



March 10, 2022

Dear Head Cook:

Thank You for entering our Cedar Fest Barbecue Cook-Off Presented by H-E-B. We are looking forward to having a fun and safe event. The site we are using this year is Elizabeth Milburn Park located at 1901 Sun Chase Blvd, Cedar Park, TX 78613. **Being self-contained is required.** There is no electricity provided. We do have limited access to water and trash dumping.

We are excited to announce that Kansas City Barbeque Society is our official sanctioning entity again this year. Attached are cookoff rules and tips along with a map of the location, including where to enter the park. ***We have also added an extra information sheet for those who have never cooked with us before.***

Set up will take place on Friday, April 1 from 8am until 5pm. The City of Cedar Park, who owns Milburn Park, will not allow anyone to setup prior to Friday, April 1. If you need to arrive Thursday, there is a sheet that follows this letter with a list of additional accommodations and recommendations.

The Cook's Meeting will take place on Friday evening at 5:30 p.m. Following the meeting, we invite you all to have dinner on us! We will be serving Red Beans & Rice w Sausage, Pasta Jambalaya, Toss Green Salad w house dressing, Dinner Rolls, Sweet and Unsweetened tea, Platters of Pralines, Beignets made on-site. All provided by Christen's Gourmet Pralines & Catering. I hope you can join us!

As a reminder, all meats must be inspected prior to cooking and a form with proof of the inspection will be handed to each Head Cook. **DO NOT LOSE THIS FORM.** The KCBS reps will need this form before they can give you your turn-in trays. Meat inspectors will walk around during the day Friday as you all set up.

Turn in times will be posted at the Head Cook's meeting. This year the competition will only feature the four meat categories and a Cook's Choice category. Cook's Choice can be anything you wish, except for dessert and competition meats. The Cook's Choice category is an additional \$50 and winner takes all with a \$500 prize.

This year each team will be given 1 parking pass. You may come and go as you please on Friday, but starting Saturday morning at 10 a.m., you will be unable to enter the cook-off grounds by vehicle – only by foot. This includes all family and friends. **They are welcome to come visit you and your cook-site, but will need to park with the general population and walk. No exceptions. *No one will be allowed to***





drive a vehicle through the cook grounds from 10 a.m. – 5 p.m. on Saturday, April 2nd. The entrances will be barricaded and we will have a Cedar Park Police Officer located here.

We are so excited about all of the changes to this year's event, and we especially love that we will be giving out \$15,500 in prize money. In addition to the Grand Champion and Reserve Grand Champion money listed, we have an add on from Texas Traditions Roofing & GAL in the amount of \$1,000 for Grand and \$500 for Reserve Grand.

We look forward to seeing you all on April 1st!

Please call if you have any questions.

Lyndee Matthews, IOM
Vice President, Cedar Park Chamber of Commerce
Cedar Fest BBQ Cook-Off Coordinator
512.260.7800 or lyndee@cedarparkchamber.org





2022 Cedar Fest BBQ Cook-Off Rules & Regulations

Please note: These rules and regulations are separate from Kansas City Barbeque Society's rules and regulations. While some information may overlap, you are responsible for knowing and adhering to both sets of rules.

- Cook sites are 40x40. You may park one cooker, RV, and one vehicle at this site. Any additional vehicles must be parked in the parking lot. You will learn the location of your cook site at check-in. Please do not call asking for the location in advance. If you want to be located next to another cooker, please arrive at the same time. Otherwise we cannot guarantee your placement next to each other.
- If you are one of the teams being filmed for Food Network, please let us know when you check-in. We have a list, but we appreciate your reminding our volunteers.
- Cooker check-in is Friday, April 1st. You may not set up prior to 8 a.m. that morning.
- All sites must be self-contained. We will not have electricity for your use. We will have limited water and a dumpster. The fire marshal will be inspecting your fire extinguishers.
- **Cookers may come and go until 10 a.m. on Saturday, April 1st. After 10 a.m. the entrances will be barricaded and you will have to park with the general public and walk. This will be strictly enforced this year.**
- Alcohol is allowed, but no glass containers. Please drink responsibly and use your best judgment.
- No illegal substances are allowed.
- We are located near a residential neighborhood. Please be respectful of that. Quiet time is from 10 p.m. to 8 a.m. We will have off-duty police officers patrolling the grounds.
- Foul, abusive or unacceptable language/fighting will not be tolerated.
- **Each cook site must have a recently inspected fire extinguisher. The Fire Marshall will be checking each cook site.**
- We will have trash receptacles, please throw all of your trash in there. You are responsible for leaving your cook site as you found it. Any team who does not clean up its cook site will not be allowed back the following year.

