

Men's Encounter Grill Competition Information

1. Each Team is allowed up to four team members.
2. Only one entry per team /per category. Please include enough meat for sampling for three judges. Numbers will be assigned to each team upon check in.
3. This competition is limited to four categories: Chicken, Boston butt, Brisket and Ribs.
4. Meat must be raw and on ice at check in.
5. You must provide all of your own supplies.
6. All meat entries must be brought to the Judging Tent by the team coordinator at least 5 minutes prior to judging.
7. Styrofoam containers will be provided to all participants to carry meat entries to the judges. Each container will be labeled with the team number only.
8. Judging will begin promptly at 6 PM.
9. Contest is open to all individuals who wish to participate.
10. Canopy or covering for cook site will be allowed / but are not required. Must be fire rated.
11. Teams are encouraged to "dress up their cook-site."
12. You may check in at daybreak.

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- Cook enough for your team and 15 people (this takes care of judges)
- Judging will begin promptly at 6 PM
- Entry will be judged by the following criteria:
 1. Presentation/appearance
 2. Tenderness/Texture
 3. Moistness
 4. Flavor
 5. Sauce/seasoning
- Entry must be turned in to judges in our "presentation container" which will be provided for you by the officials.
- DO NOT label your container or this will disqualify your entry.
- Entry MUST be turned in to officials NO LATER than 6 PM
- The entry cannot be in a pool of sauce—this will take away from the score.
- Entry MUST be cut in 4 equal portions about 1½ to 2 ounces each for judging.
- You must clean up your area after grilling is over.
- Dispose of used charcoal or waste materials properly.