

Competitor's Information:

- Entry Fee: \$75.00 per meat entered (Ribs, Pork and Brisket)
- Anticipated Attendance is 400 people.
- Competitors are encouraged to seek sponsorships for their team's entry fees and meats.
- All heat sources are acceptable. Check website for rules.
- Saturday August 4th- Competition meats are Pork Ribs, Pork and Beef Brisket- Prepare a minimum of 5 Racks of Ribs for People's Choice. Prepare at a minimum of 2 Boston Butt, Boston Roast, Picnic and/or Whole Shoulder. Prepare a Brisket of sufficient pounds to compete in People's Choice
- Payback for Competition Ribs, Pork and Brisket is 100% for each category of the total competitor's entry fees. (1ST-45%; 2ND-25%; 3RD-15%; 4TH-10%; 5TH-5%)
- Sides-Please prepare a side for the public to be judged-People's Choice. You decide on the side (beans, slaw, desert, ?) and it can be prepared at the event or prior and brought to the event. There will be a cash prize that will be determined by the Barbeque Committee. First place only.
- There will be Payback for People's Choice is \$500 per meat category (1st-60%; 2nd-25%; 3rd-15%)
- Grand Champion-combination of total scores for all three meat categories-AWARD ONLY
- **NEW: CALCUTTA**
There will be a Calcutta that will take place immediately following the competitors meeting. Please submit with your registration a brag rag (what you have done in other competitions or what you think is your best BBQ) we will use these at the auction to brag you up. More details will be on the website as they are finalized.

Items being supplied for contestants:

- Paper boats to serve brisket and ribs
- Napkins/paper towels
- Clam shells for turn in
- Ice available at a minimal charge
- Cleaning station:
 - Hot and cold water
 - Paper towels
 - Soap
 - Sanitizer
 - Scouring pads
 - Water hose with sprayer
- Consider bringing a canopy style tent for shade. We will not be providing tables to serve from.

EVENT AGENDA

August 3rd

8:00 AM Registration opens until 5 PM

7:00 PM Competitors meeting

August 4th

10:30 AM Ribs Turn In

11:00 AM Pork Turn In

11:30 AM Brisket Turn In

12:00 PM Gates open to Public

12:00 PM People's Choice Begins

3:00 PM Awards (Approximate time)

Matt Heath will be available all day Saturday for questions and support of all smokers



Matt Heath

Professional Pitmaster of "You Que'd Me All Night Long" Competition BBQ Team

Highlights

2016 KCBS (Kansas City BBQ Association) 252 overall out of 2984 teams in the world

2016 9th place overall in Rocky Mountain BBQ Association Cup

2016 KCBS 1st Place Perfect Score in Ribs (Laramie)

2016 KCBS 1st Place Ribs and 1st Place Brisket (Missoula)

2017 KCBS Reserve Grand Champion at the Denver Stock Show

2017 "Jack" Daniels World BBQ Championship-Invitational

6th Brisket

41st overall