

2023 STUFFED BUFFALO Q FEST

OFFICIAL CONTEST RULES



Welcome

The Stuffed Buffalo Q Fest 2023 will be our tenth (*almost...damn covid*) annual event! Over these past 12 years we have learned a lot about putting on this competition, and we try to update the rules and guidelines to reflect what we learn each year. Although the competition is strictly an amateur event, the teams have certainly started to approach it with more complexity and seriousness than in the first few years, and we love it!

One observation I would like to share with all the participants is that preparation and practice seems to be the key to some success in this competition. **I can tell you that most winning teams spend significant time planning their dishes well ahead of time, and using that time to run through practice cooking sessions to perfect their food.** Yes, this is an amateur competition, but teams are continually setting the bar higher each year.

That being said, let's all keep in mind that this event is about more than winning a prize at the end of the day. **Win or lose, we started this event as a way to make new friends through an afternoon of great food, music and a few beers. The competition is simply the thing that brings it all together. Let's keep the competition in the spirit in which it was intended and simply have fun!**

Thank you to Kenmore Development! Once again this year we have a Q Fest sponsor who has graciously donated money to help defray the costs for Q Fest! Jill and I will provide additional funding for the event so we can maximize the donations people make to benefit animal rescue in WNY. Please encourage your guests to generously donate!

Welcome to Q Fest 2023! - John and Jill

General Information

Registration

You are NOT registered until payment is received!

Registration for this year's competitions is \$40 and includes entry into both the People's Choice and Judges' Choice. Please include team name at time of registration.

Please get cash or check to:

John Wild
109 Countryside Lane
Williamsville, NY 14221

Send **Venmo** payment to: @Stuffed-Buffalo
or **Paypal** payment to: jhwild@verizon.net

Awards Information

All winners will receive cash prize awards. Amount of each award is based on the number of registered teams and the actual fees collected. Amounts will be determined by the event hosts.

Awards given are as follows:

People's Choice 1st Place

People's Choice 2nd Place

People's Choice 3rd Place

People's Choice Side Dish



Judge's Choice Winner

Judge's Choice Best Side Dish

Judge's Choice Honorable Mention

Competition Rules

Eligibility:

Amateur outdoor cooks who are interested in grilling and barbecue are eligible to register a team. This is a backyard barbecue competition, so we are cautious about allowing any professional food competitors or culinary professionals to participate. If we cannot run a fair amateur competition, cooking teams will stop participating. Without them, we have no event.

If you've participated as an individual or part of a winning team in any professional barbecue or cooking competitions (*for example, a KCBS sanctioned event*), we ask that you leave this event for us backyard amateurs. If you have participated professionally but have never placed in the award categories (*in other words, you're a loser*), you may be allowed to enter Q Fest at the discretion of the event hosts.

If you have professional culinary or restaurant experience, we ask that you keep in mind that this event is geared towards amateurs, and that you approach this event in the spirit in which it is intended. **We request that experienced cooks limit their participation on teams, allowing amateur teammates to do the majority of food preparation and cooking.**



Main Dishes

Main dishes should reflect the history and heart of barbecue and grilling, and that means meat. Leave the side dishes for the vegetarians, but consider the basic proteins for the main dish: chicken, beef, pork, turkey, lamb, venison, or fish. The general rule is - anything that had f!@#ing parents. **Teams must cook their main protein on site at the event.** If that means you have to come two days early to roast a pig, then that's the deal. And yes, you must tell our guests what they are eating. You can't serve them moose meat and tell them it's beef.

While we want the meat to be the focus of your dish, it can be served a number of ways. Many teams chose to serve their proteins straight off the grill or smoker (*such as chicken wings or pulled pork*), while others have incorporated their meats into more complex dishes (*such as pulled pork tacos or hamburger sliders*). Both approaches are allowed as long as the meat remains the standout ingredient. When considering main dishes, teams should contact the event hosts if they have any questions.

Any returning team that has won an award in any category in previous years cannot enter the same or a similar dish in this year's competition. There should be no repeat winning dishes, you must cook something new. Teams are welcome to re-enter any of their losing dishes year after year after year. We would be happy to keep taking your money.

Each registered team may only cook and submit one main dish and one side dish for tasting and voting.

Teams are allowed to prep food ahead of time, such as marinating, brining, and dry rubbing, but the food must be cooked on site.

Meat must be transported and kept at a temperature of 40 degrees or below before cooking. All meats must be cooked at least to USDA recommended minimum temperatures before being served. A temperature guideline is attached.

Sauces, Condiments and Other Ingredients

Barbecue sauces, marinades and condiments are all part of preparing and serving great tasting food, and most likely will be a part of your dish. All of these components should be original and homemade in some way. No store-bought sauces are allowed to be used "straight from the bottle". Off the shelf sauces may be used as a base for a team's "original" sauce (*even professional teams do this in competition*), but teams should be making significant modifications to make the sauce their own. This is the case for all sauces, marinades and condiments.

There are many ingredients that may go into your dish that cannot always be homemade, for example, taco shells or slider buns. We get it. Do your best to keep as much as you can original and homemade, and make sure the meat stands out. All guests are asked to judge on your main protein and not so much on the other ingredients.

Side Dishes

Making a side dish to accompany your main dish remains optional, however there is now a new People's Choice Side Dish category. Side dishes can be made ahead of time, but we personally think making them



at the event is more sportsman-like. Again, side dishes should be exactly that, and not be the main component of what you serve. **A side dish should not be something that is meant to be eaten in the same bite as your main meat**, but rather a completely separate component.



