9th Annual Mitchell County Fair BBQ Competition

August 4th - 5th, 2017

Mitchell County fairgrounds
Osage, IA

Team Name: _____ Pitmaster: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone #: _____ Email: _____

CONTEST CATEGORIES

*Contestants must cook 4 main categories to be eligible for grand champion.

Category		X
*Chicken:	$25	_____
*Ribs:	$25	_____
*Pork:	$25	_____
*Brisket:	$25	_____

Additional Categories:

Anything Butt:	$10	_____
Dessert:	$10	_____

Total entry: $ _____

Make checks payable to:

Mitchell County Ag Society

CONTEST

-Registration will begin Friday August 4th at noon.

-All contestants need to be in place by 9 PM August 4th.

-Cooks meeting will be held at 7 PM August 4th.

-Contest limited to first 20 teams.

-Friday night quiet time begins at 11 PM.

-Competition meats will be provided for 4 main categories.

Mail entry form and entry fee to:
Jason Wagner
Mitchell County BBQ
603 Maple Street
Osage, IA 50461
Phone: 641-512-0619
Email: jasonpro0619@gmail.com

Electricity is available but may be limited. Generators are allowed.

Turn ins will begin at 11:30 Saturday August 5th. Turn in order is defined in contest rules.

Competition meats will be distributed beginning at 5:00 PM Friday, August 4th or upon arrival at contest.

100% payout. Awards 1st, 2nd and 3rd in all categories and Grand champion.

Mitchell County Fair BBQ Rules

1) Cooking fires shall be of wood, wood pellet or charcoal. Gas and electric heat sources are not permitted.
2) Competition meats will be provided for 4 main categories. Chicken, ribs, pork shoulder, and brisket.
3) Judging will start at 11:30 AM on Saturday. Categories will be judged in the following order:

Anything Butt	11:30
Chicken	12:00
Ribs	12:30
Pork Shoulder	1:00
Brisket	1:30
Dessert	2:00

4) Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. Prohibited garnish will receive a penalty score of 1 on appearance.
5) Sauce is optional. If used it shall be applied directly to the meat and not pooled or puddled in the container. No side sauce containers are permitted in the turn in container. Sauce violations will receive a penalty score of 1 on appearance.
6) Entries will be submitted in numbered container provided by contest. The container shall not be marked in any way to make it identifiable. Marked containers will receive a score of one on all criteria and disqualified.
7) Each contestant must submit at least 6 portions of meat in numbered container. Any judge not receiving a sample will score a 1 on all criteria and remaining judges will give appearance score of 1.
8) Judging will be done by a table of 6 judges. The low score will be thrown out. Entries will be scored on appearance, taste, and tenderness. Scoring system is from 9 to 2.

9-	Excellent
8-	very good
7-	above average
6-	average
5-	below average
4-	poor
3-	bad
2-	inedible

9) Point system is weighted as follows:

Appearance-	.5600
Taste-	2.2972
Tenderness-	1.1428

10) Contestants must cook 4 main categories to be eligible for grand champion.
11) The anything butt category must be turned in using numbered clamshell.
12) Dessert does not need to come in a clam shell but you must put your number on your entry.