



BBQ-FEST COOKING CONTEST

July 28-29

Dyer County Fairgrounds, 296 James H Rice Road, Dyersburg, TN

BACKYARD BRAGGERS GUIDE

Our Backyard Braggers Challenger Series is designed for non-professional teams only who have limited or no experience competing in contests. No team and/or head cook who has competed in a Professional category of a contest will be allowed to enter in this division. This Division allows teams to learn KCBS procedures and criteria and to help those interested in learning how to get into competitive cooking. You must plan to attend the Cooks' Meeting on Friday at 5:00 p.m. where any of your questions will be answered.

Although we are providing the following guidelines, please visit the KCBS website (www.kcbs.us) for a complete list of Official Rules & Regulations

I. GENERAL RULES

- There are two meat categories in which Backyard Braggers teams may compete: *Teams may cook one or both categories.*
 - Backyard Chicken
 - Backyard Ribs
- Teams **MUST** cook with charcoal and/or wood only. No gas or electric cooking is allowed.
- The KCBS contest representatives will come to your site on Friday to give you containers for ALL your entries. At that time, the KCBS Rep will write a pre-assigned number on your containers. Unless otherwise instructed, you can use **ONLY** the boxes or cups provided by the contest.
- NO restaurant affiliations will be allowed.
- Team members will **NOT** knowingly be allowed to judge in any category.
- All meats must be prepared and cooked on-site.
- Team members, friends of the judges, and the public are **NOT** allowed in the judging area during judging.

II. JUDGING OVERVIEW

TURNING IN YOUR ENTRIES:

1. Entries must be turned in on time.
 - The official turn-in times are:
 - Chicken entries: 11:55–12:05 p.m. Pork Rib entries arriving after 12:05 p.m. will be disqualified, but will receive a score of 1. Any entries not delivered to the turn-in area will receive a 0.
 - Rib entries – 12:25–12:35 p.m. Pulled pork entries arriving after 12:35 p.m. will be disqualified, but will receive a score of 1. Any entries not delivered to the turn-in area will receive a 0.
 - If you are in the check-in line at the appointed time, your sample **WILL BE** accepted.

No Sauce Cups will be provided for Chicken & Ribs entries. Although Chicken & Ribs entries may be “sauced,” it cannot be pooled or puddled in the box, and there can be NO cups of sauce included with your entries. This will result in a disqualification.

2. KCBS Rules stipulate that you must have enough meat for six (6) Judges.
 - Before sampling the entries, the entries will first be opened for the judges to score them on Appearance.
 - Note: On the Rib entries, a minimum of six individual ribs must be in the box. Ribs must have a minimum of one bone, and one bone is the norm in KCBS contests.
 - There will be no sharp knives in the judging area, so make certain your ribs are cut all the way through as judges may not shake or pull them apart.

3. Although not required, garnish is allowed in the blind container, and is usually included in boxes at a KCBS contest. Legal garnishes are green leafy lettuce, curly or flat parsley and cilantro. Use of any other garnishes will result in a disqualification. You may address any questions regarding garnish with the KCBS Contest Reps at the Cooks' Meeting on Friday.
 - Most Rib entries are arranged in a clean, straight row in the boxes.
 - Pork entries may be sliced, pulled or chopped, but enough for six judges must be submitted.

4. NO Marking on the box or "SPECIAL" arrangements in the box are allowed.
 - Marking of the entries will result in a score of (1) from every judge.
 - When the judges receive the entries, the numbers on the top of the box will be changed to an alternate number to ensure that the judges will not know what number any team is assigned before, during, or after judging. The alternate numbers and corresponding team names are not published or divulged to anyone at any time.

III. MEAT INSPECTION

For safety purposes, and to ensure the meat is properly handled and stored.

To ensure fairness to all teams, meats may NOT be precooked, rubbed or pre-marinated prior to arriving at the contest.

- ALL meats must be raw when inspected.
- You may only begin handling your meat after meat inspection.
- The meat inspector will be on-site on Friday morning beginning at 9:00 a.m.
- After your team arrives and is checked in, then the Meat Inspector will be instructed you are ready for inspection.
- They will come to your event site for inspection.
- You will receive a ribbon to display at your event space/tent to indicate that your meats have been inspected.
- We will have a spreadsheet of all registered teams to confirm that all teams have been inspected.
 - ALL competition meats MUST BE inspected prior to the cook preparing the meats for competition.
 - ALL meats MUST BE stored at a temperature of 40 degrees or less. Use common sense! If the meat is packed in ice or in a refrigerator and is cold, then it is presumed the meat has met the requirement.
 - We WILL NOT use a temperature probe to inject into the meat to measure the internal temperature.
 - NO meat packages will be opened unless it appears that it has already been marinated.
 - We may check the temperature of your ice chest or refrigerator.
 - Any meats not deemed safe by the Meat Inspector must be removed from the contest area and MAY NOT be used in competition.
 - NO Pre-Seasoned meat is allowed (INCLUDING, but not limited to, teriyaki, lemon pepper, or butter injected).
- The meats do not have to be in the *original packaging*, and may be trimmed prior to meat inspection.
- The meats consist of:
 - Chicken includes Cornish Hen and Kosher chicken.
 - Pork Ribs may be spare ribs, St. Louis cut pork ribs, or baby back ribs. The ribs must include the bone. Country style ribs are prohibited.

IV. JUDGING CRITERIA

(1) APPEARANCE OF THE ENTRY

This is the visual appeal of the entry, i.e. does the entry look appetizing in the box?

(2) TASTE OF THE ENTRY

This criterion refers to the flavor of the meat sample with the sauce. Dry rubs and/or sauces may be added before, during, or after the cooking process.

- It is possible for a team to have good meat and get a poor score because of their rub or sauce. Remember, sauce should complement the meat entry, not cover it up.

(3) TENDERNESS OF THE ENTRY

In this criterion, the judge will be looking for some firmness but easy separation of the meat. There is a range in judging from tough (not cooked) to tender (just right) to mushy (cooked past tender). While there should be some texture, the entry should be moist and easy to chew. If ribs are sampled with the meat falling off the bone, this entry will be judged as overcooked. A mild shake of the rib should leave meat still attached. For your best score, one pull or bite should remove the meat easily.

V. WHEN THE CONTEST IS OVER

Paperwork showing individual and overall scores and Team Detail Sheets* will be distributed to one team member at the end of the Awards Ceremony. If that team is not present, their paperwork will be left with the Event Chair. *The Team Detail Sheets will show how each judge scored their entries in each category.

Teams may tear down and/or remove equipment from the event site after Awards. Please be mindful of your neighbors, at all times. Each team is responsible for cleaning their site, taking trash to the dumpsters, making sure fires are out completely, and leaving the site in the same condition as it was prior to load-in.

VI. EXAMPLES OF BLIND ENTRY BOXES



CHICKEN ENTRY



RIBS ENTRY