

# Welcome to the 4th Annual

# **Old Settlers**

## **Dragon's Fire Backyard Amateur**

# **BBQ Competition**

Saturday, August 12, 2017

### **GENERAL CONTEST RULES**

1. BBQ Contest Entry Fee: \$20.00. Fee includes: 3-4 slabs of pork ribs and 18-20 chicken thighs; along with 10 potatoes and judging containers.
  - \*Beans will need to be provided by the team.
  - \*You will need to prepare for seven judges and "People's choice" award.
  - \*The People's Choice Award will only be the meats.
  - \*Teams are allowed only 1 entry per category.
2. Each team will consist of no more than 1 Chief Cook, 1 Assistant, and 1 spokesperson.
3. **Charcoal, gas, pellet** or any kind grills are allowed for cooking.  
**Electricity is available, with a \$10.00 fee.** No loud generators are allowed.  
Teams may share cooking devices.
4. **Pre-meeting:**  
**All teams (at least one member) MUST attend registration on Friday, August 11 at 8p.m. at the BBQ site.**  
**(Corner of Main & North St. south of the levee.)**  
**You will receive:**
  - \*A cooking site, a presentation number and judging times.
  - \*Containers for judging
  - \*Meat & potatoes
  - \* Three Old Settlers buttons
  - \*If setting up early; The Old Settler's and the City of Halstead are not responsible for your property.
5. Use the Main st. approach to enter. Please park vehicles in the parking lots.  
**BBQ site for cooking only.**
6. Cooking may begin at 6 am Saturday morning (if necessary).

7. Meat must be kept in ice below 40 degrees before cooking and  
\*It must reach a minimum of 170 degrees before serving.  
(A committee member will check the meat temperatures.)
8. Contestants must use the meat and potatoes supplied by the Old Settlers BBQ staff. However, Beans, and BBQ Sauce **MUST BE** furnished by the contestant.
9. Potato side dish, the entry must be **prepared on site**.
10. Non-cooked beans or potatoes WILL NOT be allowed in the competition.
11. Please be prompt when turning in food for judging. If you miss your judging time your team will earn a 1. There will not be any make up times.
12. Contestant must submit 7 SMALL separate portions of samples to be judged. After turning in food for judging, teams are to prepare all remaining **furnished** food for the **People's Choice Judging**.  
Public voting will begin promptly after the formal judging.
13. Overall Winner will be determined by the highest total accumulated points from the following categories: Ribs, Chicken, Beans and a potato side dish. Ribs and chicken will be judged separately.
14. **Please be discreet** with alcoholic beverages; avoid excessive use of alcohol and **DO NOT display containers to the public**.
15. To ensure fair & impartial judging, judges WILL NOT be allowed to fraternize with contestants until judging times begin.
16. When judging begins one team member will present their food to the judges; and the judges may ask questions about the preparation of the food. You must stay in your time frame.
17. Garnishes in judging boxes are permitted; however, to simplify judging. Meats may be presented with or without sauce.
18. Keep your working and cooking areas sanitized.
19. **Keep your site clean and thoroughly clean up your site at the conclusion of contest. Please use common sense in this matter. Teams who fail to comply will be billed \$50/hour for clean-up.**

## **CHECK-IN TIMES at Judging Table- August 12, 2016. Please be prompt!**

Beans will start at 11:30am

Potatoes: Noon

Chicken: 12:30pm

Ribs: 1:00pm

1:30 p.m. People's Choice Award judging

(Times may vary, please be on time but **flexible**)

Judging will begin with team #one.

If you miss your judging time, you will receive a 1 for your score.

## **JUDGING GUIDELINES**

Entries for the Old Settlers Dragon's Fire Backyard Amateur BBQ Competition contest will be scored using the process outlined below.

\*Scores will range from 9 to 2 with 9 being the highest and 2 the lowest.

The score of 1 is assigned for disqualification only.

\*Each entry will be judged on its own merit; judges will not rank entries - therefore two or more teams may get the same score from the same judge.

### **Judging criteria for Meats will be as follows:**

*Aroma:* In your opinion does it smell like barbeque?

*Appearance/Color:* Does each meat look like barbeque and does it have eye appeal?

A good example of this is the smoke-ring in brisket and the redness of pork.

*Texture:* Is the meat moist and is it cooked just right?

*Taste:* This is a personal preference but should consider such things as: how is the smoke taste, the spice taste, and the overall palate appeal of the meat and spice combination?

*Overall:* The final criteria. What is the overall effect of the barbecue, your total impression?

**Judging criteria for Potato Side Dish will be as follows:**

*Appearance:* Does the entry have eye appeal?

*Compatibility:* Does the dish pair well with barbecue?

*Ingredients:* The primary ingredient of this dish must NOT be meat.

*Texture:* How does the dish feel in your mouth?

*Taste:* This is a personal preference but should consider such things as flavor, blend of ingredients, and overall palate appeal.

*Overall:* The final criteria. What is the overall effect of the entry, your total impression?

**Judging criteria for Beans, will be as follows:**

*Appearance:* Does the entry have eye appeal?

*Texture:* Is the entry moist, cooked just right?

*Taste:* This is a personal preference but should consider things as spice, blend of flavors, and the overall palate appeal.

*Overall:* The final criteria. What is the overall effect of the entry, your total impression?

**In the case of a tie**, the winner will be determined by the highest score in the "Taste" category. If a tie still exists Judges 1 and 3 will determine the winner. Judge 2 in each category will score the Appearance/Presentation of the entries. The same designated judge is to score ALL the entries in their assigned category; however group discussion/consensus may occur.

## Judging

- 9 = So outstanding, it is among the best.
- 8 = Close to but not quite among the best.
- 7 = Much better than average, but not nearly among the best.
- 6 = Slightly better than average.
- 5 = Average
- 4 = Slightly below average.
- 3 = Quite a bit below average, but not among the worst.
- 2 = Among the worst.
- 1 = Disqualified per rule violation.

There will be a panel of seven judges chosen by The BBQ Contest Committee.

Any questions of concerns should be directed to Becky at 316-217-1912 or via email at [oldsettlersbbq@gmail.com](mailto:oldsettlersbbq@gmail.com).