



BBQ team info guide 2019

About Porkapalooza

Porkapalooza is a Kansas City Barbeque Society (KCBS) sanctioned competition taking place from June 15 to 16 on the [Edmonton Expo Centre](#) grounds north of Borden Park Road and west of 73 Street. This is Porkapalooza's sixth year, and you can look forward to great music, food vendors, a kids' zone for families, a car Show & Shine and a beer garden. We also have a BBQ experience area (for information and contests), a food demonstration stage and competition area tours.

Public hours for Porkapalooza will be 11 a.m. to 11 p.m. on Saturday, June 15 and from 11 a.m. to 7 p.m. on Sunday, June 16. The public will have access to the general competition area for viewing; therefore, BBQ teams are asked to follow the load-in and load-out schedule.

Specific teams that expressed interest, chosen by the Porkapalooza BBQ Festival Society, in accordance with Alberta Health Services (AHS) guidelines, will be sampling to the public to provide a taste of real competition BBQ. This will also help the public as they learn more about the spirit of the festival and the KCBS competition.

Porkapalooza is Canada's largest BBQ competition and offers over \$16,800 in prizes this year. Please familiarize yourself with the [competition rules](#) prior to applying.

On the site

The festival site is located between Borden Park and the former Northlands Park Racetrack & Casino. Team locations within the competition area will be determined and communicated upon to your arrival.

Load-in will take place on Friday, June 14 from 2 to 8 p.m. please let us know when you will be arriving on Friday to ensure we have staff on site to assist you) and on Saturday, June 15 from 7 to 10 a.m. You must be at your site by 10 a.m. on June 15, and you will need to enter through the Borden Park Road entrance closest to the competition area.

Each team will have one allotted, reserved parking spot on-site, which can be used for access in and out of the competitor-designated parking area. You will receive a pass upon arrival; any vehicles without passes will be removed from the site. There is plenty of paid parking on the grounds and free parking on the street for your any additional vehicles.



Team load-in

Friday, June 14 from 2 to 8 p.m. & Saturday, June 15 from 7 to 10 a.m.

Please confirm by Friday, June 7 with info@porkalooza.ca approximately what time you will be arriving within the load-in hours. Teams will be loaded in on a first come, first served basis and will not be accepted onto festival grounds after 10 a.m. on Saturday, June 15. Look for Carey MacDonald or Dan White to find your team's site.

Teams who wish to have a specific spot on the grounds or be paired up with another team must arrange to have on team arrive early or arrive together. We cannot guarantee any specific arrangements for site locations as we are in a tight space and are hoping for a full roster of teams this year.

We want to make Porkalooza as fun as possible for everyone. There will be a prize for the best site (public votes) and best team spirit (teams vote).

General information

You will need to bring your own smoker(s), meats, sauces, rubs and marinades, along with charcoal, pellets and/or wood, plus knives and other cooking implements, such as basting brushes, foil, plastic wrap, dish soap and other supplies.

- You will also want to bring one or two work tables to function like kitchen counters, along with a few chairs.
- Ensure that you have an up-to-date fire extinguisher (at least 5 lbs.), meat thermometer, plastic garbage cans with lots of bags, grease bucket, small plastic wash basin, disposable gloves, bleach solution, broom and degreaser.
- Your tent must be fire retardant and weighted down (50 lbs. per tent leg), as nothing can be staked into the asphalt.
- Fire rating for the tents is CAN/ULC-S109. Please provide proof of this and be aware that, for safety reasons, you may not cook underneath these tents. City of Edmonton fire marshals will be on-site to ensure compliance.
- Each site will have access to 110V (15 amp) power, a source of potable water. Teams will have common, central access to ash cans, garbage bins, washrooms and grey water disposal. You will need to provide your own hose to connect to the water source and individual grey water containers at your team site. Please do not throw grease directly into grey water tanks.
- Excessive noise and/or rowdy behavior will result in disqualification from the competition, subject to a decision by the Porkalooza BBQ Festival Society



Board or at the discretion of the KCBS representatives.

