

**South Baldwin Chamber Foundation
Sixth Annual BBQ & Blues Cook-Off • March 15, 2014**

Rules & Regulations

- 1) The BBQ & Blues Cook-Off Event will be held Saturday, March 15, 2014, from 10:00 a.m. until 6:00 p.m. at Heritage Park in Foley, Alabama. This is the major fundraising event for the South Baldwin Chamber Foundation (SBCF).
- 2) The decision and interpretations of the SBCF Rules and Regulations are at the discretion of the SBCF cook-off representatives at the contest. Their decisions and interpretations are final.
- 3) The competition is open to everyone. Number of team members will be limited to six. Additional members will be allowed at a cost of \$10.00 each.
- 4) Each team will be assigned a cooking space. Pits, cookers, props, trailers, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking devices.
- 5) Contestants shall provide all needed equipment and supplies. One electrical outlet is provided for each team. Teams may be required to share water source. Teams are asked to bring their own hose and Y connector for water source.
- 6) Safety at this event is paramount! Any unsafe acts or safety issues identified by the SBCF representative will be immediately corrected. Failure to follow the direction of the SBCF representative may cause removal from the grounds. Contestants must adhere to all fire and other safety codes. A fire extinguisher shall be near all cooking devices. Again, contestants shall provide all needed equipment and supplies.
- 7) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out 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 the team from future participation.
- 8) Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Electric is permitted as a fire starter, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, and forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
- 9) Meat shall not be sculptured, branded or presented in a way to make it identifiable.
- 10) Judging will begin at 12:00 noon on Saturday, March 15. **Judging times will be as follows: Chicken – 12:00 noon; Ribs – 1 p.m.; Boston Butts – 2 p.m.; Anything "Butt" – 3 p.m.; Sauce – 4 p.m.; "Baldwin's Best Q" (People's Choice) – 11:00 a.m. to 4:00 p.m. or until food runs out.** Containers for People's Choice will be picked up by SBCF representatives at 4:00 p.m.
- 11) An entry will be judged only at the time established by the SBCF organizers. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance.
- 12) Garnish is optional. If used, it is limited to chopped, sliced, shredded, or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores, and other vegetation are prohibited. Improper garnish shall receive the lowest score on Appearance.
- 13) Sauce is optional. If used, it shall be applied directly to the meat and is not to be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Sauce containers are provided for the Sauce category. Small sauce-type containers will be provided upon request for the Anything "Butt" category, if needed.
- 14) Entries will be submitted in an approved, numbered container provided by the SBCF organizer. The number must be on top of the container at turn-in.
- 15) The container shall not be marked in any way to make the container unique or identifiable. 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 the lowest score from all judges.

- 16) Each contestant must submit at least six (6) portions of meat in an approved container. Meat, except chicken and ribs, must 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 the lowest score on all criteria.
- 17) The following cleanliness and safety rules will apply:
 - No use of any tobacco products while handling meat;
 - Cleanliness of the cook(s) and team members, cooking device(s), and team's assigned cooking space is required;
 - Shirt and shoes are required to be worn;
 - Health Department guidelines apply to all areas of the festival grounds.
- 18) There will be no refund of entry fees for any reason, except at the election of the SBCF organizer.
- 19) Serving alcoholic beverages to the general public is prohibited.
- 20) Foul, abusive, or unacceptable language or any language causing a disturbance is prohibited.
- 21) No fighting and/or disorderly conduct will be tolerated.
- 22) Use of electric heat sources inside the cooking device is not allowed.
- 23) Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest.

Judging Procedures

The SBCF BBQ & Blues Cook-Off adheres to a Blind Judging process. Entries will be submitted in an approved numbered container provided by the SBCF organizer. The container may be re-numbered by the SBCF Contest Representative or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of their assigned judging duties.
- 2) Judging will be done by a team of 6 persons, who are at least 16 years of age. Only judges, contest representatives and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area during judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table, and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness before moving on to the next entry.
- 4) Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.
- 5) Total points per entry will determine the champion for each category.
- 6) Cumulative points for only Chicken, Ribs, and Boston Butts categories will determine the Overall Grand Champion.

(Adapted in part from the KCBS 2012 Official Rules and Regulations, Judging Procedures.)

Thank you for your entry and support of the South Baldwin Chamber Foundation!