



Monthly Happenings

by Ray Ringgenberg

April Showers bring May flowers!?

That may be the traditional saying but as bbq'ers and the Iowa BBQ Society go April kicks off a new year of BBQ and BBQ Contest in the state of Iowa. As many of you have seen in past newsletters, April consists 3 contests. This will kick off April 17th and 18th with the Frostbuster BBQ at the Twin Anchors Campground in Colo, Ia. The Frostbuster is a backyard contest and is full for this year. The following week will be a back to back KCBS contest in Boone, Ia. The Central Iowa Expo Cruise & Brews will be April 24th – 26th.

The Iowa BBQ Society continues to grow and bring in members. We could always use more so if you haven't signed up, please do so. We have the budget set for this year's contributions and charitable events. We hope to have as much support as we can get from members and IBS partners for the all these wonderful events for the year. Keep posted to the newsletter and the Facebook page for more information on these events as we get closer to fall.

Also, please feel free to stop in to an IBS meeting near you. You will need to keep an eye on the Facebook page to find where we will be the next month. This month is in Marshalltown but next month may be closer to you. If you would like to have a meeting near you, please contact us and we will try to make it work.

Happy Q'n!

If you have an event you would like featured in the IBS newsletter please send to:

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Rattlesnake Sliders

Take a look and try these sliders in Recipe Row



Team Bios - Smokin' Bonz BBQ

Smokin' Bonz BBQ

by Ray Ringgenberg

Team of the month is Smokin' Bonz BBQ team from Cedar Rapids, Ia.

As you will see from the Bio, Francis and Christine Dutton cook bbq contests around Iowa and cater parties around Cedar Rapids. They also make a great bbq sauce with their signature Bing Cherry BBQ sauce.. mmmmm!



Team Members: Francis & Christine Dutton

When did you start Competing? 2007

Why did you get into competition BBQ?:

We really started because we wanted to learn to cook our catering food more consistently and take it from good to really great. From there we got the competition bug and have not looked back since.

What was your best finish and where:

2009 – Council Bluffs, we were 5th Overall out of 32

How did you come up with you team name?:

Do not really remember how the name came about. It really started with the creation of the logo. I wanted a "Pig" type logo that looked mean & mad because he was on fire or being cooked. if you look at the logo carefully you will see it's ribs on fire or smoke coming off of them-hence, **SMOKIN' BONZ**.

If you could give one piece of advice to a new bbq cook, what would it be?

Look at every event or competition as a "True" learning experience. Set goals, read and learn all you can about the art of BBQ, do test cooks and get to know the great people out there doing what they love to do!! Ask them questions and pick their brains. Then put all that knowledge to work. But most allHAVE FUN!!

What is your favorite contest?

It was Nevada Kiwanis BBQ, which is now no longer a contest. It was our favorite because in 2008 we got our very first 2 calls in that event....6th in Chicken and 1st in Ribs and 6th Overall. Besides that it was a very well run contest in a great setting (Thanks to F.C. Parish).

What is your favorite bbq meat to cook?

Brisket

What is your most successful category?

Ribs & Chicken

We need your bio!
Please contact Ray Ringgenberg at
ray.smokehouse72@gmail.com
To submit your bio for 1 month.

BBQ HISTORY



Bacon Shiners

Due to the prevalence and relatively low cost of raising pigs in the American South, the bacon-wrapped hot dog first became a dietary mainstay in the early 1800s.

When the Civil War disrupted the pork supply, "bacon shiners" sprang up across the heartland with a bacon-wrapped hotdog substitute that many Southerners couldn't tell from the real thing. (It was later revealed in the AMC mini-series "Baconshine Nation" that the product was a blend of soy and prairie dog).

After the Civil War, most Americans returned to their diet of good old bacon-wrapped hot dogs, while the two largest bacon-shining operations merged to form what is now 7-11.

<http://www.broquet.co/>



"Gopher Everett?"



