



ENTRY FORM

Holy Smoke

Saint Patrick Parish BBQ Contest

TEAM NAME: _____

TEAM CONTACT/CAPTIAN: _____

ADDRESS: _____

CITY/STATE/ZIP: _____

EMAIL: _____

TEAM MEMBER #2: _____

TEAM MEMBER #3: _____

*A team shall consist of a captain with a maximum of two (2) assistants. Assistants are not required to comprise a cooking team.

Category

Ribs - Provide a minimum of five (5) pork rib racks with a maximum of ten (10) racks for judging & tasting.

Awards*

1st Prize \$200.00

2nd Prize \$150.00

3rd Prize \$100.00

Tasters Choice winner \$100.00

*(Prizes are based on a minimum of 20 entries)

Registration Form and Entry Fee Due by September 8, 2019

Entry Fee: \$75.00

Make Checks or cash payment to Saint Patrick Parish

Space is limited, Get your registration and entry fee in early!

Mail Entry Form and Fee to

Saint Patrick Parish, 1500 Vine Street, Hudson, WI 54016 or drop off at the parish office

For more information, contact

Brian Hinz at brianmhinz@yahoo.com



RULES

Holy Smoke

Saint Patrick BBQ Contest

Back Yard BBQ Rules

1. All teams in the Backyard BBQ Contest must be pre-registered and paid the \$75.00 entry fee to compete in the contest.
2. All teams must provide five (5) racks of pork ribs minimum with a maximum of ten (10) racks for judging & tasting.
3. All entries must be cooked and prepared on site. You may season or prepare the meat as you see fit.
4. A team shall consist of a captain with a maximum of two (2) assistants. Assistants are not required to comprise a cooking team.
5. All team members must be at least 14 years old. The Cook Captain must be at least 21 years old.
6. Cooking can only be done on a charcoal, wood pellet, electric, wood fired or propane cookers.
7. Each team will provide grills to be used exclusively by that team within the confines of the team's assigned cooking space approximately (10' x 20'). Cooks may use multiple cooking devices to accommodate up to 10 full sized racks of ribs.
8. Each team will provide their own seasonings, sauces, and serving tools.
9. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
10. A Cook Captain or assistants may not enter more than one team.
11. Contestants must adhere to all electrical, fire, health and other codes whether local, county, state or federal. You are responsible for observing prudent temperature and sanitary requirements.
12. No cooking before 8AM.
13. All team members will be required to wear shirt, pants or shorts, and shoes while in the contest area. No flip flops or open toed sandals, it's a safety thing.
14. All contestants are expected to respect the rights of other teams.
15. Teams may bring their own refreshments providing they are consumed by team members only and within their assigned cooking site. (Absolutely No serving to guests)

Set Up & Timeline

Teams may setup Friday afternoon but no later than 9AM on Saturday.

- 8:00AM Team Check In
- 10:00AM Cooks Meeting
- 2:55-3:05PM Rib turn-in
- 3:10PM Rib Judging
- 3:30PM Serve parishioners taste samples for peoples judging
- 7:00PM Awards Announced and Presented

Judging Overview

1. Blind judging containers will be delivered to each participant at the 10am cooks meeting on Saturday. When you bring your entry to the judging area, the containers may only contain your entry.
2. Each team must prepare a minimum of six individual rib servings for the KCBS judging.
3. Anything placed in the container that identifies your team will cause your entry to not be scored.
4. Blind judging will be held in the church Fellowship Hall.
5. All entries must be delivered to the judging location starting at 2:55PM and no later than 3:05PM.
6. Any entry that arrives after the appointed check in time (3:05PM) will not be scored.
7. Guest tasting begins at 3:30PM or after turn-in and ends when your samples are gone. Each contestant will hand out a single rib sample to tasters who will then vote on their favorite.

Judging Criteria

1. Entries will be judged by a judging team of six judges. They will be scored in the areas of Appearance, Tenderness/Texture and Taste. The scoring system is 9 (Excellent) to 2 (bad). All whole numbers between 2 and 9 may be used to score an entry. The starting point is 6. A score of 1 is a disqualification and requires approval by the contest organizer.
2. Garnish is optional.
3. No sauce containers or pooling of sauce will be allowed in the turn-in box. Any entry not complying with this rule will be given a 1 (one) on Appearance.
4. Product may be presented with or without sauce or seasonings.
5. Marking or sculpting identifying the team of any kind, will not be allowed.
6. No aluminum foil or stuffing is allowed in the container.
7. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a 1 in all judging categories.

Awards*

1st Prize Trophy and \$200

2nd Prize Trophy and \$150

3rd Prize Trophy and \$100

Tasters Choice Winner Trophy and \$100

(*Payouts are based on a minimum of 20 entries)