



Greetings!

We are excited to host the **2nd Annual Crescent City Pitmasters BBQ Competition** on Saturday, April 20, 2024. This is a traditional bar-b-que (Memphis, St. Louis, South Carolina, Texas style etc), sauce-on competition. We are eagerly anticipating your participation and wanted to provide you with some information to help you prepare for the event.

The event will take place at Milne Playground, located at 5420 Franklin Ave. Registration begins at 9am. All teams must be on site and set up by 11:00 AM; Competition begins at 12 noon sharp. Chicken must be complete and ready for judging at 2:00 PM and ribs must be complete and ready for judging at 3:00 PM– no exceptions.

Rules:

- At registration, each team will be required to sign a release prior to the start of the competition
- You must provide all grills for cooking, cooking utensils, cups, bowls, towels, paper towels, table coverings etc.
- Charcoal/wood grilling only; charcoal smokers are allowed; **NO GAS GRILLS**
- You will be provided chicken in a cooler with ice; chicken must be kept below 40 degrees
- You must provide your own ribs for the competition; an entire slab, cut into individual pieces, will be turned in for judging
- Your food prep/cooking area must be kept clean and neat. There will be people watching you cook

- Only team members are allowed in the tent within your designated area; for everyone's safety, there will be event staff on site to enforce this policy
- We will provide you with two (2) tables; if you require additional tables you must bring them. You will also need to bring your own chairs
- All food prep and cooking must be done on site in your assigned area
- We can only provide cold tap water for washing
- Violations of contest rules and regulations will result in disqualification, expulsion and/or disqualification from future participation in the event.

Judging

- Two (2) chicken thighs and one (1) slab of St. Louis ribs will be submitted for judging. Each team will be provided Styrofoam containers for their submissions
- Scoring will be based on (1) Appearance, (2) Taste, (3)Moisture, (4) Tenderness/Texture, and (5) Overall Impression.
- Judging begins at 2:00 PM for chicken and 3:00 PM for ribs
- Judging will be done by a team of judges
- Each judge will take a sample from the team's Styrofoam container
- The judge will score each entry based on
 - Appearance (red, bloody, undercooked)
 - Texture/tenderness
 - Taste
 - Moisture
 - Overall impression
- Tallying – the results of the judge's scores for each contestant will be added together and an average score will be tallied. A winner will be declared based on the highest score

Teams

- Pick your best pieces of meat for judging
- The chicken and ribs for judging will be placed in Styrofoam containers; a team representative will present the containers to judges for scoring
- Any remaining meat can be provided for guests for sampling
- You will be given prompts when there is 1 hour, 30 minutes, 15 minutes remaining and when time is up
- All cooking is done in the team's designated area

Crescent City Pitmasters reserves the right to implement additional rules or regulations as needed. Decisions of the judges are FINAL

If you have any questions, do not hesitate to contact us. We are looking forward to smoking with you!

Crescent City Pitmasters