

'Que on the Yazoo Main Street Greenwood Barbeque Challenge

Rules & Regulations 2010

1. All contestants are EQUAL. A contestant is one who is engaged in the cooking of meat in 'Que on the Yazoo. There will be no Professional/Amateur classifications.
2. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits (cooking device) to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is NOT permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.
3. Barbeque is defined as uncured meat prepared on a wood or charcoal fire, basted or not, as the chief cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting this qualification will be disqualified. Pork is defined as Boston Butt and or whole shoulder weighing approximately 5 pounds or more. Pork must be cooked (bone-in or bone-out) in its entirety (may not be parted). Country style ribs will not be allowed in the Ribs Division.
4. The Health Department requires that the following meat holding conditions must be met:
 - a. All meats must be on ice or under refrigeration before being cooked. Holding temperatures must be 40 degrees F or less.
 - b. After cooking all meats must be maintained at a minimum temperature of 140 degrees F.
5. Contestants must provide all needed equipment and supplies. Electricity will be made available to each cooking space, but contestants should be prepared to provide at least 100' of 14 gauge – grounded extension cord to reach their assigned outlet. Each contestant will be provided a **single 20 amp, 120-volt circuit, with two outlets maximum.** Supplemental generators will NOT be permitted. Contestants will be provided water access for cleaning purposes only. Contestants must adhere to all electrical, fire and other codes, whether city, county, state or federal.
6. Pits, cookers, trailers, awnings and props, vehicles, tents or any other equipment should not exceed the boundaries of the team's assigned

- cooking space. (See Lise Foy for special requirements). RV's or motor homes must be parked in a separate area from the assigned cooking space.
7. Golf carts, three wheelers, four wheelers, scooters, motorcycles, or any other types of motorized vehicles are **STRICTLY PROHIBITED**, and may not be used within the confines of the contest site (with the exception of official event vehicles). Any team that violates this rule **WILL BE DISQUALIFIED**.
 8. No open pits or holes in the ground are permitted, and fires may not be built directly on the ground.
 9. Fires for cooking of competition meats must be of wood or charcoal **ONLY**. No electric or gas grills permitted. Propane or other fuels may be used to start fires, but not for cooking. Electric accessories such as spits, augers, or forced drafts are permitted.
 10. It is the responsibility of the chief cook of each team to see that his team's assigned cooking space is kept clean, and policed thoroughly at the conclusion of the event, and before his team departs the site. All fires must be extinguished and **ALL** equipment and trash be removed from the site. It is imperative that each team's clean up be thorough and professional, as participation in any future 'Que on the Yazoo events will depend on this being done completely.
 11. The following conduct and/or behavior at any time during the event by a team member or any of their guests will be cause for immediate disqualification:
 - a. **EXCESSIVE** use of alcoholic beverages by a team, its members or its guests.
 - b. The distribution of alcoholic beverages to the general public, by a team, its members or its guests.
 - c. The use of any controlled substances by a team, its members or its guests.
 - d. Loud, excessive or inappropriate noise, or music from stereos, speakers or amplifiers within a team's assigned cooking space. Failure to comply with any request from either the 'Que on the Yazoo chairman or event official to turn down or turn off such music or noise may result in a team's disqualification.
 12. To insure the safety and well being of all participants and spectators, uniformed security will be on site for the duration of the event. The

security force will be aware of all rules and regulations, and will be instructed to enforce same.

13. There will be one paid place in each of the 5 divisions, as follows:

Ribs, Shoulders and Anything BUTT

1st place - \$300
2nd place - Viking BBQ Tool Set

Sauce, Cocktail & People's Choice

1st place - \$100

1st, 2nd and 3rd place in each category will receive a trophy

14. In addition to the 5 cash prizes over five divisions, a Grand Champion will be selected from the 3 meat categories to be awarded \$800 in cash.

15. This will be a "blind judging" event, with all judging done at a separate but nearby location from the teams' assigned cooking spaces.

16. Judging times will be posted and sufficient time given between rounds to judge each of the 5 divisions. Advance calling for a division not be required, and should not be expected by the contestants. Judging times are expected to be Saturday, May 22, 11:00 am for Cocktails, 11:15 am for Anything BUTT, 12:00 pm for Ribs, 1:00 pm for Shoulder, and 2:00 pm for Sauce; but this is subject to change, and actual times will be posted on-site. Produce submitted for judging will not be accepted in advance of the posted time, or 15 minutes after the posted time – NO EXCEPTIONS. Therefore this is only a 15 minute window for products to be submitted for each division.

17. Each team will be given official 'Que on the Yazoo containers, labeled and numbered, to submit their product for judging (one container per division). Product MUST be submitted in these official containers, and no others. If you lose your container, you will be disqualified from that division. There will be an official judging area on site, within the competition area, clearly marked, to submit entries for judging, at the appropriate posted times.

18. Each team will submit five (5) equal and fully separated portions per container, for each division, as there will be five judges per judging table. Containers that contain short or non-separated portions will be disqualified.

19. Containers received by the judges may be re-numbered to ensure that the judging is blind, and that the judges cannot associate a container with a particular team. Each entry in each division will be scored by a team of five judges that are at least 18 years of age. Entries will be scored in three categories: taste, tenderness, and appearance. The scoring system will be a numerical score from 9 to 2, with 9 being excellent, 5 average and 2 bad. All numbers between 9 and 2 may be used to score, and the numeral 1 will only be used for disqualification in a category. Three categories will be weighted by the use of multipliers. Appearance will be (judges score x 1), tenderness will be (judges score x 2) and taste will be (judges score x 3).
20. Garnish in containers submitted for judging is not required, but is permitted. However, it must be limited to only fresh green lettuce or fresh parsley. No other garnish may be used. Any entry not complying with this rule will receive a 1 in appearance from all judges.
21. Markings of any kind on the meat, the container, or in the container will not be allowed or tolerated. This will include, but is not limited to, painting, sculpting, decorating, or any other effort to distinguish an entry. No aluminum foil, toothpicks, skewers, side dished, foreign material or stuffing will be permitted. Any entry violating this rule will receive a 1 in ALL THREE categories from all judges (complete disqualification from that division).
22. To simplify the judging process, no side sauce containers will be allowed in or accompanying the containers. Meats may be presented with or without sauce on it as each chief cook may desire, but any sauce on the meat may not be excessive, and may not be pooled or puddle in the container. Chunky sauce is allowed if it conforms with the above sentences. Any entry not complying with this rule will be given a 1 in appearance by all judges.
23. The following miscellaneous cleanliness and sanitation rules will apply, and be enforced:
 - a. No use of ANY tobacco products while cooking or handling meat.
 - b. Cleanliness of the chief cook, assistant cooks, and the cooking space is required. This includes wearing shirt and shoes while cooking or assisting.
 - c. Sanitizing of the work area should be accomplished with the use of a water/bleach rinse (one cap bleach per gallon of clean water). Each contestant will provide separate containers for washing, rinsing and sanitizing of utensils.

- d. A fire extinguisher must be provided by each team for use in their assigned cooking space, and must be readily visible and accessible AT ALL TIMES.

24. If you have problems or need assistance, contact any 'Que on the Yazoo official with a radio, or try one of these cell phones:

Main Street Greenwood Director	-Lise Foy	662-453-0365
'Que on the Yazoo Representative	-James Alexander	662-299-9278
'Que on the Yazoo Representative	-Paige Hunt	662-392-9197
Electrical	-Larry Carver	662-392-5005