

2019 LOUISA COUNTY AMBULANCE BBQ SMOKE OFF FUNDRAISER

October 12th 2019



Sponsored by



Team Name: _____

Chief Cook: _____

Team Members: _____

Phone Number: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Advance Set-up needed before 6 pm on 10/11 needed? yes no
(we will contact you to make arrangements)

More space needed? yes no Number of Pork shoulders you can smoke?
If yes how much room is needed?

Signature: _____

*By signing this form, you acknowledge that you have read and agree to all the rules of the BBQ smoke off.

\$100 Entry fee –Checks payable to LCA BBQ Smoke Off Fundraiser

All meat provided by our sponsor, Tyson Fresh Meats of Columbus Junction

Teams will be provided with enough chicken (wings, thighs, legs) and baby back ribs for formal judging, and as much pork shoulder as your cooker can hold for judging and people's choice hand out.

Teams will be provided with a 15'x 20' cook area

Small generator suggested for those needing power

CASH AWARDS!! For each Category

Dessert: 1st-\$50, 2nd-\$30, 3rd-\$20

Sides: 1st-\$50, 2nd-\$30, 3rd-\$20

Chicken: 1st-\$100, 2nd-\$50, 3rd-\$25

Ribs: 1st-\$100, 2nd-\$50, 3rd-\$25

Pork: 1st-\$100, 2nd-\$50, 3rd- \$25

Peoples Choice: \$300.00

Reserve Grand Champion: \$250.00 Grand Champion: \$500.00

Mail or return to: Louisa County Ambulance or Email to: louisacountybbq@gmail.com
Attn: BBQ
105 Gamble St.
Columbus Junction, IA 52738

Contact Person:
Chairman Aimee Buol Phone-(319)318-2276

***Entry Fee Must be submitted at the time of submitting entry form.**

RELEASE AND WAIVER OF LIABILITY

I understand and agree the BBQ Smoke off committee, Louisa County Ambulance, Volunteers, and Staff members associated with the event will not under any circumstances be responsible for any loss sustained by any competitor or any other person by reason of theft, fire, water, accidents, injuries, act of God or nature, or for any other reason, but will take responsibility for any damages to the property and shall indemnify and hold forever blameless the BBQ Smoke Off committee, Louisa County Ambulance, volunteers, and staff members associated with the BBQ Smoke Off for all alleged claims that occur from any cause whatsoever, including accidents or injuries to competitors, their employees, agents, representatives, invites and guests. I fully grant permission to the BBQ Smoke Off and Louisa County Ambulance to use any pictures, radio tagline, or video clips of the event to be used for promotional purposes.

I understand cooking sites will be assigned to each contestant upon arrival at registration check in. I understand and agree that the BBQ Smoke Off committee has the right to decline any portion of a competitors display deemed inappropriate or not in keeping with the spirit of the event.

My signature acknowledged I have read and understand the agreement
Signature: _____ Date: _



2019 Louisa County Ambulance BBQ Smoke Off Fundraiser

IBS BACKYARD

Rules & Regulations

1. Each team shall consist of a chief cook and as many helpers as necessary. A team shall not compete in more than one IBS sanctioned contest under the same name, on the same date.
2. Each team will receive an assigned space and a concerted effort must be made to keep all cooking equipment, trailer, generators, etc within this space provided by the contest organizer. All prep and cooking must be done within the assigned space, sharing of spaces is not allowed.
3. Teams shall provide all equipment, supplies, and electricity as needed, unless other arrangements have been made by the contest organizer. (Some electric hook up is available, please contact organizer for more information) A fire extinguisher must be located at each cook space and provided by the contestant.
4. Teams are responsible for ensuring that the cook area is clean upon contest completion.
5. Fires shall be of wood, wood pellets, charcoal, gas or electric. Fires will not be built on the ground.
6. Meats shall be inspected by a BBQ Society approved meat inspector during times designated by the contest organizer. Once the meat(s) have been inspected it shall not leave the contest site.
7. Cooking will not begin until after meat inspection. All meats shall start out raw; no preseasoned meats are allowed other than manufacturer enhanced as shown on label.
8. All meats will be provided, thanks to Tyson Fresh Meats of Columbus Junction.
9. Parboiling, sous-vide, and/or deep frying meat is not allowed.
10. Meat shall not be sculptured, branded, or presented in a way to make it Identifiable; violations will be scored a 1 on all criteria
11. Meat Categories:
 - CHICKEN:** Chicken includes thighs, legs, and wings.
 - PORK Baby Back RIBS:** Ribs shall include the bone.
 - Pork Shoulder**Other Categories:
 - Desserts:** Must be made from scratch the day of the event. No mixes or premade items will be accepted. For Health reasons, no desserts requiring refrigeration are allowed.
 - Sides:** Must be made from scratch the day of the event. No mixes or premade items accepted
12. Judging starts at 11:00AM. With categories in the following order:
CHICKEN 11:00 AM RIBS 11:30 AM PORK SHOULDER 12:00 PM
DESSERTS 12:20 PM SIDES 12:40 PM
Turn in time will be 5 minutes before and 5 minutes after posted time with no tolerance. Late arrivals will not be accepted and receive a 0 in all criteria.

13. **Garnish is prohibited.** Any entry with garnish will receive a 1 on appearance.
14. Sauce is optional and if used, must be applied to the meat. NO pooling or puddling. Chunky sauce is allowed as long as chunks are no bigger than 1/8 dice. Sauce violations will receive score of 1 on appearance.
15. Containers shall not be marked in any way so as to make the container identifiable Aluminum foil, tooth picks, stuffing or any other foreign material not allowed. Any container with foreign material will receive a 1 in all criteria and will be disqualified.
16. Entries must be turned in, in the BBQ Society numbered and approved clam shell with the number up.
17. Each team must submit at least 6 identifiable pieces/portions in the approved clam shell. Chicken may be turned in chopped or diced as long as there is enough for 6 judges. Ribs must have bone-in. Please make sure all ribs are cut into 6 separate pieces
**Judges shall not cut, shake apart or slice to separate pieces. Shortage of meat will require the shorted judge to score a 1 in all criteria and all other judges to change the appearance score to 1.
18. Meat shall be maintained at 40 degrees or less prior to cooking and held at 140 degrees or above after cooking.
19. Peoples Choice judging/ Event gates open to the public at 12:00 Noon and will run until 3:30 PM. A vending license is not required for this specific event but all competitors are subject to health inspection. Cleanliness and meat temps are important! There is a sink and a cleaning area in the Ambulance building for competitor use if needed.
20. Awards to take place at 4:00 PM in the Ambulance Building Bay area.
21. There will be no refund of any entries for any reason. All competitions will take place rain or shine. NO EXCEPTIONS.
22. Teams shall be disqualified and evicted if the chief cook, team members, or any of its guests are found to be excessively using alcohol, disturbing the peace, serving alcohol to the general public or minors, using illegal controlled substances, causing a disturbance by use of foul language, excessive noise, fighting or disorderly conduct, theft or cheating.
23. All teams competing in any contest/event that are current IBS members at the time of the event will be entry in the backyard TOY (Team Of The Year) with awards presented during the annual banquet
24. Teams who compete in more than 3 KCBS Professional or KCBS Backyard sanctioned contests are "NOT" eligible and are permanently excluded from the Iowa BBQ Society Backyard Team of the Year (TOY) Honors during any sanctioning year.
25. *Teams will be required to compete in 3 IBS sanctioned events to be eligible for Team of the year honors. (REV2)*