Thank you for your cooperation in these rules and regulations!





What to Expect - Cedar Fest Guidelines 2022

Cooker Check-In

- Friday, April 1st from 8 a.m. to 5:00 p.m.
- You must provide your own meat. You are welcome to check in, set up your site and then go get your competition meats.
- Your meat will be inspected on Friday. You cannot begin prepping until your meat inspection is complete. Please see *KCBS Meat Inspection Guide* for more information.
- For those new to barbequing – Most cookers set up in an RV, camper or tent and cook throughout the night on Friday night.

Site Information – Elizabeth Milburn Park | 1901 Sun Chase Blvd., Cedar Park, TX 78613

- You will NOT go in the main entrance of the park. You will turn down Sun Chase, go past the main entrance, past the main path, until you see a trail to the left with a ramp and an entrance sign. Use the ramp to pop the curb, take path to the right until our Check-In volunteers stop you.
- You must be self-contained. Sites are primitive. This means there is no electricity. We have limited access to water but you must be able to cart it back to your site. We have trash cans, ash cans and grease cans as well as a dumpster. **There is no excuse for leaving your cook site in a mess.**
- This is a city park. City rules and KCBS rules enforce a quiet time of 10 p.m. to 8 a.m. There will be an off-duty police officer patrolling the grounds at night.
- Alcohol is allowed but no glass bottles.
- There will be port-a-potties and wash stations.

What to Expect Friday, April 1st

- Check-In begins at 8 a.m. If there is a certain spot you want, the earlier you come the better your chances of getting your desired location.
- If you want to be located next to someone, arrive together.
- At check-in you will receive your cooker packet. You will then move down the line and someone will help you park your equipment.
- Throughout the day you may come and go as you please. A lot of cookers set up and then go purchase their competition meat.
- 5:30 p.m. is the Cook's Meeting. It will be held by the volley ball courts. You will receive the information you need for your cook-off and also have the chance to ask any questions you may have.





- Following the meeting, we invite you all to have dinner on us! We will be serving Red Beans & Rice w Sausage, Pasta Jambalaya, Toss Green Salad w house dressing, Dinner Rolls, Sweet and Unsweetened tea, Platters of Pralines, Beignets made on-site. All provided by Christen's Gourmet Pralines & Catering. I hope you can join us
- Lights out at 11 p.m. Cedar Park PD will be patrolling the area.
- Most cooks cook all night. Just keep your voices down since you are located right next to a neighborhood. We will have a light tower, but you will still need your own flashlights.

Saturday, April 2nd

- 10:30 a.m. – Judges arrive
- 11:30 – 2:30 p.m. – Judging Begins
- 2:30 p.m. – 4 p.m. – KCBS reps will be tallying votes
- 4:00 p.m. – Awards ceremony under main pavilion.

We are here to help you! Day of contacts are:

Lyndee Matthews – 512.927.9120 – This is a new number! Don't use the old number.

Tony Moline – 512.660.3546





2022 Cedar Fest BBQ Cook-Off Turn-In Times

- Make sure your clock is set to match the KCBS clock. They will pass it around during the Cook's Meeting.
- The turn-in point is the large basketball pavilion by the playground and volleyball court.
- For cookers who are far from the judge's pavilion or who are short-handed, we will have golf carts to help drive you to the judging tent. But not back to your site.

Noon – Chicken Turn-In

12:30 p.m. – Pork Ribs Turn-In

1:00 p.m. – Pork Turn-In

1:30 p.m. – Beef Brisket Turn-In

2:00 p.m. – Cook's Choice Turn-In



2022 Cedar Fest BBQ Cook-Off Schedule

Friday, April 1st

-  8 a.m. - 5 p.m. - Cooker Check-In
-  11 a.m. - 5 p.m. - Meat inspection/KCBS tray distribution
-  5:30 - 6 p.m. - Head Cook's Meeting - By Volley ball court
-  6:00 - 7 p.m. - Cook's Dinner - By Volley ball court

Saturday, April 2nd

-  10:30 - 11 a.m. - Judges Meeting - Main Pavillion
-  11 a.m. - 5 p.m. - Children's Festival
-  12 p.m. - 2 p.m. - Competition Turn In

12:00 - Chicken | 12:30 - Pork Ribs | 1:00 - Pork
1:30 - Brisket | 2:00 - Cook's Choice

