



Backyard Division Rules

August 27 & 28, 2010

Criteria for participation in the Backyard division:

- Teams that are true amateurs
- Teams that have never competed in any Professional competition

Registration fee includes:

- A 25 x 25 cook site including water and power
- 2 cooks-access armbands (armbands must be worn at all times)
- 2 cooks parking passes

Check in:

Back yard teams may arrive, check-in and set up Thursday, August 26 between 12noon and 5pm, Friday, August 27 from 8am-1:30pm and Saturday, August 28 from 6am-8am. You must unload your vehicles and have them out of the cooking area by no later than 2pm on the 27th and no later than 8am on the 28th, no other vehicular activity to occur during the event. Vehicles left in an unapproved location are subject to be towed at the owner's expense. There are no exceptions for any teams.

People's Choice:

People's Choice will be held on Saturday, August 28 between 11am-2pm. Teams will receive a Boston butt to prepare for sampling; in addition, we ask that you please provide 40 lbs of food during this time for the general public to sample so they can cast a vote for the team of their choice. The 40lbs of meat can be any meat you choose, pork, chicken (legs, thighs, wings etc.) Votes will be cast at each team site. The team with the most votes wins.

All KCBS rules and regulations will apply for this division with the following revisions:

- Backyard cooks may use gas grills
- Each teams is required to have a fire extinguisher; 5 or 10 pound ABC

- Backyard cooks will not be judged on brisket or pork.
- Backyard cooks cannot use ganrish of any kind.

Mandatory Backyard Team meeting:

There will be a mandatory meeting for Backyard teams on Saturday, August 28 in the Hospitality tent at 8:30am.

Please note:

Once you have checked in, you may request to have your meat inspected. For backyard teams only, the Great Southern Tailgate Cook-off will allow competition meats to be marinated and rubbed in advance of the inspection. Professional teams must adhere to meat preparation as noted in the 2010 KCBS rules and regulations.