



# Welcome to the 20<sup>th</sup> Annual Smokin' on the Beaver BBQ Contest

Friday & Saturday, September 29-30 in Atwood, Kansas  
(Revised 06/20/2023)

## General Contest Rules

1. BBQ Contest Entry fee will be \$125. Entry fees include meat for the contest (1 brisket, 1 pork butt & 2 racks of ribs) and three entry wristbands to the festival.
2. Each team will consist of one Chief Cook and up to two 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.
5. Golf carts, ATV's and UTV's are strictly prohibited, except for handicapped and elderly persons. For specific rules, see Smokin' on the Beaver Golf Cart Policy.
6. Generators: ONLY quiet (60 decible 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.
7. Electricity: Power connections are available in the main festival grounds. An additional fee of \$25 will be charged if your team requires electricity. If your team needs power, please select the "Electrical Hookups" option on the entry form and bring up to 200 feet of extension cord to reach the power box.
8. 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.
9. Teams MUST attend the General Meeting on Saturday at 10:00 am – Containers for judging will be handed out at this meeting.
10. 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.
11. Teams may begin cooking anytime Friday evening at the contest site.
12. Meat must be kept in ice, below 40 degrees, before cooking and it must reach a minimum of 170 degrees before serving.
13. Contest Categories are as follows: Ribs, Brisket, Pork Butt, Open Entrée, BBQ Side Dish, BBQ Sauce, Fresh Salsa, Cooked Salsa, Homebrew, Homemade Wine, and Homemade Spirits. Each category gets a banner for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place. We also award Grand Champion and Reserve Grand Champion.
14. A special award, Wood Fired Grand Champion, is presented to the highest scoring teams 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.
15. Meat can be picked up Friday evening or early Saturday morning inside the Hall.
16. For the category BBQ Side Dish, the entry must be cooked ON-SITE. Examples include, but are not limited to: potatoes, cobblers, cookies, casseroles, bacon-wrapped jalapenos, etc. Non-cooked side dishes will not be allowed in the competition.
17. Please be prompt when turning in food for judging. Check-in times will be posted on the front door of the Hall by 9:00 pm Friday evening.

18. Each contestant must submit six (6) SMALL separate portions of samples to be judged. Only three (3) ribs are to be turned in. Smokin' on the Beaver will provide the numbered containers for each team.
19. 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 the meat for the public meal; shred pork and slice brisket in thin, uniform slices. Roasting pans will be provided for serving meals. All remaining meat furnished **MUST** be served at the evening meal or the team may be disqualified from the competition.
20. Teams are allowed only 1 entry per category, INCLUDING the Open Entrée category.
21. Overall Winner will be determined by the highest rank from the following categories: Brisket, Pork Butt, Ribs, and Open Entrée. The category of BBQ Side Dish will NOT be included in the Overall Score.
22. Please keep your prep and cooking areas clean and sanitized. Campsites should be clean before and during the festival. Thoroughly clean up your site at the conclusion of the contest. Please use common sense in this matter.
23. Please be discreet with alcoholic beverages; avoid excessive use of alcohol and refrain from displaying containers to the public.
24. To ensure fair and impartial judging, judges WILL NOT be allowed to fraternize with contestants until judging is completed.
25. Garnishes in judging boxes are permitted; however, to simplify judging, no sauce containers are permitted. Meats may be presented with or without sauce.

### **Check-In Times**

- Homebrew, Homemade Wine, and Homemade Spirit Entries are to be turned in after 5:00 pm on Wednesday and Thursday, September 27 and 28 or before 5:00 pm on Friday, September 29, 2023. No entries will be accepted after 5:00 pm on Friday.
- Salsa Entries are to be turned in from 11:00 am to 12:00 pm, Saturday, September 30, 2023. Please be prompt!
- Check-in times for Meats, BBQ Side Dish, and BBQ Sauce will be published by 9:00 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 and Homemade Spirits:

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/concensus 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