

## Rules for BBQ Contestants

Monetary prizes will be awarded in addition to the “BRAGGING RIGHTS” for winning the Tavern Inaugural Master BBQ Competition .

The Tavern Inaugural Master BBQ Competition will be held at the RHHT grounds (73 Monument Place, Heathsville, VA 22473). It is a rain or shine event and will not be rescheduled due to inclement weather.

The Tavern Representative (Sid Mace) will be on site at 6:00 am on September 19, 2015 for set up. The competition meat will be purchased by each team from the Tavern. Contestants can begin cooking at any time after that. Judging will start at 11:00 am for chicken thighs and 12:00 pm for ribs. Judging will conclude at approximately at 12:45 pm with results announced at that time.

A mandatory chef’s meeting will be held at 9:00am on the day of the September 19, 2015. All teams must have at least one team member present at the meeting.

THE FOLLOWING RULES ARE IN EFFECT FOR THE COMPETITION.

1. TEAM – One pit master and up to 3 assistants are allowed. No member of the competing team may enter the judging area any time during the contest. No member of a competing team may enter more than one team in that contest.
2. INTERPRETATION of RULES – The interpretation of the stated rules and regulations are those of the Tavern Representative and his or her decisions are final. The Representative may not deviate from nor change any rule for any contest for any reason.
3. EQUIPMENT – Each team will supply all the equipment necessary for the preparation and cooking of their entry including fuel, tables, tents, extension cords. No team may share a cooker with another team.
4. MEAT and its HANDLING – All meats must be purchased from the Tavern. All raw meat must be handled with sanitary gloves. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All chicken must be cooked to a minimum internal temperature of 165 degrees F and ribs at 145 degrees F. After cooking, all meat must be maintained in a covered container until turned in for judging. All contest meat, may not leave the cook team’s site until turn in.
5. COOKING FUELS – Approved cooking fuels include wood, charcoal, and wood pellets. Contestants must provide their own extension cords, if needed for the pellet feeder. Electrical heating elements may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. Electrical heating elements may not be used as part of the cooking process.

6. APPROVED COOKERS – For burning fuels of wood or charcoal any cooker, homemade or commercially manufactured, will be allowed to be used. If allowed by the Tavern Representative, wood pellet heated grills must be commercially manufactured and UL approved. Electric or hand operated rotisseries or rotating shelves are allowed on any type of cooker. Electric powered force draft devices are allowed. If you provide your own extension cord, wood pellet burning cookers with electric pellet feeding and temperature monitoring devices are allowed.

7. CONTESTANT'S SITE – Each team will be assigned a cook site. All equipment including cooker, canopy, coolers, chairs, etc. must be contained within this space. If additional space is required the team should contact the Tavern Representative and make satisfactory arrangements. Extension cords will not be provided by the Tavern.

8. BEHAVIOR – Every team, including members and guests are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. Repeat offenders may be barred from competing in the future at the discretion of the Tavern. No alcohol on the premises on event day. Contest organizers will inform teams of all local laws and teams will adhere to them, or risk disqualification.

9. CLEANLINESS and SANITATION – All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling raw meats. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended.

#### 10. PIT MASTER CONTEST

a. Chicken will be chicken thighs. Thighs will be submitted with bone-in, with or without sauce. The chicken thighs must be submitted so that are six separate thighs so each judge gets a sufficient size sample to evaluate. Separate containers of sauce and pooling or puddling of sauce in the container is not allowed.

b. Ribs will be St. Louis style. Ribs must be submitted so that there are a minimum of six pieces in the container. Ribs may be submitted with or without sauce and each rib must have the bone in. Separate containers of sauce and pooling or puddling of sauce in the container is not allowed.

1. JUDGING – Blind judging only. Entries will be submitted in an approved container, without garnish.

a. No foreign material of any type, toothpicks or plastic entities will be allowed in the box.

b. Marking of any kind will disqualify the entry.

c. The Tavern will provide container and foil sheets for lining the container. A minimum of 6 separate portions, or enough for 6 portions, must be submitted.

1. SCORING – Each entry will be scored by 6 judges in the areas of APPEARANCE, FLAVOR, and TEXTURE, following judging procedures and scoring. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category.

Any entry that is disqualified as per section 13 will receive a score of 1 from all judges at that table. A zero (0) will only be entered for a category that a team does not submit.

2. DISQUALIFICATION – An entry can be disqualified by the direction of the Tavern Representative only. An entry can be disqualified for any of the following reasons:

a. There is evidence of marking or sculpting. Marking is defined as: any handwritten, branded or mechanically made mark inside or outside the turn-in box. Sculpting is defined as: the carving, decorating, forming, or shaping of any meat or garnish contained in a turn-in box that identifies the submitting team to any judge.

b. There is anything in the box besides the meat or approved garnish.

c. There are not a minimum of 6 separate pieces, or enough for 6 portions.

d. There is evidence of blood such that the meat is uncooked.

e. The entry is turned in after the officially designated time.

f. Introducing unqualified meats.

1. JUDGING PROCEDURE – Each entry will be judged separately on its own merit. Judging is not done on comparative basis. The table captain will administer and oversee the judging process. When APPEARANCE is being evaluated, each box will be shown to the judges, one at a time, after which the judge will assign their APPEARANCE score. After all entries have been judged for APPEARANCE, the boxes will be passed for each judge to obtain their judging sample. After all the samples have been distributed, the judges will evaluate and score each entry separately before moving on to the next sample. The table captain will then collect the judging slips and turn them over to the Tavern Representative.

2. WINNERS – The winners will be determined by adding all the scores together and the team with the most points will be 1<sup>st</sup> place. Ties in any category are not allowed. In the event of a tie, a coin toss will determine the winner.

3. TURN IN TIMES – Contest organizers shall identify category turn in times for each category. Turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the announced time. Turn in times as posted by the Tavern, either in the application form or the confirmation, notice, are final and cannot be changed.

**As a team participating in the Tavern Master BBQ Competition, you agree to hold harmless The Tavern, all volunteers, members, for all costs and expenses,**

**including reasonable attorney fees incurred as a result of any legal action, in law or equity, brought against them as a result of your participation in the Tavern Master BBQ Competition on September 19, 2015. As a team you further waive all rights of recovery against the Tavern, volunteer, members for loss or damage as a result of your participation.**

**The RHHT Tavern Master BBQ Officials.**