

CRUISE, SHOES & BBQS
May 25 & 26 - 2019
Barbeque Competition Rules

1. Every BBQ team must designate one Team Captain. The Team Captain is responsible for cleanliness, food safety and equipment safety. Every team should have a fire extinguisher and know how to use it.
2. Each team will be assigned a cooking space within Grainfield's City Park. Electricity will be available. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space.
3. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking. Electrical accessories such as spits, augers or forced draft are permitted.
4. Cooking teams shall bring chicken, pork ribs, pork butt/pork shoulder and beef brisket for competition turn-in. Chicken shall be bone-in or boneless, skin-on or skinless. Ribs shall include the bone. Pork butt/shoulder shall be cooked whole, bone in or boneless, once cooked it may be separated and returned to the cooker at the cook's discretion. Beef brisket may be whole brisket, flat or point.
5. All competition meats shall be inspected upon team arrival Saturday. Prior to cooking, meat must be maintained at 40degF or less. Once meat has been inspected it shall not leave the contest site. All competition meat shall start out raw. No seasoning or marinating of meat is allowed prior to inspection.
6. Judging and turn-in shall begin at Noon on Sunday. The four meat categories will be judged in the following order:
 - a. Chicken Noon
 - b. Ribs 12:30pm
 - c. Pork 1:00pm
 - d. Brisket 1:30pmYour allowable turn-in time will be five minutes before to five minutes after the posted time with zero tolerance.
7. Appropriate containers will be provided to Team Captains for the judging portion of the contest. Teams are allowed to garnish their entries using fresh cilantro, fresh lettuce and/or fresh parsley only. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, stuffing, cheeses or any foods other than the competition meat are prohibited in the container.
8. Saucing competition meats is optional. If used it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted inside or outside the turn-in container.
9. Each contestant must submit at least six separate and identifiable portions of meat in the approved container. Should you choose to turn in chopped, pulled, sliced or diced meats, be sure there is enough for six judges.

10. Entry fee per team is \$50 and includes one 25ft x 40ft space and electricity. If you have unique requirements for space and/or electricity due to campers or RVs please note those requirements on your entry form. We, the organizer, will try to accommodate all requests within reason.
11. There will be no refund of entry fees for any reason, except at the election of the contest organizer.
12. Causes for disqualification and eviction of a BBQ Team:
 - a. Excessive use of alcoholic beverages or public intoxication. If you choose to drink please keep it under control, and please support the Cruise, Shoes & BBQs beer garden (open Saturday evening and all day Sunday).
 - b. Foul, abusive or unacceptable language or language causing a disturbance.
 - c. Excessive noise between the hours of 11pm and 7am.
 - d. Fighting and/or disorderly conduct.
 - e. Theft, dishonesty, cheating, and/or any act involving moral turpitude.
13. There will be three categories of judging: Appearance, Taste and Tenderness. The scoring system is from 9 to 2 with 9 being excellent and 2 being inedible. No scores (high or low) will be thrown out. We will weigh scores as such:
 - a. Appearance: 1
 - b. Taste: 2
 - c. Tenderness: 1
14. Ties will be broken by first comparing the highest cumulative scores in taste. If still tied the scores for tenderness will be used next, then appearance. If we still have a tie after calculating these scores the tie will be broken by coin flip.
15. Earn cash: BBQ teams are encouraged to vend Saturday evening. AND sell your remaining competition meat after the Fire Department's Pulled Pork Meal on Sunday (after 8pm). There will be substantial crowds in the City Park and they will be hungry! Prepare whatever you like such as sandwiches or appetizers and sell them to the general public (**food only, NO DRINKS**). This provides two services: it gives your team an opportunity to recoup some of your event expenses and it gives those attending Cruise, Shoes & BBQs a chance to enjoy some unique barbeque delights. Thank you and good luck!

Mike Allemang: BBQ Competition Organizer
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