



2026 Spring into Summer Backyard BBQ Competition  
 Friday & Saturday May 29-30, 2026  
 Steele County Fairgrounds | Owatonna, Minnesota

**Junior Que (11-16 years old) Competition Registration & Waiver**  
**May 29, 2026**

**4:30pm** Registration Closes | **5:15pm** Cooks Meeting & Meat Distribution

**6:30pm** Kids Que Meat Turn-In | **7:00pm** Junior Que Meat Turn-In

Approximately **7:45pm** Awards

**Child Competitor Information**

Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_ Middle Initial: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Date of Birth: \_\_\_\_\_ Age on May 29, 2026: \_\_\_\_\_

Years in Competition: \_\_\_\_\_ Member Email (if available): \_\_\_\_\_

Parent Email (if available): \_\_\_\_\_

**Parent/Guardian Information**

Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_ Middle Initial: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Alternate Phone: \_\_\_\_\_

*(Please provide a number that you can be reached at during the competition)*



May 28-30, 2026

## Participation Release, Waiver, and Indemnification Statement

The undersigned participant, and his or her parent or legal guardian if the participant is under the age of 18 years, does/do hereby execute this release, waiver, and indemnification for himself or herself / themselves and his or her/their heirs, successors, representatives, and assigns and, thereby, agree(s) and represents as follows:

To release the Steele County Agricultural Society, County of Steele, and the Kansas City Barbeque Society (KCBS), their members, employees, agents, representatives, subsidiary corporations, sponsors, and other organizations affiliated with this activity from any and all liability, loss, damage, costs, claims, and/or causes of action, including but not limited to all bodily injuries and property damage arising out of participation in the activity, it being specifically understood that said activity includes the handling of cooking equipment, utensils, knives live fire, food preparation and cleaning chemicals by the undersigned participant. The undersigned person(s) further agree(s) to indemnify the Steele County Agricultural Society, County of Steele, and the Kansas City Barbeque Society (KCBS), its employees, members, agents, representatives, sponsors, and other organizations affiliated with this contest, and hold them harmless for any liability, loss, damage, cost, claim judgment, or settlement which may be brought or entered against them as a result of the undersigned person's participation in said activity.

If involved in cooking activities the undersigned(s) execute(s) this waiver of the undersigned(s) rights to sue and agree(s) to assume all risks resulting from the "intrinsic dangers of cooking activities". "Intrinsic dangers of cooking activities" is defined as those dangers or conditions that are an integral part of cooking activities, including but not limited to, (i) The use of live fire as a heat source for the purpose of cooking such as charcoal, wood or pellet type appliances; (ii) The use of knives, cleavers or other sharp devices used for the purposes of preparing proteins for cooking. (iii) The handling of hot items such as cooked proteins, sauces and cooking appliance apparatus (grill grates, smoker lids firebox doors, etc.)

This waiver shall remain valid unless expressly revoked by the participant or Parent or guardian of a minor. The revocation shall be in writing which shall be delivered to the provider and shall become effective thirty (30) days after delivery to the provider.

The undersigned(s) agrees to maintain all medical and health insurance needed to cover all risks of any kind in any place in competition, and/or other activities.

I, the undersigned participant, have read and understand the KCBS Rules, will wear and use, in accordance with established food safety guidelines gloves, aprons and closed toe shoes, cook proteins to appropriate food safety recommendations, have approved adult supervision in my site and keep the cook area clean at all times.

**Parent/Guardian Name:** \_\_\_\_\_

*Steele County Agricultural Society, KCBS and their affiliates use photographs or video or audio footage or testimonials of KCBS cook team members for local, regional, or publicity purposes. By my signature below I give permission for the Steele County Agricultural Society and Kansas City Barbeque Society to use such reproductions for publicity purposes.*

**Signature of Parent/Guardian:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Youth Participant Name:** \_\_\_\_\_

**Signature of Youth Participant:** \_\_\_\_\_ **Date:** \_\_\_\_\_



May 28-30, 2026

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## YOUTH QUE RULES & REGULATIONS

### KCBS Competition Regulations

There are two age divisions:

- 10 and under, known as Kid's Que
- 11 through 16, now known as Junior Que

#### Mission

The mission of youth contests is to support youth in their quest to learn to cook and barbeque in a safe and fair competition, while continuing to build the future of BBQ, cooking, and the American Way of Life.

#### Kid's Q Division

- The younger kids will prepare, cook, and box their entries from their sponsor team's site. Parents should let the kids do as much as they are capable of, given age and abilities.
- The emphasis in this age group is bonding with their family/friends, learning how to cook and growing their skills with familiar mentors.
- The focus should be to encourage kids to have fun while learning.

#### Junior Q Division

- The older kids will get to compete in a kid-only environment and allowed to challenge their peers much like they do in any other sport or activity that hosts competitions and tournaments.
- Parents can encourage their children but cannot help/do any of the cooking. Each entry shall be cooked by one child only.
- The child must do the preparation, cooking, and presentation. This means that the child should be able to put his/her own protein on the grill/smoker, turn his/her own protein on the grill/smoker, remove the protein from the grill/smoker, and do all garnishing (if garnish is being used).
- Must be able to temp and flip their own food.

- Are allowed to bring written or pictorial notes with them for guidance but must be able to read/follow it themselves. It helps if the children make these note sheets themselves.
- Competitors should trim any of their meats, as needed, and volunteers will be available to help as necessary.
- For any child who has any disabilities, or other condition that may prohibit them from being able to compete solely on their own, it is recommended their parent or guardian reach out to the Rep and/or Organizer as early as practical so that reasonable accommodations can be made.

