



The Covered Bridge Music Que BBQ Cook-Off Rules!



Benefiting the Joe Cowan Recreational Complex

BACKYARD CHAMPIONSHIP COMPETITION AT ITS BEST!

CATEGORIES

Chicken

Chicken must be divided into seven (7) portions for judging. Whole parts, sliced, chopped or pulled chicken are all acceptable entries.

Ribs

Bone-in pork or beef ribs of any style divided into seven (7) portions for judging. Meat must be on the bone. Pork loin ribs, pork spare ribs, beef ribs and beef short ribs are all acceptable entries.

Pork Shoulder

Bone-in pork shoulder, picnic, or Boston butt cuts weighing no less than six pounds cooked whole. Sliced, chunked, pulled or chopped pork are all acceptable entries, as long as sufficient meat for seven (7) portions are included in the container.

Beef Brisket

Boneless beef brisket of any cut weighing no less than six pounds, cooked whole. Cured or corned beef is not permitted. Sliced, chunked, pulled or chopped beef are all acceptable entries, as long as sufficient meat for seven (7) portions are included in the container.

People's Choice

Pork butts will be provided by the City of Euharlee. Each team will provide a pan (pan supplied by the City of Euharlee) of BBQ pork to the People's Choice Tent.

Cooking Regulations

- Safe food handling practices are to be observed at all times.
- All entries must be prepared on-site.
- Each contestant must provide their own cooker – no sharing of cookers is permitted.
- Meat must be brought to the competition raw and unseasoned. No preparation will begin prior to meat inspection by contest officials. Meat inspection begins at 8 am the first day of the contest.
- Breeding and/or frying of meat is not permitted.

Cookers

Any type of free-standing outdoor grill or smoker may be used, with any heat source except for the following:

- Pits or spits with built on the ground. NO OPEN FIRES are permitted in the park.
- Residential ovens, microwave ovens, countertop rotisseries, crock pots or other electrical appliances designed for indoor use.
- Any other device deemed to pose a safety or health hazard by contest officials.

Overnight Camping Permitted

Set up must be completed prior to dusk on Friday evening.

Judging for Backyard Event

Contestants are not allowed in the judging area while entries are being judged.

Each entry will be tasted by seven (7) judges. All judges will receive instruction on the contest rules prior to judging. Judges scores will be tabulated by contest officials using the system specified in the "Scoring" section below. Winners will be announced at the Awards Ceremony. Once awards are presented, results are final.

Entries

Containers

All entrees will be submitted in standard 9x9 Styrofoam containers with lids closed. Each contestant will be assigned a number, which must appear on their entry container. Containers will be re-numbered at the turn-in table to ensure blind judging.

Garnish

Any edible, uncooked produce may be used as garnish. Non-edible garnish or packaging such as foil, plastic or sauce containers is not permitted and will result in a zero (0) score for presentation.

Turn-in Times

Turn-in times will be as follows:

- 10:55 pm - 11:05 pm Chicken
- 11:25 pm – 11:35 pm Ribs
- 11:55 pm – 12:05 pm Pork Shoulder
- 12:30 pm Pork Butt for People's Choice Contest
- 12:55 pm – 1:05 pm Beef Brisket

Any entry received after the turn-in time will not be judged and shall receive a zero (0) for all scores.

The official clock will be presented at the cook's meeting so that contestants can synchronize their watches to official contest time.

Scoring for Backyard Event

The re-numbered containers will first be presented to the judges one at a time for scoring of Presentation. Each judge will assign a score from one (1) to ten (10) based on their opinion of how appetizing the entry appears to them. If garnish is used, it should complement the meat without becoming the focus of the entry.

Next the entry containers will be passed and each judge will take a sample and put it on their plate. Once judges have a sample of all entries they will judge each entry for Texture and Taste. Starting with the first entry, the judge must score each entry completely before moving on to the next. There will be no comparison judging – each entry must be judged on it's own merits.

Judges will assign a score from one (1) to ten (10) for Texture. Properly cooked barbecue should be moist, not dry, and tender, not tough. Overcooked meat may have a powdery or mushy texture. If a

judge suspects a sample is undercooked, they should check with a contest official before tasting. Smoked meat, may exhibit a pink appearance when properly cooked. If the juices are clear when tested with a napkin the meat shall be considered to be acceptable to judge.

If contest officials determine an entry is unsafe to eat, that entry will receive a zero (0) for both Texture and Taste scores from all judges.

Finally, judges will assign a score from one (1) to ten (10) for taste. Properly prepared barbecue should have a pleasant aroma, and the flavors of spice, sauce, smoke and meat should all be well balanced and complement each other.

When judging of all entries is completed, score cards will be collected by the contest officials and the following tabulation of final scores will be completed:

- The highest score the entry received for each criteria will be thrown out
- The lowest score the entry received for each criteria will be thrown out
- The remaining five scores will be added together and weighted to compute a final score using the following multipliers:
(Sum of all Presentation scores) x 1
(Sum of all Texture scores) x 2
(Sum of all Taste scores) x 3

The weighted criteria scores will then be added together to provided a final overall score. **The highest possible score is 300 points.**

In the case of a tie, the contestant with the highest Taste score will be considered the better score. If both Taste scores are equal, the contestant with the highest Texture score will be considered the better score. If this procedure fails to break the tie, a coin flip will be used.

Judging and Scoring for People's Choice Event

Once submitted to the People's Choice Tent at 12:30 p.m., each team's marked pan will be matched to its ticket jar where votes will be cast. Sampling tickets will be accepted until 3:00 p.m. at which time votes will be counted. The team with the greatest number of votes will be declared the winner.

Prize Payouts

The following awards will be given to the winning contestants (\$2,100 total prize monies):

For each of the four meat categories

- 1st Place - trophy and \$200
- 2nd Place – trophy and \$100
- 3rd Place – trophy and \$50

Overall

- Grand Champion – trophy and \$400
 - Reserve Grand Champion – trophy and \$200

People's Choice Award

- Trophy and \$100 plus "bragging rights"