

# **Tallassee Now BBQ Cook-Off**

## **Rules and Regulations**

- 1) The decision and interpretations of the Tallassee NOW! BBQ Cook-Off Rules and Regulations are at the discretion of the Tallassee NOW! BBQ Cook-Off Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cook or his designee is required to attend the cooks meeting on Friday at 6:30 pm.
- 3) Each team will be assigned a cooking space. Pits, cookers, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space.
- 4) Contestants shall provide all needed equipment, 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 team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site.
- 6) Fires shall be of wood, wood pellets, or charcoal. 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 Tallassee NOW! BBQ Cook-Off organizer, but not prior to the day before judging. 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.
- 8) Parboiling and/or deep-frying competition meat is not allowed.
- 9) The Four (4) Tallassee NOW! BBQ Cook-Off Meat Categories are as follows:
  - (i) **PORK:** Pork is defined as Boston Butt, Picnic and/or Whole Shoulder. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process.
  - (ii) **CHICKEN:** Chicken includes whole Chicken, thigh, legs, breasts, Cornish Game Hen and Kosher Chicken
  - (iii) **PORK RIBS:** Ribs shall include the bone. Country style ribs are prohibited.
  - (iv) **Beef Brisket:** The brisket shall be an entire brisket with both the upper and lower portions,
- 10) Garnish is prohibited. 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 be allowed.
- 11) Entries will be submitted in an approved numbered container, provided by the contest organizer. 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.
- 12) Each contestant must submit at least (8) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for (8) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
- 13) The following cleanliness and safety rules will apply: No use of any tobacco products while handling meat. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.

- 14) There will be no refund of entry fees for any reason, except at the election of the Tallassee NOW! BBQ Cook-Off Committee.
- 15) Loud radios and excessive noise is prohibited after 11:00pm.
- 16) **JUDGING PROCEDURES:** Judging will start at 11:30 p.m. on Saturday. The four (4) Tallassee NOW! BBQ Cook-Off categories will be judged in the following order. The samples must be presented to the Judges not more than five (5) minutes before or after the designated time.  
Chicken: 11:30am  
Pork Ribs: 12:00pm  
Shoulder/Butt: 12:30pm  
Beef Brisket: 1:00pm
- 17) People's Choice- After the last turn-in, the public (those wearing Issued wrist bands) may taste test a sample of each team's competition meat. Sample containers must be provided by the contestant wishing to enter this portion of the contest. A minimum of 100 samples of each team entry is required for public consumption. These ballots will be calculated and a trophy will be awarded to the team receiving the greater number of ballots for the category.
- 18) Tallassee NOW! BBQ Cook-Off committee allows for blind judging only. Entries will be submitted in an approved Tallassee NOW! BBQ Cook-Off numbered container provided by the Tallassee NOW! BBQ Cook-Off organizer. The container may be renumbered by the Tallassee NOW! BBQ Cook-Off Contest Rep or authorized personnel before being presented to the judges.
- 19) Judging will be done by a team of judges, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process. The event sponsors will recruit a sufficient number of judges to judge the competition and reserves the right to assign the judges to one or more panels.
- 20) Each judge will first score all the samples for appearance of the meat. Each judge will receive a sample from each of the containers and enter scores related to taste and tenderness.
- 21) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 22) A score of one (1) is a disqualification and requires approval by a Contest Rep.
- 23) All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 8 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 24) Results will be tallied. If there is a tie in one of the categories, it will be broken by the contest director, as follows: The scores will be compared (counting all judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score posted by one judge will be thrown out. If still tied, then a coin toss will be used.
- 25) Total points per entry will determine the champion within each meat category.
- 26) **CAUSES FOR DISQUALIFICATION & EVICTION;** public intoxication, Fighting, Theft, dishonesty, cheating.