

NEWTON FEST

Backyard BBQ Competition
DMACC CAMPUS
403 W 4th St N Newton, IA
June 8-9 2018

Team Information and Contacts

Team Name: _____

Team Captain: _____

Mailing Address: _____

City: _____ State: _____ ZIP: _____

Phone: _____ E-Mail: _____

I plan to participate in the People's Choice Award contest (no extra cost): yes___ no___

****Contest Entry Fee: \$100.00 (registration deadline is May 25th.
The event will be limited to 20 contestants.)***

An event sponsored by the Iowa BBQ Society, Newton Main Street and Hy-Vee:



Waiver of Liability:

In consideration of accepting this entry, I the undersigned, recognize that neither the local organizer (Newton Main Street), Iowa BBQ Society, nor anyone associated with this contest assume any responsibility for myself or members of my group. I will assume all risks that arise from participation. I also waive any claims against the organizer, Iowa BBQ Society, its sponsors, their departments, officers, employees or agents from any injuries or loss that arise from participation. Further, I grant full permission to the organizer, Iowa BBQ Society or their agent(s) authorized by them to use any photographs, video recordings, or any other record of this event for any legitimate purposes.

Team Captain Signature

Date:

FOOD RULES & REGULATIONS

All contestants must follow basic food handling rules during the competition. Please contact your local health department for information in your area.

Minimum Cooking Temperatures:

Chicken 165 Degrees

Pork and Beef 145 Degrees

No electricity will be provided on site. Generators are allowed as long as they are relatively quiet.

Food Preparation:

When preparing all food, no bare hand contact of ready to eat food may occur. Rubber gloves must be worn at all times while preparing food.

Cleaning Supplies:

Each team must have a good supply of clean towels, paper towels and cleaning supplies (such as Clorox water, sanitizing wipes or sanitizing cloths) in order to keep all food preparation surfaces clean at all times. Organizer will provide access to running water, via containers of water that have a spout. Contestants are also encouraged to bring their own water source.

ENTIRE AGREEMENT: The Agreement contains the entire understanding between the parties hereto relating to the subject matter contained herein and supersedes any and all prior agreements, communications, or representations, whether oral or written. The Agreement, once accepted by organizer may not be amended, altered modified or changed except in writing signed by both parties hereto.

Dated this _____ day of _____, 2018

Signature of Head Cook: _____
(Must be 18 years of age or older)

Printed Name of Head Cook: _____

Mail Check and signed entry forms to:

Newton Main Street
113 1st Ave. W.
Newton, Iowa 50208

BBQ Contest Rules & Information
(Contest will be held rain or shine)

Start time:

Set up will start at 7:00 pm with meat inspection upon arrival.

Cooks Meeting:

A cooks meeting will take place at the event at 9:00 pm

BBQ Cooking:

Cooking will only be allowed using either a fire of wood, charcoal, hardwood lump charcoal, wood pellets, propane etc. Cooking may be done by grill or smoker. – Fire extinguisher must be on site. Each contestant will be allotted an approximately 10 ft. x 10 ft., although more space could be available if needed. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

BBQ Categories:

Ribs: (bone in spare or loin back) Country style ribs NOT allowed.

Chicken: chicken includes Cornish Game Hen and Kosher Chicken.

Pork: pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those

Brisket:**

**Brisket will be the only BBQ category for the People's Choice Award. Brisket will be provided by the host to be cooked for the People's Choice Award contest. Contestants entering the People's Choice Award contest will be asked to cook the brisket for judging by the general public. The people's choice award will be administered via blind judging. Newton Main Street will

Meat Inspection:

All meat inspection will take place upon team arrival. Contest meat must be stored at 40 degrees or below, on ice, in original packaging. Any contest meat found to be above 40 degrees and not in original packaging will be removed from the contest. At that time contestants/teams will be required to purchase new meat and the meat will be re-inspected. Teams may not preseason, inject or brine meat before the contest starts.

Turn-In Times: may vary

Chicken: 2:00 pm

Ribs: 2:30 pm

Pork: 3:00pm

People's Choice: 5:00 (Volunteers will pick up your brisket at 4:30 and judging by the public will take place at 5pm)

**** Teams will get 5 minutes on either side of the turn-in times in order to be on time for turn-in (Example: 1:55 – 2:05).***

Turn-In Boxes:

Each team will be given a clam shell for each meat. Each box must contain at least 6 separate pieces of meat for the certified judges to review. No garnish allowed in box, MEAT ONLY. Boxes will be disqualified for the following:

1. Presence of Garnish
2. Pooling of Sauce
3. Foreign Objects
4. Non-separated pieces of meat

Judging:

Judges will consist of both Certified and a People's Choice Award. All contest entries will be judged in 3 categories: Appearance, Taste and Tenderness.

Contest entries will be scored using the following scoring system (2-9).

- 9 – Excellent
- 8 – Very Good
- 7 – Above Average
- 6 – Average
- 5 – Below Average
- 4 – Poor
- 3 – Bad
- 2 – Inedible

****A score of one (1) is a disqualification and requires approval by the contest rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a (1) in all categories. In case of a tie score with in each category, the tie will be decided by a coin toss.***

Prizes:

Judges will consist of both Certified and a People's Choice Award. Prize money (totaling \$900) and trophies will be awarded for:

Certified Judges

1st place – \$250 each chicken, ribs and pork = \$750 total

2nd place – \$150 each chicken, ribs and pork = \$450 total

3rd place – \$100 each chicken, ribs and pork = \$300 total

Grand Champion - \$300

Reserve Grand Champion - \$200

People's Choice Award

1st place – \$200

2nd place – \$150

3rd place – \$100

****Cash Prize Payouts Subject to Change Based on The Number of Participating Teams****