



Monthly Happenings

by Ray Ringgenberg

It is almost fall! Can you believe it?

After taking some much needed time off, the IBS is back in session this month and the newsletter will be submitted.

We have had a busy summer so far with lots of contests with KCBS and Iowa Backyards and we have a busy fall coming up.

Have you given any thought about helping with the Iowa BBQ Society? There is a lot of opportunities for you to do just that coming up this fall and into the future.

First Mike Tucker and Darren Warth are putting on the Senior Q this month in Ankeny at the Sunnyview Care Center. They would love your help! Contact Mike Tucker.

Next, we need you! The Iowa BBQ Society board will have openings for the 2016-2017 terms. Please consider sending in your bio for election at the Annual meeting. Bio's are due by the second week in November. We meet 1 time a month at various locations and you also have the option to call in or use

skype to attend the meetings. Please bring your ideas to the board and help us grow!

Also coming up this fall are the Zoo-B-Que at the end of October and the Food and Tree give away in December. We always have a great showing for these events and we hope that continues this year. Be looking for more information coming on the newsletters and/or email blasts.

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

Ray Ringgenberg
ray.smokehouse72@gmail.com



We want you to run for IBS board!



Backyard Contests in Iowa

Meat and Music Spectacular BBQ Competition

by Anna Balvance



The first annual Meat and Music Spectacular BBQ Competition was a huge success, thanks in large part to the Iowa BBQ Society's generous donation! We welcomed 15 teams to our competition, from near and far. Categories included Pork Loin and Pork Ribs. Early morning on Saturday, August 1st, the smoke was rolling through the little town of Buffalo Center, IA.

Many individuals not involved in the competition toured the competition area, received samples from our competitors, and learned more about the art and sport of BBQ! We received kind words from both competitors and the general public about how exciting and different this event was to our area.

We look forward to improving for the next year! Here are our teams and rankings..

- 1st- Tattooed Q
- 2nd- Ponderosa BBQ
- 3rd- Moonswiners
- 4th- Pump It Up BBQ...
- 5th- Weaver's Leather Store
- 6th- Honeybadger BBQ
- 7th- Holland Pork
- 8th- Pork Swords
- 9th- Iron Horse BBQ
- 10th- JD's BBQ
- 11th- 2 Crackers Cookin'
- 12th- Getnr' Smokin'
- 13th- Too Sauced 2 Pork
- 14th- 3 Loins and Racks
- 15th- Titan Pro



Mascot
BoDean the brass pig.



2015 Iowa BBQ Society Backyard Series Finals

By Tina Woosley



On Saturday, September 5, 2015 the Iowa BBQ Society hosted the IBS Backyard Finals in the Board Treasurer's backyard. This is a fitting end to the IBS Backyard BBQ Season. The weather was a little warm but there was no rain and that makes for a perfect day to BBQ. These teams had to compete in their regional competition and place in the top three in order to qualify for the finals. We were so excited to have five teams compete in the finals especially with this being the Labor Day weekend and for many the last big weekend of the year before kids go back to school.

The teams that competed were Ornerly Uncle Roy's BBQ, Smokin' Critters BBQ, 3 Stooges BBQ, Jamie Gardner and Steve Carfrae. They competed in three categories: Chicken, Hamburger and Ribs and were judged by a panel of KCBS Certified BBQ judges.

The results are as follows:

Score	Chicken	Hamburger	Ribs
1 st	Ornerly Uncle Roys BBQ	Jamie Gardner	Smokin Critters
2 nd	Smokin Critters	Steve Carfrae	Jamie Gardner
3 rd	3 Stooges BBQ	Ornerly Uncle Roy's BBQ	3 Stooges BBQ

Grand Champion – Smokin' Critters BBQ

Reserve Grand Champion – Jamie Gardner

A big thank you goes out to Francis and Christine Dutton, Tom Juhl and Rick Jones for their help in hosting this event at my house and to Jim's Johns for donating the porta potty. I think it was a huge success and great fun was had by all

Mine is the Best BBQ Sauce

By Ray Ringgenberg

The Iowa State fair is over and so is the "Mine is the Best BBQ Sauce". Once again this year the Iowa BBQ society helped out with the competition by supplying the judges needed to determine the winner. The IBS handed out free memberships to the winners.

