



Welcome to the 18th Annual Smokin' on the Beaver BBQ Contest

Friday & Saturday, September 24-25 in Atwood, Kansas

(Revised 8/12/21)

General Contest Rules

1. BBQ Contest Entry fee will be \$100, which includes meat for the contest (1 brisket, 1 pork butt & 2 racks of ribs) and three entry wristbands to the festival grounds, meal & dance.
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. Electricity/Generators: No loud generators will be allowed in the interior competition space. Power connections are available in these areas. 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. For teams located in an area away from the main venue, such as across the creek by the country club, generators will be allowed. Please place the generator far enough away from all BBQ camps to prevent negative impacts on fellow competitors. Smokin' on the Beaver Organizing 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. Teams MUST attend the General Meeting on Saturday at 10:00 am – Containers for judging will be handed out at this meeting.
8. To allow for improved public access, with the exception of authorized campers and trailers; please park all vehicles outside the festival gates.
9. Contestants may begin cooking anytime Friday evening at the contest site.
10. Meat must be kept in ice below 40 degrees before cooking and it must reach a minimum of 170 degrees before serving.
11. 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 1st, 2nd, and 3rd Place. We also award Grand Champion and Reserve Grand Champion.
12. A special award, Wood Fired Grand Champion, goes to the highest scoring Wood Fired team. Only teams who use strictly firewood as their cooking source are eligible for this award. Cookers, ovens, and smokers using wood products such as chips or pellets are not eligible for this award.
13. Meat can be picked up Friday evening or early Saturday morning inside the Hall. Contestants must use the meat supplied by Smokin' on the Beaver to enter the judging for Ribs, Brisket, and Pork Butt. However, Open Entrée, BBQ Side Dish, Salsa, and BBQ Sauce MUST BE furnished by the contestant.
14. For the category BBQ Side Dish, the entry must be prepared ON-SITE IN THE COOKER. 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.
15. 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.

16. 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.
17. After turning in food for judging, teams are to bring **ALL REMAINING FURNISHED FOOD** to the meal site at the designated area by 6:15 pm. 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.
18. Teams are allowed only 1 entry per category, **INCLUDING** the Open Entrée category.
19. Overall Winner will be determined by the highest total accumulated points 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. **PLEASE NOTE:** We have discontinued the Beans category, so only the four meat categories will go toward the Overall Score.
20. Please keep your working and cooking areas sanitized. Also, keep your campsite clean and thoroughly clean up your site at the conclusion of the contest. Please use common sense in this matter.
21. Please be discreet with alcoholic beverages; avoid excessive use of alcohol and refrain from displaying containers to the public.
22. To ensure fair and impartial judging, judges **WILL NOT** be allowed to fraternize with contestants until judging is completed.
23. 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 22 and 23 or before 5:00 pm on Friday, September 24, 2021. 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 25, 2021. 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