



2017

RULES & REGULATIONS



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The Pigs & Pedals BBQ Cook-off will be governed by the competition rules of the Kansas City Barbeque Society (KCBS). KCBS rules and regulations can be obtained by visiting www.kcbs.us. The following rules and regulations also apply to the competition:

1. All contestants are responsible for reading and following the KCBS rules and regulations.
2. All contestants are responsible for reading and understanding the contest information on the following pages.
3. Each team must have a fire extinguisher.
4. Alcoholic beverages are not to be distributed (given away or sold) to the general public by contestants.
5. Food or unapproved items are not to be distributed (given away or sold) to the general public by contestants.

CONTACT INFORMATION

City of Asheboro
Pigs & Pedals BBQ Cook-off
Attn: Pam Hester, Organizer
PO Box 1106
Asheboro, NC 27204
phester@ci.asheboro.nc.us
<http://www.pigsandpedals.com>
336-626-1277 (office) or 336-736-0352 (cell)

CONTEST INFORMATION

THE CONTEST: The event is sanctioned by the Kansas City Barbeque Society (KCBS). KCBS representatives will be onsite. Judging starts at noon on Saturday, August 5, 2017 using the blind judging system. The contest consists of four categories (chicken, pork ribs, pork, and beef brisket). All four categories are required for Grand Champion. Only one entry per team per category is allowed.

ENTRY FEE: \$325 per team. **SAVE MONEY** - Enter on or before July 1, 2017 for **\$275.00**. Entry fee includes all four KCBS categories, a 20' x 40' or 15' x 50' competition site, electrical connection (115v/20amp single phase, 115v/30amp or 240v/50amp) within 100' and water connection within 75' plus free entry into the People's Choice Pork Competition (Two Pork Butts will be provided by the event organizer). The People's Choice Competition will be held in a designated area, so teams **WILL NOT** serve the public during the People's Choice.

PRIZE MONEY: Total Event Purse (includes People's Choice): \$12,600
KCBS Purse \$12,000

Grand Champion: \$2,000 + trophy + banner + free entry into 2018 Pigs & Pedals

Reserve Grand: \$1,000 + trophy + banner + free entry into 2018 Pigs & Pedals

Each KCBS Category: Chicken, Pork Ribs, Pork, Beef Brisket

1st Place: \$900 + trophy + banner

2nd Place: \$650 + banner

3rd Place: \$400 + banner

4th Place: \$200 + banner

5th Place: \$100 + banner

People's Choice Pork Competition:

1st Place: \$300 + trophy + banner;

2nd Place: \$200

3rd Place: \$100

* You must submit a W-9 prior to accepting your prize money.

TEAMS: Shall consist of 1 head cook and other team members (preferably no more than 5 total team members). A team may cook several pieces of meat per category, but may only turn in one entry per category. The turn in quantities will be a minimum of six (6) portions as stated in the KCBS rules.

CHECK IN: Check-in is Friday, August 4, 2017 from 8:00 am to 5:00 pm. Competition will be in Downtown Asheboro. Prior to the competition, registration information will be emailed to the point of contact listed on the Team Entry Form with follow-up competition information, a map, and an updated schedule of events. Event direction signs will be installed along all major thoroughfares directing cook teams to a pre-staging registration area. Teams will be assigned competition space as they arrive and based on electrical power needs and rig size as listed on the Team Entry Form. **Due to the event's downtown location, there are no accommodations available for teams to arrive early on Thursday, August 3rd.**

MEAT INSPECTION: You may choose to have your meat inspected during check-in or once your team is setup on site. The meat inspector(s) will be on-hand to insure the following: (1) meat/pork/chicken is not marinated or seasoned prior to the event, and (2) all meats cooked at the Pigs & Pedals BBQ Cook-off have been purchased from a USDA-approved source (grocery store, butcher, etc.). For KCBS competitions it is perfectly legal to trim the meat/pork/chicken in advance. If you are not ready for meat inspection during check-in, you will receive a ribbon to hang on your site somewhere visible to notify inspectors you are ready for inspection. Meat inspection times are Friday, August 4th, 8:00 am to 5:00 pm.

- Cooks must prepare and cook in as sanitary a manner as possible.
- Meat must be prepared in accordance with KCBS rules.
- Teams may trim meats before arrival but must wait until AFTER inspection to season, inject, and cook meats on-site.

