

3RD ANNUAL



Saturday, October 5, 2024

\$1,600.00 In Prize Money

(Prize Money Always Subject To Change Based On Number Of Participating Teams)

LIMITED TO 20 TEAMS

(BBQ Contest Held Rain or Shine)

Contest Sanctioned By:



PLEASE PRINT LEGIBLY

Team Name: _____

Team Captain: _____

Name of Contact Person: _____

Mailing Address: _____

City: _____ State: _____ ZIP: _____

Telephone: _____ Cell Phone: _____

E-Mail: _____

Contest Entry Fee: \$150.00

Waiver of Liability: In consideration of accepting this entry, I the undersigned, recognize that neither the Anamosa Pumpkinfest, nor anyone associated with this competition assume any responsibility for myself or members of my team or group. I will assume all risks that arise from participation. I also waive any claims against the Anamosa Pumpkinfest, City of Anamosa, or anyone associated with this competition, its sponsors, their departments, officers, employees or agents from any injuries or loss that arise from participation. Furthermore, I grant full permission to the Anamosa Pumpkinfest and/or any 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

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Contest Entry Fee: \$150.00

- Each team must have its own power source (generator), power is **NOT** provided by the organizers.
- Teams will compete in these categories: Chicken & Pork Ribs in order to be in the running for both Reserve & Grand Champion.
- Set up for the contest may only happen after 7:00AM on Saturday, October 5, 2024 per city regulations.
- Competition Teams will be given a 10 X 20 Space for the competition & each team & its members must stay/fit with in the space provided.
- A **MANDATORY** cooks meeting will be **Saturday, October 5, 2024 @ 8:00 AM** at the Anamosa Bowling Alley.

TERMS & CONDITIONS

Participation space is assigned on a first come, first serve basis. Site Coordinator will assign your space on the day of setup. Contestants must have their own structure, signage and be totally self sufficient. No electrical outlets are available. It is suggested that you bring a generator if you need electricity.

SITE CLEAN UP

Each team and its team captain are solely responsible for all clean up and trash removal during the competition. The Anamosa Pumpkinfest Committee nor the City of Anamosa are not responsible for any clean up and removal of trash. If your site is not cleaned at the end of the competition and has to be cleaned by the Anamosa Pumpkinfest committee and/or the city of Anamosa, a **\$100** fine will be assessed to the team captain.

FOOD RULES & REGULATIONS

All contestants must follow basic food handling rules during the vending & competition.

Cooking Temperatures:

Chicken: 165 Degrees **Pork Ribs:** 145 Degrees

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. **NO EXCEPTIONS!**

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Dish & Utensil Washing:

Each team must have a system for “*Safely*” cleaning all utensils and dishes. 3 Small plastic totes work very well for this as long as the totes can submerge your largest utensils or dishes. 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.

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 _____, 2024

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

Printed Name of Head Cook: _____

All forms must be signed and dated in the correct places.

Please keep the rest to read & understand all the Contest “Rules”

Contest Entry Fee: \$150.00

Make your check payable to:
KATIE GOMBERT and include SNP BBQ in the memo

Mailing Address Information:

Katie Gombert – SNP BBQ
607 S. Garnavillo St.
Anamosa, IA 52205

***Applications “Post Mark” DEADLINE DATE is September 1, 2023!
Any applications received after September 1, 2023 will be considered
“Late Registration” and will pay an entry fee of \$175.00!***

WWW.ANAMOSAPUMPKINFEST.COM

Jon Vargason 319-431-9346 EMAIL: jonvargason54@gmail.com
Katie Gombert 319-981-2826 EMAIL: katie@pinnaclerealityvia.com

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BBQ Contest Rules & Information

“NO GARNISH” In the Turn-In Boxes!

Boxes will be handed out at the “**Mandatory**” cooks meeting!

AS STATED BEFORE in this document: You **MUST** compete in the following Competition Categories:

Chicken & Pork Ribs

Team Set Up: Teams may set up anytime after 7:00 AM Saturday, October 5, 2024.

