**Clyde Chamber of Commerce**

**BBQ Challenge Rules**

1. Each team will cook 3 slabs of Baby Back BBQ ribs and 12 chicken thighs. Meat must be cooked on site and not removed from premises.
   1. A $30 registration fee must be paid at time of entry. One electricity hookup will be provided to those who use electric cookers. Smokers/Grills of any kind are permitted…i.e. gas, pellet, electric, propane, wood, etc.
2. Each team will consist of a chief cook and as many assistants as necessary. A single cooker may be used by more than one team. All cooking for the BBQ challenge will be done within the assigned cooking space as assigned at check in.
3. Competitors must provide basic equipment and supplies to cook with. Canopies, chairs, signs, banners, etc. are the responsibility of the team.
4. Teams are encouraged to register as early as possible, but **not later than August 28.**
5. Cooking time can begin at 4:00 p.m. **Turn in time is 8:30 p.m. for chicken and 9:00 p.m. for ribs. Contestants will be provided numbered turn in boxes and must present to the Turn in Table six individual servings (no garnish) of chicken and ribs not later than the times listed above.** Late entries are disqualified from judging. The clock at the Turn in Table will be the official time clock. No side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauces may not be pooled or puddled in the container. Judging will be based on APPEARANCE, TASTE, and TENDERNESS and score from 9 to 1, with 9-Excellent, 6-Average, 3-Bad, 1-Disqualified. See official Judging Slip attached for all ratings.
6. Prizes will be awarded for 1st-3rd Place upon completion of the judging at approximately 10:00 p.m. All Proceeds (after expenses) will be returned to contestants as prize money. Remaining samples may be passed out to observers as available by the BBQ team to those presenting Watermelon Beer Mugs.