

MITCHELL COUNTY BBQ 2020

July 31-August 1st, 2020

Mitchell county Fairgrounds

1006 Chestnut Street

Osage, IA

Team Name: _____ Pitmaster: _____

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

Phone: _____ E-Mail: _____

Contest Entry: Includes entry for chicken, ribs, pork shoulder, and beef brisket. \$125 \$ _____

Additional Categories:

Chopped Challenge: Teams will receive mystery ingredients when checking in. \$15 \$ _____

Dessert: \$15 \$ _____

Total Entry: _____ \$ _____

Make checks payable to: Mitchell County Ag Society

Mail Form and entry fee to:

Jason Wagner, Mitchell County BBQ, 603 Maple Street, Osage, IA 50461

Phone # 641-512-0619 E-mail: jasonpro0619@gmail.com

Contest Details:

Contest is limited to first 20 teams.

Competition meats are provided for this contest. Meats will be distributed to teams at 5:00 PM

Cooks meeting will be held at 5:00 PM

Trophies and payouts to top 3 in all categories and overall.

Teams may set up starting Friday morning. If teams wish to stay Saturday night or pull in earlier than Friday there will be an additional \$25 fee per night. Will be collected on site.

Electricity will be available for all teams, 20 amp available, limited 30 amp plugs, if 30 amp is needed I would recommend bringing along a generator.

Water hookup is also available. Recommend having at minimum 50' water hose.

If you have any questions feel free to call **641-512-0619** or e-mail at **jasonpro0619@gmail.com**

Mitchell County 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. Judging will be in the following order:

Mystery Box	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.
- 5) Sauce is optional. If used it shall be applied directly to the meat. No pooled sauce or side containers.
- 6) Entries will be submitted in numbered container provided by contest.
- 7) Each contestant must submit at least 6 portions of meat in numbered container.
- 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 as follows:

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) Chopped challenge:
 - a. All ingredients must be used in entry.
 - b. A platter will be provided for turning in this category.
 - c. There are no garnish restrictions.
- 11) Dessert does not need to come in clam-shell but you must have your number on your entry. There are no garnish restrictions.