

TRACEN Annual BBQ Competition Guidelines

- Any questions concerning the BBQ Contest should be directed to IT1 Curtis Salisbury (Curtis.A.Salisbury@uscg.mil) 707-765-7101
- The entry fee for each team is \$25.00 and registration can be done at the Ticket Office or online at PetalumaMWR.com/RIBS
- Teams competing will receive tasting tickets.
- 10-15 Racks of St Louis Style Ribs will be provided for each team.
- All entries must be cooked on the official BBQ Contest grounds which will be located in the HUB parking lot in front of the gym.
- There will be a mystery meat competition that will be judged by TRACEN's Commanding Officer.
- Cooking can be done on a charcoal, wood-fired, electric device or propane. If electricity will be used you must inform IT1 Curtis Salisbury (Curtis.A.Salisbury@uscg.mil) 707-765-7101 as there are only certain areas where electricity will be accessible.
- Meats that are boiled (only) or fried (only) will not be accepted.
- The BBQ Contestant is responsible for observing accepted and prudent temperature and sanitary requirements.
- Ribs will be turned in for judging between 1300-1315. Any ribs turned in after this time will be disqualified for judging but can still qualify for People's Choice.
- Teams will be assigned an area in parking lot for 10x10 tents and other cooking equipment. Tents and equipment will not be supplied.
- Teams will receive ribs at 0600 hrs the day of competition. Cooking can begin at any time after 0630.
- Smokers and grills can be ignited before 0630hrs.
- There will be no drinking allowed of Alcohol Beverages before 1200hrs on day of competition.
- ***Kansas City Barbeque Society*** (KCBS) scoring will be used to determine winners.
- We will provide one 6ft table to each participating team if requested. Tables must be requested in advance.
- Each team is required to have one 1 1/2lb to 2lb ABC fire extinguisher.
- The scoring system is from 9 (Excellent) to 2 (Bad). The weighting factors for the point system are as follows: APPEARANCE—.5714 TASTE—2.2858 TENDERNESS/TEXTURE - .1428

BBQ Rib CONTEST RULES

1. BBQ Contest entries will be judged in one single round only. Prizes will be awarded to the first three places judges' choice and People's Choice.
2. BBQ Contest blind judging containers will be delivered to each participant at the team's cook site. When you bring your entry to the judging area, the containers shall contain only your entry. We will provide you with judging containers. Judging will be double blinded. Turn in time for ribs will be between 1300-1315.
3. Anything placed in the container that identifies your team will disqualify this entry. No Side Sauces allowed. Any marking or sculpting of meat or container will not be tolerated. Cut your rib entries such that each judge will have their own portion. Provide sufficient samples for BBQ Contest judging by 6 judges.
4. To protect the integrity of this competition, all BBQ Contest judges will be screened for competence to insure that the quality of the entry will be judged objectively based on the merits of the samples.
5. Teams will be required to offer remaining ribs to the attendees to determine People's Choice. (1 Rib per ticket). Teams will be required to keep ribs at a safe temperature.
6. Have a great time and for more information about the event visit our website:

PetalumaMWR.com/RIBS