

Mitchell County BBQ Rules

- 1) Cooking fires shall be of wood, wood pellet, or charcoal. Gas and electric heat sources are not permitted.
- 2) Contestants must provide their own meats for 4 main categories. Chicken, ribs, pork shoulder, and brisket.
- 3) Meat inspection will be done when you arrive at contest. Meats may be trimmed, but not seasoned, injected, or brined prior to inspection.
- 4) Judging will start at 11:30 AM on Saturday. Judging will be in the following order:

Chopped Challenge	11:30
Chicken	12:00
Ribs	12:30
Pork Shoulder	1:00
Brisket	1:30
Dessert	2:00
- 5) Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro.
- 6) Sauce is optional. If used it shall be applied directly to the meat. No pooled sauce or side containers.
- 7) Entries will be submitted in numbered container provided by contest.
- 8) Each contestant must submit at least 6 portions of meat in numbered container.
- 9) Judging will be done by a table of 6 judges. The low score will be thrown out. Entries will be scored on appearance, taste, and tenderness. Scoring as follows:

9- Excellent
8- Very good
7- above average
6- average
5- below average
4- poor
3- bad
2-inedible
- 10) Point system is weighted as follows:

Appearance-	.5600
Taste-	2.2972
Tenderness-	1.1428
- 11) Chopped challenge:
 - a. All ingredients must be used in entry.
 - b. A platter will be provided for turning in this category.
 - c. There are no garnish restrictions.
- 12) Dessert does not need to come in clam-shell but you must have your number on your entry. There are no garnish restrictions.
- 13) No outside alcohol allowed on the fairgrounds. Will be available for purchase from fairgrounds.