

# Suds and Swine Backyard Contest 2025

## RULES AND REGULATIONS

1. **CONTESTANT** - A contestant is any individual or group (up to 4), that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be amateur competitors. The contest organizer may not cook in any category in this contest. Contestant will be referred to as "Griller."
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
3. **ENTRY FEES** – There will be no entry fee.
4. **EQUIPMENT** – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal or wood (NO open/pit fires), Pellet fed, or Propane. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
5. **MEAT INSPECTION** – Pork Butts will be provided to Grillers by the event organizers. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 165 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. The pork butt may be marinated, salted, seasoned prior to being cooked by the Griller.
6. **CONTESTANT'S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is always required while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be always adhered to. A sanitation/water supply will be provided for all teams use during this event.
8. **BOSTON BUTT** – weighing a minimum of 8 lbs. or more must be cooked as a single piece of meat.

9. **JUDGING** – Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. NO GARNISH. Only the entry to be judged is allowed in the container. Each entry will be judged on 1. APPEARANCE 2. TASTE/FLAVOR 3.TENDERNESS/ TEXTURE. Meat may be lightly sauced or un-sauced. A minimum of **six (6)** separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging.
10. **SCORING** – Each entry will be scored by six (6) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category. **THE JUDGE’S SCORE WITH THE LOWEST CUMULATIVE TOTAL WILL BE DROPPED** Any entry that is disqualified as per **SECTION 11** will receive a score of zero for all fourcategories from all judges at the table.
- Scores are assigned to three distinct categories: Appearance, Taste, and Tenderness. These categories hold different weights in the overall scoring process. The weighted values for each category are as follows:
    - **Appearance:** *Weighted at 0.56*
    - **Taste:** *Weighted at 2.2972*
    - **Tenderness:** *Weighted at 1.1428*
  - When combining scores from each category, a judge’s perfect score of 9-9-9 in Appearance, Taste, and Tenderness respectively results in a total of 36 points. This nuanced scoring system allows judges to evaluate and appreciate the diverse elements that contribute to an exceptional barbecue entry in competitions loosely based on KCBS competitive rules.
  - The judging will consist of 6 judges. The "drop score" concept means that the lowest score among the 6 judges is disregarded, and the total score is determined based on the top 5 scores. For example, if 5 judges give scores of 8-8-8 and one judge gives a score of 7-8-7 the 7-8-7 score is dropped. The resulting score would be 160.
  - if 5 judges give a perfect 9-9-9, the resulting score would be a perfect 180. Achieving a "perfect perfect" indicates that all 6 judges awarded a score of 9-9-9.
  - In the evaluation of entries, Taste holds paramount importance. Understanding the scoring system is crucial; for instance, a 5-9-9 and a 9-9-7 collectively yield a higher score than a 9-8-9. This emphasizes the significance of Taste in competition BBQ, as it contributes significantly to the overall score.
11. **DISQUALIFICATION** – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
- a. There is anything foreign other than meat/sauce in container submitted for judging.
  - b. The entry is turned in after the officially designated time.
  - c. Gloves are not used while handling food products.
  - d. Not cooking the meat that was provided.
  - e. There is not a minimum of **six (6)** separate and identifiable containers for each category entered.
  - f. There is evidence of blood such that the meat is uncooked.

12. **TURN-IN TIMES** – per competition item as follows:

a. **Boston Butt** – 9:30 AM EST

13. **JUDGING PROCEDURE** – The event organizer brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container, and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.

14. **WINNERS** – Grillers will have the opportunity to win First (1<sup>st</sup>), Second (2<sup>nd</sup>), or Third (3<sup>rd</sup>) Place. The winners in each category will be determined by adding all the scores together for the following divisions – (A) BOSTON BUTT. In the event of a tie, the next lowest rank will be omitted, and the tied Grillers will be awarded the same rank. Prize monies will also be awarded.

15. **GRILLERS may not sell any food items.** Backyard teams are expected to chop the leftover meat and place into pans provided by the organizers. This meat will then be sold to the community for fundraising purposes.

16. **Grease** – Grease buckets will be provided for all teams. Teams are required to collect their grease in the buckets and provide the bucket to the event organizers for proper disposal.

17. **Sale** - Once the competition is judged, teams will be required to provide all of the remainder of their cooked product to the event organizers for chopping and sale.