- KCBS and Alberta Health Services recommend bringing your own [temporary hand wash station](#). There will be an Alberta Health Services representative on-site for more information.
- Bag your garbage and take it to designated garbage area.
- Hot coal and grease containers will be available in designated areas. Please note where they are located. Help protect asphalt from damage sweeping up any charcoal, and degrease any spots from around your area before you leave the site.
- Please conserve water; do not leave taps running. Remember that this is a public event, and your behavior can affect public perception of competition BBQ. Keep your areas neat and tidy. Alberta Health Services representatives will be on-site observing food handling practices.
- Festival guests may ask questions about your cooking. We encourage interaction with the public but understand you are here to compete. Please be polite when asking them to respect your space. Due to AHS restrictions, we ask you not to give out samples to the public unless this has been pre-arranged and you are certified to do so.
- Turn-in containers are 9" by 9" double blind containers that will be supplied at the head cooks' meeting or delivered to your site during the Saturday site inspections.

Competition information

Saturday, June 15, starting at 9 a.m. (start of meat and site inspections)

You can trim your meats; however, no further preparation of the meat can happen until you have been inspected by our **KCBS representatives (Kelly & Kathleen McIntosh or Ken & Brenda Black)** or the **Judging Coordinators (Michael Brodrick)**. They will be looking for meats kept at food safe temperatures, no pre-preparation of meats, and correct meats. If your meats are not at food safe temperature (below 4.5 degrees C, 40 degrees F) you will need to replace them. Your garnish must also be kept in a food safe manner. They will also check your fire extinguisher and wash basins. Feel free to ask any questions you may have. Depending on weather, you may get your turn in boxes at this time.

Saturday, June 16, starting at 1 p.m. (head cooks' meeting)

The head cooks' meeting will take place in the judging tent indicated on your map. At least one person from each team is required to attend. The rules will be reiterated, and any new information will be provided. If turn in boxes were not handed out during site inspections, they will be available at this meeting. At this meeting you will also be able to set your watches to the official time. There will be a more-detailed review of the rules for new cooks at the end of the meeting.



Ancillary (optional) categories information

Kids' Challenge – Chicken wings will be supplied at no additional cost, thanks to Alberta Chicken Producers. Kids aged 5 to 15 may use this ingredient in any fashion; however, the final product must be cooked on a smoker.

Chefs' Challenge – Chefs may prepare any dish they please within the spirit of BBQ; however, every submission must incorporate a mystery ingredient (revealed during the head cooks' meeting), provided by High Liner Foods.

The rules:

- No alcohol served or accompanied with turn-in
- No explosives, fireworks, etc.
- No live animals
- No tall, tippy glasses
- There must be enough for at least six judging samples. There are no knives in the judging area, so please ensure that you have six portioned samples.
- Each entry must fit onto a single serving dish not exceeding 18" by 18"
- Entry fee is included with your team registration (no additional cost)
- Remember to garnish – be creative and have some fun!

Timeline

Saturday, June 15

- 9 a.m. - **Site inspections**
- 1 p.m. - **Head cooks' meeting** (at the judging tent)
- 3 p.m. – **Kids' Competition** turn-in time
- 4 p.m. – **Chefs' Challenge** turn-in time

Sunday, June 16

Turn-in times are as follows:

- Noon – **Chicken**
- 12:30 pm – **Pork ribs**
- 1 p.m. – **Pork**
- 1:30 p.m. – **Brisket**

Late entries will be disqualified. All teams have a five-minute grace period before and after each turn-in time.



The award ceremony will start at **5 p.m.** at the main stage. After awards, you will be able to receive a print-out of your scores from the KCBS representatives. If you have any questions about your scores, they will be happy to answer.

Team load-out

For safety reasons, teams will not be able to have vehicles at their competition sites for load-out until after 6 p.m. on Sunday, June 16.

Please be patient. Ensure that your site is degreased and swept, garbage bagged and taken to designated garbage areas.

A few tips

Know where the judging is taking place, walk there, and time how long it takes you. Walk at a slow pace as if you were carrying your box and there are a lot of people around.

Ask questions of other competitors and the KCBS Representatives (Kelly & Kathleen McIntosh or Ken & Brenda Black), ask the team coordinators (Rick Gerhardt & Carey MacDonald) and ask the judging coordinator (Michael Brodrick). No question is a bad question!

- Ensure that you are turning in the correct meat
- Keep your box neat
- Ensure your box is right-side up
- Try to keep the meat uniform in size, shape and colour – consistency
- Make sure your pieces are all cut through
- Ensure that you have enough samples – at least six identifiable portions
- Make nice cuts – not all jagged
- Don't over sauce – this is a meat competition, not a sauce competition
- Use a silicon brush to baste your meats – that way you won't lose bristles
- Keep your area clean – different tastes can transfer to different meats
- Remember that you are cooking for the judges – not for yourself

What actually happens in the judging tent and what are the judges looking for?