Cooks Meeting:

A **mandatory** cooks meeting will take place at the Anamosa Bowling Alley at 8:00 AM sharp on Saturday, October 5, 2024. All Team captains must be present at the meeting in order to take part in the contest. At that time all contest rules and regulations will be discussed, and the contest rep or organizer will hand out each team’s turn-in boxes at that time. This meeting will be conducted by Francis Dutton (The Iowa BBQ Society Representative) assigned to the BBQ contest.

BBQ Categories:

Chicken
Ribs

Turn-In Times:

1:00
1:30

****Teams will get 5 minutes on either side of the turn-in times in order to be on time for turn-in (Example: 12:55 – 1:05). If any team is late, once the official clock is face down on the table you will be disqualified for that entry.***

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CATEGORY PAYOUTS

*Grand Champion \$500.00 & Pumpkinfest Trophy
Reserve Grand Champion \$300.00 & Trophy*

*1st Place Chicken: \$150 1st Place Ribs: \$150
2nd Place Chicken: \$100 2nd Place Ribs: \$100
3rd Place Chicken: \$75 3rd Place Ribs: \$75*

4th THRU 10th Place Will Receive Award Certificate

“Prize Money Always Subject To Change Based On Number Of Participating Teams”

Bloody Mary Contest

\$30 entry

Register by 9:30am Turn in time 10:30-10:45

1st Place & Runner Up

TEAM SCORING & JUDGING

Judging:

Judges for this BBQ event will be Kansas City Barbeque Society (KCBS) Certified Judges.

The Iowa BBQ Society computer scoring program bases all scores on the following criteria:

Scoring:

Visual Appeal/Appearance: 1-5 (multiplier .56)

Taste: 1-5 (multiplier 2.2972)

Tenderness: 1-5 (multiplier 1.1428)

Tie Breaker:

1ST Tiebreaker: Throw out the lowest taste score of tied competitors

2ND Tiebreaker: Throw out the lowest visual appeal score of tied competitors

3rd Tiebreaker: The coin toss

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IOWA BBQ SOCIETY SANCTIONING 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 Iowa BBQ Society 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, RV's, 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. A fire extinguisher must be located at each cook space and provided by the contestant. ***NO EXCEPTIONS!***
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 pre-seasoned meats are allowed other than manufacturer enhanced as shown on label.
8. Contestant may trim meat(s) prior to arrival, but NO seasoning, injections, or marinades will be applied until after meat inspection. Meat not meeting these requirements will be disqualified.
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. 2 Meat Categories for Scoring (This portion pertains only to current Iowa BBQ Society member teams who are competing the IBS "Sanctioned" Backyard Team of the Year Battle!):
CHICKEN: Chicken includes Cornish game hen, kosher chicken or any part of the chicken (i.e. thighs, legs, wings or breast).
PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
*****These 2 meats will be the only categories scored to apply to the overall points to determine both "Reserve & Grand Champions at the end of the year for the IBS Backyard Team of the Year Battle"!***
12. 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.

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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. Any 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.***

13. Meat shall be maintained at 40 degrees or less prior to cooking and held at 140 degrees or above after cooking. ***NO EXCEPTIONS!***

14. Judging “***typically***” starts at Noon. 2 categories in the following order:

CHICKEN 1:00 PM RIBS 1:30 PM

*****Event organizer has the authority to designate turn times to suit their event.***

*****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.***

15. Garnish is prohibited. Any entry with garnish will receive a 1 on appearance.

16. Sauce is optional and if used, must be applied directly to the meat. No pooling or puddling or container of sauce. Chunky sauce is allowed as long as chunks are no bigger than 1/8 dice. Sauce violations will receive score of 1 on appearance.

17. 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.

18. Entries must be turned in to the judges, in a BBQ Society numbered and approved clam shell with the number facing up.

19. There will be no refund of any entry fees for any reason. All competitions will take place rain or shine. ***NO EXCEPTIONS.***

20. 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.

21. All teams competing in any contest/event that are current IBS members at the time of the event will be entered in the backyard TOY (Team of the Year) with awards presented during the BBQ Society Annual Banquet.