



### **Cookin' on Kampeska Backyard BBQ Competition – Team Registration**

Team Registration Fee: \$100.00

- This includes two-night campground spot, 4 passes into Cookin' on Kampeska events and the pork shoulders to be cooked during the competition.

Our initial event in 2020 will have a People's Choice competition only. We can look at having Blind Judged events next year with more meat divisions. People's Choice will begin at 2pm Saturday, July 18<sup>th</sup> 2020.

Showmanship award will also be awarded to the team with the most original theme and show to their cook site and sample station.

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#### **Team Registration Dates**

- June 1<sup>st</sup>, 2020 – Registration opens.
- July 1<sup>st</sup>, 2020 – Online registration will close (waiting list is available)
- July ??TBD for sure - Initial Cooks meeting with Jordan from S.D. Dept. of Health (1 team member mandatory attendance)
- Teams can arrive at 12:00 PM on Friday - July 17, 2020.
- Pork will be handed out during the 4:30PM Captains meeting. Team members can head back to camp as long as one team member attends the meeting. This meeting will be held in the picnic shelter west of the campground

#### **No Refunds**

We will make every effort to ensure that **Cookin' on Kampeska Backyard BBQ Competition** will occur rain or shine. We do reserve the right to postpone the event one weekend at a time until a suitable weekend is found. Consideration into the ski show and nightly bands will be taken when deciding on postponing the event. A maximum of 50 teams will compete. Any registrations beyond that will be placed on a waiting list. Additional teams may be added in the event a team drops out or more space may be created for additional teams, at the organizer's discretion. Let us know if you would like to partner up with another team at your camp spot and we can put you in a larger area.

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## Team Qualifications

The captain of each Backyard BBQ Team must reside in Codington, Day, Clark, Grant, Hamlin or Deuel counties in South Dakota. To qualify as a Backyard team, the team may not have won a cash prize in a sanctioned BBQ contest previously.

## Category Specifications

This year we will only have one meat. Next year we will look at two or three.

- **Pork:** We will provide pork shoulders for each team. Plan on four shoulders and we could have more depending on the number of teams.

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## Vehicle Parking

Each team will be given **2 parking passes**. Teams may have one (1) vehicle parked inside the competition grounds during the night before the competition and must be parked at your competition space, unless otherwise directed. All vehicles must be moved to the parking lots by 9 AM on contest day. Shuttles will be provided.

## Load-In Procedures

Load-In time starts at 12:00PM on Friday - July 17th. Your space assignment will be emailed to you 1 week prior to the competition.

## People's Choice

The meat being sampled must stay above 140 degrees at all times during the People's Choice. Roasters are acceptable and you may need a longer cord or generator to reach the street. Serving cups will be supplied and will be filled and set on a table for the participants to pick up. Do not hand the containers to the participants. Napkins and condiments are not to be shared. Each participant will be handed napkins located around the track where beverages are sold. Handing out of water, pop or alcohol of any kind is not allowed.

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## Rules and Regulations

1. **CONTESTANTS** – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the **Cookin' on Kampeska Backyard BBQ Competition**. Each team will be comprised of a team captain and up to 4 assistants. All contestants must have at least one representative of their team present at the Captain's meeting on the evening prior to the contest. In the event this is not possible, the team shall contact the contest organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

2. ENTRY PROCESS – Teams who have previously competed or teams of event sponsors will be given priority competition spaces. In any event, be prepared to provide your own shade in this event. Spaces will be filled in the following manner:

- Teams of event sponsors
- Team registration fees: \$100 per team
- All registration forms received after the field has been filled will be placed on a waiting list and will be entered into the contest if the other teams drop out, or if more spaces are found. If your team is placed on the reserve list and does not compete.

3. INTERPRETATION of RULES – The interpretation of the rules and regulations are those of the **Cookin' on Kampeska Backyard BBQ Competition** representative at the contest and his or her decisions are final.

4. EQUIPMENT – Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. There will be access to electricity and running water for Backyard BBQ teams. Each team will need to have a 10 x 10 canopy to cover the food preparation area. That tent can be moved out to the People's Choice area for the public at 2pm Saturday. If you cook on gravel you must provide a plastic or carpeted floor to reduce splashing from rain. Preparing food on the grass or asphalt is acceptable. Teams need to have a 3-compartment water system to wash, rinse and sanitize cooking utensils. Camper sinks with additional tubs are adequate. We will have a 3-compartment sink available at the picnic shelter at the west end of the campgrounds. Each team still needs to have a handwashing station at your cooking space. Under state guidelines, this includes a cooler with a spout and a bucket to catch the water as it falls.

5. MEAT INSPECTION – Meat inspection will take place at the Captain's meeting, Friday prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is distributed to the People's Choice container. Teams may cook overnight; those who will not immediately begin cooking after meat inspection are required to provide their own coolers.

6. COOKING FUELS – The only approved cooking media are wood, charcoal or wood pellets. Gas of any kind or any electrical heating element may only be used to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

7. APPROVED COOKERS – Any wood, charcoal, or wood pellet fired cookers—homemade or commercially manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices. Pellet grills are allowed.

8. **CONTESTANT'S SITE:** Backyard BBQ teams will receive small competition spaces. Tents and covers are to be provided by the teams, if they so choose. All equipment must be contained within this space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. Public use water and electricity is available. Contestants may cook overnight, but must remove vehicles from the competition area by 9am Saturday. A contest representative or security guard will be on site at all times to allow for entry to the grounds.

9. **BEHAVIOR** – Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds immediately with no refunds.

10. **CLEANLINESS AND SANITATION** – All teams are expected to maintain their cooking sites in an orderly and cleanly manner, and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Additionally, teams are required to have a running water system for cleanup. Under state guidelines, this includes a cooler with a spout and a bucket to catch the water as it falls. Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.

11. **PRIZES** – As the first **Cookin' on Kampeska Backyard BBQ Competition** we will begin with People's Choice only. Winners will receive \$500 in Watertown Chamber Bucks and a very unique trophy like we have used on our KCBS Cookin' on Kampeska Competitions designed and provided by Innovative Fabricators here in Watertown SD.

Showmanship will also be awarded with \$300 in Watertown Chamber Bucks. Create a theme around your cooking camp and have fun during People's Choice to impress the judges.