

2025 BBQ & Brew at the Ballpark

Rules & Regulations

Competition Rules:

1. Competition will take place, rain, or shine.
2. Each team will receive a space 20 feet by 20 feet, on a first-come, first-served basis.
3. Competitors must contain all cooking equipment, generators, etc. within their designated space. All prep and cooking must be done within the assigned space. Sharing of spaces is not allowed.
4. Competitors must provide all needed equipment, supplies, and electricity/generators, etc. (Electricity is not provided, but generators are allowed.)
5. Each competitor must have an "ABC-rated" fire extinguisher in their cooking space.
6. Each team shall consist of a chief cook and helpers.
7. Each participant will provide a grill or smoker ... wood, pellets, charcoal, or electric. Contestants may not dig pits, and fires are prohibited on the ground.
9. Each individual is responsible for providing ALL supplies, including pop-up tents, tables, chairs, utensils, ingredients, trash cans, and supplies needed for responsible food handling. Battery-powered light is recommended for night preparation.
11. Pork must be seasoned and cooked on-site within the confines of your assigned cooking space.
12. Competitors will receive the following pork for the competition:
 - (2) St. Louis ribs (approximately 3 pounds each)
 - (2) Boneless pork loins (approximately 8 pounds each)
 - (2) Bone-in pork butts (approximately 10 pounds each)
13. Cooking may begin immediately following the meat distribution.
14. All preparation must be done on-site.
15. Parboiling, sous vide, and/or deep frying are not allowed.

Cleanliness & Food Safety:

1. Competitors are responsible for keeping their cooking areas clean during the event and following proper food safety practices.
2. Proper handwashing and disposable food-safe gloves shall be used when handling raw and cooked pork. You should change gloves often.
3. Loose hair must be pulled back or confined to a hat.
4. Competitors must always wear shirts and shoes.
5. No smoking or tobacco use in cooking areas.
6. No pets or small animals are allowed in the cooking area.
7. ***Meat must be maintained at food-safe temperature ranges.***
 - ***Chilled / refrigerated foods ... 41 degrees or below***
 - ***Holding foods ... 135 degrees or above after cooking***
8. At the completion of the contest, competitors are responsible for:
 - Collecting all trash in cooking area.
 - Removing all leftover coal and ash. Ash barrels will be available for discarding ash.

Competition Entry Turn-In:

1. Judging will be blind judging. Each entry will be judged by six certified judges.
2. Each competitor must submit at least six identifiable pieces/portions for each category.
 - Pork loin must be sliced. Be sure there is enough for six judges.
 - Ribs must have the bone in. Be sure ribs are cut into six separate pieces.

- Butts can be pulled, chopped, or diced. Be sure there is enough for six judges.
3. No garnish is allowed. BBQ sauce is optional but must be on the meat only, not in a cup or puddled on the side.
 4. Entries must be turned in, in numbered clam-shell containers provided by the contest organizer. (Each contestant will receive (3) 9'x9' Styrofoam clam shells — one for each entry.)
 5. Turn in with the number on top.
 6. Containers shall not be marked in any way (i.e., bending tabs, identifying marks, etc.).

Competition Turn-In Times:

1. The entry turn-in area is near the Iowa Cubs concession area. The specific location will be identified during the team meeting.
2. Turn-in times are five minutes before and five minutes after posted time with no exceptions/tolerance. Here are the competition turn-in times:
 - 11:25 a.m. – 11:35 a.m. Pork Loin turn-in
 - 11:55 a.m. – 12:05 p.m. Pork Ribs turn-in
 - 12:25 p.m. – 12:35 p.m. Pork Butts turn-in
3. Late arrivals will be disqualified.

Judging Criteria:

1. Judges will score based on appearance, taste, and tenderness.
2. The scoring system is: 9 – Excellent; 8 – Very Good; 7 – Above Average; 6 – Average; 5 – Below Average; 4 – Poor; 3 – Bad; and 2 – Inedible.
3. The top 10 places in each category will be awarded.
4. The top 10 overall combined scores will be awarded. Must compete in all three categories.
5. In the event of a tie, the winning team will be picked by a random drawing among the tied entries. Decisions of the judges regarding the contest are final. Violation of any rules or regulations may result in an individual being disqualified.

People's Choice Competition:

1. People's Choice competition will be for the pork butts only.
2. Competitors will receive the following pork for the People's Choice competition:
 - (3-4) Bone-in pork butts (approximately 10 pounds each)
3. People's Choice will take place from 1:00 – 2:30 p.m. or as long as product lasts.
4. People's Choice will take place at each competitor's location.
5. BBQ & Brew will provide a volunteer to assist with pulling/chopping/dicing pork butts and serving if competitor wishes.
6. Competitors will be provided with foil pans, serving cups, forks, napkins, plastic gloves, sign with competitor's name, and a voting container.
7. Judging will be done by the attendees.
8. Attendees will receive tickets to vote for their top choices.

Prizes

Competition:

Categories ... Prize money to the top ten places in each category:

1 st :	\$500	6 th :	\$75
2 nd :	\$300	7 th :	\$75
3 rd :	\$200	8 th :	\$75
4 th :	\$150	9 th :	\$50
5 th :	\$100	10 th :	\$50

Overall Cash Prizes: Prize money to the top ten combined scores:

Grand Champion (1 st overall):	\$1,500
Reserve Champion (2 nd overall)	\$750
3 rd overall:	\$500
4 th overall:	\$300
5 th overall:	\$200
6 th overall:	\$150
7 th overall:	\$125
8th overall:	\$75
9th overall:	\$50
10th overall:	\$50

**Must compete in all three categories to be eligible for overall prizes.*

Trophies:

1st place category winners and Reserve & Grand Champion winners will receive trophies.

People's Choice:

People's Choice Pork Butt: \$1,000
Hunger-relief charity: \$1,000 pork donation.

Celebrity Judges' Top Pork Butt Pick:

1st: \$500
2nd: \$250
3rd: \$125

Conduct & Security

1. Teams will be disqualified and evicted if the chief cook, team members, or any of their guests are found to be excessively using alcohol; disturbing the peace; serving alcohol to the general public or minors; using illegal controlled substances; causing a disturbance by use of foul language, excessive noise, fighting, or disorderly conduct; stealing; or cheating.
2. Security officers will be on duty.