



Welcome to the 22nd Annual Smokin' on the Beaver BBQ

Friday & Saturday, September 25 - 26, 2026 in Atwood, Kansas

(Revised 8/25/2026)

General Team Rules

1. BBQ Contest Entry fee will be \$150. Entry fees include meat for the contest (1 brisket, 1 pork butt & 2 racks of ribs) and three (3) entry wristbands to the festival.
2. Each team will consist of one (1) Chief Cook and up to two (2) Assistants.
3. BBQ Team Sign: Each team is recommended to display a sign identifying their campsite. The sign should include the Team Name and the City and State they represent.
4. Teams may share cooking devices.

Festival Site Rules

5. Teams will be assigned a campsite prior to the festival. All equipment, including trailers, RVs, generators, smokers, etc., MUST be contained within the boundaries of your campsite.
6. **Electricity:** No electricity will be provided to teams and power connections are unavailable.
7. **Generators:** ONLY quiet (60 decibel or lower) generators will be allowed on the Festival grounds. This includes all competition areas. Generators should be placed as far from public walkways as possible. The Committee reserves the right to request any generator deemed "negative to the festival environment" be turned off. Any team not abiding by the request will be disqualified and will be asked to leave the festival grounds.
8. The following are strictly prohibited with no exception: Bicycles, E-Bikes, Skateboards, Scooters, Electric Scooters, Roller Skates, Roller Blades.
9. Golf carts, ATVs, and UTVs are strictly prohibited, except for handicapped and elderly persons. For specific rules, see Smokin' on the Beaver Golf Cart Policy.
10. Recreational Wood-burning Fire Pits are prohibited at individual campsites.
11. To allow for improved public access, with the exception of authorized campers and trailers; please park all vehicles outside the festival gates. All vehicles should be removed from the festival grounds by 11:00 AM Saturday, keeping in mind that Lake Road will only run one direction.
12. Beginning at 11:30 AM on Saturday, Lake Road will run ONE WAY - counter-clockwise only - through Sunday morning.

13. Please keep your prep and cooking areas clean and sanitized. Campsites should be kept clean before and during the festival. Thoroughly clean your site at the conclusion of the contest. Please use common sense in this matter.
14. Our county landfill does not allow cardboard so please use the designated Cardboard Trailer behind the Hall rather than putting cardboard in dumpsters.
15. Please be discreet with alcoholic beverages; avoid excessive use of alcohol and refrain from displaying containers to the public. Do NOT provide alcohol to minors!
16. To ensure fair and impartial judging, judges WILL NOT be allowed to fraternize with contestants until judging is completed.

Contest Entry Rules

17. Contest Categories are as follows: Ribs, Brisket, Pork Butt, Open Entrée, BBQ Side Dish, BBQ Sauce, Fresh Salsa, Cooked Salsa, Homebrew, and Homemade Wine. Each category gets a banner for 1st, 2nd, and 3rd Place.
18. Grand Champion and Reserve Grand Champion are based on the team rankings in the following categories: Ribs, Brisket, Pork Butt, Open Entrée, and BBQ Side Dish.
19. A special award, Wood Fired Grand Champion, is presented to the highest scoring team using strictly firewood as their heat source. *Cookers, ovens, and smokers using wood products such as chips or pellets are not eligible for this award.*
20. BBQ Side Dish entries must be less than 50% meat and must be cooked on site on your smoker. The entry should be complementary to a BBQ meal. Scores in this category will now be factored into the Overall Champion score.
21. Open Entrée entries must contain over 50% meat.
22. Teams are allowed only 1 entry per category, INCLUDING the Open Entrée category.
23. Each contestant must submit six (6) SMALL separate portions of samples to be judged with the following exceptions: Only three (3) ribs are to be turned in. Only three (3) large strips of brisket are to be turned in. Smokin' on the Beaver will provide the turn-in containers for each team.
24. Garnishes in judging boxes are permitted; however, to simplify judging, no sauce containers are permitted. Meats may be presented with or without sauce.

