

Holy Smokes Team Packet

Rules

1. You must have two Curé parishioners on your team. This is a parish event and is not open to the general public.
2. Holy Smokes is not a KCBS (Kansas City BBQ Society) sanctioned contest. We do follow KCBS rules but we keep the contest and rules loose to keep the focus on fun.
3. Gas and electric assisted cookers are permitted. If you can put up with the disapproval of the BBQ purists, go ahead and use gas.
4. The meat will be judged on Appearance, Taste & Tenderness. We don't throw out the high & low scores, so the point totals are different than KCBS. Our judges are prepped and instructed by the Holy Smokes Judging Co-Chair.
5. Our rules are loose, but many of our judges are KCBS trained, so try to adhere to the rules as best you can. See KCBS rules and judges instruction on line to understand how this works and what judges are asked to do.
6. Provision of meat and greens for the contest is the responsibility of the teams. Sample boxes will be provided by Holy Smokes.
7. Scored meat categories are: Sausage, Pork (butt or tenderloin), Ribs, and Brisket.
8. Six samples of each meat category will be turned-in to our Judges per the schedule. Make sure it is sliced or separated to make individual samples.
9. All meat must be cooked on site. You can rub or marinate it at home.
10. Entry fee is payable at the sign up meeting in May. A representative of each team must be there to sign up and secure a booth location.
11. This is a church event and there are children present until Saturday evening (see below). Please be safe, protect hot cookers, and drink responsibly.
12. We are happy to have children at the event until Saturday's award ceremony, and then they need to go home so the parents can truly relax. Saturday evening will remain kid free.

Schedule

Friday

4pm - Drop Off Equipment and Set-Up Booth

7 to 10:30pm - Music Entertainment

11pm – Quiet Hours Enforced

Saturday

8am - Remove All Vehicles from the Contest Area and Keep the Stroll-Way Clear

9am - Cooks Meeting

Around 9:30am - Competition Questions (Jake and Jeremy)

12pm to 1pm - Family Time Free Hot Dogs

2:30pm - Judges Meeting and Instructions

3:50 to 4:00pm - 1st Category Turn-In – Sausage

4:20 to 4:30pm - 2nd Category Turn-In – Pork Ribs

4:40 to 5:00pm - 3rd Category Turn-In – Pork Tenderloin or Butt

5:20 to 5:30pm - 4th Category turn-In – Brisket

5:30pm - Cafeteria Doors Open for Parish Dinner

7:00pm - Results and Awards Presentations

11pm – Quiet Hours Enforced

Sunday

By 10am - The parking lot needs to be empty and clean by 10am.

Judging

This is a brief explanation of how the judges score your submission for each category.

Tenderness

Judges expect the meat to be cooked to the perfect degree of doneness, be tender and juicy. The meat should not be undercooked and tough nor should it be overcooked and too tender. Perfectly cooked meat will have a great “mouth feel”; it feels just right in your mouth.

- Sausage is safe to eat by FDA standards at 160°
- Ribs should pull away from the bone when bitten but not fall off.
- Pork should pull apart easily, but should not disintegrate in your mouth.
- Brisket slices should come apart easily without having to tug hard.
- (*I start checking the pork and brisket at 195°, inserting a probe to check the resistance.*)

Taste

Judges are instructed to score what they taste from the box, be it cut, sliced, or pulled, and submit an average score of the best and the worst piece they tasted in the box. KCBS does not instruct judges how to score taste, it is just the judge’s opinion how the meat tastes to them at that instant, without judging it against other entries on their mat.

Great products you can buy from local barbecue stores:

- Smoking Guns Hot Rub and their Sauce
- Blues Hog Sauce
- Butcher BBQ Premium Rub, Prime Injection, and Sauce
- Three Little Pigs Championship Rub and Sauce
- Cowtown Squeal and Sauce
- Eat BBQ Rubs and Sauces
- The Plowboys Rubs and Sauce

Appearance

People eat with their eyes first so all your food needs to look amazing. Your food also needs to look moist, not dry, and you should show off the smoke ring in the turn in box.

