

2025 ABC BBQ CONTEST & SPRING CELEBRATION

IT'S A PARTY AT ABC COMPLETE WITH A BBQ CONTEST, NETWORKING, AND A GREAT TIME.

We are thrilled to welcome summer with a celebration and hope you will be able to make it. Pick the best way for you and your crew to join the party:

- **BBQ Entry:** Teams of up to four may enter the BBQ Competition. The Competition is a Blind Box turn-in of ribs & chicken. Teams must also compete to see who will be the People's Choice Winner. Competitors may serve their bbq of choice for this portion of the contest, but they must provide samples for attendees to taste. BBQ Teams are limited to ABC Members Only.
- **Tasting Ticket:** Members may register to attend the event with a Tasting Ticket to help us determine who will be the 2024 People's Choice Winner and have the opportunity to network with other event attendees. Beverages included with ticket.
- **Event Sponsor:** Want the opportunity to spend the entire day celebrating with our bbq competitors and connect with all attendees during the networking portion of the event? We have sponsorships available that are perfect for you!

Event Schedule:

- BBQ Team Set-Up Begins: 6:30AM
- BBQ Team - Meat Check-in: 8AM
- Networking and Tasting Begins: 11AM
- Blind-Box Turn-in: 1:30PM

2025 BBQ CONTEST RULES & REGULATIONS

- 1** The decision and interpretations of the ABC BBQ Contest Rules and Regulations are at the discretion of ABC. 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 as (3) assistants. Chief cooks and/or assistant cooks may only cook for their designated team.
- 3** Each team will be assigned an unshared cooking space, designated by ABC. All seasoning and cooking of products shall be done within the assigned cooking space. Spaces will be a 10' X 20' marked area.
- 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. Electrical will not be provided.
- 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. Failure to thoroughly clean the area may disqualify the team from future participation at ABC BBQ Contests.

2025 BBQ CONTEST RULES & REGULATIONS

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6 Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electricity 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. 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 the label EXCLUDING but not limited to teriyaki, lemon pepper, or butter injected. 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 these rules is cooking the meat using a heat source [(6) above]. Parboiling, sous viding, and/or deep-frying competition meat is not allowed. 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 shall receive a penalty score of 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. Teams in violation of this rule shall receive a penalty score of one (1) in all criteria from all Judges and be disqualified.

10 The Two Meat Categories:

- CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
- PORK RIBS: Ribs shall include the bone. Country-style ribs are prohibited.

11 Judging typically starts at 4:15 PM. The two (2) meat categories will be judged in the following order:

- CHICKEN 4:15 pm
- PORK RIBS 4:30 pm

An entry will be judged only at the time established by ABC. 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 and will receive a 0 (zero) in all criteria.

12 Garnish is optional. If used, once determined to be legal, garnish plays no further role in the appearance score. When used, the 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 result in a penalty score of one (1) on Appearance.

13 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 fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

14 Entries will be submitted in an approved ABC numbered container, provided by ABC. The number must be on top of the container at turn-in.

15 The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above-listed material will receive a one (1) in all criteria from all Judges and disqualified.

2025 BBO CONTEST RULES & REGULATIONS

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16 Each contestant must submit at least six (6) portions of meat in an approved container. Chicken 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.

17 The following cleanliness and safety rules will apply:

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s), and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water).
- Prior to cooking, meat must be maintained at 40°F or less.
- After cooking, all meat: Must be held at 140° For above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4hours from 70° F to 41° F or less.
- Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be re-heated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15seconds.

18 There will be no refund of entry fees for any reason.

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.

- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Use of gas or other auxiliary heat sources inside the cooking device.
- Violation of any of the KCBS Cook's Rules above, save and except #9 – 13.

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 as described above, it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.



2025 BBO CONTEST RULES & REGULATIONS

JUDGING PROCEDURES

For blind judging only. Entries will be submitted in an approved ABC numbered container provided by ABCHOA.

- 1** Judges will not enter team areas on turn-in day until the conclusion of judging.
- 2** Judging will be done by 6 persons at each judging table, who are at least 16 years of age. ABCHOA will determine the optimum number of tables of judges needed to properly judge the contest. Judges, Contest Reps, and necessary support staff only are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.
- 3** Each judge will first score all the samples for the appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes, or damp washcloths are preferred. The judge will then score each entry for taste and tenderness before moving on to the next entry.
- 4** The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 5** A score of one (1) is a penalty or disqualification and requires approval by ABCHOA. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one(1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, or incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6** The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness-1.1428.
- 7** The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer-generated coin toss will be used.
- 8** In the event of lost, destroyed, or missing scorecards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement scorecards. After there are six total score cards the normal procedure will be followed for dropping the low score. These recorded scores will be the official scores.
- 9** Total points per entry will determine the champion within each meat category.
- 10** Cumulative points for both categories will determine the Grand Champion and Reserve Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies. No prize monies can be withheld for non-participation in ancillary categories.