Contest Timeframes / Team Schedules

25. Teams MUST attend the General Meeting on Saturday at 10:00 AM – Containers & labels for judging will be handed out at this meeting, along with important information regarding entry turn-in.
26. Meat can be picked up Friday beginning at Noon inside the Hall. Please try to have your meat picked up before 9:00 PM on Friday night.
27. Teams may begin cooking anytime Friday evening at the contest site.
28. Meat must be kept on ice, below 40 degrees, before cooking and it must reach a minimum of 170 degrees before serving.
29. Please be prompt when turning in food for judging. Turn-in times will be posted on the front door of the Hall by 5:00 PM Friday evening.

30. The public meal starts at 6:30 PM on Saturday evening. Each team is responsible for serving their remaining furnished meat at the public meal. After turning in food for judging, teams are to bring **ALL REMAINING FURNISHED MEAT** to the Smokehouse Tent by 6:15 PM. Team names will be posted at each team's serving area. It is your responsibility to prepare your meat for serving for the public meal: shred pork, separate ribs, slice brisket in thin, uniform slices. Roasting pans and serving utensils will be provided. All remaining meat furnished **MUST** be served at the evening meal or the team may be disqualified from the competition.

Specific Entry Turn-In Times

- Homebrew and Homemade Wine Entries are to be turned in after 5:00 PM on Wednesday and Thursday, September 23 and 24, or before 5:00 PM on Friday, September 25. No entries will be accepted after 5:00 pm on Friday.
- Salsa Entries are to be turned in on Friday, September 25 from Noon to 6:00 PM, or on Saturday, September 26 from 11:00 AM to 12:00 PM, Saturday, September 26. Please be prompt!
- Turn-In time for BBQ Sauce is 2:00 PM or sooner on Saturday
- Turn-In times for Meats, BBQ Side Dish, and BBQ Sauce will be published by 5:00 PM, Friday evening on the door of the Columbian Hall.

Judging Guidelines

Entries for the Smokin' on the Beaver contest will be scored using the process outlined below. Scores will range from 9 to 2, with 9 being the highest and 2 the lowest. The score of 1 is assigned for disqualification only. Each entry will be judged on its own merit. Judges will not rank entries, therefore two or more teams may get the same score from the same judge.

Judging criteria for Meats will be as follows:

Aroma: In your opinion, does the entry smell like barbeque?

Appearance/Color: Does each meat look like barbeque and does it have eye appeal? A good example of this is the smoke-ring in brisket and the redness in pork.

Texture: Is the meat moist and is it cooked just right?

Taste: This is a personal preference, but should consider such things as: how is the smoke taste, the spice taste, and the overall palate appeal of the meat and spice combination?

Overall: The final criteria. What is the overall effect of the barbeque, your total impression?

Judging criteria for BBQ Side Dish will be as follows:

Appearance: Does the entry have eye appeal?

Compatibility: Does the dish pair well with barbeque?

Ingredients: The primary ingredient of this dish must NOT be meat.

Texture: How does this dish feel in your mouth?

Taste: This is a personal preference, but should consider such things as flavor, blend of ingredients, and overall palate appeal.

Overall Impression: The final criteria. What is the overall effect of the dish, your total impression?

Judging criteria for BBQ Sauce and Salsa will be as follows:

Appearance: Does the entry have eye appeal?

Texture: How does the entry feel in your mouth?

Taste: This is a personal preference, but should consider things such as spice, blend of flavors, and the overall palate appeal.

Overall Impression: The final criteria. What is the overall effect of the sauce, your total impression?

Judging criteria for the Homebrew and Homemade Wine:

Aroma: In your opinion, does the entry smell like brew, wine or spirit?

Appearance: How are the color and the clarity?

Taste/Flavor: This is a personal preference.

Body: How does the drink feel in your mouth?

Drinkability: Is the entry something you would want to continue drinking?

Overall Impression: The final criteria. What is the overall effect of the drink, your total impression?

In the case of a tie, the winner will be determined by the highest score in the "Taste" category; if a tie still exists, Judges 1 and 5 will determine the winner.

Judge 2 in each category will score the Appearance/Presentation of the entries. The same designated judge is to score ALL the entries in their assigned category; however, group discussion/consensus may occur.

If one had to describe the 9 to 2 rating scale, the descriptions might use the following words:

9= So outstanding, it is among the best

8= Close to but not quite among the best

7= Much better than average, but not nearly among the best

6= Slightly better than average

5= Average

4= Slightly below average

3= Quite a bit below average, but not among the worst

2= Among the worst

1= Disqualified per rule violation