RULES 2023

- 1. All teams must consist of a two-person team for cooking. You may have others helping serve the public.
- **2.** Each team will be assigned a grilling spot. You must remain in your area.
- **3.** Contestants must supply all equipment needed for contest.
- **4.** Contestants must remove everything from their cooking following the contest.
- 5. Meat shall not be branded, sculptured or presented in a way to make it identifiable.
- **6.** Each contestant must submit at least three (3) portions of meat in the approved container for the judges. In each category.
- 7. Sauce is optional but must be on the meat. No sauce will be added for dipping.
- **8.** The container will not be marked in anyway that would have identifiable markings other than the number you have been given.
- 9. All meat must be cooked to temp. Chicken 165° Fahrenheit (75° Celsius) Pork 145 degrees Fahrenheit (60 Celsius)
- 10. Judging will start at 3:30 pm (give or take)
- 11. Meat can be picked up September 22^{nd} 12-8 p.m. Oct.22. . Rain or shine event. No refunds! Entry deadline September 21^{st} .

CAUSES FOR DISQUALIFICATION

- 1. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- **2.** Serving alcoholic beverages to the general public.
- 3. Use of any illegal substances.
- **4.** Foul, abusive, or unacceptable language or any language causing a disturbance.
- **5.** Excessive noise, including but not limited to that generated from speakers, such as radios, cd players, Bluetooth speakers or any other electronic device.
- **6.** Fighting and/or disorderly conduct.
- **7.** Theft, dishonestly, cheating, use of any other meat than what was provided or any act involving moral turpitude.
- **8.** Violation of any rules.
- **9.** Not cooking your meat onsite at the park.

JUDGING

- 1. Judges may not fraternize with teams until all judging is finished.
- **2.** Judging will be done by a team of 3, who are at least 16 years of age. In each category.
- **3.** Judging will first be judged on appearance of the meat, tenderness, flavor and over all taste. Each container will be passed one at a time to each judge.
- **4.** The scoring systems ranges from 10 -2. 10 superior, 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 lacking, 3 poor, 2 inedible.
- **5.** The total points in each category will determine the winners of the category. Grand Champion will be determined with all scores totaled from all categories.



