RUSTLE UP YOUR TEAM TODAY!

KEYS’ 1ST ANNUAL
BBQ GRILL-OFF FUNDRAISER

Games for Kids

Community Building

SATURDAY
SEPTEMBER 9
11 AM - 3 PM

PARK COMMUNITY CHURCH
6805 MINNETONKA BLVD
ST. LOUIS PARK

ENTRY
$250 FEE
PER TEAM OF UP TO 6

COMPLETE RULES ON PAGE 2

20 TEAMS of hardcore meat contenders face off in a HEATED GRILL-OFF. Each team receives mounding piles of ribs and chicken wings which must be grilled into tasty morsels to satisfy our hungry, carnivorous judges. Prizes for Champion, 2nd and 3rd places, but only one team can be crowned 2017 KEYS GRILL MASTERS!

CHAMPIONS GET FIRST PICK OF GREAT PRIZES:
Twins Tickets • Bowling Party for up to 40 at Park Tavern • MN Ren Fest Tickets

ENTER YOUR TEAM ONLINE AT WWW.KEYSBBQ2017.EVENTBRITE.COM, OR CONTACT (651) 279-0251 OR ANNA.MAE@SLPKEYS.ORG

Young community members are a priority in St. Louis Park. KEYS opens doors to youth who have been struggling to be fully integrated into their community. Everyone is needed for what they bring and KEYS brings all community members together who willingly want to find solutions to barriers to entry. Through KEYS established processes, we bring equity to those in need and those providing. Our culture compels us to ensure that no one slips through the cracks, to embrace our young community members and share their vision.

Keep Every Youth Safe

KEYS
Come as you are. Take what you need.
www.slpkeys.org
THE RULES:
1. Each team (up to 6 people) will be assigned a 20 x 20 BBQ site. All cooking/preparation has to be done on site (i.e. no marinating or pre-seasoning).
2. Teams must use charcoal or wood for cooking. No propane or electric-only smokers. Electric accessories like rotating spits are allowed. If you have any question if your method is legal, you should ask in advance.
3. Each team is responsible for furnishing its own cooking supplies, i.e., grill, charcoal, lighter fluid, seasoning, plates/eating utensils, napkins, generator (if you’re feeling ambitious...no electricity provided).
4. You will be cooking pork ribs and chicken wings. We will provide the meat. The meat will be inspected upon arrival and must be unseasoned, raw, and on ice. Please bring a cooler with ice. The meat can be pre-trimmed.
5. You will be given a 9x9 clamshell go-container in which you will turn in your entries. It will be numbered as part of the double blind judging system.
6. Each entry should include 6 or more separately identifiable pieces of chicken or ribs.
7. Nothing but meat is allowed in the box. No garnish, no side of sauce, no other type of food. The box can’t be marked or put together in such a way that identifies the team.
8. You must keep your cooking area clean, and collect all trash before leaving.
9. We will provide you a list of safe food handling practices, which you are expected to follow.
10. Have fun for a good cause!

SCORING:
The contest will be a double-blind taste test of a panel of 20 judges.
Meat will be judged on taste, tenderness, and appearance.
Scores range from 1-9 (9 highest).

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