**Kid's Que Cook's Packet/Letter (to be delivered prior to the competition):**

All of the above information shall be included in a “cook’s packet” for the Kid’s Que competitors. In addition, this packet/letter should include:

- A list of items needed: This shall include (but is not limited to):
- Rubs, sauces, and other ingredients to be used in preparation of entry
- Garnish, if used
- Cutting boards - if not provided by organizer
- Gloves

The type of meat being cooked, and if provided, the quantity/weight of product.

Garnish is optional. If used, the standard KCBS garnish rules apply.

Organizers may adjust garnish rules for the younger kids as they see fit. This could allow for different garnish, box decorating, etc. in order to increase the fun and creativity for the younger division.

**Volunteers in Cooking Arena (Older Age Group)**

- Organizers should ensure that there will be enough volunteers in the Junior Q area to:
  - assist with cutting
  - open and close grill and vents, if requested by Junior Que Cook
  - Assist with fire management (starting fires, etc.)
  - remind kids to wear/change gloves and wipe up blood or juices to avoid cross contamination
  - pick up dropped food for disposal.
- No temping instruction can be given due to the variance of individual instruction styles. It is the competitor’s responsibility to be aware of any minimum food safe temperature.
- This staff shall be chosen by the organizer in conjunction with the KCBS Rep to avoid family friends of competitors, fellow cook teams, or anyone else who may be inclined to over-assist the cooks.
- These volunteers must be CLEARLY briefed on their scope before the contest starts.

- These rules and guidelines will provide the kid competitors with a fair and safe space to learn what we already have a love of BBQ and competitive cooking.

### **Set up /Space requirements (Older age group only)**

#### **Contest Space and Setup per (2) Competitors:**

- 4'x8' Table with a tape line in the middle that creates (2) 4'x4' spaces
- Trash receptacles in enough quantity that kids can easily use during prep process
- At tape line, to be shared by both competitors:
- Roll of paper towels
- Tube of sanitizing wipes
- Kids are responsible for bringing their own pit that they are comfortable with. Alternatively, if a sponsor would like to provide/donate grills, that is acceptable.
- Grills should be pre-lit. This can be accomplished by using chimney scoops of coals drawn from a larger grill or raised fire pit. Whatever process is used, there should be ample prep so that grills can be at temp before cooking begins.
- A first aid kit and a fire extinguisher must be available to the volunteers even if it is shared. The first aid kit must include instant cold packs.

#### **Space Around Competitors:**

- Establish a hard perimeter around the cooking area, preferably at least 20 feet. Obviously, work within the space available and adjust as necessary. This can be marked by ribbon tape or a temporary fence.
- Parents **MUST** stay behind this perimeter.
- Parents shall be informed that they cannot communicate cooking related instructions with their child during the Kids Que. If parents are caught providing excess help, the KCBS reps may take any steps necessary to remedy the situation, up to and including, disqualification of the Junior competitor. The Reps are the final arbiter of a contest, and their decisions are final.

### **Spring into Summer Competition Rules:**

- 1. Competitors:** Each registration shall be for one youth cook competitor.
  - a. Divisions:** There will be two age group divisions:
    - i. Kid's Que** 10 years of age and under
    - ii. Junior Que:** 11-16 years of age

2. **Meat:** The following meats will be provided for each division:
  - a. **Kid's Que:** 1 pound of Hamburger Beef
  - b. **Junior Que:** 1 Beef Steak at approximately 1.25-1.5 pounds
  
3. **Provided Supplies:** The following individual supplies will be provided:
  - a. Grill (*Kid's Que Only*)
  - b. Charcoal
  - c. Paper Towels
  - d. Sanitizing Wipes
  - e. Table
  - f. Trash Receptacle
  
4. **Supplies Needed to Bring:** The following supplies will need to be brought by each competitor/cook including, but not limited to:
  - a. Grill (*Junior Que Only*).
  - b. Rubs, seasonings, sauces, and other ingredients to be used in preparation of entry.
  - c. Garnish, if used.
  - d. Cutting Board(s)
  - e. Cutting utensils (*knives, scissors, etc.*)
  - f. Gloves
  - g. Cooking Utensils (*spatulas, tongs, etc.*)
  
5. **Preparation, Cooking, and Presentation**
  - a. All children will cook in the designated area.
  - b. The child/cook must do the preparation, cooking, and presentation.
  - c. All items must be in place at the designated times for grill starting.
  - d. The adult supervision/volunteers will help start the grills as needed.
  - e. Those who may need special accommodations should communicate with the event organizer such needs at their earliest convenience so that accommodations can be made.
  
6. **Garnish:** Garnish is allowed for all age groups but is not required.
  - a. If using garnish, the following rules apply:
    - i. Garnish is limited to chopped, sliced, shredded, or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro.
    - ii. Prohibited garnishes are lettuce cores, stems separated from leaves, and other vegetation, including but not limited to: endive, red tipped lettuce.

**7. Entry Submission:**

- a. Entries will be submitted in the numbered containers provided by Spring Into Summer Organizers. Containers are 9”x9”x3”
- b. Child/Cook must be standing in the “Turn-In Area” by the designated times to have their entry accepted.
- c. Kid’s Que entries will consist of at least two hamburger patties.

**8. Judging:**

- a. Judging will be on the following categories:
  - i. Appearance
  - ii. Tenderness/Texture
  - iii. Taste
- b. Judging ranges from 9 being the highest and 2 being the lowest score.

**9. Affiliation:** Competitors do not need to be affiliated with a team that is competing in the Backyard BBQ contest.

**10. Alcohol:** Absolutely NO alcohol in the preparation/cooking or judging areas.

**11. Authorized Areas:** Only cooks and authorized workers/volunteers will be allowed in the preparation/cooking areas.

**12. Competition Capacity:** A limit of 15 entrants per division on a first come first served basis. All registration forms must be in by 4:30pm, Friday, May 29, 2026.