The winners are as follows.

1st Place:

Emlin Schnathorst, Jr from Norwalk, IA

With his Queen Bee's Honey Do This – BBQ Sauce

2nd Place:

Phil Dicks from Grundy Center

With a Honey Chipotle with Adobo BBQ Sauce

3rd Place:

Ty Burger from Runnells, IA

With just - BBQ Sauce

Congratulations to you all and welcome to the Iowa BBQ Society.

Recipes for each of these sauces are available for our members. If you would like a copy, please send me an email and I will send it to you.

To the right is a letter sent from Emlin. Thanks Emlin, I think we can work out something with you.

I want to first thank the Judges and the Iowa BBQ Society for sponsoring the "Mine is the Best BBQ Sauce" at the Iowa State Fair. I have really enjoyed entering my BBQ Sauce and hearing what the judges have to say. That has greatly help me in creating a good product.

Winning first place in the 2015 Iowa State Fair "Mine is the Best BBQ Sauce", words cannot explain how excited I was. I'm also grateful that I'll finally be a member of the Iowa BBQ Society. But I'm looking forward to meeting members, helping the organization and learning from those that put their hearts and soul into BBQ.

In addition to the membership I see I won an entry into a one of the regional competitions. Not sure what regional competitions are all about is it BBQ Sauce or BBQ smoking competition? As I don't compete in BBQ Smoking competitions. I really want to but lack the equipment and competition knowledge.

I won a paid entry into a BBQ Smoking competition event. Can I offer this, my entry fees be paid for a team in need. All I ask in return is attending and enjoying the event. I would also if they like my BBQ Sauce using it in the event. If it does well then that's a great thing for my product. I hope this idea doesn't upset anyone. If it does forget it because what I'm really looking forward to is being part of the Iowa BBQ Society family.

Let me add one more thing because I'm still excited. I also won first place at the 2015 Iowa State Fair in the Foods made with Honey; Honey BBQ Sauce. I was not aware of this until I picked up my envelope on Monday after the fair. Is there a way to find out how many entries were in the "Mine is the Best BBQ Sauce" and "Honey BBQ Sauce" class?

Again Thank You All,

Emlin (Skip) Schnathorst Jr.



Eldon Rib Cook-Off

by Randy Kern

A good time was had by all at the 9th annual Rib Cook off in Eldon Ia. on August 1st. A big congrats to winner Jeremy Walker of Rollin Smoke BBQ and everyone else who heard their name called. A special thanks to the Iowa BBQ society and Cargill Meats for helping make the contest a success. We served 240 lbs of ribs (80 racks) to the public and was able to raise money for GATE to be used for various events in the community.

G.A.T.E - Gothic Area Tourism of Eldon which is a group that was created years ago for betterment of the community, not only for locals but for tourists also. They have been very instrumental in the restoration of the towns opera house where they have various events now. They have built the new park in town where there is also a Veterans Memorial, constructed a new playground with shelter houses. Renovated the KD (The old Keokuk Des Moines railroad barracks) Center which is used for senior citizen meals, rented for receptions/reunions and such. It is where the rib contest was held, it has a large shelter house, horse shoe pits and lots of room for parking. They fund and organize the Gothic Days celebration, Easter egg hunts for the kids and the list goes on.

A big Thanks again it really did help and make a difference with our rib contest this year, have had a lot of comments from competitors as well as people who stroll through to site see the smokers and eat.



We need you!

We need your ideas, your experience and your knowledge to help the Iowa BBQ Society grow.

We will have 3 open seats starting in January 2016 for a 2 year term. We meet the 2nd Tuesday of each month for approximately 2 hours at a restaurant decided at the prior IBS meeting and enjoy a meal and discuss the issues at hand.

Please consider sending your bio in today. Include a little about yourself and a picture and email it to Francis Dutton at kiss5763@msn.com

For bio examples see bios from last year [here](#).

