



# BBQ team info guide 2020

## About Porkapalooza

Porkapalooza BBQ Festival's Kansas City Barbeque Society (KCBS) sanctioned competition will take place from Saturday, May 30 to Sunday, May 31 on the [Edmonton Expo Centre](#) grounds.

This is Porkapalooza's seventh year, and you can look forward to plenty of great entertainment. This year, in partnership with the Edmonton Craft Beer Festival, the event will feature the Porkapalooza Patio with a Food Demonstration Stage, Porkapalooza Experience Tent, entertainment as well as BBQ and Beer sampling on Friday, May 29 and Saturday, May 30 at the Edmonton Expo Centre. Public hours for Porkapalooza Patio will be from 4:30 to 10 p.m. on Friday, May 29 and from 1:30 p.m. to 10 p.m. on Saturday, May 30.

As a special feature, teams will be provided with complimentary Edmonton Craft Beer Festival tickets for both Friday and Saturday night.

The Porkapalooza Patio, which is a public component of the festival, will help the public learn more about the spirit of BBQ and the KCBS competition.

Porkapalooza is Canada's largest BBQ competition and offers thousands of dollars in prizes. BBQ teams are asked to follow the load-in and load-out schedule. Please familiarize yourself with the [competition rules](#) prior to applying.

## On the site

The festival site is located adjacent to the Edmonton Expo Centre. Team locations within the competition area will be determined and communicated upon to your arrival.

Load-in will take place on Friday, May 29 from 2 to 8 p.m. and on Saturday, May 30 from 7 to 11 a.m. Please let us know when you will be arriving to ensure we have staff on site to assist you. All load-ins must take place during these time periods.

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, May 30 from 2 to 8 p.m. & Saturday, May 31 from 7 to 11 a.m.***

Please confirm by Friday, May 22 with [info@porkapalooza.ca](mailto:info@porkapalooza.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 11 a.m. on Saturday, May 30. When you arrive look for Carey MacDonald, Jen Crichton or Jess Milhousen 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.

## **General information**

**Team contact on-site: Russell Bird, Porkapalooza Director (mobile: 780-604-4426)**

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 Porkapalooza 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, May 31, starting at 10 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 (Brenda & Ken Black). 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, May 31, starting at 4 p.m. (head cooks' meeting)***

The head cooks' meeting will take place in the judging room inside the Edmonton Expo Centre. 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.



## **Team potluck**

This year, in lieu of a chef's challenge, we want the teams to focus their energy on taking part in what has become a staple of Alberta BBQ competitions: the World Famous RMS BBQ Potluck, hosted at the Polar Saloon.

On Saturday, May 30, teams are invited to meet at the Polar Patio for a potluck dinner. Bring whatever you would like: dessert, main, appetizer, drinks, snacks and share with your fellow teams. There is no secret ingredient this year, except friendship amongst the teams. The Porkalooza board of directors will be injecting a little bit of fun to the festivities with an added bonus for those who participate.

## **Timeline**

### ***Saturday, May 30***

- 10 a.m. – **Site inspections start**
- 4 p.m. – **Head cooks' meeting** (in the judging room)
- 7 p.m. – **Team potluck**

### ***Sunday, May 31***

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.** 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, May 31.

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 (Brenda & Ken Black) or ask the team coordinators (Russell Bird & Joe Semack). 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's 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**

Porkapalooza 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](mailto:charlotte.shipp@albertapork.com) or call 780-491-3528.

**Acknowledgements**

A special thank goes out to the following:

Porkapalooza 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*)
- Greg Mathers (*Director*)

Alberta Pork Staff

- Janice Brown (*Administrative Coordinator*)
- Marilyn Griesheimer (*Finance Coordinator*)
- Andrew Heck (*Communications Coordinator*)
- Christina Quinn (*Food Stage Coordinator*)
- Charlotte Shipp (*Volunteer Coordinator*)

KCBS Representatives

- Brenda & Ken Black