



Backyard BBQ Contest Rules

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in the Backyard BBQ Contest. There will be no Professional/Amateur Classifications.

2. Each team will consist of a chief cook and as many assistants the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.

3. Meat: This contest is **Ribs and Chicken only**. No cooking of any kind may begin until meat has been inspected by the events Official Meat Inspector. Barbecue is defined by the KCBS as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Ribs may be Spare ribs, Saint Louis style spare ribs or Back ribs. Any meat not meeting this qualification will be dis-qualified. Country style ribs will not be allowed. Chicken includes Cornish hen. Kosher Chicken is legal. It is acceptable to have manufacturer enhanced or injected products as shown on label EXCLUDING teriyaki, lemon pepper, and butter injected.

A. Parboiling and/or deep-frying competition meat is not allowed.

4. Once meat has been inspected, it must not leave the contest site.

5. **All** Competition meats **MUST** be inspected by the Contests **OFFICIAL MEAT INSPECTOR** on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:

A. After cooking meat must be held 140 degrees or above.

B. Cooked potentially hazardous food shall be cooled: 1) Within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or less

Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.

6. Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance.

7. Pits, cookers, props, trailers, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.

8. Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

9. No open pits or holes are permitted, except at the election of the contest organizer. Fires may not be built on the ground.

10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify said team from future participation at KCBS sanctioned events.

11. CAUSES FOR DISQUALIFICATION:

A. Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise generated from speakers or public address systems.

E. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in future events for two years.

12. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period.

13. First aid will not be provided, except at the election of the contest organizer.

14. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required.

Contest turn in times are as follows:

- Chicken 4:00pm
- Ribs 4:30pm

Therefore, if chicken is scheduled for 4:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

15. Each contestant MUST submit at least six (6) separated and identifiable (**visible**) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

16. This contest will blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer, then may be re-numbered by judging officials. The number must be on top of the container at turn in. A judging team of six (6) judges that are at least 16 years of age will judge entries. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. **The scoring system is from 9 (Excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point.** A score of one (1) is a disqualification and requires approval by a Contest Rep.

17. **Garnish is optional. If used**, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce and no core) and/or common curly

parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one(1) on APPEARANCE.

18. **Marking or sculpting of any kind of the meat or container will not be tolerated.** No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.

19. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.

20. There will be a brief **Chief Cook's meeting** to review the contest rules and answer any questions @ 10am Saturday 27th.

Please Complete Official Entry Form

Official Entry Form

Wild Marsh Backyard BBQ Contest

June 27th, 2009

BBQ Team Name: _____ (*be creative*)

Chief Cook: _____ Phone #: _____

Email: _____

Address: _____

City: _____ State: _____ Zip: _____

2nd Contact: _____ Phone #: _____

The \$15 entry fee includes 20 x 20 space and both categories, collected at the Cook's meeting.

Check category (s) in which you will compete: () Ribs () Chicken

Please mail, fax or email a completed entry form to:

Wild Marsh Sporting Clays, Inc.
13481 County Road #3 SE
Clear Lake, MN. 55319
Club House: (320) 743 4960
Cell Phone: (320) 250 7247
Fax Number: (320) 743 5576
Email: Wild Marsh Sporting Clays, Inc.