

MINNESOTA BARBEQUE SOCIETY

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Minnesota Barbeque Society Judges Class March 9, 2019

BY: DICK DAHLEN

Minnesota Barbeque Society held a great judges class on Saturday March 9, 2019. The class was in the Andrew Boss Laboratory of Meat Science on the St. Paul campus of the University of Minnesota. Thanks to Dr R Cox for the use of the building.

National Weather Service had placed out a hazardous weather warning two days before the event, "8 to 12 inches of new snow—winds up to 30 MPH—causing whiteouts, NO unnecessary travel. Than the day before the event changed to freezing rain—snow totaling 3 to 5 inches starting at 2:00PM.



L to R Ralph Williams, Dr. Ryan Cox, Dick Dahlen

We had several that could not make it but ended up with 39 "hardly" Minnesota's attending the class. I packed up my Yukon at 5:30am with class supplies and chicken for a 112 miles drive to St Paul, Minnesota to setup the class. At the last minute (plan C) I was asked to cook the chicken. Shout out to Lu at Croix Valley for dry rub and sauce. Of course I said I would after I snow blowed and shoveled out my Party Backwoods Smoker out of the snow bank. Smoking competition chicken is one thing but amounts for the class was overwhelming.

We setup seven tables of six at each with the paper plates, comment cards, judging slips, rules, pens, towels, water, paper work, class booklet and etc. Then Ralph Williams started the outdated (changes this year) power point presentation going over boxes, greens, garnish, sauce, score cards, problems, turn in, times, and general things you may see in the judging area, KCBS official meat categories,. meat choices and types. How to find and apply to judge, there was discussions from the class new judges and cook teams thru out the presentation.

The kitchen staff prepares the boxes and seven acting table captains brought in two sample boxes of chicken for each 6 (table), after each course there was a discussion on what was in the boxes.-how it was judged-problems, sauce pooling, This was followed by two boxes of ribs, of pork, then of beef brisket. KCBS judge code of conduct was reviewed and then the KCBS judge oath was given and the class was done... Yes it was raining outside. Dick Dahlen Minnesota Barbeque Society



Beth Salzl, Kare Williams

I really enjoyed the class. Coming into this for the first time, I learned far more about greens than I expected, N Hill

I thought the class was very well done. It was great to see how many people are passionate about Barbeque. R Comstock

Please forward my heart felt thanks to the instructing team. Considering the weather, it was greatly appreciated with them still traveling to town. I found the class to be very informative and well conducted. D Kane



L to R Mark Vasquez, Dick Dahlen, Mark Noordsy, Don Colliier

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First Minnesota BBQ “meat up”

BY: NATE BERG

On February 28th the Minnesota Barbecue Society hosted the first Minnesota BBQ “meat up” at Able Seedhouse & Brewery in Northeast Minneapolis. The purpose of this event was to connect anyone interested in cooking barbecue whether it is for competition, restaurants or just for fun. Guests enjoyed beer brewed by Able and barbecue from the Animales Barbecue Co. truck owned by Chef Jon Wipfli.

Animales features full line of barbecue along with tacos and a couple different bowl options. Their sampler platter features pork ribs, sliced pork belly, jalapeno cheddar sausage and house made pickles. Wipfli has introduced the Twin Cities to “Tornado Sundays.” The Meat Tornado is a giant burger featuring a ground sausage patty, rib ends, cheese sauce, bacon and jalapenos only available Sundays until they run out. This truck is producing some of the best barbecue in Minnesota, hands down.

We had a couple dozen guests show up for our first meat up with various barbecue backgrounds from the casual smoker to seasoned competitors and even a food truck. As



I bounced from table to table, I heard conversations about smokers, meats, techniques and competitions. One conversation stood out to me about two guys wanting to take that leap into competition barbecue, but just needing a push. They were encouraged to try out some of our backyard competitions by some of the other competitors and decided to give it a shot.

The next Minnesota BBQ Society meat up will be on May 16th at Bent Brewstillery in Roseville featuring the Lucky Brisket food truck from 6:00-9:00pm. Keep an eye out for other meat ups throughout the state to spread the great word of BBQ!



Minnesota Upcoming Events

April 13th, **Spring Training, U of MN Meat Science**, St. Paul, www.mnbbqsociety.com

May 10-11th, **MN in May, KCBS pro & backyard competition**, Isanti Fairgrounds, Cambridge MN, www.mnbbqsociety.com

May 31-June 1, **Smokin' in Steele**, Owatonna MN, KCBS pro & backyard competition, and Kids Q. www.smokininstele.com

June 7-9, **Mankato Cookout Double Header**, Mankato MN, Pro KCBS, Kids Q. www.mankatocookout.com

Aug 16-17, **Smokefest**, Pro KCBS competition, www.smsumustangs.com

Aug 23-24, **Big Island BBQ**, Albert Lea MN, KCBS pro competition. www.bigislandfestivalandbbq.net

Sept 13-14, **King Turkey Day Smokin' Gobbler Cook off**, Worthington MN. www.kingturkeyday.net

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