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- Teams may begin setting up between 6-8am. Please no late entries.
- Each team will be assigned a designated cooking area, please stay within your space. Sharing of assigned cooking space and/or equipment is prohibited.
- Meat and potatoes will be provided on the day of the BBQ at 7am and must be prepared on site. (4-6 Potatoes, 8-12 pieces of chicken thighs, 2 racks of ribs)
- TEAM MEETING WILL BE AT THE GARAGE AT 8AM. And boxes distributed.
- Teams will furnish their own equipment, supplies, electricity and a fire extinguisher near cooking areas and adhere to electrical, fire and other codes.
- Pits must be free-standing, charcoal, electric, wood fired, or LP. No open pits or holes are permitted. Use of other electric cooking apparatuses is permitted.
- Each team is expected to keep their designated cooking areas clean, and trash must be removed after the contest. Trash, ash, and grease bins will be available for disposal.
- Meat must be easily identified when presented, marked boxes are not allowed. **
- **This event is open to the public.**

Categories will be judged in the following order:

- Potatoes 12:00pm, Chicken 12:30pm, Ribs 1:00pm (6 or more in each category)
- Turn-ins will be allowed five (5) minutes before to five (5) minutes after the posted time. Any submission turned in after the identified deadline will not be judged and a will receive a score of zero.
- NEW-NO GARNISH WILL BE USED THIS YEAR!
- Sauce is optional. If used, it must be applied directly to the meat and not be pooled in the container. Smooth or finely diced to approximately 1/8 inch cubed ok. **
- Entries must be submitted in provided containers with team numbers clearly written on top. They should not be marked in any way, foil, toothpicks, skewers, etc. are prohibited. ** Penalty score of (1) by the judges.

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- Each team must submit enough for six (6) portions or more.
 - Potatoes can be served family style or in single serving containers that fit in the provided turn in containers, they must be the featured ingredient You must use the potatoes provided but can add other varieties.
 - Chicken can be submitted whole, chopped, pulled, sliced, or diced
 - Ribs should be turned in bone in
- Judges may not cut, slice, or shake apart to separate pieces. If there is not enough potatoes or 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
- 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.
 - 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.
 - Prior to cooking, meat must be maintained at 40° F or less.
 - After cooking, all meat: Must be held at 140° F or above

There will be no refund of entry fees for any reason

Awards will be presented at 2:30pm. Results including breakdown of scoring will be handed to each team following the event.

- Trophies awarded for: Grand Champion Reserve Grand Champion
- Individual categories: Potatoes/Chicken/Ribs

