



2019 Annual Meeting

The Minnesota BBQ Society held its annual meeting and awards celebration on January 12, 2019. Over 90 members gathered to celebrate the successes of 2018 and look ahead to the many events planned for 2019. Stan Dobosenski, our President, convened a short business meeting and then the fun began.

Team Of The Year

Congratulations to our Pro Team of the Year – Hogline BBQ. Hogline BBQ, based in Owatonna, MN, is a pro competition team comprised of Dustin Reese, his wife Mary and their friend Joe Elbert.

They had quite a year – competing in 19 contests across MN, WI, IA, KS, NE and SD. Along the way, they won a Grand Championship at Smoke in the Springs (Osage City, KS) and a Reserve Grand Championship at Cooking on Kampeska (Watertown, SD). Hogline BBQ competed at the KCBS American Royal in both the Invitational and Open competitions as well as The Jack Daniels. They also earned 2 180s in chicken.



Pro Team of the Year Winners
Dustin and Mary Reese and Joe Elbert

Team of the Year - Overall

1. **HOGLINE**
2. RUB MY RACK
3. SHIGGIN & GRINNIN
4. The Docfather BBQ
5. ACES HIGH BBQ
6. LUCKY 19 SAUCE COMPANY
7. LUCKY'S Q
8. SMOKEY AND HIS BANDITS
9. True Smoke BBQ
10. CITY SLICKERS BBQ
11. SPITFIRE
12. TOTALLY SAUCED
13. NECTAR OF THE HOGS
14. Bend of the River BBQ
15. HOT DADDY'S BBQ
16. MUSTANG SALLY BBQ
17. Croix Valley Sauces
18. WHITEWATER BBQ COMPANY
19. SONS OF BUTCHERS
20. REBEL FIRE QUE'N COMPANY
21. BSQ'S
22. PO PO PORK
23. SMOKIN EGGHEADS
24. SMOKE IN THE EYE
25. BERGEY BOYS BLAZING BBQ



Team of the Year - Chicken

1. HOGLINE

2. The Docfather BBQ
3. LUCKY 19 SAUCE COMPANY
4. LUCKY'S Q
5. CITY SLICKERS BBQ
6. SHIGGIN & GRINNIN
7. NECTAR OF THE HOGS
8. RUB MY RACK
9. HOT DADDY'S BBQ
10. Croix Valley Sauces

11. SPITFIRE
12. WHITEWATER BBQ COMPANY
13. SMOKIN EGGHEADS
14. True Smoke BBQ
15. MUSTANG SALLY BBQ
16. SONS OF BUTCHERS
17. BERGEY BOYS BLAZING BBQ
18. BSQ'S
19. PO PO PORK
20. ACES HIGH BBQ
21. TOTALLY SAUCED
22. Bend of the River BBQ
23. SMOKEY AND HIS BANDITS
24. BORGY THE BBQ BUTCHER
25. BARK 'N BONES BBQ



Team of the Year - Ribs

1. RUB MY RACK

2. SMOKEY AND HIS BANDITS
3. Swampview BBQ
4. LUCKY 19 SAUCE COMPANY
5. SHIGGIN & GRINNIN
6. True Smoke BBQ
7. CITY SLICKERS BBQ
8. HOGLINE
9. ACES HIGH BBQ
10. SPITFIRE

11. The Docfather BBQ
12. TOTALLY SAUCED
13. LUCKY'S Q
14. SIX BUTT BBQ
15. BORGY THE BBQ BUTCHER
16. BERGEY BOYS BLAZING BBQ
17. Bend of the River BBQ
18. MUSTANG SALLY BBQ
19. REBEL FIRE QUE'N COMPANY
20. SMOKE IN THE EYE
21. BSQ'S
22. WHITEWATER BBQ COMPANY
23. PO PO PORK
24. Croix Valley Sauces
25. NECTAR OF THE HOGS



Team of the Year - Pork

1. Bend of the River BBQ Team

2. RUB MY RACK
3. SHIGGIN & GRINNIN
4. HOT DADDY'S BBQ
5. REBEL FIRE QUE'N COMPANY
6. HOGLINE
7. MUSTANG SALLY BBQ
8. The Docfather BBQ
9. NECTAR OF THE HOGS
10. ACES HIGH BBQ

11. Swampview BBQ
12. PO PO PORK
13. SMOKIN EGGHEADS
14. SMOKE IN THE EYE
15. SONS OF BUTCHERS
16. LUCKY'S Q
17. LUCKY 19 SAUCE COMPANY
18. TOTALLY SAUCED
19. WHITEWATER BBQ COMPANY
20. SMOKIN BONES - MN
21. SPITFIRE
22. SMOKEY AND HIS BANDITS
23. CITY SLICKERS BBQ
24. True Smoke BBQ
25. BARK 'N BONES BBQ



Team of the Year - Brisket

1. RUB MY RACK

2. SPITFIRE
3. LUCKY'S Q
4. SHIGGIN & GRINNIN
5. HOGLINE
6. TOTALLY SAUCED
7. The Docfather BBQ
8. True Smoke BBQ
9. LUCKY 19 SAUCE COMPANY
10. REBEL FIRE QUE'N COMPANY

