



# **BBQ COMETITION & MUSIC FESTIVAL**

## **Greetings Backyard BBQ Teams!**

Welcome to the 2024 Shady Strong Backyard BBQ Competition. We invite you to showcase your exceptional recipes and culinary skills developed over years of dedicated practice in your own backyard.

Please review the comprehensive rules and information pack below. Should you have any questions, do not hesitate to reach out. Closer to the event we will host live meetings for BBQ teams to ask any questions you may have. The outlined guidelines largely align with the Kansas City Barbeque Society (KCBS) Backyard Competition, with minor adjustments to suit our event.

In addition to the culinary festivities, this gathering serves a greater purpose, to remember and honor those facing the challenges of ALS. Through funds raised at this event, we are able to make a difference in the lives of local families and Veterans with ALS . This is a family-friendly event and you will have the opportunity during people's choice to mingle and share your craft!

We express our sincere enthusiasm in welcoming you to this special occasion. Your presence adds a touch of distinction to what promises to be a memorable and impactful day.

**Welcome to the 2024 Shady Strong Backyard BBQ Competition.**

# Competition Rules

## Team Composition:

1. All participating teams must comprise 1-6 members.
2. Each team is required to designate one Pit-master, who must be 18 years or older.
3. The remaining team members must be 16 years or older.

These rules are established to ensure fairness and adherence to age requirements. Please ensure compliance for a smooth and equitable competition experience.

## Cook Site Requirements:

### 1. Team Sites:

- Each team site is designated as 10x30.
- Campers and cooking trailers are permitted (please contact us prior to the event to ensure adequate space for all participants).

### 2. Equipment:

- Cookers: Various types allowed, including smokers (offset, pellet, drums, etc.). Chicken cookers must be off the ground (on blocks or wheels). Webber kettles, flat tops, gas grills, and turkey fryers are permitted for auxiliary categories.
- **No open fires, dug-out pits, or cooking with camper appliances allowed.**
- Thermometer: Instant read, probe meter, or meat thermometer.
- Sinks/Wash Bucket.
- Tables.
- Tents/Sun Canopy.
- Coolers.
- First Aid Supplies.
- Fire Extinguisher.
- Garbage Bags: Sites must be kept neat and clean.

### 3. Power Supply:

- A 50' heavy-duty extension cord with a 3-way plug or splitter is required.

- Access to power is provided for minimal use only (cook equipment, timers, chargers, lights), excluding heavy appliances like refrigerators, A/C, or heaters. If planning to bring such appliances, please provide your own quiet generator.

#### 4. Water Supply:

- Access to water for cleaning is available.
- Teams will be provided with 5 gallons of spring water for cooking use.

These guidelines ensure a well-equipped and organized cook site, contributing to a smooth and enjoyable event for all participants.

#### Fuel and Cooking Guidelines:

##### 1. Allowable Fuels:

- Wood:
  1. Chunk, split, log, or pellet.
- Charcoal:
  1. Lump or briquette.
- Gas:
  1. Propane.

#### Cooking Temperatures:

1. Chicken:
  - Must be cooked to a safe minimum internal temperature of 165 degrees F (75 degrees C).
  - Allow to rest for at least 5 minutes.
2. Salads:
  - Must be held at 40 degrees F (4.4 degrees C) or below.
  - Any mayonnaise must be refrigerated before being mixed.

#### Safe Food Handling:

- Pit-masters are responsible for ensuring that foods are handled safely and in a sanitary manner, adhering to health department regulations.
- While a day pass card is not required, please make every effort to practice all safe food handling procedures.

These guidelines are in place to guarantee the safety and well-being of all participants, ensuring a hygienic and enjoyable culinary experience.

# Contest Details:

## Date and Duration

- This is a one-day cook taking place on Saturday, June 1, 2024.
- The competition will award prizes for Grand Champion and Reserve Champion.
- To qualify, teams must turn in the four main categories (ribs, chicken, brisket, and dessert) to be eligible. Teams are not required to compete in every category.

