

SECTION 1

KINGSFORD

PROFESSIONAL

CONTEST





10th Annual  
LAKELAND PIG FESTIVAL  
AT TIGER TOWN  
January 28, 2006



For Info Contact  
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*State of Florida Barbecue Championship  
Sanctioned by the Kansas City Barbeque Society and the Governor of Florida*

The 10<sup>th</sup> Annual Lakeland Pig Festival will be held on Saturday, January 28, 2006. The event will be free to the public, and all contestants will be encouraged to sell their barbecue at the event. (ALL sales will be in *BBQ Bucks*, with the Contestant retaining 80%, and the Contest retaining 20% for charities).

### **KINGSFORD PROFESSIONAL CONTEST Categories and Prizes**

\* **CHICKEN**            \* **RIBS**            \* **PORK**            \* **BEEF BRISKET**

***A TOTAL OF \$10,000 IN PRIZE MONEY***

1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, and 5<sup>th</sup> Prizes of \$500, \$400, \$300, \$200, \$100

Reserve Grand Champion - \$1,500

\*Grand Champion - \$2,500

*(To be eligible for Grand Champion, you must compete in all four categories)*

PLUS

Governor's Award for top overall scoring team from Florida

\*The Grand Champion will be invited to the

**American Royal Invitational**

And will be entered in the pool for the

**Jack Daniels World Championship Invitational Barbecue Championship**

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**MAKE YOUR PLANS NOW TO ATTEND....SPACE IS LIMITED!**

**There is a limit of 2 spaces. (cost will be based on use and availability)**

**CUTOFF DATE FOR APPLICATIONS IS JANUARY 13, 2006**

## JUDGING CRITERIA

Judging will be by the blind method. Each team will be given coded containers Saturday morning. It will be the responsibility of each team to see that their entries are delivered to the judging area at the appointed time.

### **THE FINAL SCHEDULE OF JUDGING TIMES FOR EACH CATEGORY WILL BE ANNOUNCED AT THE MANDATORY COOKS' MEETING AT 6:00 PM ON FRIDAY**

Again, it is the team's responsibility to deliver your entry. We have staggered the times and given you a 30-minute time frame in order for you to present your item at the peak of flavor. Late items will not be judged.

	<u>PRIZE MONEY</u>				
	<u>1<sup>st</sup></u>	<u>2<sup>nd</sup></u>	<u>3<sup>rd</sup></u>	<u>4<sup>th</sup></u>	<u>5<sup>th</sup></u>
Chicken	\$500	\$400	\$300	\$200	\$100
Pork Ribs	\$500	\$400	\$300	\$200	\$100
Pork	\$500	\$400	\$300	\$200	\$100
Beef Brisket	\$500	\$400	\$300	\$200	\$100
Beth Booth & Hospitality	\$300	\$200	-----	-----	-----

Reserve Grand Champion - \$1,500

\*Grand Champion - \$2,500

plus

Governor's Award Trophy" for Highest Scoring Team from Florida

*\*The Grand Champion will be invited to the American Royal Invitational and Jack Daniels Invitational Pool.*

NOTE: "Best Booth & Hospitality" is not a KCBS category

The committee reserves the right to make additional rules as the situation warrants. All decisions of the committee and judges are final.

Violations of rules and regulations of the contest may result in disqualification and expulsion from the grounds and/or disqualification for future participation.

The Lakeland Pig Festival will follow Kansas City Barbeque Society Judging procedures. These procedures are as outlined below:

1. Judging will be done by equal (recommended 6-person) teams.
2. Each sample will be judged by all members of a judging team.
3. Each judge will rate the sample for appearance, tenderness/textures, and taste and score from 9 (best) to 1 (worst) points for each. The taste score will be doubled. The lowest score will be dropped but will be used to break ties.
4. Results will be tallied. If there is a tie, it will be broken as follows: the low score that was thrown out (as mentioned above); if still tied, the judging slips will be compared for the highest cumulative scores in taste, then tenderness/texture, then appearance.
5. Total points per entry will determine the champion within each classification.
6. Cumulative points for all food classifications (Chicken, BBQ Ribs, BBQ Pork and Beef Brisket) will determine the Grand Champion and Reserve Grand Champion.
7. Every effort will be made to keep judges from seeing who is turning in the sample.

