



2023 Team Entry Form

Grand Champion

\$1,000

Reserve Grand Champion: \$500

1st in each category: \$TBD

2nd in each category: \$TBD

3rd in each category: \$TBD

4th in each category: \$TBD

5th in each category: \$TBD

Team Name: _____

Team Captain: _____

Address: _____

City/State/Zip: _____

E-Mail Address: _____

Phone #: _____

There is limited power available. Please check if you will require power? YES OR NO

I have read/agree to abide by all the Rules & Regulations.

Signature: _____

Categories: Chicken, Pork Ribs, Pork Butt, Beef Brisket

*This will be a "Kansas City Barbeque Society" inspired event following the rules of KCBS.

*Teams must cook all four categories to be eligible for Grand Champion and Reserve Grand Champion.

*Teams are required to provide their own meat. Meat will be checked in upon arrival on Friday, September 1ST.

*All teams will be required to attend the cooks meeting on Friday, September 1ST at 8 p.m.

*Judging will begin at noon on Saturday, September 2ND. Chicken 12:00, Ribs 12:30, Pork 1:00, Brisket 1:30

*Awards to follow at 5 p.m. after all judging is complete on Main Street in front of the Chamber of Commerce.

Registration Fee: \$125 for all four BBQ meat categories. (Chicken, Pork Ribs, Pork Butt, Beef Brisket). Turn in boxes will be provided to all teams.

Method of Payment: Check: _____ Cash: _____

Registration deadline is Friday, August 26th, 2022. Spaces are limited to the first 18 teams on a first come, first serve basis. Please send payment to Hoisington Chamber of Commerce, 123 N. Main St, Hoisington, KS 67544.

Dessert competition: \$25 entry fee. (Open to competition cooks and the public)

The dessert category is separate from the BBQ competition and is open to all who are interested to put their dessert up against the best. Anything goes! No Rules! Turn in your best dessert at the Chamber of Commerce at or before 2 p.m. Saturday, September 2ND, 2023.

*Payouts for the dessert competition will be determined by the number of entries.

Hoisington Labor Day BBQ Championship 2023

RULES AND REGULATIONS

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) 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 device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), 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.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Any cooking, warming vessel, or device can be pre-heated and used as long as any non-approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION PROTEIN. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. A member of the cooking team must be present during meat inspection. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. Transglutaminase (TG or TGase) or "meat glue" does not season and is not injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score
- 8) Barbeque for the purposes of the contest Rules is cooking the four Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- 9) Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- 10) The Four Meat Categories:
 - a) CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
 - b) PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
 - c) PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.
 - d) BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

- 11) Judging typically starts at Noon on Saturday. The four (4) meat categories will be judged in the following order: CHICKEN 12:00 pm, PORK RIBS 12:30 pm, PORK 1:00 pm, BEEF BRISKET 1:30 pm.
- 12) Any modification of turn in times will be announced at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.
- 13) Garnish is optional, if used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- 14) Sauce 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 in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
- 15) Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
- 16) 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. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box. Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.
- 17) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork, and brisket may 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 a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
- 18) The following cleanliness and safety rules will apply:
 - a) No use of any tobacco products while handling meat.
 - b) Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c) Shirt and shoes are required to be worn.
 - d) Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
 - e) First aid is not required to be provided by the contest, except at the election of the contest organizer.
 - f) Prior to cooking, meat must be maintained at 40° F or less.
 - g) After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
 - h) Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- 19) There will be no refund of entry fees for any reason, except at the election of the contest organizer. CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a) Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b) Serving alcoholic beverages to the general public.
- c) Use of illegal controlled substances.
- d) Foul, abusive, or unacceptable language or any language causing a disturbance.
- e) Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f) Fighting and/or disorderly conduct.
- g) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h) Use of gas or other auxiliary heat sources inside the cooking device.
- i) Violation of any of the Cook's Rules above, save and except #9 – 13. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Contest Representatives, Organizers and/or Security. In addition, any violation of the above rules shall All complaints of disturbance or violation of quiet time shall be reported to the Contest Representatives. CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.