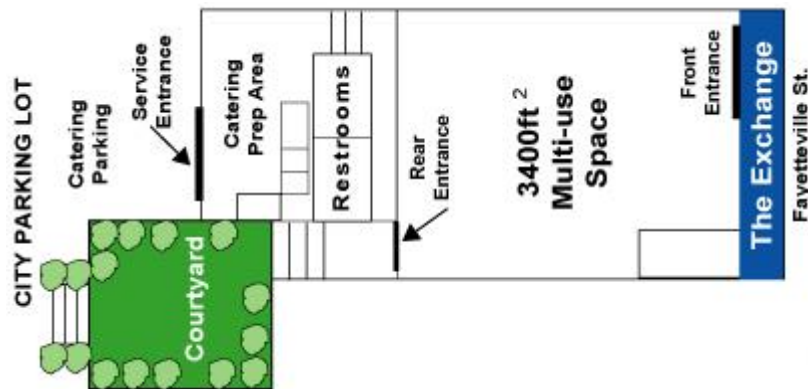
COMPETITION COOK SITE: There shall only be one team per BBQ pit, smoker, or grill. Teams sharing cook sites is not permitted. All sites are 20' x 40' or 15' x 50'. If you need more than 20' x 40' or 15' x 50', you will need to down size. Teams can arrive as early as 8:00 am on Friday, August 4th.

- Open fires on the ground are not permitted. We understand that coals need to be generated for cooking, so please keep all fires contained. **A fire extinguisher must be readily available.**
- Each team must supply its own cooking ingredients, grills/smokers, utensils, tables, chairs, wood, charcoal, and other materials needed by the team.
- 115v/20amp/single phase included. Additional power needs may be selected on the team entry form (no additional charge): 115v/30amp and 240v/50amp. Power will be within 100' of each site. A certified electrician will be onsite for any power needs.
- Individual team water hook-ups will be available within 75' of all competition sites.
- Receptacles will be available for dumping hot ashes/coals, grease, and grey water throughout the competition area. Please use properly marked containers.
- No two-story structures will be allowed, and no on-site expansion beyond the allotted area will be allowed.
- Two, 96-gallon roll-out waste containers will be provided throughout the competition sites. One for solid waste and one for recycling.
- A mobile, climate controlled, restroom trailer will be available for the competitors to use.

ELECTRICITY/WATER: Electricity and water are provided for all spaces. Each registration and cook site includes 115v/20amp/single phase. Additional power needs may be selected on the Team Entry Form for NO additional charge: 115v/30amp and 240v/50amp. If necessary, personal generators may be used but we ask that it be a quiet operating generator. Any complaints of noisy generators may be cause to have the noise corrected immediately. Teams will need up to 100 feet of extension cord and as much as 75 feet of water hose.

VEHICLE PARKING: In addition to your truck/camper/trailer/toy hauler/primary vehicle, one additional vehicle will be permitted at your competition site; however, **EVERYTHING MUST FIT IN YOUR SPACE**. There will be no vehicles allowed to park in designated travel lanes in the competition area. For safety reasons, all other vehicles must park in a separate, designated cook team parking lot located nearby. Teams will receive up to two reserved parking passes for the cook team parking lot. Any vehicle parked in the competition area will not be allowed to come and go unless you are making deliveries to the cook site. We kindly ask that you not abuse this privilege - Thank you. If you want uninhibited movement, we strongly suggest you park in the designated cook team parking lot.

COOKS MEETING: The mandatory cooks meeting will be held Friday at 4:00 pm in The Exchange, located at 204 S. Fayetteville Street, Asheboro, NC 27203. Please use the rear entrance through Bicentennial Park.



BBQ PRODUCT VENDING: You may choose, free of charge, to sell barbeque products (not prepared food) such as commercial rubs, sauces, books, videos, or clothing related items or paraphernalia relating to your individual team. **Selling of any prepared food products or beverages is prohibited** in the competition area.

COMPLIMENTARY SHOWERS: The City of Asheboro is offering every competition team access to their shower facilities located at Memorial Park Swimming Pool, 321 Lanier Avenue, a ½ mile walk or 3 minute drive from the competition area. Hours: Friday, August 4th from 1:00 pm - 6:00 pm and Saturday, August 5th from 8:00 am - 6:00 pm.

COMPLIMENTARY BREAKFAST: Complimentary breakfast, provided by the City of Asheboro, will be available for cook teams from 6:30 am - 8:00 am on Saturday, August 5th. Teams can eat in or take out a breakfast plate from Hops Bar-B-Q, located at 240 Sunset Avenue, Asheboro, NC 27203. A breakfast voucher for each team member, based on each teams official entry form, will be issued at the pre-staging registration area upon arrival.