Event Responsibilities and Assignments

Planning this event takes a great amount of time, especially as the event date gets closer. **All teams must take on an event planning responsibility to be eligible to participate.** Assignments vary, from helping to find volunteers, cleaning up, or organizing the bar. At the time of sign up, all teams must commit to a assignment to help us with this event!



Balloting

The following information is due to the event hosts no later than July 12th:

- descriptions of both main dish and side dish
- team name
- list of all team members

The event hosts will send a list of all main and side dish descriptions to all teams on July 13th. Teams will then have until July 19th to modify their dishes based this information. All dishes will be considered “locked in” on the 19th and no changes are allowed. Any team cooking something other than what was submitted will be disqualified.

Ballot positions are determined by the order of assigned spaces. 10 x 10 spaces will be numbered starting along the fence nearest to the gate, and continuing along the fence line and then along the back fence. Teams should take this into consideration when selecting space assignments.

Set Up and Supplies

Teams are responsible for transporting all their gear and being set up no later than 3:00 PM the day of the event, although most are set up much earlier. Teams are welcome to arrive the day prior to the event to set up, but we take no responsibility for any items left onsite prior to the event. We will have a short team meeting at 3:00 before people start arriving at 4:00. Each team will have approximately a 10' x 10' space to set up and serve. Canopies and tents are strongly encouraged since there is little shade in the yard. Teams should prepare for sun and rain. It is also a good idea to bring a folding table or two to set your stuff on and serve your food.

Space assignments will be decided according to the following: Teams are expected to attend the annual planning meeting each spring. Any team represented at the meeting will be entered into a drawing for space assignment order that night, and will be allowed to choose their spaces immediately according to the draw. Any team not represented at the meeting will be able to choose remaining available spaces upon order of registration.

The event hosts provide napkins, serving boats, sporks, paper towels, cups, garbage bags, aluminum foil and a first aid kit. On the day of the event there will be a table set up with all these supplies and available to for all teams to help themselves. Teams are responsible for anything they need that is not already listed.

Serving (People's Choice)

Teams must serve all portions of their dishes between 5:10 and 7:30 PM during the event. You should not have all your portions ready to serve right at 5:10, but rather prepare to have continuous portions ready throughout the event.



The idea is not to feed everyone a full meal-size portion of something, but smaller “taste-size” portions. Teams must bring a sample of their dishes (cooked or uncooked) to the team meeting at 3:00 the day of the event to ensure serving sizes are appropriate. Please limit your portion sizes to help make sure people try as many teams’ dishes as possible. Remember, people will be trying to taste everyone’s food throughout the day, so if portions are too big they will never be able to taste them all and their vote would not be fair.



Teams are not allowed to serve food outside their assigned space and must only serve from inside their assigned space. This is to keep it fair for teams with less members who are busy simply cooking and serving their dishes.

Serving (Judges' Choice)

The Judges’ Choice competition will begin at approximately 6:00 PM. Teams are not allowed to take their entries directly to the judges’ table. Please stay in your team area. The Judging Coordinator volunteer will come to your area and collect your entries and deliver them to the judges. The coordinator will try and give you a head’s up as to when your entry will be collected and can be anywhere between 6:00-6:30PM.

Tickets and Voting



Ticketing will be done differently this year so please pay attention! Paper tickets will no longer be distributed prior to the event, but rather, guests must reserve their event-day tickets online prior to the event. Numbered tickets will be included as part of the event-day ballots and handed out at the event as guests arrive. A numbered ticket is required to vote!

Each registered team will be given 10 ticket vouchers for friends and family which will be exchange for tickets at the event and no RSVP is needed for these vouchers. Instructions for all other guests to reserve tickets will be forthcoming and announced on the Stuffed Buffalo Facebook page and website.

Reservations will be cut-off at 225. All adults are expected to have a ticket. Everyone with a ticket will be able to vote once. Children who will not be voting do not need tickets and are still welcome to come and try all the food.

Voting will be done this year online! Ticketed guests will be given instructions on how to vote using their phones during the event. Only one vote per ticket number will be allowed. Attempts to duplicate votes using the same number will be disqualified.



This is the most important thing, so pay attention dummies! This is a cooking competition, not a popularity contest, and teams must encourage their guests to vote honestly for the food they enjoy the most. Any team or guest that simply votes for their family or friends is cheating all the other people who work so hard to participate in a fair event. This is at the heart of our competition. Once teams believe they are not participating in a fair competition, they will stop coming and we will have no event!



Behavior

While beer and drinking is all part of the barbecue experience, team members must keep it under control until their food is done being prepared, and after it is all served. Teams are responsible for their behavior and the behavior of their guests. This is a family event. Anyone who gets shit-faced and obnoxious will not be invited back. Have fun. If your team wants to make up t-shirts, dress funny, create a cool sign, whatever...just keep it clean, or at least not harshly offensive to anyone.

Clean Up

All teams are responsible for the complete clean-up of their area before leaving the event. All charcoal must be dumped in the metal tub provided by the event hosts and not dumped on the lawn. All garbage must be placed in bags, tied closed, and brought to the designated area at the front of the yard gate. All leftover food must be disposed of in wrapped containers, or taken with you. No food or garbage is to be left in your site when you leave.

Teams are welcome to leave grills, smokers, tables and chairs in their space after the event. All materials need to be picked up anytime the following day.

Temperature Guide:

<u>Product</u>	<u>Minimum Internal Temperature & Rest Time</u>
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71.1 °C)
Ham , fresh or smoked (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (73.9 °C)
Fish & Shellfish	145 °F (62.8 °C)