

JASPER STRASSENFEST

BBQ COMPETITION



HOSTED BY

BENEFITING THE JASPER HIGH SCHOOL BAND PROGRAM

Saturday, August 3, 2024

Competition Categories

Competition Team

ribs, brisket, turkey, chicken

Backyard BBQ Warriors Open Category

Open - anything goes!

Check-In

Friday, August 2 from 4-6PM

Upon check-in, meat inspection will take place and you will receive your foam containers and competition teams will receive their turkey breasts (courtesy of Farbest Foods).

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. All competition meat shall start out raw. Pre-seasoning and trimming of meats prior to arriving on the contest grounds IS PERMITTED, as long as the meat is returned to a properly sealed container.

General Rules

Each team must name a Head Cook but can have as many assistant cooks as desired. Head cooks and/or assistant cooks may only cook for their designated team.

Each team will be assigned a cooking space (minimum size of will be 18ftx36ft). If your team requires a specific, larger space, please contact us directly. 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 cooking is to be done inside the assigned space.

Contestants shall provide all needed equipment, supplies, and electricity. Any and all fire types including gas and/or electric shall be permitted as well as electrical assist devices such as fan controllers. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices.

It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. Clean-up must be thorough. Teams leaving behind trash of ANY KIND are subject to being banned from future events. Bring any supplies needed to prevent and address messes. Check out (full cleanup and vacate space) by Saturday at 3PM.

Turn in for Judging: COMPETITION MEAT

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken. Skin is NOT required for chicken submissions. Chicken may be turned in whole, sliced, chopped, or pulled.

RIBS: Ribs shall include the bone. Country-style ribs are prohibited.

TURKEY: Turkey breasts (3-5 lbs per team) will be provided by contest sponsor Farbest Foods. Turkey can be submitted in any manner.

BRISKET: Any cut of brisket is allowed. It may be turned in chopped, pulled, chunked, sliced, or a combination of any of these.

Turn in for Judging: PROCEDURES

Entries will be submitted in the contest-provided foam containers. 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.

Each contestant must submit six (6) portions of meat in (1) approved container. Chicken, pork, and beef may be submitted chopped, pulled, sliced, or diced. Skin is optional for chicken turn-ins. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.

Meat shall not be sculptured, branded, or presented in a way that makes it identifiable. Meat may be shaped in various ways

as to make it uniform and sized properly to fit inside the competition turn-in box. Rosettes of meat slices are not allowed.

Garnish is optional. If used it 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, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red-tipped lettuce.

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 not be allowed.

Health and Safety Rules

No use of any tobacco products while handling meat.

Shirt and shoes are required to be worn.

Sanitizing of the work area should be implemented with the use of a food-safe sanitizing cleaner.

Each contestant must provide a separate container for washing, rinsing, and sanitizing of utensils.

Prior to cooking, meat must be maintained at 40° F or less. 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

within 4 hours from 70° F to 41° F or less

Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reaches a temperature of at least 165° F for a minimum of 15 seconds.

First aid materials/station will not be provided.

Judging and Scoring

Scorecard attached on page 10.

Judges may not fraternize with teams on turn-in day until the conclusion of judging. Only judges and necessary event staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.

Each judge will first score all the samples for the appearance of the meat. The turn-in container will then be passed around the table. Judges shall not lick their fingers while taking their sample. Paper towels, unscented wipes, or damp washcloths will be available. The

judge will then score each entry for taste and tenderness, before moving on to the next entry.

The scoring system is from 9 to 2, with scores in one-half increments allowed but not to exceed 9 total points.

9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification:

All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce.

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 except appearance.

Total points per entry will determine the winner within each meat category. If there is a tie in a given category, the scores will be compared for the highest cumulative scores in taste, then tenderness, and then appearance to determine a winner.

Cumulative points for the four competition team categories will determine Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies.

Entries MUST be submitted to the judging tent on time. Any late submissions will be disqualified from that category.

9:50AM-10:00AM - chicken

10:30AM-10:40AM - ribs

11:10AM-11:20AM - turkey

11:50AM-12:00PM - brisket

12:30PM-12:40PM - open

1:15PM - awards (presented at judging tent)

Awards

Competition Teams

A 1st, 2nd, and 3rd place winner will be selected in each category. The overall highest score across all categories will be awarded Grand Champion.

3rd place - trophy

2nd place - trophy and \$250 cash prize

1st place - trophy and \$500 cash prize

Grand Champion - trophy and \$2,000 cash prize

Backyard BBQ Warriors

A 1st, 2nd, and 3rd place winner will be selected.

1st place - trophy and prize pack

2nd place - trophy and prize pack

3rd place - trophy and prize pack

Causes for Disqualification and Eviction

Excessive use of alcoholic beverages or public intoxication with disturbance. Serving alcoholic beverages to the general public. Use of illegal controlled substances.

Foul, abusive, or unacceptable language or any language causing a disturbance. Fighting and/or disorderly conduct.

Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, or amplifying equipment. This includes generators not fitted with factory mufflers in working order.

Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

The Venue

[The Thyen-Clark Cultural Center](#) (TCCC) North parking lot will serve as the BBQ Competition host site.

[Jasper Strassenfest](#) will be taking place throughout Jasper and the downtown area during the competition weekend.

[Jasper Farmers Market](#) will be taking place adjacent to the BBQ Competition Saturday morning.

Where to stay

[Fairfield Inn & Suites Jasper](#)

[Clarion Pointe](#)

[Hampton Inn Jasper](#)



Team #

CIRCLE
chicken ribs turkey brisket open

Appearance Score _____

Comments _____

Taste Score _____

___ too salty	___ too peppery	___ too sour
___ too sweet	___ too bitter	___ too smokey
___ too spicy	___ bland	___ burnt
___ pleasant	___ satisfying	___ enjoyable
___ savory		

Tenderness Score _____

___ too tough	___ chewy	___ dry
___ too mushy	___ rubbery	___ fatty
___ grainy/gristly	___ satisfying	___ enjoyable

Additional Comments _____

