

JUDGING PROCEDURE:

The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box, and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for boxes 2 through 6. After all the boxes have been scored the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the Judges representative. The use of eating utensils is not allowed.

WINNERS:

The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st. place, the team with the next highest total will be 2nd. place, etc.

TURN IN TIMES:

(Saturday) Each meat category turn in time will allow for a 10-minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- Chicken: 1:00 PM
- Pork Ribs: 1:00 PM
- Pork: 1:00 PM

Pork Ribs Category:

- The organizers can provide any cut of ribs.
- Injections, brining, or marinating are allowed.
- Boiling, steaming, or deep-frying is not allowed (wrapping in aluminum foil is allowed).
- Meat can be turned-in as either one-bone or two-bone pieces, but they must include at least one bone.
- If the use of pork is forbidden on religious grounds, it is acceptable for a team to request the organizers to supply an alternative meat from a different animal of similar cut and texture, such as lamb.

Chicken + Side Dish Category:

- Whole chickens will be provided to the teams.
- Chicken may be cooked whole or in parts.
- Injections, brining, or marinating are allowed.
- Boiling, steaming, or deep-frying is not allowed.
- Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organizers.
- Teams must turn in a serving of both white meat and dark meat for each judge.
- Side dish will be decided by the contestant and are not required. The contestants will provide the ingredients.

Pork Shoulder Category:

- The organizers may provide either a whole shoulder or shoulder roast.
- Shoulder roast may be whole or half shoulder, bone-in or bone-out.
- Injections, brining, or marinating are allowed.
- Boiling, steaming, or deep-frying is not allowed.
- Pork can be cooked bone-in or bone-out.
- Pork shoulder can be turned in pulled, cubed, chopped, or sliced.
- A bit of sauce can be mixed with the meat during preparation for turn-in.