Box 268  
Winner, SD 57580

WAIVER OF LIABILITY: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors, and administrators, waive and release any and all rights and claims for damages I may have against Winner Area Chamber of Commerce, their benefactors, representatives, successors, and/or assigns, for any and all injuries suffered by me in this event. Further, I hereby grant full permission to Winner Area Chamber of Commerce and/or agents authorized by them, to use any photographs, video tapes, motions pictures, recordings, and any other record of this event for any legitimate purpose.

Signature of Pit Master: \_\_\_\_\_ Date: \_\_\_\_\_

Signature of Parent/Guardian: \_\_\_\_\_ Date: \_\_\_\_\_  
(if under 18 years of age)

## **PRIZES FOR EACH BBQ COMPETITION CATEGORY:**

**100% payback + \$250 per category | Top 5 places paid out per category  
Grand Champion will be awarded based on combined scores in all 3 categories.**

## **RULES FOR SIDE DISH COMPETITION:**

The Winner Area Chamber of Commerce will also be having a side dish competition. Side Dish is any item that best accompanies barbecue. Meat may be used as an ingredient to prepare the Side Dish (e.g. beans with meat, etc.), but a meat ingredient should not be considered as a primary ingredient of the Side Dish. Dessert dishes may be considered side dishes. Be creative. The Side Dish Competition will be judged by 6 neutral judges. Each participant will be given a turn-in box for their entry. Contestants must provide all needed food, equipment and supplies. All entries must be prepared on Winner Main Street. By signing the entry form, you will be bound by the rules governing the BBQ Pit Row Competition and Side Dish Competition. **\$100 in Winner Cash will be awarded to the top entry selected by the judges.**

All teams are welcome to provide their own specialty food throughout the day. If you do sell food, you are responsible for abiding by the South Dakota Department of Revenue and Regulation laws.

## **RULES for BBQ Pit Master Competition:**

1. The Winner Area Chamber of Commerce will supply 6 racks of pork ribs, two 5-10lb pork butt or shoulder, and one 8-10lb beef brisket to each participating team between 5 & 6pm Friday, August 3 or after 6am the morning of Saturday, August 4. The teams will need to set up their cooking area between 6 & 10am on Saturday, August 4. There is no limit to how many people constitute a team, with a minimum of one person. All meat must be cooked on Winner Main Street and cooking shall commence no earlier than 6am on Saturday, August 4.
2. Prior to cooking, meat must be maintained at 40 degrees or less.
3. Entries will be submitted in a container provided by Winner Area Chamber of Commerce. The number must be on top of the container at turn-in. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.
4. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.
5. Each contestant must submit at least 6 portions of meat in the provided container. Brisket and pork may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for 6 judges. Ribs shall be turned in bone-in. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on taste and tenderness.
6. **Judging for ribs shall be at 5:45pm. Judging for pork shall be at 6:15pm. Judging for brisket shall be at 6:45pm.**
7. A cooks' meeting shall be held at 10am on Saturday, August 4 in front of the Chamber Office.
8. Contestants must provide all needed equipment and supplies.
9. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, kale and/or cilantro. Endive, red tipped lettuce, lettuce cores and other vegetation are prohibited.
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.
11. Contestants will be allowed to use electric, gas, charcoal or other cooking devices normally used for a cook-off. No open pits or holes permitted. Fires shall not be built on the ground.
12. It is the responsibility of the contestants to see that the team's assigned cooking space is kept clean and policed following the contest. Grease containers must be used and maintained throughout the cook-off. Spilling of any grease or ash may result in disqualification. Any cooking space left in disarray or with loose trash may disqualify a team from future cook-offs.
13. Contestants must have fire suppression at the ready.
14. Contestants must have hand sanitizer and/or water and bleach. It is preferred that team members preparing and handling the meat wear gloves; however, it is not mandatory.
15. **NO GLASS BEVERAGE BOTTLES ALLOWED.** Contestants found to be in possession of glass bottles may be disqualified.

16. By signing the entry form, you will be bound by the rules governing the BBQ Pit Row competition.
17. There will be no refund of entry fees for any reason, except at the election of the Winner Area Chamber of Commerce.

**Cause for disqualification from any and all competitions:**

Excessive use of alcoholic beverages or public intoxication with a disturbance.

Use of illegal controlled substance.

Foul, abusive or unacceptable language or any language causing a disturbance.

Fighting and/or disorderly conduct.

**JUDGING PROCEDURES for BBQ Pit Master Competition:**

1. Judging for ribs shall be at 5:45pm. Judging for pork shall be at 6:15pm. Judging for brisket shall be at 6:45pm.
2. The container will be re-numbered by the contest organizer before being presented to the judges.
3. Judging will be done by a team of 6 persons at each judging table, who are at least 18 years of age. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.
4. 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 place a sample from each of the containers in the appropriate box on the judging plate. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
5. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
6. All judges not receiving a sample will give a one (1) in Taste and Tenderness.
7. The weighting factors for the point system are: Appearance -.5600, Taste – 2.2972, Tenderness - 1.1428.
8. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie.
9. Total points per entry will determine the champion within each meat category.
10. Cumulative points for the three (3) categories will determine Grand Champion.