



## WORLD BRISKET OPEN RULES

- Except as noted below, Kansas City Barbeque Society rules apply.
  - Except as noted below, Kansas City Barbeque Society Judging Procedures apply.
  - Team must be entered in the open contest to enter the World Brisket Open Championship.
  - A separate entry fee applies to the World Brisket Open. Each brisket entered costs \$100.00. A maximum of THREE briskets may be entered.
  - Briskets will be inspected, tagged and numbered. No marinating, injecting or seasoning of the briskets will be allowed prior to inspection. Meat inspection will begin at 9:00 am on Thursday, May 20th.
  - Only whole briskets (NAMP #120) may be presented for meat inspection. For technical reference, The North American Meat Processors Association (NAMP) guide book defines and has pictures of brisket cuts of meat. You may consult <http://www.thinkbbq.com/> for the NAMP page which references brisket. Brisket flats (120A) will not be allowed. Brisket entries must be cooked in one piece.
  - Contestants may trim their raw briskets, after meat inspection, to their personal specifications. All trimming must be done prior to cooking. Brisket tags must remain in the brisket throughout the cooking process. Any brisket without a tag will be disqualified.
  - World Brisket Open turn-in times will start at 2:00 pm on Friday, May 21<sup>st</sup>. You will be assigned a turn-in time at BBQ check-in. Turn-in times will be between 2:00 pm and 3:00 pm depending on the number of briskets entered. A World Brisket Open official will arrive prior to your turn-in time. You may not slice the brisket until the official has inspected your entry. The official will verify that the tag is intact and that your brisket has not been cut. They will also verify the tag number.
  - Following inspection, contestants will slice their brisket in front of the official. You must enter exactly six individual slices. No chopped, chunked or other pieces will be allowed in the container. Contestants will place the sliced brisket in a foam turn-in tray, lined with aluminum foil. No garnish or additional sauce is allowed in the container. The World Brisket Open official will seal the container with a sticker. The contestant may then proceed to BBQ turn-in.
  - Judges will score the World Brisket Open entries using KCBS scoring guidelines. The appearance score will be based solely on the appearance of the meat with no garnish or decoration.
  - The top-ten scores in the World Brisket Open will qualify for the “finals” table. You must keep your leftover brisket warm and ready to slice in the event you make the finals. World Brisket Open officials will notify the top ten teams at approximately 3:45 pm. World Brisket Officials will return to those teams. Briskets will be re-inspected, re-sliced and re-entered. You must enter the same brisket entered earlier. The tag must still be in place. Once again, no sauce or garnish will be allowed in the container.
  - The World Brisket Open top-ten will be judged by one finals table of six judges. Each judge will sample all ten entries. There will be no carry-over scores from the earlier round. Each team in the top-ten will start back at zero. KCBS scoring will be used as in the earlier round.
- The top-ten will be recognized at the awards ceremony with ribbons and cash prizes through tenth place.