-  4 p.m. - Awards Ceremony



Area Hotel/Motel/RV Parks

SpringHill Suites Austin Cedar Park

1110 Discovery Blvd
Cedar Park, TX 78613
(512) 260-1200

<http://www.marriott.com/auscp>

La Quinta Inn & Suites, Austin NW Lakeline Mall

10701 Lakeline Mall Dr.
Austin, TX 78717

(512) 568-3538

<http://www.6338.lq.com>

Holiday Inn Express Hotel & Suites

1605 E. Whitestone Blvd.
Cedar Park, TX 78613

(512) 259-8200

<http://www.hiexpress.com/cedarparktexas>

La Quinta Inn & Suites- Austin / Cedar Park

1010 E. Whitestone Blvd.

Cedar Park, TX 78613

(512) 528-9300

<http://www.austinlaquinta.com>

Home2 Suites by Hilton

14022 US Hwy 183

Austin, TX 78759

(512) 610-2107

<http://www.austincedarpark.home2suites.com>

Hyatt Place Austin/Cedar Park

1315 E New Hope Dr

Cedar Park, TX 78641

(512) 337-3001

<https://www.hyatt.com>

Holiday Inn Express Hotel and Suites

8300 N. FM 620

Austin TX 78726

(512) 610-5700

<https://www.ihg.com/holidayinnexpress/hotels/us/en/austin/ausws/hotel/detail>



Aloft Austin Northwest
14020 US Hwy 183
Austin, TX 78717
(512) 219-0267
<http://www.aloftaustinnorthwest.com>

Holiday Inn Express and Suites
10911 Pecan Park Blvd.
Austin TX 78750
(512) 249-8166
<https://www.ihg.com/holidayinnexpress/hotels/us/en/austin/austx/hoteldetail>

Courtyard Marriott Austin NW Lakeline
12833 FM 620 N.
Austin TX 78750
(512) 580-0083
<http://www.marriott.com/ausnl>

RV Parks

Big Oaks RV Park & Storage
3330 W Whitestone Blvd
Cedar Park, TX 78613
512-267-1775
www.bigoaksrv.com/

Rio Bonito Cabin and RV Park:
1095 County Road 256
Liberty Hill TX, 78642
512-922-1383
www.rbcabinresort.com/index.html

Idyll Glen RV Park
19421 FM 1431
Lago Vista, TX 78645 US
512-394-6071
www.rvparkidyllglencedarpark.com/

Leander / NW Austin KOA
2689 Hero Way
Leander, TX 78641
512-259-7200
<http://koa.com/campgrounds/leander/>





**MERCHANDISE
AVAILABLE AT
THE KCBS
GEAR SHOP!**

**SHOP NOW AT
WWW.KCBS.US**

2022 CONTEST LOCATIONS

- 3/19-20/22 Inaugural Yellow City BBQ Shootout Amarillo, TX
- 4/1-2/2022 Cedar Park BBQ Cook-Off Cedar Park, TX
- 4/29-30/22 Wines, Brews & BBQ Lubbock, TX
- 6/24-25/22 Lake Murvaul BBQ Cook-Off Lake Murvaul, TX

Register to judge or compete at www.kcbs.us

- 1) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at KCBS sanctioned events.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. **Any cooking, warming vessel, or device can be pre-heated and used as long as any non KCBS approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION PROTEIN.** Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. **In a multiple day contest, the meat must be inspected daily for each event. A member of the cooking team must be present during meat inspection.** Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as

- shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. **Transglutaminase (TG or TGase) or "meat glue" does not season and is not injected.** Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. When the contest organizer supplies the meat, the contestant is not required to enter only that meat, the single exception is when an organizer provides all four (4) meats. If an organizer provides all four meats it must be in a fair and equitable manner with regards to quantity, quality, and distribution. Additionally, the organizer must specifically address on the team application how the meats will be distributed, the quantities of the meat to be provided, and when the meats will be distributed. If after receipt of their meat a team believes their meat is spoiled, they should bring it to the attention of the reps. If the reps agree, the organizer must have additional meat on hand, of the same brand and quality, to replace. Contests providing all four meats must be approved by the Board of Directors and not approved by the office. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score
- 8) Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. **Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited.** If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
 - 9) Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
 - 10) The Four KCBS Meat Categories:
 - CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
 - PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
 - PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.
 - BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.
 - 11) Judging typically starts at Noon on Saturday. The four (4) KCBS categories will be judged in the following order:

CHICKEN	NOON
PORK RIBS	12:30 pm
PORK	1:00 pm
BEEF BRISKET	1:30 pm
 - 12) Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The

- modified times or change in category order must be published in the cooks' packet well in advance of the contest and be confirmed at the cooks' meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.
- 13) Garnish is optional, if used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
 - 14) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
 - 15) Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
 - 16) The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. **A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category.** Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. **Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box. Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.**
 - 17) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork, and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough

meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.