**FINAL INSTRUCTIONS FOR SUBMITTING SAMPLES FOR JUDGING AND TIME SCHEDULES  
WILL BE GIVEN AT THE MANDATORY COOKS MEETING.**

Membrane Structures, 35.00 Per tent  
Tents and Canopies –  
Temporary

To erect or operate an air-supported temporary membrane structure or tent having an area in excess of 200 sq. ft. or a canopy in excess of 400 sq. ft.

*Exception: Temporary membrane structures, tents or canopy structures used exclusively for camping*

## NFPA 1

### **25.2 Tents requirements.**

#### **25.2.1 General.**

**25.2.1.1** Tents shall be permitted only on a temporary basis. [101:11.11.1.2]

**25.2.1.2** Tents shall be erected to cover not more than 75 percent of the premises, unless otherwise approved by the AHJ. [101:11.11.1.3]

#### **25.2.2 Flame Propagation Performance.**

**25.2.2.1** All tent fabric shall meet the flame propagation performance criteria contained in NFPA 701, Standard Methods of Fire Tests for Flame Propagation of Textiles and Films. [101:11.11.2.1]

**25.2.2.2** One of the following shall serve as evidence that the tent fabric materials have the required flame propagation performance:

- (1) The AHJ shall require a certificate or other evidence of acceptance by an organization acceptable to the AHJ.
- (2) The AHJ shall require a report of tests made by other inspection authorities or organizations acceptable to the AHJ. [101:11.11.2.2]

**25.2.2.3** Where required by the AHJ, confirmatory field tests shall be conducted using test specimens from the original material, which shall have been affixed at the time of manufacture to the exterior of the tent. [101:11.11.2.3]

#### **25.2.3 Location and Spacing.**

**25.2.3.1** There shall be a minimum of 10 ft (3050 mm) between stake lines. [101:11.11.3.1]

**25.2.3.2** Adjacent tents shall be spaced to provide an area to be used as a means of emergency egress. Where 10 ft (3050 mm) between stake lines does not meet the requirements for means of egress, the distance necessary for means of egress shall govern. [101:11.11.3.2]

**25.2.3.3** Tents not occupied by the public and not used for the storage of combustible material shall be permitted to be erected less than 10 ft (3050 mm) from other structures

where the AHJ deems such close spacing to be safe from hazard to the public.

[101:11.11.3.3]

**25.2.3.4** Tents, each not exceeding 1200 ft<sup>2</sup> (112 m<sup>2</sup>) in ground area and located in fairgrounds or similar open spaces, shall not be required to be separated from each other, provided that safety precautions meet the approval of the AHJ. [101:11.11.3.4]

**25.2.3.5** The placement of tents relative to other structures shall be at the discretion of the AHJ, with consideration given to occupancy, use, opening, exposure, and other similar factors. [101:11.11.3.5]

**25.2.4 Fire Hazards.**

**25.2.4.1** The ground enclosed by any tent and the ground for a reasonable distance but for not less than 10 ft (3050 mm) outside of such a tent, shall be cleared of all flammable or combustible material or vegetation that is not used for necessary support equipment. The clearing work shall be accomplished to the satisfaction of the AHJ prior to the erection of such a tent. The premises shall be kept free from such flammable or combustible materials during the period for which the premises are used by the public. [101:11.11.4.1]

**25.2.4.2** Where prohibited by the AHJ, smoking shall not be permitted in any tent. [101:11.11.4.2]

**25.2.5 Fire-Extinguishing Equipment.** Portable fire-extinguishing equipment of approved types shall be furnished and maintained in tents in such quantity and in such locations as directed by the AHJ. [101:11.11.5]

# LAKELAND PIG FESTIVAL AT TIGER TOWN

## Rules and Regulations

You must enter all four food categories to be eligible for the Grand Championship.

### DEFINITION OF FOOD CATEGORIES

#### **Chicken**

Any Portion of chicken that is grilled or barbecued.

#### **Pork Ribs**

The portion of the hog that contains the ribs.

#### **Pork**

Pork shoulder or Boston butt. It must be cooked to the point that it can be sliced, chopped, shredded, or pulled.

#### **Beef Brisket**

The breast or lower chest of a beef animal.

**Upon arrival, check in at the Registration Office for your space assignment and hospitality package.**

You may set up any time after 7 a.m. on Friday, January 27, 2006 and you may not tear down prior to the awards ceremony at 5 p.m. on Saturday, January 28, 2006. If you plan to arrive before 7 a.m. on Friday, please contact Dara Broomfield at 863.683.0795 for arrangements.

At 7:00 p.m. on Friday, there will be the traditional "KCBS Cooks Party on the Runway".