Rattlesnake Sliders

Recipes Row

Rattlesnake Sliders

By Jeff Krump of Ezra Pound Cake
This is a great little finger food for parties and adds that little bit of heat. I made a few adjustments to the original recipe. My changes are in blue but the original recipe is still intact. Enjoy. Ray.

Makes 12 small burgers

1 lb. ground chicken or **Turkey**

1 lb. andouille sausage
(Grazianos), casings removed, cut into 1-inch pieces

½ tbsp. coarse ground pepper

½ tbsp. kosher salt

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. ground cayenne pepper

12 soft dinner rolls (preferably King's Hawaiian Sweet Rolls)

Condiments: shredded lettuce, sliced tomato, cheese, sliced onion, mayonnaise, mustard, ketchup, chili sauce

Preheat the grill to medium-high. Using a food processor, process the andouille until finely chopped. Transfer the andouille to a large bowl. Add chicken, salt, pepper, garlic powder, onion powder and cayenne. Mix gently, being careful not to overwork the mixture.

Form the mixture into 12 patties, and place them on the grill. Cook until the internal temperature registers 170F, about 5 minutes per side. During the last minute of grilling, add the cheese to the tops of the burgers, and toast the rolls (cut side down, about 30 seconds).

Judges Corner

by Judge #6

Judge Only what is Presented

Greetings all!

Ice fishing season is over, the ice is out of the lake, so that means it's BBQ season here in the Midwest!

It wasn't too bad a winter for this area, just too damn long.

Now that spring has sprung I thought it would be an appropriate time to do a little KCBS CBJ spring training, just like them ball players do.

First off, please, please, please go to our KCBS website and take 10 minutes to read through the 2015 rules. It's not only a good review you might even pick up something you've missed. What could it hurt, right?

Then let's go over some of the items that are worth noting every spring.

The most important reminder I'd like to review is

"Judge only what is presented to you".

This is one of the most important unwritten rules we live by as KCBS judges. You cannot judge what isn't there. If you don't like Christmas ornament chicken, you want bark on your pork chunks along with some nice fat slices, you want burnt ends with your brisket, or you see thick slices and automatically think overdone. Get over it! It's not there, it means nothing because we **"only judge what's presented"**.

You should by now have a game plan on what contests you want to judge this year and have already been in contact with the organizer and hopefully have been accepted to judge their contest. Remember to keep all your correspondence with the organizer; you should even carry it with you to settle any questions that may arise. And please have their phone number in hand while traveling to a contest in case you have a problem and need to cancel. If you ever have a problem you must let the organizer know as soon as you can. We need to be responsible in communicating with them if we want the same consideration in return.

A couple of hot topics to hit the BBQ fan already this spring are clarification of a couple rules and procedures. First was to clarify exactly when it is appropriate to start judging for taste and tenderness.

There were two ways this was being handled at contests. One was "no judge shall start the judging for taste and tenderness until all judges had all their samples on their plate" the reasoning behind this was that if a box were spilled during picking the sample the TC/Rep could divide uneaten portions so every judge had a sample.

The other way and the correct way is as soon as the judge has all their samples they can begin the scoring process. The thought behind this is the cook team deserves to have their product sampled as soon as possible to receive the best score available. In reality the time span between the first judge and the last judge is probably under 30 seconds and if a spill happens there should be uneaten samples available. So when you have all your samples on your plate, have at it!

Another matter of importance is garnish. The rule was revisited and clarified recently and is now stated,

Garnish is optional, if used, once determined to be legal shall play no further role in judging of an entry.

This means no matter if the garnish, if it's there, is a pristine putting green or just chopped iceberg lettuce, after it's decided to be legal your only focus is on the meat in the box. While we all "see" the greenery you must train yourself to not take it into account while forming your score for the sample.

Now if the meat is sunk down into the greenery to a point you cannot see the meat then you might decide to reduce a score. This is not scoring garnish, this is scoring appearance of the box.

Have a great year judging competition BBQ and give it your best effort, just as the cooks will be doing.

