

2023 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 or 1st in Amateur Bigfoot BBQ in the past, that you enter the professional class.

Registration forms are available by contacting Kenny Wiley (info below) or by going to www.trinitycountyfair.com. Registration is required to be turned in no later than Sunday May 6th (If registration is not received by May 6th, entry increases \$50.00.)

Upon arrival, check-in at the B.F. BBQ registration sight (Outside Dining Hall Kitchen Entrance Area) to receive judging trays.

Mandatory Friday May 12th 6:00pm meeting for ALL competitors (Unless Otherwise Scheduled Outside Dining Hall Kitchen Entrance Area)

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.

Meats will be sold to competitors from the kitchen area of the Trinity County Fairgrounds by Bigfoot BBQ members.

Prep and cooking may begin as soon as you receive your products but may not leave the Fairgrounds premise; pick up is available Friday at BBQ Meeting or Saturday morning.

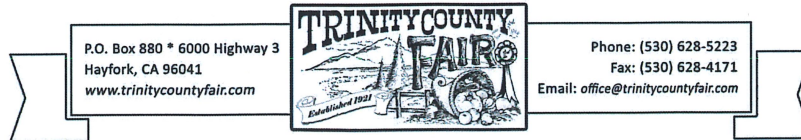
The Bigfoot BBQ Competition does not restrict any method of cooking. Anything from a trailered smoker to a microwave oven is accepted.

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 Saturday at 4:00PM for Chicken, 5:00PM for Ribs, 5:00PM for Sauce and Potato Salad; Sunday Noon for Tri-Tip and 1:00PM for Brisket.

No Outside Alcohol allowed at Competition or on Fairgrounds, Midway Bar will be open during entire event.



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 the 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) 12 Piece Thigh Pack (chicken) Roast (tri-tip) Brisket

A Discount will be give for Competitors that enter all 4 Classes of Meat (Rib, Chicken, Tri-Tip & Brisket) @ \$50 discount for Professional and \$25 discount for Amateur.

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

Example: Competitor buys 1 Pork Rib Back from Bigfoot BBQ for \$20
Prepare as you would your competition ribs and sell
for \$3 per rib making \$36 which is yours to take home.

You may determine the price of your samples.

Sides are encouraged to compliment competition meats and sales!

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.

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