

BANDS, BUTTS, AND BEER

FIRST ANNUAL BBQ/STEAK COOK OFF COMPETITION

CONTESTANT - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be amateur competitors. The contest organizer may not cook in any category in this contest. A contestant will be referred to as "Griller." Teams can only be composed of four individuals.

2. INTERPRETATION of RULES - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.

3. REFUND OF ENTRY FEES – Entry fees are waived this year.

4. EQUIPMENT – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal, wood (NO open/pit fires) or pellet cooker. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.

5. MEAT INSPECTION – All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F, with the exception of steaks, which shall be cooked to a minimum temperature of 135 degrees F. After cooking, all meat (steaks excepted) must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the Griller.

6. CONTESTANT'S SITE – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.

7. CLEANLINESS AND SANITATION – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all teams use during this event.

8. MEAT CATEGORIES – The following categories are included in competition: a. Boston Butt – weighing a minimum of 4 lbs. or more must be cooked as a single piece of meat. b. Pork Ribs – minimum of four (4) ribs per turn in box, and c. Steak – your choice of cut with enough meat for 4 judges.

9. SIDES/APPETIZERS- Sides/appetizers will be judged on APPEARANCE, TASTE, AND OVERALL IMPRESSION. Scoring will be the same as the meat category. Prizes will be given to the winner.

10. JUDGING – Entries will be submitted in the containers supplied by event organizer at check-in by the Grilled. Each entry will be judged on APPEARANCE, TENDERNESS/TEXTURE, TASTE, MOISTURE, OVERALL IMPRESSION. Meat may be sauced or un-sauced. A minimum of four (4) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging.

11. SCORING – Scores will range from a low of 6 to a high of 20 in each category. Garnishing is allowed. Any entry that is disqualified as per SECTION 11 will receive no score for that category from all judges at the table.

12. DISQUALIFICATION – An entry can be disqualified by the event organizer/designee only. An entry can be disqualified for any of the following reasons: a. There is anything foreign other than meat/sauce in container submitted for judging b. The entry is turned in after the officially designated time c. Gloves are not used while handling food products d. Not cooking the meat that was inspected e. There is not a minimum of four (4) separate and identifiable containers for each category entered. f. There is evidence of blood such that the meat is uncooked.

13. TURN-IN TIMES – Turn in time for each category is as follows: a. Sides/Appetizers -12:30 b. Steak - 1:30 c. Ribs – 2:30 PM CST e. Boston Butt-3:30.

14. JUDGING PROCEDURE – A member of the event staff will bring all approved containers to the table. He/she will open each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. A member of the event staff will make sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the member of the event staff will return the container(s) to the designated area. The member of the event staff will then collect the judging slips.

15. WINNERS – Grillers in each of the four (4) categories will have the opportunity to win First (1st), Second (2nd), Third (3rd), Fourth (4th) or Fifth (5th) place. The winners in each category will be determined by adding all the scores together for the following divisions – (A) BOSTON BUTT, (B) PORK RIBS, (C) STEAK and (D) SIDES/APPETIZERS. THE GRAND CHAMPION Title will be the Griller with the most total points and be declared the 1st Place Trophy Winner. THE RESERVE GRAND Title will be the Griller with the next highest total points and will be declared the 2nd Place Trophy Winner. In the event of a tie, the lowest score of each will be thrown out and the points recalculated. In the event of another tie, a specific division will be drawn from a hat and the highest scorer in that division will be declared the winner. The process will continue until there is a winner. Should a winner not be declared after exhausting all possible tie breakers, each Griller and the designee of the event organizer will be handed a blank slip of paper. Each Griller will write down a number between 1 and 10. The designee of the event will write down a number between 1 and 10. The Griller closest to the designee (without going over) will be declared the winner. Prize monies will also be awarded.

16. GRILLERS may not sell any food items.

17. PRIZE MONEY- Prize money will be paid to the five highest scores in each category in the following amounts: 1st \$150.00, 2nd \$125.00, 3rd \$100.00, 4th \$75.00, 5th \$50.00. Grand champion \$500.00. Reserve Grand Champion \$250.00.