



2008 Pro Cooking Team Information & Rules

Competition

The Fifth Annual Western NC BBQ Festival “Smokin’ in the Valley” is a KCBS (Kansas City BBQ Society) sanctioned event and will adhere to those guidelines. KCBS representatives will be onsite.

Festival Dates/Hours

Friday, Sept 26 – noon-9pm

Saturday, Sept 27 – 10am-7p

Location

Maggie Valley, NC -- Maggie Valley Festival Grounds -- Hwy 19, Soco Rd in the heart of Maggie Valley

Contact Info

Lynn Collins or Jena Sowers – MV Chamber/CVB – 1-800-624-4431 /828-926-1686 lynnc@maggievalley.org or cmaggie@maggievalley.org

THE CONTEST

The contest consists of four KCBS categories which are required in order to qualify for the Grand Championship. *Judging begins at noon on Saturday using the blind judging technique.*

REQUIRED CATEGORIES

- Poultry (Chicken Only)
- Pork Ribs
- Pork Shoulder or Boston Butt– 5 lbs or more
- Brisket (Beef Brisket)

AWARDS

CHAMPIONSHIP

GRAND CHAMPION	\$2,500	plus trophy
Reserve Grand Champion	\$1,500	plus trophy
First Place	\$750	plus trophy
Second Place	\$400	plus trophy
Third Place	\$300	plus trophy
Fourth Place	\$200	plus trophy
Fifth Place	\$ 100	plus trophy
Sixth – Tenth Place		ribbon
Best Booth		trophy

OPTIONAL CATEGORIES

NC Governor’s Trophy	\$250	plus trophy (<i>open to NC teams only</i>)
Maggie’s Best		prize based on number of entries
Kids - Q		trophy

Friday Contests

These are judged Friday evening and are not included in calculations for Grand Champion.

“Anything Butt Dessert”

“Anything Butt Meat”

First Place (each category)	\$100 plus trophy
Second Place (each category)	\$50 plus trophy

2008 WNC BBQ FESTIVAL – COMPETITION RULES & REGULATIONS

GENERAL

1. Each team will consist of a chief cook and no more than five (5) assistant cooks.
2. All preparation and cooking shall be done within the confines of the team's assigned cooking space.
3. A chief cook or assistant may NOT enter more than one team per contest.
4. The chief cook will be held responsible for the conduct of his team and guests.
5. Violations of the rules and regulations of the contest may result in disqualifications, expulsion from the grounds and/or disqualification from future participation.
6. Each contestant shall supply all his own meat, cooking ingredients, individual cooking devices (charcoal, wood, portable stoves, etc.), utensils, prep tables and electricity. Some electrical will be available with prior arrangements.
7. Fresh water points will be available on the grounds.
8. Cookers, props, trailers, motor homes, vehicles, tents or other equipment (including generators) may not exceed the boundaries of the team's assigned cooking space.
9. All contestants must adhere to all electrical, fire and other codes (town, county, state or federal).
10. No fires or live coals are allowed on the ground. Use of cinder blocks and ash barrels is mandatory.
11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest.
12. ALL FIRES MUST BE PUT OUT!
13. All equipment must be removed from the 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 be disqualified from future participation at KCBS events.
14. Excessive use of alcoholic beverages may be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by contestants and/or guests.
15. No live bands, combos, etc. will be allowed in the individual cooking areas during the event.
16. No live animals are allowed in the cooking area.
17. Quiet time is from 11:00 p.m. until 7:00 a.m. on contest nights. Use of radios or other loud noises that disturb other contestants will not be allowed during this time period.

COMPETITION RULES

1. Barbeque is defined by KCBS as uncured meat/fowl prepared on a wood and/or charcoal fire, basted or not as the cook sees fit. (NOTE: NO GAS)
2. All meat must start out raw. No pre-seasoned meat is allowed.
3. Meat must be inspected by the meat inspector on duty at 10:00 AM on Friday. Once meat has been inspected, it must not leave the contest site.

4. No cooking or preparation of any kind may begin until the following meat holding conditions are met: All meat must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees F or less. After cooking, all meat must be maintained at a temperature of 140 degrees F or above in a covered container.
5. Cleanliness of the cook, assistant cooks and contest area is required. Sanitation of work area should be implemented i.e. with the use of a bleach/water rinse (one cap bleach per gallon of water).
6. Fires must be wood, pellets, or charcoal. **No electric or gas grills permitted.**
7. Propane wands are permitted as fire starter only. Electric accessories such as splits, augers or forced draft are allowed.
8. No in-ground pits may be dug and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground.
9. If burn barrels are used to make coals they should be screened or otherwise set up NOT to send sparks and smoke on fellow cooks.
10. Each team should bring a fire extinguisher to keep near the pit – 5lbs. ABC minimum.

JUDGING CRITERIA

1. KCBS sanction allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer, and then re-numbered by judging officials.
2. Scoring is on a scale of 9 (Best) to 1 (Worst) in areas of appearance, tenderness/texture and taste.
3. Taste score is doubled. The low score will be dropped, but will be used to break ties.
4. Judging times will be posted and sufficient time will be given between rounds. An entry will only be judged at the time posted by the contest organizer. The allowable "turn in" time will be five minutes before until five minutes after the posted time with no exceptions. There will be no advance calls for an item. If beef brisket is scheduled for 1:00 p.m., plan to submit it then.
5. Each contestant MUST submit at least six to eight separate and identifiable portions of meat in a container. If not enough meat is sent in, the judges will be instructed to do the best they can. This in no way will penalize the other contestants who have properly submitted their entry. Poultry entries, if not cut or portioned into at least six pieces, may be penalized.
6. Garnish is limited to leaves of GREEN lettuce and/or common curly parsley. ANY other garnish type in the container will disqualify the entry.
7. NO aluminum foil is allowed in the containers.
8. No toothpicks, skewers, foreign material or stuffing are permitted.
9. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may NOT be pooled or in the container.
10. A contestant/team may enter only one variety or type of meat in a category.

The Barbeque Committee reserves the right to make additional regulations as the situation warrants.

All decisions of the Barbeque Committee and Judges are final.