

Welcome



Saturday, Sept. 26 in Atwood, Kansas -- "Pride of the Prairie"

We're glad to have you here for this 6th annual event!

Food Judging Check-In Schedule Attached

When checking in, pick up wristbands for entry to free meal & dance!

GENERAL CONTEST RULES

- **PARKING**--To allow for improved public access, please park all vehicles including RVs & campers off the concrete on the north side of the Columbian Hall.
- Each team will consist of a chief cook and up to 3 assistants. *Volunteers to help serve evening meal will be greatly appreciated.*
- Teams may share cooking devices.
- Meat must be kept on ice below 40 degrees before cooking & a minimum of 170 degrees must be reached before serving.
- Meat can be picked up Friday p.m. or early Saturday a.m. inside the Columbian Hall.
- Contestants may begin cooking anytime Friday p.m. at contest site.
- Beans, open class meats, salsa and sauce **MUST BE** furnished by contestants, and 1 gallon of beans **MUST BE** donated to the evening meal.
- All meat other than judged meat will be served at the meal.
- Please be prompt when turning in food for judging. All meat and beans must be turned in at assigned times!
- After turning in food for judging, contest cooks are responsible for turning in all remaining furnished food to the kitchen by 5:45 p.m. It will be your responsibility to prepare the meat for the public meal. Large roasting pans will be provided and identify each team. Winners will also be recognized with ribbons at the food serving areas. Please shred pork, slice brisket in thin, uniform slices and separate the ribs.
Donations of "fin, fur & feather" (open) categories will be greatly appreciated.
- Each contestant must submit, in the provided numbered container, at least 5 **SMALL** separate portions of samples to be judged.
- To ensure fair & impartial judging, judges **WILL NOT BE** allowed to fraternize with contestants.
- Judging criteria for meats will be as follows: *Aroma, Appearance/Color, Texture, Taste, Overall.*
Aroma: In your opinion, does it smell like barbecue?
Appearance/Color: Does each meat look like barbecue, and does it have eye appeal?
A good example of this is the smoke-ring in brisket, the pinkish tone of chicken, and the redness of 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 barbecue... your total impression.
- Judging criteria for beans, sauce and salsa:
Same type criteria as in barbecue -- aroma, color, texture, taste, overall.
This is really a personal preference for the individual judges.
- Garnishings in judging boxes are permitted.
- To simplify judging, no side sauce containers are permitted. Meats may be presented with or without sauce.
- In the Open Category, you may enter as many "Fin, Fur & Feathers" category meats/fish as you want.
- Cleanliness of cooks is required. Please use common sense. Also please keep your work & cooking areas sanitized. Also keep your area clean, and definitely clean up your area at conclusion of contest.
- Please, be discreet with alcoholic beverages; avoid excessive use of alcohol and refrain from displaying containers to the public.