



1. Each Team may cook in their camp site.
2. All teams must have a fire extinguisher near all cooking devices.
3. All food handling safety measures must be exercised. Meats should be handled with gloves and all standard prep and cook area sanitation must be followed.
4. Each team is responsible for the cleanup of their cooking area.
5. All teams must provide all of their own equipment, supplies and electricity
6. Cooking must be done on wood, pellets or charcoal. No electric or gas cooking except for sauces. Electric and propane may be used as fire starters
 - a. Electric accessories such as spits and force drafts are permitted
7. All meats must be inspected by the official meat inspectors.
 - a. Meats must be kept at 40 degrees prior to inspection
 - b. No prep or cooking can be done prior to inspections. Inspectors will come to each site Friday evening. For those arriving Saturday meats can be inspected upon arrival. All competition meats must start raw. No pre-seasoned meats are allowed.
8. No markings that can identify the team can be made to the competition meats or presentation containers.
9. The four categories are:
 - a. Turkey Legs
 - b. Beef ribs: Ribs shall include the bone.
 - c. Leg of Lamb. The Lamb should be cooked whole, bone in or out and should not be separated during the cooking process
 - d. Beef Brisket: This can include the entire cut, the flat or the point. Corning is not permitted.
10. After cooking meats need to be maintained at 140 degrees or be cooled as follows:
 - a. Within 2 hours from 140 to 70
 - b. Within 4 hours from 70 to 41 degrees
 - c. Food that is cooled can be reheated to 165 degrees briefly prior to serving
11. Judging will occur in the following order:
 - a. 12:30 Turkey Legs
 - b. 1:30 Beef Ribs
 - c. 2:30 Leg of Lamb
 - d. 3:30 Brisket
12. Results of the judging will be announced at the Saturday Evening Campfire