### COOKS MEETINGS

6:00 p.m., Friday, January 27, 2006

(It is *mandatory* that you attend this meeting to pick up food containers.)

### MEAT INSPECTION

Meat will be inspected upon arrival. Uncooked meat must be kept below 40 degrees. A cooler with ice is okay. Cooked food must be kept above 140 degrees. You will be checked periodically to see if you are in compliance.

### TEAM NAME

Each team must submit an official team name that cannot be changed later. In case of duplicate names, the earliest postmarked shall prevail. A cooking team shall consist of a chief cook and as many assistants as desired as long as they will fit inside your cooking area. The committee expects that good taste will be used-not only in your cooking, but in your area as well. We want each team to have a good time, and we want a good family atmosphere for those who attend.

***THE CHIEF COOK IS RESPONSIBLE FOR THE CONDUCT OF HIS TEAM AND GUESTS.***

### SUPPLIES

Each contestant shall supply all of his own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc. The only thing provided for you is a regulation cooking area, electricity (\$25 fee applies) and water (on site, but not to every booth). All contestants ***MUST*** adhere to all electrical, fire and other codes set forth by the committee.

## **ENTRY FORM**

Entry fees are required with submission of entry form. Due to limited space, the size of each cooking area will be 20' X 20'. Contestants must stay within the boundaries of their allocated area. (For example, do not erect a 20' X 20" tent if the tent ropes would not be within your area.) Fire Marshall will have strict control.

## **BBQ BUCKS**

All Contestants selling BBQ or any other item at the Lakeland Pig Festival will use BBQ Bucks only. No cash sales will be permitted. The contestant retains 80% and the contest receives 20% for charities. **(NOTE: The only exception is the Contest Merchandise Tent where cash will be accepted.)**

## **OTHER RULES AND REGULATIONS**

In addition to the rules and regulations listed above, the Kansas City Barbeque Society's Rules and Regulations (attached) will apply.

# **KCBS CONTEST RULES and REGULATIONS--2005**

2005 rule changes in **bolded red**

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no Professional/Amateur Classifications.
2. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.
3. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbecue is defined by the KCBS as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed, except sausage. Sausage need not be ground and/or stuffed on site, but must be raw if it is a category at the contest. Any meat not meeting this qualification will be disqualified. Pork is defined as BOSTON BUTT, PICNIC, and/or WHOLE SHOULDER weighing approximately five (5) pounds or more. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). Country style ribs will not be allowed. Chicken includes Cornish hen. Kosher Chicken is legal. It is acceptable to have manufacturer enhanced or injected products as shown on the label EXCLUDING teriyaki, lemon pepper, and butter injected.
  - A. Parboiling and/or deep frying competition meat is not allowed.
4. Once meat has been inspected, it must not leave the contest site.
5. ALL Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
  - A. **After cooking meat must be maintained at a minimum temperature of 140 degrees F.**
  - B. **Cooked potentially hazardous food shall be cooled:**

- 1) Within 2 hours from 140 degrees F to 70 degrees F and
- 2) Within 4 hours from 70 degrees F to 41 degrees F or less

**Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.**

**6.** Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.

**7.** Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.

**8.** Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

**9.** No open pits or holes are permitted, except at the election of the contest organizer. Fires may not be built on the ground.

**10.** It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify said team from future participation at KCBS sanctioned events.

**11. CAUSES FOR DISQUALIFICATION:**

**A.** Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)

**B.** Use of controlled substances by a team, its members and/or guests.

**C.** Foul, abusive, or unacceptable language by a team, its members and/or guests.

**D.** Excessive noise generated from speakers or public address systems.

**E.** Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in KCBS events for two years.

**12.** A quiet time will be a time stated by the contest organizer but not later than 11:00 p.m. on contest nights and will last until 7:00 a.m. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Each contest organizer must provide personnel to see that quiet time is enforced.

**13.** First aid will not be provided, except at the election of the contest organizer.

**14.** To insure the safety and well-being of all participants and spectators, contests must supply uniformed security/police to remain on site throughout the duration of the contest. The security/police are to be instructed on KCBS Rules and Regulations, including quiet time, and their enforcement.

**15.** There will be no refund of entry fees for any reason, except at the election of the contest organizer.

**16.** Showmanship and cooking are separate entities and will be judged as such. Specific information will be provided by a contest organizer if there is to be a showmanship award.

