



# AMATEUR ANDY/ANDIE OFFICIAL COMPETITION RULE BOOK

## **Basic Rules:**

### **1) Amateur Andy/Andie's BBQ Teams**

- Each team must have 1-4 members
- Ages 18 and older
- Every team must have a name

### **2) Competition Space**

- Competitor space is 10'x10'
- Each team must provide their own table(s), chairs, BBQ equipment and tent for their booth.
- Competitor cannot place displays outside of the 10' x 10' area of the booth space, this includes signs.
- If you need additional space, we can do this for an added fee. There are limited larger spaces available so early sign up is encouraged.
- Competitor must have their own refuse container for ash/used coals.
- Competitor must leave the space at the end of the day in the same condition it was upon arrival. If a mess is left behind, you may not be permitted to sign up the following year.
- All Competitor spaces must have hand sanitizer available to the public.
- All Competitor spaces are required to follow Washington State Covid-19 regulations for outdoor events.

### **3) Times of Importance**

- Check in is permitted the day before the event after 3p.m. until 7p.m. or the day of the event at 6a.m.
- Competitors must arrive no later than 9a.m.
- Cooks Meeting: All competitors must attend at 10:05a.m.
- Competitors can begin break-down once all participants have turned in food for all categories.
- Any Amateur Andy Team that does not arrive by 9a.m. or leaves before all food is turned in will forfeit their priority status and will not be allowed to participate in the early registration process the following year.

### **4) Other Info**

- Competitors are not permitted to sell or distribute food to attendees of the Nisqually Valley BBQ Rally.
- Food can only be provided for Amateur Andy/Andie food judges through competition entry.
- Vendors not conforming to any of the Amateur Andy Rule Book requirements will be required to leave the event immediately. No refund provided.



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## Food Competition Rules:

1) **COMPETITORS**- can enter one or more category of the Amateur Andy/Andie Competition.

The categories are as follows:

- **Beef Brisket**
- **Pork Ribs**
- **Chicken**
- **Pork Shoulder**

2) **COOKED ON SITE** – All meats must be cooked on-site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the Nisqually Valley BBQ Rally (NVBR). All competition meat subject to inspection at cook-off by the NVBR Amateur Andy/Andie Chair or his/her representative.

3) **PREPARATION** –

- **Pre-Trimming** - Competition meat must be in store packaging when meat is inspected upon check-in. Meat must be kept below 40 degrees prior to cooking. No seasoned, pre-marinated meat allowed.
- **Sanitation** - Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- **No Food Handlers card** is required, however, please attempt to practice safe food handling procedures. [www.co.thurston.wa.us/health/ehfood/index.html](http://www.co.thurston.wa.us/health/ehfood/index.html)

4) **ENTRIES PER TEAM** – only one entry per team for each category.

5) **BBQ EQUIPMENT & REGULATIONS**

- **Gas, Charcoal, or other cooking methods** may be used, after raw meat has been inspected, as long as grilling is a part of the cooking process.
- **No Electricity** is provided (you may bring a gas generator if needed).
- **FIRES** –NO open fires, ground fires or ground pits are allowed. It is in the interest of safety. A fire extinguisher must also be readily available.

6) **TURN-IN TIMES** – Once this time is set and/or announced no change will be made. A turn-in window of ten minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.



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## 7) COMPETITION MEATS & PREPARATION

Meat	Allowed	Presentation		
		Whole	Sliced	Chop/Pull Cubed
<b>Beef Brisket</b>	Wholes, Flats or points of any size; no corned beef.		<b>X</b>	<b>X</b>
<b>Pork Ribs</b>	Spareribs/side ribs or baby back/loin ribs. All portions must be bone in. No Country Style ribs.		<b>X</b>	
<b>Chicken</b>	Cut-up whole, mixed assortment or all of the same pieces, Cornish Game hen halves or parts.	<b>X</b>	<b>X</b>	
<b>Pork Shoulder</b>	Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker only after attaining an internal temperature of 145 degrees F.		<b>X</b>	<b>X</b>

- **Judging Trays**
  - We will provide trays with hinged lids for all entries.
  - All judging containers shall be clean and free of any markings, sculpting, or foreign objects. Marked containers will be disqualified at the Head Judge's discretion.
  - The only garnish allowed in the tray is green lettuce.
  - All trays will be ticketed before they leave your station maintain anonymity.
- **Scoring**
  - For every entry, judges provide three element scores (whole-number) using the 10-to-2 rating scale.
  - Entries are not compared or ranked against each other. Each taste and score each submitted on its own merit, as if it was today's only entry!
  - The entire range of number scores is available for each entry. It's OK to have more than one entry with a score of 10 (or any other number). Don't save up your 10's.
  - Each element of an entry is evaluated separately, independent of the other element scored.

BETTER			AVERAGE			WORSE			
10	9	8	7	6	5	4	3	2	1
Outstanding	Great	Good	Slightly above average	Average, OK	Slightly below average	Faulted	Significant ly Faulted	Awful, Inedible	Technical, DQ



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- **Three Elements of Evaluation**

Appearance	Tenderness/Texture	Taste
Eye-appeal	Evaluate meat's texture	Overall Flavor
Components of color	Tender/Tough	Pleasant Taste
Arrangement	Chewy/Mushy	Balance of meat/smoke/seasonings
Moist appearance	Moist/Dry	Taste Faults (salty, burned, creosote, etc.)
Slice/Trim		

- **Amount of Food Required for Evaluation**

- Competitive food entries must be submitted in event supplied presentation containers unless otherwise stipulated.
- Minimum of 6 (six), separate, identifiable food portions **MUST** be submitted. All portions must be visible when the box is opened for appearance scoring. Remember that six portions are all that is required.

## 8) TERMS FOR DISQUALIFICATION –

- Failure to comply with the rules and regulations established in this document.
- Excessive use of alcoholic beverages by a team, its members and/or guests. Alcohol only allowed in the beer garden and must be purchased.
- Use of controlled substances by a team, its members, and/or guests.
- Foul, abusive or unacceptable language by a team, its members, and/or guests.
- Fighting and/or disorderly conduct.
- After the tray has been turned in, any tray found to be in violation of the rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

## Award Ceremony:

- 1) Amateur Andy/Andie Awards Ceremony will be at 4pm the day of the event.
- 2) Each team must have someone present to represent them in the event that they win.
- 3) Announcing Winners – The format for announcing winners will be as follows:
  - Beef Brisket – 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>
  - Pork Ribs – 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>
  - Chicken – 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>
  - Pork Shoulder – 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>
  - Grand Champion (Highest Score of all 4 categories) and Reserve Champion (Second Highest Score of all 4 categories)