



PA BBQ FEST Backyard Cook-Off Sunday July 14, 2019

Rules and Regulations

General: This event is designed to have the spirit of appreciation for the backyard BBQ masters, a level of competition that makes the competitors raise their game, and the baseline expectation that everyone involved should have a good time.

The Teams: Each team will have a team captain and up to three assistants. The names of these four participants must be recorded on the entry form. Each team will pay a \$35 entry fee. Each team will have a Team name and can have some spirit in setting up their area. The team captain will be responsible for the entire team. No alcohol may be brought onto the premises. Please note there will be Music, beer, wine, and other cold drinks available at the Festival.

Categories: There will be three categories for this competition—Baby Back Ribs, Whole Chickens, and “Open Class”

Each team will receive 2 full racks of Baby Back Ribs and 2 whole 3 pound Chickens. Each team must bring their own supplies for the “Open Class (OC)”. The OC is just that, open. Make any item you like and shows off your best dish.

The Pit: The area will be up to 12ft X 18ft. If you will fit in a 12 X12 area, please let me know. Your pit can use any type of Fuel or heat. Please call to discuss electrical needs. **Each pit can be used for only one team.** Please consider having easy-ups or some other shelter. Cars will need to be parked in the staffing area.

Revised!! Set Up: You can begin setting up at 9 pm Saturday July 13. You can also arrive any time after that into the next morning. We urge you to be set by 7:00am on Sunday July 14. Starting the fire/heat is part of the set up time.

Revised!! Cooking: You may begin cooking your “Open Class” items at any point—(Advance prepping and cooking is OK) Cooking for the “Ribs” and “Chicken” cannot begin cooking until 8:00am.

A TEAM CAPTAIN MEETING WILL BE HELD AT 7:30AM

Turn in: Each team will receive 3 foam boxes labeled for secrecy.

Each team will turn in 6 portions of Chicken at 2:05 pm. (We will discuss this at the meeting)

Each team will turn in 6 portions of Baby Back Ribs at 2:25pm. (We will discuss this at the meeting)

Each team will turn in 6 portions of their “Open Class” entry at 2:50pm (we will discuss this at the meeting)

The ribs and chicken containers turned in can only have lettuce or parsley as a garnish. No other garnishes, puddled sauces, or any other identifiable markings can be in the turn-in containers. You may have sauce on the meats, just no puddles to dip into. One of these infractions will create a disqualification.

The Judging: There will be 2 panels of judges. Each panel will have 1 Table Captain and 5 judges. A complete set of judge’s rules will be published. Scoring will be based on Presentation 20%, Tenderness 35%, and Taste 45%. The scores will be tabulated and a winners declared. All results will be final.

Prizes: Each category will have a Champion and a Runner-Up. Each Champion will receive \$100 cash prize, a trophy, and bragging rights for a year!! Each Runner-up will receive a trophy.

Important Things: The rules and regulations are subject to change. Each captain will receive any changes by July 6, 2019. Please direct any question to David Shefter : info@pabbqfest.com Emailed questions are best so I can forward the question and the answer out to all the participants. If you need to call me—484-529-0462.