

# All Fired Up & Kicking Ash BBQ Competition

## Saturday September 28 in Emporium

### Official Rules

1. The decision and interpretations of the rules and regulation are at the discretion of the Cameron County Chamber of Commerce.
2. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team.
3. Each team/individual will be assigned a cooking space. Cookers, props, trailers, tents or any other equipment shall not exceed the boundaries of the teams' assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment, and supplies 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.
5. It is the responsibility of the contestant to see that the teams/individual cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. **All garbage must be placed in dumpsters.** It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at  **dumpster**  may disqualify the team from future participation at Cameron County Chamber of Commerce events.
6. Fires shall be of wood pellet, wood or charcoal. Propane or electric 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. 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 Cameron County Chamber of Commerce. 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. Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all five judges.
8. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all five judges.
9. The completion categories:
  - Wet BBQ Sauce:** This will be placed in a separate container for judges to taste
  - Chicken:** Chicken is limited to wings
  - Pork Ribs:** Ribs shall include the bone. Country style ribs are prohibited.
  - Pork:** Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder weighing a minimum of four (4) pounds at inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.
  - Beef Brisket:** May be whole brisket, flat or point. Corned beef is not allowed.
  - Turkey:** May be whole or in part such as legs or breast.
  - Sides:** No limit to variation, must have a cooked component.
  - Deserts:** No limit to variation, must have a cooked component.
  - Mystery Meat:** This is an additional category which must be selected and paid for with registration. All rules for competition are applied to this category. The item will be given to competitors at 9pm Friday.
10. Judging will begin at the following times:

Sause	11:30 am
Wings	Noon
Turkey	12:30 pm
Sides	1:00 pm
Pork Ribs	1:30 pm
Pork/Pulled Pork	2:00 pm
Deserts	2:30 pm
Beef Brisket	3:00 pm
Mystery Meat	3:30 pm

Times may vary. Turn-in times will be confirmed at the Cooks Meeting 6am Saturday September 28. An entry will be judged only at the time established by the Cameron County Chamber of Commerce. The allowable turn-in time will be five (5) minutes prior to the contest judging for each category. No late turn-ins allowed.

- 11. Sauce for each meat item 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 for the turn-in container.**
12. The Styrofoam container will be provided by the Cameron County Chamber of Commerce. It shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, greens, 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.
13. Each contestant must submit at least five (5) portions of meat in the approved container. Meats with the exception of the pork ribs and wings may be submitted chopped, pulled, sliced or diced as the cook sees fit as long as there enough for five (5) judges. Ribs shall be turned in bone-in. Judges may not cut slice or shake apart to separate pieces.
14. The following cleanliness and safety rules will apply:
  - a. No use of any tobacco products while handling meat
  - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
  - c. Shirt and shoes are required to be worn at all times.
  - d. Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
  - e. Prior to cooking meat must be maintained at 40 degrees F or less.
  - f. After cooking all meat must be heat at 140 degrees F or above.
  - g. Masks if required by PA Department of Health must be worn when selling food.
15. There will be no refund of entry fees for any reason, except at the election of Cameron County Chamber of Commerce.
16. Causes for disqualification and eviction of a team, its members and/or guests:
  - a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
  - b. Serving alcoholic beverages to the general public.
  - c. Use of illegal controlled substances
  - d. Foul, abusive, or unacceptable language or any language causing a disturbance.
  - e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TV's, public address systems or amplifying equipment during any part of the event.
  - f. Fighting and/or disorderly conduct.
  - g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
17. Judging Procedures:
  - a. The All Fired up & Ash Kicking BBQ Completion allows for blind judging only. Entries will be submitted in a supplied Styrofoam container and numbered by a member of Cameron County Chamber of Commerce or authorized personnel before being presented to the judges.
  - b. Judging will be done by a team of five (5) persons, who are at least 16 years of age. Only judges are allowed in judging area during the process.
  - c. Each judge will first score all samples for appearance of the meat. A second score will be given for the taste of the meat.
  - d. Each judge will score using whole numbers 2-9. 9 is excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad and 2 inedible. 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 score of the head judge. If still tied, then a coin toss will be used.