



Welcome to the THIRD ANNUAL Saint Francis Smoke Ring BBQ Competition!

Event Dates: Friday, September 26th, and Saturday, September 27th in Saint Francis, Kansas.

Location: Riverside Golf Course (1215 US-36, St Francis, KS 67756)

Entry Fee: \$125 per team due by the registration deadline of September 5, 2025. This entry fee is NOT REFUNDABLE and must be received by September 5, 2025. If your entry fee is not received, teams from the waiting list will fill your spot.

GENERAL RULES:

ABSOLUTELY NO PETS ALLOWED DURING THE EVENT!

1. Entry fee of \$125 includes mystery meat, brisket, pork butt, and ribs for the competition and event entry for team members.
2. Each team will receive three event wristbands. Additional wristbands, for other team members, may be purchased on-site (\$25/wristband).
3. BBQ Team Sign: Each team is recommended to display a sign identifying their campsite. The sign should include the Team Name, City, and State they represent.
4. Teams may share cooking devices.
5. Golf carts, ATVs, and UTVs are STRICTLY prohibited (excluding handicapped, elderly persons, and event staff).
6. GENERATORS: Will be allowed on the Event Grounds. This includes all competition areas. Generators should be placed as far from public walkways as possible.
7. **NO ELECTRICITY:** Power is the responsibility of each team! We will not have any electricity options at the campsite!
8. Teams will be assigned a campsite prior to the event. All equipment, including trailers, RVs, generators, smokers, etc. **MUST** be contained within the boundaries of your assigned campsite.



9. Teams **MUST** attend the General Meeting on Friday, October 18th at 7:00 PM. (All times are Central) Meat and containers, for judging, will be handed out at this meeting. Teams may begin cooking any time after the meeting on Friday.
10. Vehicles inside the Event Grounds will not be permitted to leave after 12:00 PM Saturday. No further vehicle entry will be allowed after 12:00 PM Saturday.
11. Meat must be kept in ice, below 40 degrees, before cooking and it must reach a minimum of 170 degrees before serving.
12. CONTEST CATEGORIES: Ribs, Pork Butt, Brisket, **Mystery Meat**, and Open Side Dish. **You must have an entry for Ribs, Pork Butt, Brisket, and Mystery Meat categories to qualify for the OVERALL GRAND CHAMPION AWARD.** (Open Side Dish WILL NOT be included in the OVERALL GRAND CHAMPION AWARD) Bloody Mary and Fresh Salsa Categories will be open to participants and the public with a \$5 entry fee for each category. 1st, 2nd, and 3rd place winners, for each category, will receive a Saint Francis Smoke Ring Banner.
13. **ALL ENTRIES MUST BE COOKED ON-SITE!** Mystery Meat must use meat provided by The Bandits **Mystery Meat examples include, but are not limited to, poultry, lamb, sausage, fish, PROVIDED by Saint Francis Smoke Ring.** Open Side Dish must use ingredients provided solely by the team. Open Side Dish examples include, but are not limited to, potatoes, cobbler, cookies, casseroles, beans, bacon-wrapped jalapenos, etc. **Non-cooked entries will not be accepted.**
14. Please be prompt when turning in your food, for judging. Check-in times will be posted around the Event Grounds and given to each team at the General Meeting.
15. Bloody Mary and Fresh Salsa entries **MUST** be turned in by 5:00 PM Friday, October 18th. No entries will be accepted after 5:00 PM. Must be submitted in an 8-oz mason jar with a lid.
16. Each entry must include three (3) **SMALL** separate portions of samples to be judged. Only three (3) ribs are to be turned in. Saint Francis Smoke Ring will provide the numbered containers for each team.



17. After turning in food for judging, teams are to begin HANDING OUT SAMPLES OF ALL REMAINING FURNISHED MEAT to the public. **ALL TEAMS ARE REQUIRED TO PARTICIPATE IN THIS PART OF THE EVENT!** It is highly encouraged that you prepare additional samples (candied jalapenos, smoked mac and cheese, smoked sausage bites, etc) for the public to try, as well! **There will be a SPIRIT AWARD given to the team that entices the public most during the event!**
18. **Bring any remaining food to the Riverside Clubhouse at 6:00 for public consumption.**
19. Teams are allowed ONLY ONE (1) entry per category.
20. THE OVERALL GRAND CHAMPION winner will be determined by the highest rank from the following categories: **Ribs, Pork Butt, Brisket, Mystery Meat.** The categories of Salsa and Bloody Mary, and Open Side Dish WILL NOT BE INCLUDED in the overall scoring.
21. Please keep your prep and cooking areas clean and sanitized. Campsites should be cleaned before and during the event. Thoroughly clean up your site at the conclusion of the contest. Please use common sense in this matter.
22. Please be discreet with alcoholic beverages; avoid excessive use of alcohol.
23. To ensure fair and impartial judging, judges WILL NOT be allowed to fraternize with contestants until judging is completed.
24. Any garnishes are allowed. Sauce containers are permitted and will be provided. Meats may be presented with or without sauce.



JUDGING GUIDELINES:

Entries for the Saint Francis Smoke Ring contest will be scored using the process outlined below. Scores will range from 2 to 9. A score of "1" is assigned for disqualification only. Each entry will be judged on its own merit. Judges will not rank entries; therefore, two or more teams may receive the same score from the same judge.

MEAT JUDGING CRITERIA

AROMA: In your opinion, does the entry smell like barbeque?

APPEARANCE/COLOR: Does each meat look like barbeque and does it have eye appeal? A good example of this is the smoke ring in brisket and the redness in pork.

TEXTURE: Is the meat moist and is it cooked just right?

TASTE: This is a personal preference, but should consider such things as: how is the smoke taste, the spice taste, and the overall palate appeal of the meat and spice combination?

OPEN SIDE DISH JUDGING CRITERIA

APPEARANCE: Does the entry have eye appeal?

COMPATIBILITY: Does the dish pair well with barbecue?

INGREDIENTS: The primary ingredient of this dish must NOT be meat.

TEXTURE: How does this dish feel in your mouth?

TASTE: This is a personal preference, but should consider such things as flavor, blend of ingredients, and overall palate appeal.

SALSA JUDGING CRITERIA

APPEARANCE: Does the entry have eye appeal?

TEXTURE: How does the entry feel in your mouth?

TASTE: This is a personal preference, but should consider things such as spice, blend of flavors, and the overall palate appeal.



BLOODY MARY JUDGING CRITERIA

AROMA: In your opinion, does the entry smell like a Bloody Mary?

APPEARANCE: How are the color and the clarity?

TASTE/FLAVOR: This is a personal preference.

BODY: How does the drink feel in your mouth?

DRINKABILITY: Is the entry something you would want to continue drinking?

In the case of a tie, the winner will be determined by the highest score in the “TASTE” category.

Description of 2 to 9 rating scale used in judging:

1 = DISQUALIFIED PER RULE VIOLATION

2 = AMONG THE WORST

3 = QUITE A BIT BELOW AVERAGE, BUT NOT AMONG THE WORST

4 = SLIGHTLY BELOW AVERAGE

5 = AVERAGE

6 = SLIGHTLY ABOVE AVERAGE

7 = MUCH BETTER THAN AVERAGE, BUT NOT NEARLY AMONG THE BEST

8 = CLOSE TO, BUT NOT QUITE, AMONG THE BEST

9 = SO OUTSTANDING, IT IS AMONG THE BEST