The number one rule in judging is: what happens in the judging tent stays in the judging tent! You will never know which judge gave you which score, and they will never know whose meat they have judged. KCBS judging courses can be highly educational in terms of what judges are looking for. It is recommended you consider taking a course to learn more.



When you turn in your box, the number on it is switched to another number. Only the contest KCBS Representatives know the two numbers associated with a box. Once the numbers are switched, the box is sent to the Table Captains. The Table Captains ensure that their table has not had a box with the same number on it, so there is absolutely no way that your boxes will get judged at the same table for more than one box.

Once the boxes are sorted, the Table Captain takes their set of boxes to their table. They will read out the numbers on the boxes and have a judge read them back. Once everyone at the table has the correct numbers, in the correct order, the first box is opened, and the Table Captain shows the contents to the judges who mark it based on appearance. The same is done with the second box, and so on, until all of the boxes have been scored for appearance. Then, beginning with the first box, the first judge will take their portion and pass the box on to the next judge. Once all of the boxes have been passed around the table, the judges begin to sample for taste and tenderness.

Each entry is marked on its own and not in comparison to the other entries. The scores that are given will range between 2 and 9 in each of the three criteria. The following is a guide of what each score means:

9 – Excellent
8 – Very good
7 – Above average
6 – Average

5 – Below average
4 – Poor
3 – Bad
2 – Inedible



A score of one (1) is a penalty or disqualification and requires approval by a KCBS representative. (Please refer to the official Rules and Regulations.) Scores are weighted as follows: Appearance 0.5600, Taste 2.2972, Tenderness 1.1428. The lowest score is thrown out.

Some of the things that judges are looking at/how they judge:

For all categories, the judges judge based on what is in the box. If both sliced brisket and burnt ends are in a box, both are judged, then the score is averaged. If your sliced brisket isn't as good as your burnt ends, consider putting only burnt ends in the box. On the other hand, if you don't put burnt ends into a box, you are not penalized for not having them.

Garnish is not necessary and is not judged, but garnish types are restricted. Garnishes are recommended for complementing the meat's general appearance and holding boxed items in place. (Please refer to the official Rules and Regulations.)

Chicken

Any cut or combination of cuts of the chicken can be in the box. The most common cut used is thighs. Skin is not necessary, but if skin is on the chicken, the judge must taste it. Pulled chicken is allowed.

Pork Ribs

St. Louis or Baby Back ribs are allowed, Country Style ribs are not allowed. Ribs must have the bone in. Ribs can be cut in what is called "Cadillac Cut," which is when you leave a good amount of rib meat on each side of the bone. Meat should not fall off the bone but should come away from the bone cleanly where it has been bitten.

Pork Butt

Pork butt can be sliced, chopped or pulled. The judge will rub it between their fingers and push it to the roof of their mouth – the pork should not be mushy.

Beef Brisket

Beef can be sliced or cubed, and burnt ends may be entered but are not required. Smoke ring is not judged as it can be chemically added. Judges will do a pull test on sliced beef. The beef should hold slightly, then come apart with some "webbing". If the brisket comes apart too easily it is overcooked, if it doesn't come apart it is undercooked.

For more information, visit:

- Kansas City Barbeque Society: <https://www.kcbs.us/>
- Canadian BBQ Society: <https://www.cbbqs.ca/>
- BBQ Beat Podcast: <https://bbqbeat.com/>



Volunteering

Porkalooza requires support from volunteers. Consider encouraging your family and friends to help us by donating their time and effort to support this great event. Contact Charlotte Shipp, Volunteer Coordinator, at charlotte.shipp@albertapork.com or call 780-491-3528.

Acknowledgements

A special thank goes out to the following :

Porkalooza Board of Directors

- Mark Bosworth (*Chair*)
- Darcy Fitzgerald (*Executive Director*)
- Carey MacDonald (*Director and Loading Coordinator*)
- Dan Majeau (*Director*)
- Russell Bird (*Director*)
- Dan White (*Director*)

Alberta Pork and Porkalooza Staff

- Michael Brodrick (*Judge Coordinator*)
- Janice Brown (*Administrative Support*)
- Christina Carley (*Food Stage Coordinator*)
- Marilyn Griesheimer (*Finance Coordinator*)
- Andrew Heck (*Communications Coordinator*)
- Charlotte Shipp (*Volunteer Coordinator*)

KCBS Representatives

- Kelly & Kathleen McIntosh
- Ken & Brenda Black