- 18) The following cleanliness and safety rules will apply:
- No use of any tobacco products while handling meat.
 - Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - Shirt and shoes are required to be worn.
 - Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
 - First aid is not required to be provided by the contest, except at the election of the contest organizer.
 - Prior to cooking, meat must be maintained at 40° F or less.
 - After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
 - Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- 19) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Use of gas or other auxiliary heat sources inside the cooking device.
- Violation of any of the KCBS Cook's Rules above, save and except #9 – 13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

Sections in red reflect recent changes detailed in Rep Advisories.



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

**2022
Official Rules and Regulations**

MASTER SERIES

The following rules, regulations, and judging procedures will be used at all KCBS Sanctioned **Master** Contests Effective November 1, 2021.

*The Kansas City Barbeque Society
2519 Madison Ave
Kansas City, MO 64018
Phone: 816-765-5891 or 1-800-963-KCBS
Fax: 816-765-5860
Email: info@kCBS.us
www.kCBS.us*

CREED

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, KCBS Contest Representatives, and Organizers is essential

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Version 20289

*For all contests starting
11/1/2021 through 10/31/2022*

KCBS Meat Inspections Guide

There are two reasons for meat inspections. The first is for **safety**, and to ensure the meat is properly handled and stored. The second is to ensure **fairness**. KCBS meats may not be precooked or pre marinated prior to arriving at the contest and the meat inspection.

The meat inspector should be on site the morning before the contest (normally Friday). We recommend 9:00 AM but no later than 11:00 AM. They should record the teams that have been inspected and insure all meats from all teams are included.

One way to handle your meat inspection is: When each team arrives to the contest give them a 3 feet piece of orange ribbon and ask them to display the ribbon when they are ready for the meat inspector. This is an easy way for the inspector and cook to complete each inspection. After they have been inspected the inspector will remove the ribbon.

You, as a meat inspector, should be knowledgeable of the current KCBS rules and familiar with the cuts of meat being submitted for your contest. We are not asking you, the inspector, to be the “MEAT POLICE”, just use common sense.

1. All competition meats must be inspected by the Organizer or its representative, prior to the cook preparing the meats for competition.
2. All meats must be stored at a temperature of **40 degrees or less**. Use common sense. If the meat is packed in ice, or in a refrigerator and is cold, then it is presumed the meat has met the requirement. Please do not use a temperature probe, injected into the meat, to measure internal temps. You may check the temperature of the ice chest or the refrigerator. We do not want to **cross contaminate** any meats. Meats, which are **warm**, must be **removed** from the contest area and may not be used in competition. Do not open meat packages, which you can see through, unless from the looks you suspect some type of improper marinade.
3. No **pre-seasoned** meat is allowed other than manufacturer enhanced or injected products, as shown on the label (EXCLUDING (but not limited to): Teriyaki, lemon pepper or butter injected). All meats must be **raw** when inspected and cannot be pre-cooked.
4. The meats do not have to be in the **original packaging** and may be **trimmed** prior to meat inspection, **but no meat may be seasoned, injected or cooked**, prior to the inspection.
5. The meats shall consist of:
 - a. **Chicken:** Chicken includes Wild or Farm raised Chicken, Cornish Game Hen and Kosher Chicken. The Chicken may be whole or in parts.
 - b. **Pork Ribs:** Ribs may be spare ribs, St Louis cut pork ribs, or baby back ribs. The Ribs must include the bone. Country Style ribs are prohibited.
 - c. **Pork:** Pork shall be Boston Butt, Picnic and/or whole shoulder weighing a **minimum of four (4) pounds** or more (bone in or bone out). No Pork Loin, Pork tenderloin, Pork Chop or other type of pork roast is permitted. You should look at the label to try to determine the cut of meat. If there is not a label on the meat, (and it is not required) inquire of the cook about the cut. KCBS only accepts the National Pork Board definitions as to the description of Boston Butt, Picnic and/or whole shoulder. Should you have questions or the cook team have questions please refer to the Contest Rep for further clarification. You may also suggest the cook check out the National Pork Board’s definitions for Boston Butt (406 bone in or boneless); Picnic (405 bone in or boneless); and whole shoulder (403).
 - d. **Brisket:** Brisket may only be beef brisket. It may be whole (packer trimmed), flat or point. No other beef product may be substituted for the Brisket. Corned beef is not allowed.

A list of each team inspected should be maintained and given to the organizer and to one of the KCBS representatives to insure each team has in fact had a meat inspection. Any issues or concerns should be reported to your Contest Representative for resolution. **The KCBS representative has the final word on any question with the meat inspection.**

Thank you.

The Kansas City Barbeque Society

