

## Basic Backyard BBQ Information

1. Historically, meats have been:
  - 1) Pork Butt sponsored by SD Pork Producers; 2) Brisket sponsored by SD Beef Council; 3) Boneless Leg of Lamb Roast sponsored by SD Sheep Growers, American Lamb Board, Lynn and Dianne Perry, Kepp's Chislic; 4) Turkey Breast Lobe sponsored by Dakota Provisions
2. Meat will be handed out early Friday afternoon. Each team will receive the same amount of meats to begin with. After meat has been distributed to all teams, any team who can handle more meat to prepare and wishes to have more will be given more, while supplies last.
3. Teams will be assigned a random number.
4. Stakes and flags will be given to teams late Saturday morning. The stakes and flags allow the public to know who is participating in the Backyard BBQ People's Choice Contest.
5. Gloves must be worn when handing samples to the public.
6. People's choice competition is at 2:00 pm on Saturday. Blind judging times are listed below.
7. Awards will be handed out at approximately 4:00 pm on Saturday.

## Important Rules to Abide By

1. Please review the food safety hand out included with this information.
2. All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F.
3. Do not store raw foods (especially poultry and red meats) above or next to cooked or ready to eat foods in coolers. This is a source of cross-contamination.
4. All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.
5. Contestants must provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
6. The BBQ Committee will hand out containers and silverware to the public for the people's choice tasting.
7. Contestants will be allowed to use any cooking method normally used for a cook-off.
8. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed at all times. Please make sure clean-up is thorough.

## Turn-In Information

1. Boxes will be provided for turn in and will be distributed on Friday afternoon. There will be one (1) box for each meat. Boxes will be labeled with your team number and an abbreviation of meat to go in the box.
2. Turn in location is the SE side of the BBQ Headquarter Tent.
3. Each team **must be responsible** for bringing their entries to the BBQ Headquarter Tent during the specified turn in times. To make sure turn in times are followed, it is suggested that each team designate one person to turn in boxes during allotted times.
4. Turn in times for brisket and pork are at 1:40-1:50 PM. Turn in times for turkey and lamb are at 2:00-2:10 PM.
5. Six (6) samples must be provided in each turn-in box.

## Judging Information and Rules

1. Entries are judged on taste, tenderness and appearance. Taste will carry the most weight.
2. Garnish is not allowed and is cause for disqualification.
3. Scores and judges' comments will be distributed to teams following the contest.