

Central Maine BBQ Cookoff
June 24 – 26, 2022
Skowhegan State Fairgrounds, Skowhegan Maine

Cooks Information Packet

Thank you for your participation in this year's event! We are very excited for our event for the 2022 season.

We are little over a week away from the 2nd Annual Central Maine BBQ Cookoff, so here's information to help you prepare. Our KCBS representatives will be Alan & Doug.

CONTEST LOCATION: We have secured a location in Central Maine at the Skowhegan State Fairgrounds, 33 Constitution Ave, Skowhegan, ME 04976. We have lots of amenities such as "real bathrooms", buildings for judges, plenty of water and electricity! Teams will be allocated space based on trailer length.

CHECK IN TIMES: Friday, June 24th 2pm-8pm and Saturday June 25th 7am-9am. If you can't set up at these times, please let Julia know at your earliest convenience.

IMPORTANT CONTACTS:

Julia Turner - julia@skowheganregion.com Office: 207-474-3621 Cell: 207-431-2720
Derek Rossignol – Cell: 207-431-2377

There are lots of events going on during this weekend. Some of the events will be: Family fun games, live music, bounce house, Burrow's Farm & Petting Zoo.

There will be something for the whole family for people interested in competing but also the general public. Let's make the community smell like BBQ.

The schedule of events for the BBQ Competition portion of the festival is listed below.

Friday:

2:00pm	Competitors arrive and set up
6:00pm	Buffet style local restaurant food donations to get a local taste
6:00-9:00pm	Entertainment: Annie & the Rainmakers Band

Saturday:

7:00am to 9:00am	Competitors arrive and setup (no driving on the fairgrounds after 9:00am) for BBQ teams
10:00am	KCBS reps to inspect meat and cooking stations for KCBS contest
12:00pm	People's Choice Turn (shredded, sauced, & panned)
12:00pm	First Responders & Veteran Chicken Wing Turn in
12:30pm	First Responders & Veteran Chicken Wing judging
1:00pm to 2:00pm	People's Choice judging
1:30pm	KidsQ Cooks Meeting
2:00pm to 6:00pm	Live music with River Bottom Funk
2:45pm	Kids Q Judges meeting
3:30pm	Kids Q turn-in

3:00pm to 5:00pm	SCA Judging Class
4:00pm	KCBS Cooks meeting
4:30pm	KidsQ, Chicken Wing Challenge & People's Choice awards
4:45pm	SCA Check in for turn in box and # for steak selection
5:00pm	SCA Cooks meeting
5:45pm	KCBS One Meat Judge Meeting
6:30pm	KCBS one Meat turn-ins
7:00pm	SCA Rib Eye turn in
8:00pm	SCA & KCBS One Meat awards

Sunday:

9:45-10:00am	KCBS Judge Check-In
10:00am	KCBS judges meeting
12:00pm	KCBS chicken turn in
12:30pm	KCBS pork ribs turn in
1:00pm	KCBS pork shoulder turn in
1:30pm	KCBS beef brisket turn in
2:00pm	Dessert Turn in
4:00pm	Dessert and KCBS awards

*schedule subject to change

Information

- Please bring separate containers for grease and ash. Disposal areas will be available on site.
- Fire extinguishers will be inspected at the time of meat inspection.
- Sanitation (wash, rinse, disinfect) will be checked at meat inspection.
- Proper storage of meat is required. Must be maintained below 40°F or above 140°F.
- Proper handling of food is required. Vinyl or latex gloves should be used.
- Ice will be available on site for a small fee.
- Please keep all alcoholic beverages concealed.
- There will be a beer and alcohol vendor on site.
- Your site should be picked up and free from debris when you leave.

ASH, GREASE, TRASH: There will be designated areas for ash and grease and trash. We will have volunteers picking up trash. Please bring separate containers for grease and ash

PETS: Well behaved pets are welcomed. They must be up to date on shots (current rabies certificate) and must be registered. The fairgrounds and event coordinator have the right to request this information as they see fit

FIRE EXTINGUISHERS: will be inspected at the time of meat inspections.

SANITATION: wash, rinse and disinfect will be checked at meat inspection. Proper storage of meat is required. Must be maintained below 40°F or above 140°F. Proper handling of food is required. Vinyl or latex gloves should be used.

ICE: Ice will be available for a nominal price.

GROCERY: Hannaford & Walmart are right next door to Fairgrounds. Within 5 minute walk.

ALCOHOL: Please keep all alcoholic beverages concealed.

CLEANUP: Your site should be picked up and free from debris when you leave.

FOOD: Friday evening 6pm will be serving donated local eateries to get a taste of our local area at the Fairgrounds so you can all get comfortable, settled in and mingle with all. We will also have various food vendors Saturday & Sunday.

