



## **2020 BBQ Competition Rules**

All events are open to Professional or Amateur competitors of any skill level.

As we are working on the Honor System, we ask that if you have competed and placed in professional competitions in the past that you enter the professional class.

Registration forms are available by contacting Kenny Wiley by info below. Registration is required to be turned in no later than Sunday Sept 6<sup>th</sup> (If registration is not received by Sept 6<sup>th</sup>, entry increases \$50.00.)

Upon arrival, check-in at the B.F. BBQ registration tent to receive judging trays.

**Mandatory Friday Sept 11<sup>th</sup> 6:00pm meeting for ALL competitors (Unless Otherwise Scheduled)**

Meats MUST be purchased from the BigFoot BBQ organization the day of the event in order to ensure fair preparation time and product consistency.

Rubs & Marinades may be prepared in advance.

Competitors will have the option of buying the quantity and cut (chicken) of their choice.

Meats will be cut and sold to competitors from the kitchen of the Trinity County fairgrounds by B.F BBQ members.

Prep and cooking may begin as soon as you receive your products.

The BigFoot BBQ Competition does not restrict any method of cooking. Anything from a trailered smoker to a microwave oven is accepted

As long as all products meet USDA requirements for safe consumption they will be judged and scored.

Three trays must be submitted to the scoring table so that each judge may touch and taste their own meat and score independently.

**TURN-IN will be Saturday at 2:00PM for the 2020 Bigfoot BBQ Competition.**



Judging will consist of ONE of three professionally trained KCBS judges along with two guest experienced judges whose scores will be combined for a highest scored winner. All ties will be settled or re-scored again by head professional judge

## **Sampling**

We will be offering competitors the opportunity to make extra money by selling/sampling their competition products to event goers for profit! We want to make your trip worthwhile and give those BBQ fans an opportunity to try your great works.

**We will be offering a “People’s Choice Award” so your samples matter!**

Meats will be sold to competitor by: Rib Rack (pork) Piece (chicken) Roast (tri-tip)

Competitors will then encourage the public to sample their meats for their profit.

Example: Competitor buys 12 pork ribs from B.F. BBQ for \$12  
Prepare as you would your competition ribs and sell  
for \$2 per rib making \$24 which is yours to take home.

**You may determine the price of your samples.**

We want to make this event a success for everyone involved so the more motivated you are to sell the more money you will make and the more event goers will have the opportunity to sample competition meats.

**SAMPLING MUST BE COMPLETELY CLOSED AND 5:00PM SATURDAY**

**For any questions please contact Kenny Wiley at 530-515-1405**