11. SMOKEY AND HIS BANDITS
12. CITY SLICKERS BBQ
13. HOT DADDY'S BBQ
14. Croix Valley Sauces
15. ACES HIGH BBQ
16. Bend of the River BBQ
17. WHITEWATER BBQ COMPANY
18. SMOKIN EGGHEADS
19. SMOKE IN THE EYE
20. NECTAR OF THE HOGS
21. SONS OF BUTCHERS
22. BSQ'S
23. Swampview BBQ
24. BERGEY BOYS BLAZING BBQ
25. PO PO PORK

Backyard Team of the Year

BBQ. David Ellis and Kristen Spain started cooking by shadowing Larry Dahlen of Three Thirds BBQ. With their appetites wetted and sights set higher, they began competing in backyard competitions at Minnesota in May and Bend in the River (Mankato) in 2017. They competed in 4 competitions last year including 2 Pro comps and even placing 2nd in chicken at BIB in Albert Lea. They have a full schedule of 12 comps planned for 2019. Stop by and say Hi if you see them at a comp!

A huge Woot! Woot! to our Backyard Team of the Year - Machete Boys



Backyard Team of the Year Winners Kristen Spain, Stan Dobosenski (MBS President) and David Ellis

Backyard Team of the Year Results Overall

1. Machete Boys BBQ
2. The Great Pig in the Sky
3. McCarthy BBQ
4. Smokin Eggheads
5. Magnum P.I.G BBQ Team

Backyard Team of the Year Results RIBS

1. Machete Boys BBQ
2. McCarthy BBQ
3. Smokin Eggheads
4. The Great Pig in the Sky
5. Magnum P.I.G BBQ Team

Backyard Team of the Year Results CHICKEN

1. Machete Boys BBQ
2. McCarthy BBQ
3. The Great Pig in the Sky
4. Smokin Eggheads
5. Little Tim's Smokin Barbeque

Judge of the Year

Yes, you read that headline correctly. This year the Minnesota BBQ Society awarded, for the first time ever, a Judge of the Year Award. Well, this year it was Judges of the Year. The inaugural award winners were KCBS Master Judges Dan and Beth Salzl. Team Salzl is based in Roseville, MN and have been judging for five years and have been to 64 contests in 14 states including the American Royal and Sam's Club National contest. They are also SCA and EAT certified judges. When they aren't judging 10-12 contests per year, Dan (he just completed his term as a MBS board member) is running the KCBS backyard contest at Minnesota in May and Beth is running a ribs/chicken contest at the B-Dale Club in Roseville. A huge congratulations to all the nominees – Dick Dahlen, Steve Dosch and Mark Noordsy – and winners Dan and Beth Salzl!



**Judges of the Year Winners
Dan and Beth Salzl**

Interested in becoming a KCBS Certified Judge?

On March 9th, 2019, the MBS will host a training session at the Andrew Boss Laboratory of Meat Science on the St. Paul campus.

This class is appropriate for new judges as well as cook teams who want to learn about the judging process. The training will focus on the common judging standards used at KCBS events. The MN BBQ Society has partnered with one of the best KCBS reps who will use a PowerPoint presentation, lead a discussion and have a sample tasting with actual scoring to help new judges understand and apply a consistent scoring system. After successfully completing the class, you will be a KCBS certified judge and will be able to judge at any KCBS sanctioned contest.

Look for additional information later this month, registration and sign up for the class on our website www.mnbbqsociety.com. For questions, contact Dick Dahlen at ddahlen@charter.net.

KCBS Judges Class

Spring Training

This year the University of Minnesota Meat Science and the Minnesota Barbeque Society will be holding the 7th annual Barbeque Spring Training Event on April 13, 2019 at the Andrew Boss Laboratory of Meat Science on the St. Paul campus.

This full day program is packed with lectures and demonstrations provided by meat scientists, industry professionals and the Minnesota BBQ Society. All will benefit from the program, from the amateur backyard cook to seasoned competition chefs. Your registration for the workshop includes admission to the day's events, as well as a binder full of all presentations, access to vendor displays, continental breakfast, refreshments and a full BBQ lunch provided and cooked by the Minnesota BBQ Society.

Our host for the day is Dr. Ryan Cox Ph.D., Professor at the University of Minnesota's Department of Animal Science. The keynote speaker for the class will be "Meathead" Goldwyn of AmazingRibs.com (<https://AmazingRibs.com>).

Look for additional information later this month, registration and sign up for the class on our website www.mnbbqsociety.com. You are encouraged to register soon as space is limited! This class has sold out every year. For questions, contact johnscharffbillig@gmail.com.

The MN BBQ Society will again sponsor MN in May on May 10th and 11th, 2019 – the largest KCBS event in MN with nearly 100 teams competing in either the Pro or Backyard competitions. This year, the location has changed to the Isanti County Fairgrounds located at 3101 Hwy 95 NE in Cambridge, MN. Cambridge is located just north of the Twin Cities metropolitan area. As in the past, set-up can occur on Friday with both Pro and Backyard Competitions occurring on Saturday.

Look for additional information later this month, registration and sign up for the class on our website www.mnbbqsociety.com. For questions, contact Dick Dahlen at ddahlen@charter.net.

Minnesota in May

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