**17.** Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if beef brisket is scheduled for 1:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

**18.** Each contestant **MUST** submit at least six (6) separated and identifiable (**visible**) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

**19.** KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer, then may be re-numbered by judging officials. The number must be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of six (6) judges that are at least 16 years of age). Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. **The scoring system is from 9 (Excellent), to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point.** A score of one (1) is a disqualification and requires approval by a Contest Rep. The weighting factors for the point system are as follows: APPEARANCE—.5714 TASTE—2.2858 TENDERNESS/TEXTURE —1.1428. The lowest score will be dropped and will be used to break ties. If still tied a random numerical search will be done by the computer to determine the winner.

**20. Garnish is optional. If used,** garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce **and no core**) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.

**21. Marking or sculpting of any kind of the meat or container will not be tolerated.** This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.

**22.** To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a one (1) on APPEARANCE.

**23.** When contest organizer supplies the meat, you are not required to enter only that meat.

**24.** The following miscellaneous cleanliness and safety rules will apply:

**A.** No use of any tobacco products while handling meat.

**B.** Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.

**C.** Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

**D.** A fire extinguisher device will be near all pits.

**25.** The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Representative at the contest. Their decisions and interpretations are final.

## Rules and Regulations for Kids Q

1. THERE WILL BE TWO (2) AGE GROUP DISTINCTIONS:

10 and under

11 to 15

2. PREPARATION, COOKING AND PRESENTATION

The child must do the preparation, cooking and presentation. Parents may help with fires and slicing or anything considered dangerous. If a child is unable to do all of the above on his own, he is too young to cook.

3. Handicapped children need not be eliminated from competition, but will be allowed to do as much as they are able with some help from an assigned person.

4. Organizers may handle Kid's Q competitions either of the following ways:

A. Designate an area for cooking. All children will cook in that area on their own grills. (Families with more than one child participating can cook on the same grill.) Presentations must be done at the cooking site.

B. Cooking at the parent's site. An appointed person from your committee must be on site during cooking and presentation.

5. A parent must be present with the child during the entire cooking process.

6. Slicing meat for presentation is not required. Judges will be equipped to slice the presentation at the judging table.

## Kansas City Barbeque Society Judging Procedures

1. Judging will be done by equal teams of 6 persons that are at least 16 years of age.

2. Your sample will be judged by all members of a judging team.

3. Each judge will rate the sample for APPEARANCE, TENDERNESS/TEXTURE, and TASTE. **The scoring system is from 9 (excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point.** A score of one (1) is a disqualification and requires approval by a Contest Rep. The weighting factors for the point system are as follows: APPEARANCE-.5714; TASTE-2.2858; TENDERNESS/TEXTURE-1.1428.

4. The low score will be thrown out. Results will be tallied. If there is a tie in one of the individual categories, it will be broken as follows by the computer: The judging slips will be compared (counting all five judges) for the highest cumulative scores in TASTE, then TENDERNESS, then APPEARANCE. If still tied, then the low score which

was thrown out will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.

5. Total points per entry will determine the Champion within each classification of meat.

6. Cumulative points for only four (4) KCBS classifications will determine the Grand Champion and Reserve Grand Champion. Other categories are permitted, but DO NOT COUNT TOWARDS Grand Champion and Reserve Grand Champion with the exception of the following contests: Dodge City, KS; BarbeQlossal; Lamb-B-Que; North Kansas City, MO; Tryon, NC; Kearney, MO or at the election of these organizers.

Instructions for submitting samples for judging.

A. Judging will start at 12:00 p.m. Saturday afternoon. (This could vary at any contest. See their instructions.)

B. Judging will be done on a meat-by-meat basis in the following order: (This could vary at any contest. See their instructions.)

CHICKEN.....12:00  
PORK RIBS (loin or spare).....12:30  
PORK (shoulder/butt/picnic)....1:00  
BRISKET (beef).....1:30

C. Turn in your sample on time, between five (5) minutes before to five (5) minutes after the posted time with no exception.

D. Each contestant MUST submit at least six (6) separated and identifiable (**visible**) portions of meat in a container. Remember, APPEARANCE is one of the judging criteria.

E. If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce), it will be judged that way.

F. **Garnish is optional. If used**, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce **and no core**) and/or common curly parsley, flat leaf parsley or cilantro.

**NOTE FROM  
THE LAKELAND PIG FESTIVAL**

The KCBS Rules and Regulations for 2006 should be published prior to our contest.

If there are any changes to the 2005 Rules, they will be available to you upon check-in.