

TEAM RULES

- Each team will be made up of no more than 5 WJBL Team Members in good standing (disregard the good standing requirement for the Ruleville Roast Competition only)
- Each team will adhere to the Code of Conduct of individual Team Members.
- Each team understands that the actions of one individual Team Member could impact those of all the team members.
- Team will occupy a space no greater than 10 by 20.
- Team will have to adhere to the local safety standards required for fire extinguishers and tents.
- Team will follow the protocol set forth by local fire and other safety standards of the event area.
- Team will not have adults in their area during the time of competition except for the WJBL approved persons such as Mentors and WJBL staff.
- Team will not be allowed to have glass containers in their area.
- Team will follow event guidelines for the event for the disposal of trash.
- Team will follow event guidelines for the event for coal and grease disposal. Coal and grease will not be placed in the same receptacles as trash.
- Team will follow event guidelines for the event for electrical connections.
- Team will only be allowed for the meat categories the meat provided by the event.
- Teams will not be allowed to sell their competition meat on site.
- Teams will not use gas or artificial substance to start grill.
- Teams will not be allowed to use gas grills.

General Rules:

Any type of commercial made, homemade, or shop made pit may be used. All pits must use only wood or wood products for cooking (i.e. wood or wood products (charcoal) or wood pellets). Gas lighters, fuel such as lighter fluid, may be used to start the fire. Electric rotisseries which hold the meat and allow it to be cooked over wood are permitted. No gas or electric cooking heat. You can use gas or electric to start the wood or wood product but may not use it for cooking! Note: Electrical and Water access may not be available at every contest.

The cooking area will be 10x20. The area will be roped off and only students will be allowed to be in this area while the competition is taking place. No adults will be allowed in the cook area. If an adult is seen in the cooking area during the competition the team will be disqualified from the competition. The only exception will be if there is an emergency that requires the attention of an adult.

All meat will be furnished the day of the cook-off by the contest. No pre-marinating, pre-soaking, or pre-spicing prior to the promoter's official START time is allowed. Meat will be prepared from scratch within the time constraints of the cook-off. **Teams must cook and turn in the meat provided to them by the contest.** NO meat will be allowed to leave the team's site area. The promoter will advise teams of the "START" time.

Each team member must be in grades 9th-12th or the home school equivalent, OR between the ages of 14 and 18. Each team member must be a member of the WJBL (not necessary for the

Ruleville Roast 2021 contest). Each team shall have no more than five (5) members. Schools may have more than one team compete in a competition. Each team must have a designated Pitmaster. The Pitmaster is responsible for all team members/cooks and their cooking area. This includes, but is not limited to, the cleanliness of the cooking area and team conduct. The team must maintain the cooking area in a clean and sanitary condition. The WJBL Representative or designee may disqualify a contestant for unsanitary conditions or entries. All teams and mentors will be expected to conduct themselves in a friendly, courteous, and professional manner. Any team that does not conduct themselves in a professional manner will be disqualified and possibly expelled from future competitions. Any mentor that does not conduct themselves in a professional manner will be asked to leave the team they are mentoring and may be expelled from future competitions. This includes speaking ill of other teams, mentors, judges, or any other person on site. ***This is a teaching environment, mentors are expected to be positive role models to the youth they are mentoring and modeling professional behavior at all times.***

It is the team's responsibility to have a team member at the cooks' briefing. Any announcements or changes to the contest (if necessary) made at the cooks' briefing will take precedence. Times are announced at the cooks' briefing.

During the cooks' meeting, teams will be informed about how they will get their containers for their blind sample, where, and at what time they will turn them in. The WJBL representative is responsible for getting containers to teams. Contests require that teams deliver their blind sample to the judging area or a specified check in area. You should have enough team members to accomplish this task. The lowest score in each criterion is dropped.

Teams are required to have their sample at the specified turn in area, at a certain time, within a 10-minute window which breaks down to five (5) minutes before and five (5) minutes after the designated turn in time. If a team's sample is late, it will not be accepted, and this will result in disqualification for this category and no points for team standings will be awarded. There is no grace period. If the team member with the sample is not standing in line at the end of the window, the entry will not be accepted.

Prior to the cook off, the WJBL Representative and the promoter will determine the turn in times. The turn in times will be posted on site and announced during the cook's meeting. Standard times are:

- Chicken 2:00 p.m.
- Ribs 2:30 p.m.
- Pulled Pork 3:00p.m.
- Brisket 3:30 p.m.

Additional categories that are not listed above may, also, dictate different time variables. Teams are responsible for making sure they know the turn in times for each cook off they compete in. Never assume the times listed above are in place for a cook off.

Teams should pay special attention to the way their meat is prepared for the blind judges. Remember, there are no sharp knives in the judging area, so we suggest that teams cut their

entries into small enough sections to easily fit in the container. **No garnish is allowed in the blind box entry.**

When teams receive their container, it will have a label on the top that has the team name, the meat category and the time the sample is to arrive at the blind check-in area.

Blind Judging Criteria

Appearance of the Entry

This criterion refers to the esthetics; does the entry itself look appetizing in the blind container. The judges will be informed of the possibility of a smoke ring or red layer on the top surface of the meat entry or throughout the entry. Judges are instructed to score the appearance of the entry in the blind container. They should ask themselves – “Does this entry look appealing and appetizing?” You should make every effort that the judge sees your product at its best.

Tenderness of the Entry

In this criterion, the judge will be looking for some firmness but easy separation of the meat. There is a range in barbecue from tough (under cooked) to tender (just right) to mushy (cooked past tender). There should be some texture, but the entry should be moist and easy to chew. Ribs with meat “falling off the bone” will be judged as overcooked. A mild shake of the ribs should leave meat still attached.

Flavor of the Entry

This criterion refers to the flavor of the meat sample. Sauce can be added before, during, or after the cooking process.

Overall Impression

Overall impression is a subjective score based on the judge's opinion of the total experience of judging the sample and is not an average of the other scores. Judges will reflect their general overall feeling of their judging experience when they have finished judging all samples at the blind table. This is the area where factors can be taken into consideration that have an effect on the judge's decision, but the judge does not feel the team rates a whole number score lower than another team in the same criterion. The judge can deduct a tenth, or two, or three, here without costing the team a whole point or more.

TIE BREAKER – Brisket will be the tie breaker. If there is a tie in points, the team that finishes higher in the brisket category will be the one who places higher. Example teams A and B have 35 points each and are tied for 2nd place. Team A placed 3rd in brisket and Team B placed 2nd in brisket. Team B now becomes 2nd overall and Team A becomes 3rd overall.