- Always use barbecue sauce. I go for a semitransparent coat.
- Fill the box with meat. Judges like a full box, not a skimpy one.
- Always use garnish. I place my meat in the box and then frame it with parsley.
- Use a wet paper towel to clean the turn-in box of all debris, including stray sauce.
- Lightly mist each submission in the box with hot water so it appears moist.

Checklist

Competition Meat

- Briskets
- Chicken
- Pork Ribs
- Pork Butts
- Sausage

Meat Prep

- Coolers
- Cutting Board
- Food Gloves
- Injections
- Injectors
- Knives
- Marinades
- Rubs
- Sauces
- Unscented Trash Bags
- 2 Gallon Ziploc Bags

Smoking Tools

- Charcoal/ Pellets
- Charcoal Chimney
- Extension Cords
- Flashlights
- Heat Proof Gloves
- Hot Box
- Newspaper
- Propane Torch
- Smokers
- Thermometers
- Wood Chunks

Turn-in Prep

- Atomic Clock
- Curley Parsley x 10

Cooking Utensils

- Aluminum Foil
- Basting Brush
- Butcher Paper
- Foil Pans
- Knife Sharpener
- Oil Separators
- Measuring Spoons
- Sauce Pan
- Whisk
- Tongs

Booth

- 10x20 Tent
- Team/ Sponsor Banners
- Batteries/ AAA
- Bungee Cords
- Camera / Charger
- Chairs
- Duct Tape
- Fans
- Fire Extinguisher
- First-aid Kit
- Lights
- Music
- Paper Plates
- Paper Towels
- Plastic Cups
- Plastic Flatware
- Phone Charger
- Power Strips
- Scissors
- Tables
- Tent Weights
- Water Cooler

Meals

- Friday Night Dinner
- Breakfast
- Coffee & Maker
- Gatorade
- Sides
- Water Bottles

Cleaning

- Bleach & Bottle
- Broom
- Buckets
- Dish Rags
- Dish Soap
- Dust Pan
- Lava Soap
- Sponges (abrasive)
- Trash Can (32 Gallon)
- Trash Bags (32 Gallon)

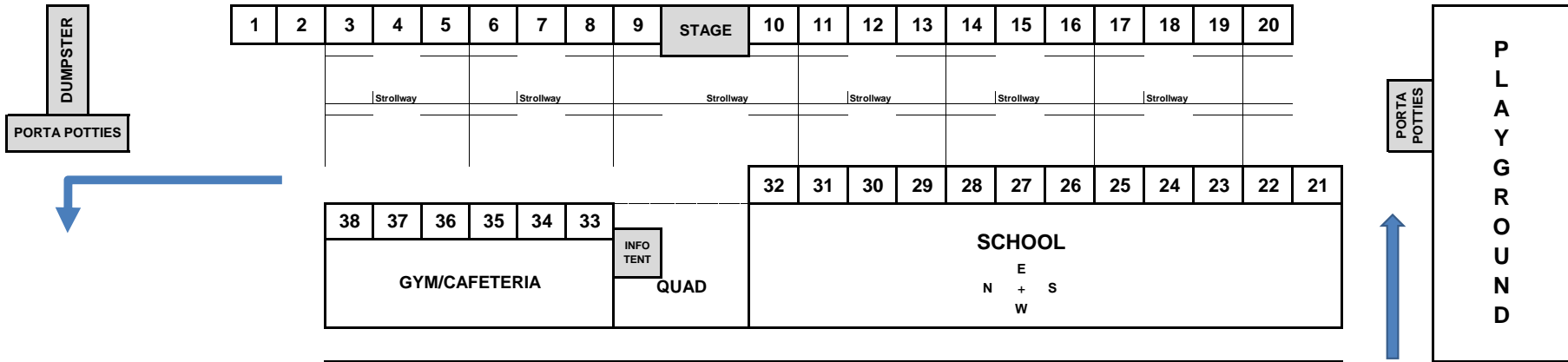
Personal Items

- Alcohol/ Beer
- Apron
- Ibuprofen
- \$40 Cash Each
- Chap Stick
- Deodorant
- Medication
- Overnight Clothes
- Phone Charger
- Sunglasses
- Sunscreen
- Sun Hat
- Team Gear
- Tooth Brush / Paste
- Towels

