



WINNER BBQ PIT ROW

Saturday, July 29, 2023

PRIZES FOR EACH BBQ COMPETITION CATEGORY

Payback will be awarded in the 3 categories – Pork Ribs, Beef Brisket, and Pork Butt/Shoulder. Each meat category will pay 1st: \$750 2nd: \$500, 3rd: \$250.

Grand Champion will be awarded based on combined scores in all 3 meat categories – Pork Ribs, Beef Brisket, and Pork Butt/Shoulder.

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 the barbecue. Meat may be used as an ingredient to prepare the Side Dish (e.g. Beans with meat), 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. Side dish turn in time will be 4:00 PM.

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. A \$100 Winner Cash Prize will be awarded to the top side dish 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 Regulations. You also may not serve the same items you will later be judged on and will be served in the tasting.

RULES FOR BBQ PIT MASTER COMPETITION

- 1) The Winner Area Chamber of Commerce will supply up to 12 racks of pork ribs, two 5-10lb pork butt or shoulder, and one 8-10lb beef brisket to each participating team between 4pm - 6pm Friday, July 28 or between 6 am and 10 am on Saturday, July 29. 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 4:30am on Saturday, July 29. Teams are not allowed to start cooking until they are set up on main street.
- 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 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, just so 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 held at 4:30pm. Judging for pork shall be at 5:00pm. Judging for brisket shall be at 5:30pm.
- 7) A cooks' meeting shall be held at 9:00am on Saturday, July 29 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. Air Fryers or Deep Fat Fryers are not permitted to be used.
- 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 a 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 ARE 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.
- 18) We will hold a Calcutta at 3:30pm Saturday. We will auction off each team, and we will pay 1st, 2nd, and 3rd in each category (ribs, pork butt, brisket).

Cause for disqualification from any and all competition:

If you start cooking your meat prior to setup on main street you will be disqualified.

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

Use of illegal controlled substances.

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

Fighting and/or disorderly conduct.

JUDGING PROCEDURES FOR BBQ PIT ROW MASTER COMPETITION

- 1) Judging for ribs shall be at 4:30pm. Judging for pork shall be at 5:00pm. Judging for brisket shall be at 5:30pm.
- 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 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 good, 6 fair, 5 poor, 2 inedible, 1 disqualified.
- 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 .56, 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 score will be compared (counting all five judges) for the

highest cumulative scores in the taste, then tenderness and 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.