

MINNESOTA BARBEQUE SOCIETY

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Like a Brand New Contest

By: Tonia Dobosenski

Minnesota In May is the biggest KCBS Contest in the state. Usually held at the Minnesota State Fair grounds but has been relocated to the Isanti County Fairgrounds in Cambridge, MN. This contest is put on by the MN BBQ Society and has always been your bare bones, basic, rust buster (The first contest of the spring season for most teams in MN) When the MN BBQ society board was questioned about the reasons for the move they said they wanted to be able to grow the contest. The MN State Fairgrounds was a very expensive location and left no extra funds for growth of the contest. They also aren't equipped with the hook ups and amenities that the new location can provide. The society hopes with their more "campground style" location it will be a cozy, yet large enough venue to house and grow this competition.

And grown it has! With the addition of many new activities available to pro cooks, backyard cooks, judges, and even public alike It was a blast to attend.

Friday was packed full of new surprises. The contestants arrived and were parked in their grassy campsites giving it a more family camping feel. The cooks meeting presented all teams with a run down of the weekends activities and door prizes (From many sponsors, including Quetopia BBQ Supply, Snake River Farms, Compart Family Farms, Thermoworks and many



Kids Q Stage Shot

others) were presented to teams the Minnesota in May Organizer, Dick Dahlen. Cooks bags loaded with coupons to local vendors and businesses establishments (such as Apple-bees, Wendy's, and Coborns) along with coupons and merchandise from national sponsors (such as Thermoworks, Blues Hog and Royal Oak Charcoal) and even Pork Products from Compart Family Farms were handed out to all cook teams.

Minnesota In May hosted the 1st ever "Compart Family Farms Kid's Challenge" With a total of 12 young cooks from the Isanti area and KCBS team families. The children were split into 2 categories (9 and under) and (10 years and up). Each child was given a 1/3 Compart Family Farms pork loin that had been cut into chops. Volunteers were on hand to assist with the cutting, fire maintenance, and temping. No parents were allowed to assist children. The children were responsible for their own seasonings, sauces, and tools. Charcoal grills were provided



RGC backyard: The Great Pig In The Sky

by the Dick Dahlen Family. Charcoal was provided by Royal Oak Charcoal. Each entry was judged on taste, appearance and creativity. Creative they were! The dishes that were turned in ranged from your basic pork chop to a beautiful set of pork and pineapple kabobs. Winners of the



Wyatte Aerial: First place winner in 7-8 year old Kids Q event

Compart Family Farms Kid's Challenge were presented with awards Friday evening at the bandstand by Jim Compart. With winners being paid down to third place in each category in each age group and a bag full of toys, cook books and BBQ equipment being presented to every competitor along with a pit master medal. Congrats to the winners in each category. 9 years and under Category: 1st place: Wyatt Aerial, 2nd place: Lane Freeman, 3rd place: Gemma Dobosenski. 10 Years and older category: 1st place: Hannah Lauer, 2nd place: Brandon Yuker, 3rd place: Andrew Politoski. The children of MN BBQ are fantastic cooks and will be a force to be reckoned with as they move up to the pro cook team ranks.

Minnesota BBQ society is committed to furthering the knowledge and education about BBQ. The new board is very focused on bridging the gap between pro, backyard and judges. This led to the invention of a mentor program called MBS BBQ Team Mentor. This gave backyard cooks an opportunity to preregister to be matched up with a pro team for mentoring. They were able to get together on Friday night and ask questions, get answers, ideas and even recipes. When asked about the experience John Schwartz of Schwonny Que (Backyard Team) said, "I just think it was an awesome idea and I hope they do it again. I just enjoy seeing other people's set ups as far as trailers and layouts. I'm new at all of this so it is intimidating because no pro team knows who I am so it's just that extra something that gets our feet in the door to see what the next step is!" His team was mentored by Lu and Damon Holter of Croix Valley Foods (Pro Team) who was also very positive about the experience saying, "We really enjoyed getting to know a backyard team better like really get to know them, spend a couple hours with them, talk about what they do, talk about what we do. It was a blast. You always hear about people getting close by breaking bread together...In MBS we get closer by trimming meat together. We would definitely be part of the program again"

Aaron Bourdage (Pro Cook) of Lucky 19 Sauce Company said "The one thing we tried to get across is that there is no one rub, one injection, one protein that is going to take you to the top. It's a bunch of little tricks of the trade and a solid cook. We always go back to the best advice we ever had. Cook the same recipe 5 times and only focus on tenderness. 90% of your scores are based on the cook/tenderness. Don't get scientific on rubs and sauces. Just nail the cook."

The team that mentored under Lucky 19 Sauce Company is called Dad Bod BBQ Team, they are a multi cook team. Jake Hesse of Dad Bod BBQ Team said "Aaron and Missy of Lucky 19 Sauce taught us more in the short time that we visited than we have learned in the 2 years we have been competing in the backyard division. They didn't just show us technique and product but explained the how and why of it all. I can say with confidence that our experience of the 1 On 1 has improved our scores. If this is ever offered at future competitions, we would sign up every time. We encourage any Backyard team to do the same."