Sleeping Needs

- Blankets / Sheets
- Camping Tent
- Cots/ Mattress
- Disposable Ear Plugs
- Sleeping Bag
- Pillows
- Sleeping Pills
- Tarp (for the ground)

2018 HOLY SMOKES BBQ



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1	SMOKIN J's Herigon, Rohr, Pruitt	14	BREWS & SWINE* Horn,	27	MOJO GRILLERS Anstoetter, Armstrong, Frisch, Rupp, Runyan
2	SCRUGGS Scruggs,	15	HOGGY STYLE BBQ Monroe, Wagner	28	SMOKE & MIRRORS (WWJQ?) Dugan, Wright, Maher, Boatman
3	Q'D UP Hirsch	16	PIGATORY Meyers, Winn, Koetting, Brian, Dunn, Dietz	29	MEAT MANGLERS Graham, Fendler, Duff, Claxton, Darby, Rittel
4	BARBIE Q Weber,	17	HIGH ON THE HOG Griffith, Haake, Zender, Jones	30	SMOK'EM IF YOU GOT 'EM Bingaman, Meagher
5	MEAT SWEATS Devereux, Hess, Kamer, Blount	18	HOT TASTY BUTTS Hanna, Peete, Costello	31	91ST & SWINE Condon, Boehm, Terry, Spradling
6	MEAT PARADE Phelan	19	RUBBIN' BUTTS & RACK Longly,	32	LOST IN THE SAUCE Shutts, Metcalf, Putnam, Fuss, Murphy
7	PORKY PIGGIN' IT Schmidt, Ferguson, Horn, Marrone	20	BURNT HANDS BBQ Bradley, Zieren, Kiewiet, Ferris	33	GRILLS GONE WILD! Wiese, Queen, Snyder, Condon, Hafner
8	HOGGED ARTERIES Allen, Catron	21	UP IN SMOKE Hitchcock, Schlader, Stewart, Wasinger	34	QUEST FOR THE HOLY GRILLE Shrout, Dalton, McArthur, Tornquis, Hogg
9	TURN DOWN FOR BUTTS Ismert	22	ROMANS 14:2 Chladek, Swanson, McDaniel, Cooper, Carney	35	PORK UNIVERSITY Bolin, Mitchell, Staines
10	SMOKIN' & JOKIN' Hall, Teahan, Smith, Kuklenski, Goehausen	23	KINGS OF Q Drees, Rusqis, Rowley, Stanley	36	DEVIL MADE ME QUE IT Kinney, Kelly, Goodman
11	TWO MEN & A REFRIGERATOR Ingham, Shreve, Jeffries, Sheets	24	KNIGHTS OF THE BBQ TABLE Ruffini, Clingan, Catron, Augustine, Robben	37	WHISKEY, WINE & A LITTLE SWINE Culbertson, Krohn, Clarke and Cowherd
12	NOTORIOUS P.I.G. Guzman, Meyer, Leverich	25	JUST HERE FOR THE BEER Vosburgh	38	CITY SMOKERS MacCallum, Hinkle, Vernon, Cordes
13	DAD BOD BBQ Simonsen	26	RUB ME TENDER Graham, Dougherty, McGurren, Krause, Moffet		

- * PLEASE DO NOT MOVE THE CONES OR TAPE THAT ARE PLACED IN PARKING SPOTS AND PARK YOUR CAR THERE.
- * NO CARS IN THE ALLEY AFTER 6:30PM ON FRIDAY AND 10:00AM ON SATURDAY.
- * ADULTS ONLY AFTER THE AWARDS PRESENTATION ON SATURDAY NIGHT.
- * THE DUMPSTERS ARE FOR TRASH ONLY; PLEASE DEPOSIT YOUR TRASH IN THE DUMPSTERS BEFORE LEAVING SATURDAY NIGHT.