ICE/GROCERY SUPPLIES: Three (3) free bags of ice will be offered to each team. Additional bags of ice can be purchased from area businesses. A Just Save grocery store is a short two-block walk or drive away from the competition area.

SOLID WASTE: Two 96-gallon rollout carts (one for trash; one for recycling) will be provided throughout the team sites.

SANITATION: Mobile, climate controlled restroom trailers will be available for the competitors to use in the competition area.

GREASE/ASH DISPOSAL: No fewer than two locations for grease and hot ash/coal disposal will be available within the competition area. Please dispose of materials in properly marked receptacles.

GREY WATER: Grey water may only be disposed in approved marked containers.

PEOPLE'S CHOICE PORK COMPETITION: First and foremost, you **DO NOT** have to serve the public. The public will be directed to a centrally located People's Choice Tent. The People's Choice on Saturday is a big part of making our event a success in the eyes of the public, so teams are encouraged to take part. For those teams interested and willing to use their own pork, it may be cooked prior to showing up to the event but must be reheated to a minimum of 165 degrees for 15 seconds and held at a minimum of 140 degrees. All cold items must be held at 41 degrees or below. Otherwise, two Boston Butts will be provided to the teams at registration or during meat inspection.

For teams willing to participate in the event, the organizer will provide each team at check-in or meat inspection with two Boston Butts to prep and smoke, and a full size aluminum pan to contain the **pulled or chopped pork**. Each team will turn-in their full-size aluminum pan filled with pulled or chopped pork (NO garnish!) between 11:00 – 11:30 am Saturday morning at the People's Choice tent that will be located in the competition area. The public will blindly sample and vote for their favorite pork. This event is a fundraiser for the Christian United Outreach Center (CUOC) so please try your best. The People's Choice winner will be announced during the Saturday awards ceremony. **There will be payouts to the top 3 teams.**

SCHEDULE (Tentative):

Friday, August 4th

8:00 am - 5:00 pm	Competition Team Check In / Meat Inspection Distribution of People's Choice Boston Butts
4:00 pm	Mandatory Cooks Meeting at The Exchange
5:00 pm	All extra vehicles removed from competition area
6:30 pm	Zooland Benefit Cruise-in begins
7:00 pm - 10:00 pm	Concert – Sleeping Booty (Bicentennial Park Stage)
11:00 pm - 7:00 am	Quiet Time Begins

Saturday, August 5th

6:30 am - 8:00 am	Complimentary Team Breakfast at Hops Bar-B-Q
7:00 am	Quiet Time Ends
10:00 am	KCBS Judges Sign-In
11:00 am	KCBS Judges Meeting
11:00 am	Begin People's Choice Pork Turn-In
11:30 am	End People's Choice Pork Turn-In
12 noon	Chicken Turn-In
12 noon	People's Choice Competition Begins
12:30 pm	Pork Rib Turn-In
1:00 pm	Pork Turn-In
1:30 pm	Beef Brisket Turn-In
2:00 pm	People's Choice Competition Ends (While Supplies Last)
2:00 pm	Kid's Q Contest
5:00 pm	BBQ Awards Ceremony (Bicentennial Park Stage)
6:00 pm	Cook Teams May Begin Departing
7:00 pm - 10:00 pm	Concert – East Coast Rhythm & Blues (Bicentennial Park Stage)

ADDITIONAL ACTIVITIES: Friday night cruise-in, Friday night concert, Saturday car show, hotdog eating contest, vendors, roving performing artists.

SAFETY & SECURITY:

- The Asheboro Police Department and Fire Department will be on site Friday 8:00 am thru the last festival event Saturday evening. The Police Department is located within 3 blocks of the competition site. For any emergencies during the competition dial 911. Physical location of competition teams is the Downtown Asheboro BBQ Event and your assigned zone number.
- The Head Cook is responsible for the conduct of his/her team members and any of their guests.
- Under no circumstances are alcoholic beverages to be distributed to the public by the teams. During this event, alcohol can only be consumed in the designated "Beer Garden" area located in Bicentennial Park. Team members that do choose to consume alcoholic beverages are expected to conduct themselves in a professional and responsible manner.
- All teams are requested to respect the rights of others with special emphasis against loud music, profane language, and infringement on adjoining sites.
- Teams must conduct themselves in a professional manner.
- Pets are allowed in the competition area only. Please respect other team's sites and privacy. Pets are not allowed in other festival areas, sorry.

CLEAN-UP AND EXITING: All teams are required to clean up their assigned cooking areas and return the sites to pre-competition conditions.