This addition was definitely a greatly appreciated benefit. The MBS Mentor Program or 1 on 1 program we are sure will stay on the schedule for future Minnesota in May Competition years.

Friday night was a cold 46 degrees but that



Hannah Lauer (right): First place winner in the Kids Q 10 and up event poses with Jim Compart.



GC backyard: Schwonny Que.



Totally Sauced, GC



Hogline, RGC

didn't stop The Recliner Kings from rocking the stage from 7-11 PM. They put on an energetic performance that provided tons of fun for anyone brave enough to bundle up and pretend it wasn't horribly cold.

Saturday morning came all too fast and the MBS Minnesota in May organizer, Dick Dahlen and his team of volunteers had a hearty feast of fresh fruit, juice, coffee and warm biscuits and gravy. The hot breakfast was just what the contestants needed to start their competition morning.

As the teams focused on their cooks the sun came up and warmed the Isanti County Fairgrounds. It was a beautiful sunny day. And just like MN weather does it turned cloudy, windy and sprinkles right before awards started forcing them inside. The sprinkles were maybe like wedding day luck to some contestants.

Minnesota in May can also boast that they are the highest paying contest in Minnesota with the total purse being over 13,000.00. An adjusted payout structure that is sure to satisfy cooks more than last year's as well. Paying out as far as 10th place in Pro Division and out as far as 5th place in backyard division along with trophies and medals. Congrats to the following teams: Grand Champion Pro Division: Totally Sauced BBQ Team and Reserve Grand Champion: Backyard Division Pro Division: Hogline BBQ Team. Congrats to the Following Backyard Teams: Grand Champion Backyard Division: Schwonny Que BBQ Team and Reserve Grand Champion: The Great Pig In The Sky BBQ Team.

The new Minnesota in May was a success next year the society is planning to add even more to their line up of events and activities for Pro cooks, Backyard cooks, Judges, Kids, and Public as well. Who knows some possible ideas being tossed around are beer sales, peoples choice categories, judge 1 on 1, etc. All anyone knows for sure is after this great year at Min-

Minnesota Barbeque Society & U of M Meat Science Spring Training 2019

nesota in May the possibilities are endless. The MN BBQ Community Is Awesome! The 7th annual BBQ Spring Training work shop, hosted by the Minnesota Barbeque Society and the Meat Science Department of the University of Minnesota was held in April. There were over 100 in attendance, selling out the event for the 7th time.

The Spring Training workshop is a full day of education and insight from educators, professionals and competitive barbeque teams. Topics are wide ranging and geared toward everyone from the casual enthusiast to competitive cook teams as well as butchers and others in related fields.

The program was full. Dr. Ryan Cox and his staff started out the workshop butchering a pig carcass, showing where each cut is located on the pig and why the cut is done in a particular way. After the cutting demo, Dean and Chis Compert of Compert farms talked about the genetics of their Duroc Pork, which is prized by many competitive teams.



The cutting of a pig carcass

Katie Brenny of Brenny Family Farms Mazeppa, Mn was next on the agenda, to talk about farm to table. She also serves on the Minnesota Beef Council.

Then Head Cook and Mastermind David Ellis behind Machete Boys BBQ team talked about how he got into competitive BBQ, going from the backyard to successful on the competitive pro circuit. His topic was one that had been requested by previous Spring Training attendees who are interested in competing on the pro side.

Bob Hanson, the founder of HansonTech, did a presentation on the "Thermodynamics of BBQ Processes." He delivered technical know-how on thermal dynamics in barbeque; in cooking, smoking, and cooling. Bob discussed heat and mass transfer in meat products during BBQ cooking.

The Minnesota Barbeque Society served a BBQ lunch including all four of the KCBS competition meats, as well as custom sausages which were made by the University. Later in the program the staff at the U conducted a sausage making session to demonstrate the process.

There were vendors on-site, displaying and answering questions, including the Minnesota Beef Council, Minnesota Pork Board, Traeger Pellet Grills and Whitewater Drum Smokers. Also present were All Seasons Fireplace showing Primo Ceramic grills and Ever Sharp Knives. The Barbeque Society is especially appreciative of these generous vendors who supply give-a-way items and door prizes, which are popular with all the attendees.

After lunch the keynote speaker was Meathead Goldwyn of amazingribs.com. He spoke on 'Barbecue Myths That Deserve to Die', an informative talk disputing several commonly held barbeque beliefs.

Next was Joe Gamache of Ever Sharp Knives talking about Choosing the Right Knife, and proper maintenance of knives to prolong their useful life.

At the close of the workshop, the U of M Meat Lab Salesroom was open for everyone to buy many different products including meat and dairy products produced right on campus.

Every participant receives an apron, and completes an evaluation where they have the opportunity to give feedback on the workshop and make suggestions for future topics. The Minnesota Barbeque Society is proud to host this prestigious event, as it advances the goal of furthering education and interest in barbeque.



The 2019 Class

Looking forward to next year's workshop!

Minnesota Upcoming Events

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

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

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

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