

BBQ & Brew at the Ballpark

Saturday, June 22, 2024 • Principal Park (west parking lot)

Schedule

Friday, June 21 at 6:30 p.m.

Team meeting, with distribution of meat to follow.

Cooking can start any time after that.

Saturday, June 22

8 a.m.	Competitor coffee and rolls
2 p.m.	BBQ & Brew opens to the public.
2 to 4:30 p.m.	Competition judging and People's Choice
5:30 p.m.	Awards presentation
7 p.m.	Event ends and competitors tear down.

Rules & Regulations

Competition Rules:

1. Competition will take place rain or shine.
2. Each team will receive a space 20 feet by 20 feet, on a first-come, first-served basis.
3. Competitors must contain all cooking equipment, generators, etc. within their designated space. All prep and cooking must be done within the assigned space. Sharing of spaces is not allowed.
4. Competitors must provide all needed equipment, supplies, and electricity/generators, etc.
5. Each competitor must have an "ABC-rated" fire extinguisher in their cooking space.
6. Each team shall consist of a chief cook and as many helpers as necessary.
7. Each participant will provide a grill or smoker that has a natural fire source ... wood, pellets, or charcoal. Contestants may not dig pits, and fires are prohibited on the grounds.
8. Electric smokers cannot be used for cooking. You can use electricity to help get your fire started, but after that it needs to be a natural fire source.
9. Each individual is responsible for providing ALL supplies, including pop-up tents, tables, chairs, utensils, ingredients, trash cans, and supplies needed for responsible food handling. Battery-powered light is recommended for night preparation.
10. Electricity is not provided, but generators are allowed.
11. Pork must be cooked and seasoned on-site within the confines of your assigned cooking space.
12. Competitors will receive the following pork for the competition:
 - (2) St. Louis ribs (approximately 3 pounds each)
 - (2) Boneless pork loins (approximately 8 pounds each)
 - (2) Bone-in pork butts (approximately 10 pounds each)
13. Cooking may begin immediately following the meat distribution.
14. All preparation must be done on-site.
15. Parboiling, sous vide, and/or deep frying are not allowed.

Cleanliness & Food Safety:

1. Competitors are responsible for keeping their cooking areas clean during the event and following proper food safety practices.
2. Proper handwashing and disposable food-safe gloves shall be used when handling raw and cooked pork. You should change gloves often.
3. Loose hair must be pulled back or confined to a hat.
4. Competitors must always wear shirts and shoes.

5. No smoking or tobacco use in cooking area.
6. No pets or small animals are allowed in the cooking area.
7. ***Meat must be maintained at food-safe temperature ranges.***
 - ***40 degrees or less prior to cooking***
 - ***140 degrees or above after cooking***
8. At the completion of the contest, competitors are responsible for:
 - Collecting all trash in cooking area.
 - Removing all leftover coal and ash. Ash barrels will be available for discarding ash.

Competition Entry Turn-In:

1. Each entry in each category will be judged by six certified judges.
2. Each competitor must submit at least six identifiable pieces/portions for each category.
 - Pork loin must be sliced. Be sure there is enough for six judges.
 - Ribs must have the bone in. Be sure ribs are cut into six separate pieces.
 - Butts can be pulled, chopped, or diced. Be sure there is enough for six judges.
3. No garnish is allowed.
4. BBQ sauce is optional. If used, it must be applied to the meat. No containers, puddles, or pooling of sauce. Chunky sauce is allowed, but chunks can be no bigger than 1/8-inch chunks.
5. Entries must be turned in, in numbered clam-shell containers provided by the contest organizer. (Each contestant will receive three Styrofoam clam shells — one for each entry.)
6. Turn in with the number on top.
7. Containers shall not be marked in any way (i.e., bending tabs, identifying marks, etc.).

Competition Turn-In Times:

1. The entry turn-in area is near the Iowa Cubs concession area. The specific location will be identified during the team meeting.
2. Turn-in times are five minutes before and five minutes after posted time with no exceptions/tolerance.
 - 2 p.m. Loin turn-in
 - 3 p.m. Ribs turn-in
 - 4 p.m. Butts turn-in
3. Late arrivals will be disqualified.

People's Choice Competition and Turn-In Times:

1. People's Choice competition will be for the pork loin and pork butts, not ribs.
2. Competitors will receive the following pork for the People's Choice competition:
 - (3-4) Bone-in pork butts (approximately 10 pounds each)
 - (3-4) Boneless pork loins (approximately 8 pounds each)
3. Competitors will be provided with foil pans for their submissions.
4. Entries:
 - Pork loin can be cubed.
 - Butts can be pulled, chopped, or diced.
5. Turn-in location is the People's Choice tent.
6. Turn-in times are 15 minutes following competition entry submission.
 - 2:15 p.m. Loin turn-in
 - 4:15 p.m. Butts turn-in
7. Judging will be done by the attendees.
8. Attendees will receive tickets to vote for their top choices in each category.

Judging Criteria:

1. Judges will score based on appearance, taste, and tenderness.
2. The scoring system is: 9 – Excellent; 8 – Very Good; 7 – Above Average; 6 – Average; 5 – Below Average; 4 – Poor; 3 – Bad; and 2 – Inedible.
3. The top five places in each category will be awarded. The highest overall combined score will be awarded Grand Champion. The second-highest score will be awarded Reserve Champion.
4. In the event of a tie, the winning team will be picked by a random drawing among the tied entries. Decisions of the judges regarding the contest are final. Violation of any rules or regulations may result in an individual being disqualified.

Prizes

Competition:

Prize money for the top five places in each category:

First: \$1,000

Second: \$600

Third: \$300

Fourth: \$150

Fifth: \$75

Reserve Champion: \$1,000*

Grand Champion: \$1,500*

**must compete in all three categories*

People's Choice:

People's Choice pork loin: \$1,500

Hunger-relief charity: \$1,500 pork donation

People's Choice pork butt: \$1,500

Hunger-relief charity: \$1,500 pork donation

Conduct & Security

1. Teams will be disqualified and evicted if the chief cook, team members, or any of their guests are found to be excessively using alcohol; disturbing the peace; serving alcohol to the general public or minors; using illegal controlled substances; causing a disturbance by use of foul language, excessive noise, fighting, or disorderly conduct; stealing; or cheating.
2. Security officers will be on duty.