Owasso Farm and Artisan Market Backyard BBQ Cook-off

Rules and Regulations

**DISCLAIMER: Owasso Farmer and Artisan Market, along with City of Owasso, is not responsible for damage to any personal property or personal injury sustained during the course of the event by event attendees, other cooks, or by provided utilities, if any.**

**1. REGISTRATION DATES –** Registration will open on March 17th, 2025 Entries will be taken up to August 4th, 2025**.**

**2. SPOT ASSIGNMENTS –** No spots are guaranteed. Spots will be assigned on a first come, first served basis**. There is NO RV Parking.**

**3. TEAMS & ARRIVAL –** A contestant or team consists of one head cook and no more than four assistants. Contestants may arrive to drop off supplies on BBQ Cook-Off grounds beginning at 3:30 pm Friday**,** Aug 8th, 2025. Official check in will begin upon arrival,

**A representative of the team must be onsite at all times when cooking. No equipment may be left unattended. If the contestant leaves after the meat inspection, they must complete another inspection prior to cooking.**

**4. CLEANING –** All contestants will be responsible for cleaning keeping their cook sites clean, or will be asked to not return next year. These items include but are not limited to returning trash cans, picking up food remains, disposing of grease, etc**.**

**5. COOKED ON SITE –** All meats will be cooked on-site, without pre-cooking or marinating. Meat inspections may be performed to assure that meat is not prepared prior to the official start of the competition as defined by the promoter. The meats do not have to be in the original packaging and may be trimmed prior to meat inspection.

Meat inspection will take place on Friday, Aug 8th starting at 4:00 P.M or upon arrival. All meat inspections will be completed by 7:00 P.M or upon arrival.

**6. METHOD OF COOKING –** All forms of cooking may be used.

**7. SANITATION –** Cooks are to prepare and cook in as sanitary a manner as possible**.** No use of any tobacco products while handling meat nor inside the park. Cleanliness of the cook, assistant cooks, cooking device(s) and the team’s cooking space is required. Shirt and shoes are required to be worn.

**8. OPEN FIRES –** No open ground fires on the ground are allowed, including enclosed backyard fire pits. Each cook site will be required by the Owasso Fire Department to have at a minimum one Dry Chemical Fire Extinguisher classification: 3-A:40-B.C. Each extinguisher must have been inspected and tagged within the last year using any date after 08/06/2024. Each cook site will be required to have burn barrels that must be above the ground.

**9. CATEGORIES –** Only the following categories and/or cuts of meats are allowed. CHICKEN, PORK RIBS, BOLOGNA & PORK BUTT

**PEOPLE’S CHOICE PORK BUTT:** Provided by Sponsor – available at Check-in, you will be required to sign for it.

**CHICKEN**: No Cornish Hen allowed

**PORK RIBS**: Ribs shall include the bone*.* Country style ribs are prohibited.

**BOLOGNA**: Bologna 6 full slices, recommended 1/4” - 3/8” thick, blocking ends is allowed. (Judged on taste and appearance only)

**PORK BUTT:** Must be either Boston Butt or Pork Shoulder

Contestants may enter 1 or more categories; you will only be judged in the categories you have registered. You MUST enter the 4 main meat categories to qualify for Grand Champion.

**10. JUDGING SYSTEM –** The BBQ Competition will use a blind judging system. Food is judged by a panel who examine each entry for their appearance, taste, and texture. Judging will be held on Saturday, Aug 9,, 2024, and will conclude with an award presentation on Saturday, Aug 9th, at 12:30 P.M.

**11. JUDGING TRAYS –** Styrofoam trays with hinged lids and without dividers or the best readily available judging container approximately 8 inches square on the bottom half will be provided to you by the Event Coordinator. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge’s discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.

**12. JUDGING TRAY CONTENTS –** The Head Judge or designated representative will inspect all trays at the time of turn-in in order to ensure compliance with the turn-in criteria. Meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before the meat is placed in the judging tray. Our approved garnishes are parsley (curly or flat), green lettuce or kale. 6 pieces or more per judging tray or samples of any meat category will be accepted**.**

Each contestant must submit at least six (6) portions of meat in an approved container supplied at time of registration. Chicken and Pork may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Pork Butt will be provided by sponsor for the blind taste test, but you will need to provide the meat in an unmarked roster oven along with any additional meat or items you wish for the people to try after they buy their taster kits. This is the only way you will be eligible for the PEOPLE'S CHOICE AWARD.

