

2nd Annual BBQ at the Barn

Saturday October 28, 2023

Tuesday October 24	Meat Pickup / competitor meeting Sassafras Farm North 5-7pm
Friday October 27	3-8 pm Competitor Setup (12x12) or Saturday Morning
5:00 am	Cooking Begins
8:00 am	All vehicles must be out of the competition area and in the parking lot.
12:00 pm	Gates open. Competitors must be in place with cooking underway.
12:30 pm	Judges meeting (VIP Area).
1:00 pm	Chicken turn-in time.
3:00 pm	Boston Butts turn-in time.
5:00 pm	Brisket turn-in time.
6:00 pm	Awards ceremony
7:00 pm	Competitor Clean up

BBQ Contest – Team Registration

BBQ Team: \$500.00

Team Registration:

Email: Sassafrasfarminc@gmail.com for any questions

Team Registration Dates

- **July 26st, 2023** – Registration opens.
- **October 1st, 2023** – Registration closes.
- Tuesday October 24, 2023, 5pm Captains' meeting at the Barn. Lottery style drawing for meat and cooking spot.
- Teams can arrive at **3-8 pm** on Friday, **October 27** to set up for the competition. We highly recommend each team sets up Friday evening.

We will make every effort to ensure that the BBQ at the Barn will occur rain or shine. A maximum of 25 teams will compete. Any registrations beyond that will be placed on a waiting list. Additional teams may be added in the event a team drops out or more space may be created for additional teams, at the organizer's discretion.

Three categories will be judged: Bone-in chicken thighs skin on, Boston Butts, and Beef Brisket. Trophies will be awarded to each category winner. A total of \$4300.00 in Cash Prizes. The Winner of each Protein Category will win \$750.00. The overall Grand Champion will win \$2000.00, Overall 2nd place \$250.00 gift card, Overall 3rd place \$100.00 gift card.

Team Qualifications

To qualify as a Backyard team, the team may not have won a cash prize in a BBQ contest previously, or been compensated as a professional BBQ restaurant or caterer.

Category Specifications

Sassafras Farm ("SF") will Provide SF Brisket, SF Boston Butt, and Crescent Acres Bone in Chicken thighs for the competition.

NO Products From any vendors will be allowed.

All Team members will Receive an SF Hat.

Rules and Regulations

1. **CONTESTANTS** – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the BBQ at the Barn. Each team will be composed of a team captain and up to 3 assistants. All contestants must have at least one representative of their team present at the Captains' meeting on October 24, 2023. In the event this is not possible, the team shall contact the contest organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

2. **ENTRY PROCESS** – All entries must be purchased online with the link posted on the Facebook Page or Sffarmsmd.com.

3. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the BBQ at the Barn organizers/SF owners and his or her decisions are final. All contestants are responsible for personal equipment and team members. Sassafras Farms will not be responsible for any personal injuries, or lost, damaged, or stolen property.

4. **EQUIPMENT** – Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. No team may share a cooker or grill with any other team. There will be **NO** access to Electricity and Running water for the teams in the Cooking area. There will be one outside water source if needed.

5. **MEAT INSPECTION** – All meats will be provided by Sassafras Farms. Meat pickup/ Captains' Meeting will take place Tuesday October 24, 2023. All meat must be maintained at a maximum temperature of 40 degrees F prior to the contest. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is turned in for Judging.

6. **COOKING FUELS** – The only approved cooking materials are wood, charcoal, and wood pellets.

7. **APPROVED COOKERS** – Any wood, charcoal, or wood pellet fired cookers—homemade or commercially manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices. **NO ELECTRICITY PROVIDED OR GENERATORS.**

8. **CONTESTANTS' Cook Area** – Teams will receive 12x12 competition spaces. Tents and Covers are permitted by the teams, if they so choose. All equipment must be contained within this space. Rules will be strictly enforced. Teams will be **DISQUALIFIED** and asked to leave in the event of noncompliance. Please measure your smokers to ensure your equipment will fit in the provided space.