LOCAL AMENITIES: Within a few feet of the fairgrounds, in the town of Skowhegan, there are lots of local stores, The Towne Motel, The Belmont Motel, Breezy Acres Motel, the KOA, Yogi Bear and Evergreens Campgroup, and lots of local restaurants, etc.

SCA Steak Cookoff Association

THE COMPETITION: We will be hosting a SCA competition. For this competition the teams are provided with 2 ribeye steaks that they choose on a lottery system during the cook's meeting. They will be cooked at your team's site and turned in between the hours of 7:30pm and 8:00pm on Saturday.

THE JUDGES: Steaks will be judged by certified SCA judges. There will be a judging class held on Saturday at 3:00pm. You can sign up for the judging class on the SCA website. Look for the judging classes link: www.steakcookoffs.com

THE RULES: Visit the SCA website to view the rules of the contest.
<https://www.steakcookoffs.com/rules>

THE ENTRY FEE: \$150.00 per team, includes the steaks

THE PAYOUTS: 1st \$500 2nd \$300 3rd \$200 Trophies for 1st-3rd.

3:00pm to 5:00pm	SCA Judging class
5:00pm	SCA Cooks meeting
6:30pm	SCA Judging meeting
7:00pm	SCA Turn-ins
8:00pm	SCA Awards

Kid's Q – Gourmet Hot Dogs

THE COMPETITION: We will be hosting a KCBS sanctioned Kid's Q event. The Kid's Q will be a single category event with turn-in on Saturday at 3:30pm. There is no entry fee, open to children 17 and under. Grills, charcoal, utensils and hot dogs are provided by our gracious sponsors and the kids are welcome to keep theirs to take home and enjoy. Kids must always be supervised by an adult. Let's make sure to keep the kids safe so please have a responsible adult prepare and tend to fires as well as do any knife work. All other times the adult is to be hands off for Pro teams, additional hands on might be needed for the amateur teams.

THE CATEGORY: This year the category will be Hotdog. We will supply the hotdogs to the teams grills and charcoal will also be provided. Kid's teams will be able to take the grill home at the end of the contest. All other supplies, ingredients, spices, garnishes will be the responsibility of the teams.

THE RULES: All prep and cooking must be done on site. This will be an open container, open garnish and open cooking fuel (charcoal) category... Anything goes! It will be up to the teams how they season, garnish, and present their hotdogs. Turn-ins must include a minimum of 6 separate portions for the judges to sample. Be sure to include box number (to be provided at cook's meeting) with your entry. We will provide a space for Kid's Q to take place. There will be shelter for inclement weather.

THE PRIZE: Medals and ribbons will be awarded to the teams.

1:30pm	Kid's Q team meeting
2:45pm	Kid's Q judges meeting
3:30pm	Kid's Q turn-in
4:30pm	Kid's Q awards

THE CATEGORIES:

People's Choice

There is **NO entry fee** to compete in the People's Choice. You will be provided with (1) 10 lb pork shoulder, (1) half sized tin tray. There should be a minimum of 40 servings per turn in/per tray. A serving size is approximately 2oz (2 bites per person). The trays are to be turned in to the judging area at 12:00pm shredded, sauced & panned. Volunteers will separate into portion cups. This category can be prepped ahead of time and turned in.

THE JUDGES: The public will purchase tickets for exchange of samples of People's Choice in which they will be able to vote for their favorite. The judges will be instructed to judge based on taste, tenderness, and execution.

Dessert

In this category, they can use this as they wish to make a dish for the people to judge. Teams can get as creative as they wish and use any other ingredients they want. Be sure to follow proper food handling and cooking temperatures based on FDA guidelines. There is \$25 fee to enter this event. Prize money will be awarded for the winner of this category. A 9x9 Styrofoam box will be provided for turn in.

KCBS (Kansas City Barbecue Society)

THE COMPETITION: The contest is sanctioned by the Kansas City Barbecue Society. See the KCBS rules and Regulations handbook for detailed information on governing this competition. Teams will be competing in the following categories: Chicken, Pork Ribs, Pork Shoulder, and Beef Brisket. The entry fee to participate in this event is \$325.00. Awards and prize money will be presented for Grand Champion and Reserve Champion, as well as from First through Fifth place in each individual category.

Prizes for KCBS as follows:

Grand Champion	\$3,900.00 + Trophy
Reserve Champion	\$1,800.00 + Trophy

1st Place/Categories	\$400 + Trophy	1st Place
2nd Place/Categories	\$300 + Trophy	
3rd Place/Categories	\$200 + Trophy	
4th Place/Categories	\$100 + Trophy	
5th Place/Categories	\$75 + Trophy	

Total Purse for KCBS **\$10,000.00**

Note: You do not need to be a KCBS member to participate in this competition.

For all SCA General Rules visit www.steakcook.com for more information.