Sauce is optional but cannot be pooled in an entry container. Entries will not be judged on box presentation.

Only GREEN Garnishes (green lettuce, green kale, and parsley) are allowed, no other color garnish will be accepted.

**13. TURN-IN TIME –** Turn-in times for each category shall be pre-set but may be changed at the judge’s discretion. Once this time is set and/or announced no changes will be made. A turn-in window of five (5) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging**.**

**Register:** Friday 4:00 **-** 7:00 pm

**Cook’s Meeting:** Friday 7:00 pm

**Start time:** 7:30pm – Meat cannot be cooked prior to start time.

**Turn in Times**: Saturday Chicken **10:00a // Blind Taster Choice-** Pull Pork **10:15a** // Ribs **10:30a** // Bologna **11:00a** / Pork Butt **11:30a**

**14. JUDGES –** A minimum of four (4) judges per table will be utilized during initial judging**.** Judges, who are at least 18 years of age, will do the judging. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area, during the judging process.

**15. JUDGING QUANTITY –** Judges will assign a score from 1 to 9 for each tray sampled. Judges should not be required to sample and judge in excess of this number during any event**.** Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

**16. SOUND –** Music and/or sound equipment within your team area is allowed. However, excessive loud or inappropriate music and/or sounds that interfere with announcements, scheduled live bands and entertainment on stage will not be allowed. Loud music will not be tolerated after 10:00 P.M. on Friday or Saturday night or before 7:00 A.M. on Saturday morning**.**

**17. CONDUCT & ALCOHOL CONSUMPTION –** The Head Cook for each team will be responsible for the conduct of his/her team, guests or invitees. As well, the Head Cook will be responsible for their team’s compliance with the rules and regulation outlined in this information packet. Alcohol will be allowed on the Cook Off grounds (no glass containers); however excessive use of alcoholic beverages will be grounds for disqualification. Excessive use will be determined by on site security and the contest organizers. Cook-Off teams may not for any reason give festival attendees alcohol in any form. This will result in disqualification with no refund. Fighting and/or disorderly conduct, theft, dishonesty, cheating, use of prohibited meats, or any act involving moral conduct is prohibited. Excessive or continued complaints from teams on any of the above rule infractions are grounds for immediate disqualification from the contest.

**18. SELLING ITEMS –** Teams will not be allowed to sell any items from their site.

**19. ANIMALS –** Due to the large volume of people that will attend the event, and the volume of the music that will be played, it is suggested that teams do not bring pets with them. However, if you have a crowd friendly/loud noise tolerant/well-mannered pet that will not be a distraction to anyone and you choose to bring them, they must be on a leash or kenneled at all times even in our competition space**.**

**20. Fees–**

Entry Fee for all four meats is **$100.00**

Entry Fee for one meat plus “People’s Choice Pull Pork” is $35.00. $**35.00 for each additional category**

**21. Refund–**

Refunds will be allowed for emergencies only, however, after July 31st no refunds will be issued.

**22. Temps and Taster Kits**

Prior to cooking, meat must be maintained at 40° F or less. After cooking, all meat**:** Must be held at 140° F or more.

Taster kits will be available after the 10:30 am turn in. Each person with a taster kit will receive a ticket to vote for People’s Choice in Pork Butt.

# 23. Pay Outs

100% of all Entry fees will be divided up between each of the 4 categories & disbursed as follows: 1st Place Chicken 50% + Trophy

2nd Place Chicken 30% + Trophy 3rd Place Chicken 20% + Trophy

1st Place Pork Butt 50% + Trophy 2nd Place Pork Butt 30% + Trophy 3rd Place Pork Butt 20% + Trophy

1st Place Bologna 50% + Trophy 2nd Place Bologna 30% + Trophy 3rd Place Bologna 20% + Trophy

1st Place Ribs 50% + Trophy 2nd Place Ribs 30% + Trophy 3rd Place Ribs 20% + Trophy

People’s Choice: Trophy and Bragging Rights

Grand Champion: $100.00, Trophy, and Bragging Rights

Runner-Up: Trophy