9. **BEHAVIOR** – Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds.

10. **CLEANLINESS AND SANITATION** – All teams are expected to maintain their cook sites in an orderly and clean manner, and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Additionally, teams are required to have sanitizer wipes or antibacterial cleaners for cleanup. Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. **NO** disposing of any Cooking fuels on-site. (Charcoal, Pellets, Wood, etc.) Charcoal disposal containers will be provided.

11. **MEAT CATEGORIES** – The following categories will be judged at the BBQ at the Barn:

- Poultry: Crescent Acres Bone in chicken thighs – (6) thighs, skin on
- Pork Ribs: SF Boston Butts – (3) 1 cup-sized servings
- Beef: SF Brisket – (6) slices

12. **JUDGING & SCORING** – Blind judging only. Entries will be submitted in an approved container (provided by Sassafras Farms). Kale garnishes and a cup of sauce will be the only other items allowed in the box. Marking of any kind will disqualify the entry. Each entry will be judged on Taste/Flavor; Tenderness/Texture; and Appearance. Scoring ranges from a low of 1.0 to a high of 10.0 in increments of .5 points for the Taste/Flavor and Tenderness/Texture categories, and 1.0 to a high of 5.0 for Appearance. Any entry that is disqualified as per section 14 (below), will receive a score of zero for all three categories from all judges.

Meat may be sauced or un-sauced. Turn-in-Boxes will be provided by SF.

Head Judge: Daren Proctor (Team B&B Charcoal & KCBS Judge), plus 18 judges

Each Protein will be judged by 5 judges and 1 alternate judge.

13. DISQUALIFICATION – An entry can be disqualified by a BBQ at the Barn organizer/SF owner only. An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- Samples are Prohibited. If any team is caught Sampling food to the public, the event will be Canceled immediately and all teams will forfeit entry fees = ZERO TOLERANCE.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected/provided.

14. JUDGING PROCEDURE – Team captain brings entry in provided box to turn-in table. At turn-in table, a BBQ at the Barn representative will open the box and examine to be sure that none of the rules were violated. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table. Judging will not begin until all samples for that category are checked and turned in (unopened). After judging of the category is completed, a representative of the BBQ at the Barn will then collect the scorecards and turn them into the scorekeeper for tallying.

We will utilize the raffle tickets for turn-ins to ensure the fairest possible scoring.

15. WINNERS – The winners in each meat category will be determined by adding all the scores together and the team with the most points will be the category champion. The OVERALL GRAND CHAMPION will be the team with the highest overall score (all categories added together), the OVERALL SECOND PLACE CHAMPION will be the team with the second highest overall score, and the OVERALL THIRD PLACE CHAMPION will be the team with the third highest overall score. In the event of a tie in a category, a tie-breaking procedure will be implemented utilizing first the TASTE/FLAVOR, and second the TEXTURE/TENDERNESS score as the tie-breaker provided by the Head Judge.

16. TURN IN TIMES – Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the time as suggested below.)

- Chicken: 1:00pm (12:55 pm -1:05 pm)
- Pork: 3:00pm (2:55 pm-3:05 pm)

- Beef : 5:00 pm (4:55-5:05pm)

The contest organizer may revise the times but a ½ hour time frame between category turn-in times will be maintained. Any changes to turn in times will be made public on October 28, 2023 7:00 am.

17. PRIZES – Winner-take-all style contest. Prizes for category winners will be \$750 per Protein category. Overall Grand Prize will be \$2000.00. Overall 2nd Place will be a \$250.00 gift card to SF, and Overall 3rd Place will be a \$100.00 Gift Card to SF. Prizes will be awarded following the judging of the final category. Trophies and Payouts will be given to the winners of each category (chicken, ribs, Brisket) and for the overall winner (BBQ at the Barn 2023). We will have the official scoring for feedback and placement of every team. Prizes will be paid out at 8pm after the contest is closed to the public.