

KNIGHTS OF COLUMBUS

Revised 7-31-2020

2nd ANNUAL BBQ COMPETITION

DATE: 8/15/2020

Entry Form & Payment Due in hand to the KCS by: 8/1/2020

Team Captain _____

Captain's e-mail _____

Phone # _____

Team Name _____

Team Members _____

(1-4 participants per team) _____

\$100.00 Entry Fee _____ Paid _____ Check # _____

Make Checks Out To:

Knights of Columbus 8571

Memo Line: BBQ Comp

Entry Forms On-Line

Mail Entries To:

K of C P.O. Box 1005

Princeton MN 55371

Mail forms by (7-28-20)

<https://kc8571.mnknights.org/event/11thcar-rib/>

**Knights of Columbus #8571
RIB & Chicken Competition
8/15/2020**

Cookers May Arrive At 6:00 am To Set Up

1. NO Power or Water will be provided on site.
ONLY quiet inverter type generators will be allowed. (*Example...Honda 2000*)
2. All teams consist of one cook and up to 3 assistants. Each team will provide their own cooking device, extension cords and all other equipment necessary for cooking. Worktable, chairs, canopy etc....
3. Canopies may be used to protect from sun/rain/wind but must be weighted to hold in place
4. Gas, charcoal, wood, and electric pits are all acceptable. ***Fires may not be built on the ground.
5. There is a maximum so sign up early! Entry Deadline Registered and Paid in-full is (8/8/2020). Payout will be for the top 3 places. Cancellations are non-refundable!
6. Ribs and Chicken Turn Ins:
 - a. Rib Meat will be provided with a prior paid entry fee. No outside rib meat will be allowed in their cookers. Each team will receive 6-10 racks of Compart Ribs. Anyone seen having more than 10 racks on their cookers with be disqualified. All seasoning and cooking of meat must be done within the confines of the teams designated area. Meat is to remain at the location of the competition. It **cannot** be taken off premises for any reason.
 - b. Chicken Meat will be the responsibility of the teams to bring their own Chicken. Chicken can be either Dark or White meat or a combination of both as long as there is a Min 6 pieces of each in the box if you choose to use both dark and white meat. **Chicken will need to be held at a food safe temp (below 40 degrees) at all times including during transportation. Chicken will be inspected while the Ribs are handed out.** You may pre-trim your Chicken, but you cannot inject or season your Protein before inspection is done.

7. Each team will be supplied with a “turn-in” container for Chicken and Ribs for the judges. Each team will turn a Min of 6 individual Rib Bone portions and 6 individual Chicken Portions in each turn in box. **Garnish is Mandatory. Turn in time for Chicken will be at 12:30. Turn in time for RIB’S will be from 2:00. Late entries will be disqualified.**
8. Entries will be scored in the following areas: APPEARANCE, TENDERNESS, TASTE. The scoring is listed below.
9. Each team will wear Gloves and Mask’s during the preparation and handling of meat. Teams are to prepare and cook in a sanitary manner. Sanitizing of work area must be implemented always. Serving utensils cannot be reused, Period!
10. Behavior- each team is responsible for its members and guests and are always expected and required to exhibit proper and respectful behavior. **NO OUTSIDE SOURCE OF ALCOHOL IS PERMITTED ON SITE UNLESS USED FOR COOKING PURPOSE.** Alcohol can be purchased from the KC beer garden on site. Teams must always maintain a family friendly atmosphere. Failure to do so will be reviewed by the Competition Coordinator’s and may result in disqualification without a refund or voting.
11. NO marking or foreign objects such as foil, toothpicks, fruit or skewers are allowed in the turn in box.
12. Additional Requirements
 - a) No use of tobacco products while handling meat or by cook’s stations.
 - b) Shirts and shoes must be worn.
 - c) Cleanliness of cooks, assistants and workspace must always remain sanitary. Food serving Safe.
13. Please make sure your area is all cleaned of debris and garbage when the event is over. Ruling of the Competition Coordinator is final in all matters.
14. A fire extinguisher must be at your cooking site.

Knights of Columbus, BBQ Committee, Event Judges, staff, or workers are not responsible for any accidents/illness/injuries that are a result of the Competition Participation.

JUDGING

1. Ribs and Chicken will be Blind Judged by a Judging Team’s consisting of 6 judges per table.

2. Scores will be based on the following:

The KCBS/MBS scoring system for **“Team of the Year”**

A. Appearance: 1 – 5 5 being the best

B. Tenderness: 1- 10 10 being the best

C. Taste: 1- 15 15 being the best

Each team will be provided a “turn in box (s)” at the Cooks meeting.

Good luck to all teams and their members and thank you for participating in this event. By sending in the entry, you have acknowledged and understood the rules.

Proceeds for this event go towards the Knights of Columbus Council #8571 for their Charitable works.

Competition Schedule

6AM Gates open for set up

7am cook check-in and meat distribution

Cooks Meeting: 9:00AM

8 AM-2:30pm cook time

TURN IN CHICKEN 12:30

TURN IN RIBS 2:00

1:00 PM-3:00 PM Judging

3:05 PM Ceremony

2:05 PM Public Purchasing for People’s Choice Voting.