## Pre-Event Schedule (Friday, May 31st):

- Starting at 2 pm, teams may sign in and set up their team sites.
- The cooks' meeting will be held at 7:00 pm behind the judge's tent.
- After the meeting, each team will receive 6 wristbands, a 2-pack of Kingsford charcoal, 16 chicken halves, and turn-in trays.
- Teams are allowed to do prep for Saturday, but meats must undergo a meat inspection before preparation.
- Meat must be sealed by Cryopak or vacuum sealed, and seasoning or marinating by teams before inspection is not allowed. (except for meat that was purchased pre seasoned by vendor for side dish only).
- Meat quality is the responsibility of the Pit-master, and questionable meat may be disqualified.

## Event Day Schedule (Saturday, June 1st):

- Gates open at 5:30 am for teams that haven't signed in; meat inspections for remaining teams from 5:30-7:00 am.
- The event kicks off at 10 am, with the first turn-in at 12 pm and subsequent turn-ins every half hour until 2:30 pm.

## Turn-in:

- Chicken: 12 pm, Ribs: 12:30 pm, Brisket: 1 pm, Dessert: 1:30 pm, Side Dish: 2 pm, People's Choice: 2:30 pm.

- Each team receives 5 9x9 disposable clamshell containers and a 9x13 foil pan with a lid for chicken turn-ins.
- Containers are numbered, and teams may not mark or alter them; any changes result in disqualification.
- Teams must turn in a minimum of 6 portions per box.
- Judges will not share portions; it is the team's responsibility to ensure 6 individual portions.
- Optional open garnish is allowed for dessert and side dish categories (not for meat categories).
- Inedible items in the box lead to disqualification. (Plastic, metal, tooth pics, etc.)
- Turn-in boxes are judged on presentation, taste, and tenderness.
- Turn-ins have a 10-minute window (5 minutes before and after the scheduled time).

After the designated 10-minute window, any entry submitted is considered late and disqualified. It is crucial for teams to ensure that they are in line to turn in their food before the cutoff to meet the required turn-in times. Teams must be physically in line within the specified timeframe to maintain eligibility for submission.

#### **Disqualification Criteria:**

An entry can be disqualified by the event organizer for the following reasons:

- Anything foreign other than meat, sides, dessert, or garnish in the container submitted for judging.
- Submission of entry after the officially designated time.
- Failure to use gloves while handling food products.
- Not cooking the meat that was inspected.
- Evidence of blood indicating uncooked meat.

#### **People's Choice:**

- Shady Strong will sell tasting wristbands from 2:30 pm to 3:30 pm for attendees participating in judging the People's Choice category.
- Each team will set up a table in front of their site along the walking path for display of decoration.
- Voting tickets will be distributed with each purchased wristband.

- Teams must provide a vessel for collecting voting tickets, with each ticket counting as a 'vote'.
- Votes will be tallied by Shady Strong at 3:45 pm, and winners will be announced at 5:30 pm.

#### **Judging Procedure:**

- This competition will use the Kansas City Barbeque Society (KCBS) scoring system.
- The event organizer announces the number of containers to be judged, checks for rule violations, and passes the containers to judges for sampling.
- Judges score each entry for APPEARANCE, TASTE/TENDERNESS, and TEXTURE.
- Scores are recorded, and the procedure is repeated for all containers.
- Judging slips are collected by the event organizer.

#### **General Conduct:**

- The Pit-master is responsible for the conduct of their team, guests, or invitees, ensuring compliance with the rules.
- Excessive use of alcoholic beverages may lead to disqualification.
- Teams may offer BBQ to the public only if they have purchased the BBQ Tasting Wrist Band. No other food distribution is allowed. This is to ensure that we have enough food for those that have paid to participate!
- Offensive conduct can result in disqualification and expulsion from the grounds.
- Shady Strong and participating entities are not responsible for theft, damage, or bodily injury.
- Shady Strong reserves the right to establish additional rules, and its decisions are final.

#### **Competition Atmosphere:**

- The BBQ competition emphasizes camaraderie, helpfulness, and socializing.
- This is not an aggressively competitive environment; it's about making friends, helping each other, and having a good time.
- Participants are encouraged to support the cause and enjoy the positive spirit of the event.

## Examples of Turn-in Boxes:

