

Homecoming 2017 BBQ Competition

October 20 – 21, 2017

2017 Competition Rules & Guidelines

1) Interpretation of these rules and guidelines are at the sole and final discretion of the onsite competition organizers.

2) Each team will be assigned a cooking space with a minimum footprint of 20' x 20'. Teams may park vehicles, trailers, cookers, etc. behind their assigned cooking space as space permits. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

3) Each team shall be provided electrical access by the competition organizers. Contestants shall provide all needed equipment and supplies (including any extension cords, power strips, etc.). Each team must provide its own fire extinguisher, which shall be kept near all cooking devices at all times. One 8' table shall be provided to each team. Teams will also receive two complimentary tickets to Saturday morning's Pancake Breakfast.

4) All equipment and supplies must be removed from the cooking site at the conclusion of the competition. Trash should be discarded in the receptacles provided. Ash bins will be provided by the competition and should be utilized by teams as necessary.

5) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.

6) All competition meat shall start out raw and unseasoned and shall be cooked onsite. Before any onsite preparation can take place, teams must have their competition meats inspected and approved by the competition organizer.

Each team will be provided two (2) pork butts by the competition organizers to be cooked for the People's Choice Pulled Pork sampling; these butts shall be

delivered on Friday, October 20, shortly after check-in. All other competition meats shall be the responsibility of each competitor to provide. Parboiling, sous-vide, and/or deep-frying competition meat is not allowed.

7) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a "1" in all criteria by all six judges.

8) The competition shall be based upon a three-category blind judging . . . CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken. PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited. BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

9) Judging of competition meats will begin at 10:30 AM on Saturday, October 21, and will be judged in the following order:

10:30 AM CHICKEN

11:00 AM PORK RIBS

11:30 AM BEEF BRISKET

Turn-in location and instructions will be confirmed onsite. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a "1" in all criteria.

10) Garnish is optional . . . but if used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, kale, flat leaf parsley and/or cilantro. Please avoid use of chard, red-leaf lettuce, or other colored vegetation.

11) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of "1" on Appearance.

12) Entries will be submitted in a container provided

by the contest organizer. **The container shall not be marked in any way** so as to make the container unique or identifiable; the competition organizers label each submission for judging and scoring purposes. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a "1" in all criteria from all Judges.

13) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a "1" in all criteria, and the judges having samples will change the Appearance score to "1".

14) The following cleanliness and safety rules will apply:

- a. No use of any tobacco products while handling meat.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- c. Shirt and shoes are required to be worn.
- d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- e. First Aid is not required to be provided by the contest, except at the election of the contest organizer.
- f. Prior to cooking, meat must be maintained at 40° F or less.
- g. After cooking, all meat must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less
- h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

15) The "People's Choice Pulled Pork" and "Buck Night" (see below) are separate activities and will be judged as such; neither activity will contribute toward the overall Grand Champion scoring.

PEOPLE'S CHOICE PULLED PORK – All competition teams are required to participate in the People's Choice Pulled Pork public sampling on Saturday, October 21, from 10:45 AM – 12:00 PM. Two pork

shoulders will be provided to each team upon check-in, along with disposable containers; cooked (and pulled) meat will be collected by competition volunteers no later than 10:00 AM on Saturday morning, and will be kept warm until the start of public tasting. The public will rate each team's pulled pork via a blind tasting and submit their rating cards to the competition organizers to be tabulated.

16) Prizes shall be awarded in the following categories:

Grand Champion / Reserve Grand Champion
(based on cumulative Chicken, Rib, and Brisket scoring)

1st Place / 2nd Place - Chicken

1st Place / 2nd Place – Pork Ribs

1st Place / 2nd Place – Beef Brisket

1st Place / 2nd Place – People's Choice Pulled Pork **

*** does not count toward Grand Champion standings*

17) BUCK NIGHT – All competition teams are encouraged to participate in the Buck Night public event on Friday evening, October 20. Public sampling will be from 8:30 PM – 11:00 PM. Teams will be responsible for providing their own meats and are not restricted to competition meat categories. These meats shall not be judged and will in no way contribute to the overall competition. Competitors may provide the meat(s) of their choice for this evening.

The public will purchase \$1 tickets that can then be redeemed for sample tastings from among the competition teams. Samples are the competitor's choice (example: chicken thigh, single rib, portion of sausage, etc.). Teams wishing to offer more substantive options (example: chicken quarter, pork sandwich, meal combo, etc.) may do so, *but at least one \$1 sample offering MUST BE included as an option.* The competition organizers will also be selling \$1 beverages on Buck Night.

Teams will redeem collected tickets prior to midnight on Friday, October 20, for their cash equivalent.

18) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

*** Rules adapted from the official KCBS Rules & Regulations*