

All contestants must have at least one representative of their team present at the Cook Teams' Meeting held on the evening prior to the contest. In the event this is not possible, the team shall contact the VBO Lead Rep at that contest and inform him/her of their absence. Only the Lead Rep, and no one else, can grant the request for absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

Turn-in boxes will be distributed to the teams at the meeting. Failure to pick up the turn-in boxes will deem the team ineligible to compete in the event unless prior arrangements have been made with only the Lead Rep.

Violation of these rules may result in disqualification from this contest.

EQUIPMENT. Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.

COOKING FUELS. The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind, or any electrical heating element, may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

CONTESTANT'S SITE. Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required, the team should contact the Contest Organizer and make satisfactory arrangements.

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 food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

MEAT CATEGORIES. The following categories are:

a. Chicken: The team may cook chicken whole, halved, or individual pieces.

b. Pork Ribs: Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.

c. Pork: Whole shoulder, Boston butt or Picnic only which must weigh a minimum of four pounds. Must be cooked as a single piece of meat. Once cooked, it may be separated and returned to the cooker for finishing.

JUDGING. Blind judging only. Entries will be submitted in an approved container with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE, and TENDERNESS. Meat may be sauced or un-sauced. A minimum of 8 portions must be submitted.

SCORING. Each entry will be scored by 3-6 judges in the areas of PRESENTATION, TASTE, and TENDERNESS. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 200 points.

15. WINNERS. The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The Grand Champion will be the team with the most total points. To qualify for Grand Champion you must turn in entries for all 3 categories.

16. TURN-IN TIMES. Each meat category turn in time will allow for a 10-minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

a. Chicken: 1:00PM

b. Pork Ribs: 3:00PM

c. Pork: 4:00PM

