



General Contest Rules

1. BBQ Contest Entry fee will be \$165. Entry fees include meat for the contest (1 brisket, 2 pkg pork butt & 5 racks of ribs)
2. Each team will consist of one Chief Cook and up to two Assistants.
3. BBQ Team Sign: Each team is recommended to display a sign identifying their campsite. The sign should include the Team Name and the City and State they represent.
4. Teams may share cooking devices.
5. Golf carts, ATV's and UTV's are strictly prohibited, except for handicapped and elderly persons.
6. Generators: ONLY quiet (60 decibel or lower) generators will be allowed on the grounds. This includes all competition areas. Generators should be placed as far from public walkways as possible. The Committee reserves the right to request any generator deemed "negative to the festival environment" be turned off. Any team not abiding by the request will be disqualified and will be asked to leave the grounds.
7. Electricity: Power connections are available on the grounds for 8 teams. An additional fee of \$25 will be charged if your team requires electricity. If your team needs power, please select one of the "Electrical Hookups" on the entry form and bring up to 200 feet of extension cord to reach the power box.
8. All equipment, including trailers, RVs, generators, smokers, etc., MUST be contained within the boundaries of your campsite.
9. Teams MUST attend the General Meeting on Friday at 6pm – Meat and containers for judging will be handed out at this meeting.
10. To allow for improved public access, except for authorized campers and trailers; please park all vehicles outside of the competition area. All vehicles need to be removed from the competition area by 9:00 pm Friday.
11. Teams may begin cooking anytime Friday evening at the contest site.
12. Meat must be kept in ice, below 40 degrees, before cooking and it must reach a minimum of 170 degrees before serving.
13. Contest Categories are as follows: Ribs, Brisket, Pork Butt, and Mystery Category. Each category gets a banner for 1st, 2nd, and 3rd Place. We also award Grand Champion and Reserve Grand Champion.
14. All entries must be cooked ON-SITE.
15. Please be prompt when turning in food for judging. Check-in times will be posted on the front door of the Hall by 9:00 pm Friday evening.
16. Each contestant must submit four (4) separate portions of samples to be judged.
17. After turning in food for judging, teams are to bring ALL REMAINING FURNISHED MEAT to the Pavilion area by 5:50 pm. Team names will be posted at each team's serving area. It is your responsibility to prepare the meat for the public meal, shred pork and slice brisket in thin, uniform slices. Roasting pans will be provided for serving meals. All remaining meat furnished MUST be served at the evening meal or the team may be disqualified from the competition.
18. Overall, Winner will be determined by the highest rank from the following categories: Brisket, Pork Butt, Ribs, and Mystery Category.
19. Please keep your prep and cooking areas clean and sanitized. Campsites should be clean before and during the festival. Thoroughly clean up your site at the conclusion of the contest. Please use common sense in this matter.



20. NO alcoholic beverages will be allowed. The competition is taking place on a college campus with a no alcohol policy in place. Teams violating this rule will be disqualified.
21. To ensure fair and impartial judging, judges WILL NOT be allowed to fraternize with contestants until judging is completed.
22. The only garnishes allowed are kale, parsley or a plain box; no foil, lettuce or other items; no sauce containers are permitted. Meat may be presented with or without sauce.

• Judging Guidelines Entries for the contest will be scored using the weighted scoring process outlined below

WEIGHTED SCORING

- APPEARANCE .56
- TASTE 2.2972
- TENDERNESS 1.1428

9 = EXCELLENT BEST OF THE BEST

8 = VERY VERY GOOD YOU WANT TO KEEP EATING MORE

7 = GOOD

6 = FAIR

5 = POOR

2 = INEDIBLE (E.G. RAW)

1 = DISQUALIFIED (REQUIERS APPROVAL)

TEAM WICKED MEATS (EXAMPLE OF HOW SCORING WORKS) AT TABLE A FOR BRISKET

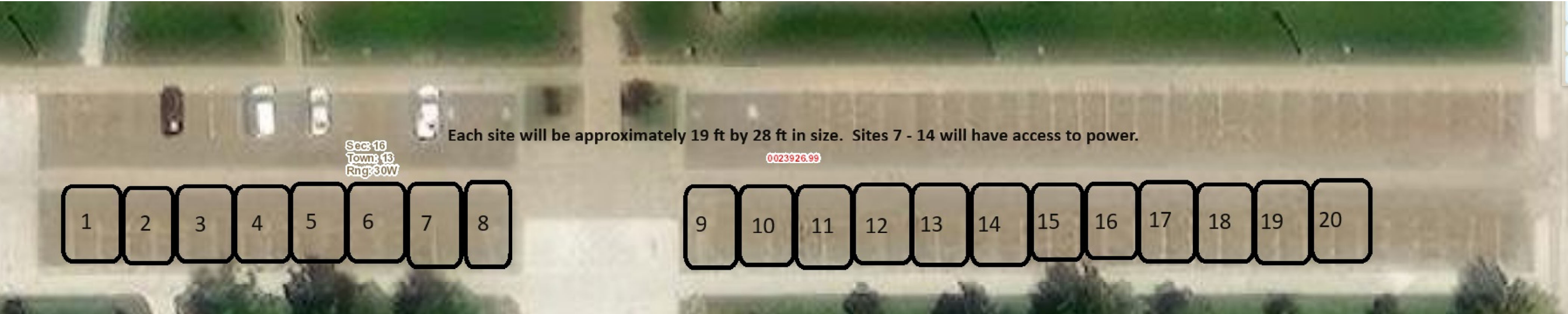
JUDGES	APPEARANCE	TASTE	TENDER	TOTAL
1	8 (4.48)	7 (16.0804)	8 (9.1424)	29.7028
2	8 (4.48)	8 (18.3776)	7 (7.9996)	30.8572
3	9 (5.04)	9 (20.6748)	9 (10.2852)	36.0000
4	8 (4.48)	7 (16.0804)	8 (9.1424)	<u>29.7028</u>

TEAM WICKED MEATS TOTAL SCORE 126.2628

TOTAL POSSIBLE POINTS 144.0000

Judging criteria for Meats will be as follows:

- Appearance/Color: Does each meat look like barbeque, and does it have eye appeal? A good example of this is the smoke-ring in brisket and the redness in pork.
- Taste: This is a personal preference, but should consider such things as: how is the smoke taste, the spice taste, and the overall palate appeal of the meat and spice combination?
- And Tenderness: Is the meat moist and is it cooked just, right?



Sec: 16
Town: 13
Rng: 30W

Each site will be approximately 19 ft by 28 ft in size. Sites 7 - 14 will have access to power.

0023926.99

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8

- 9
- 10
- 11
- 12
- 13
- 14
- 15
- 16
- 17
- 18
- 19
- 20