



PIT MASTER COMPETITION

LIBRARY PARK • WATERBURY, CT

SATURDAY • OCTOBER 7, 2023
BRASSCITYBREWANDQUE.COM



2023 BREW & 'QUE PIT MASTER COMPETITION

JOIN US AS THE COMPETITION HEATS UP!

RULES

Entry fee is \$55.00 for each Pit Master Team. Each team can have up to three (3) members, consisting of, one (1) pit master and two (2) assistants. In order to participate in the competition all team members will be assigned to their designated team tent and cook site, along with the other competitors.

COMPETITIVE CATEGORIES:

PORK RIBS: May be spareribs, loin back, baby back or St Louis cut. Country-style ribs are prohibited. Ribs must be submitted so that there is a minimum of four (4) pieces in the container. Ribs may be submitted with or without sauce and each rib must have the bone in.

CHICKEN THIGHS: Bone-In Chicken Thighs must be submitted so that there are four (4) separate pieces in the container.

WILD CARD: Entry must contain a smoked meat and be submitted so that there are four (4) separate pieces, or if chopped, pulled or shredded, there must be enough that each judge gets a sufficient size sample to evaluate.

Judging will be done in categories and will include pork ribs, chicken, and wild card (meat of your choice). You must bring your own grill, grilling products, and meat for competition. Each cooking team must provide their own meats, seasonings, sauces, and all tools and utensils necessary to cook and serve their entries.

SETUP & TIME LINE

Setup will take place at Library Park in Waterbury, CT. After load-in, there will be NO vehicle access in and out of the cookoff site. Vehicles must be parked in designated parking areas. Contestants may set up banners if desired in their space.

There will be no electricity provided.

Please Note: This is a rain or shine event and will not be rescheduled due to inclement weather.

- 7:30-8:00 a.m. Teams check-in with the Brew Crew attendants and setup their competition space. Grilling can begin after your team has been inspected. Depending on required cooking times, accommodations for earlier park access can be arranged if needed.
- 9:00 a.m. Mandatory chefs' meeting (all teams must have at least one team member present at the meeting)
- 3:00p.m. Pork ribs entries - Deliver submission to judging table
- 3:30 p.m. Chicken thighs entries - Deliver submission to judging table
- 4:00 p.m. Wild card entries - Deliver submission to judging table
- 4:30 p.m. Judging results announced on the main stage
- 5:30-6:30 p.m. Cleanup and check-out with Brew Crew

CONTESTANT'S TENT SITE

Each team will be assigned a team tent and a cook site. All equipment including cooker, canopy, coolers (no outside alcohol may be brought into the park), chairs, etc. must be contained within this space. If additional space is required, please contact us to make arrangements in advance. Electricity will not be provided.

All cooking areas MUST be cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly. Sites shall be left at the conclusion of the contest in the same, or better, condition than they were upon arrival.

MEAT HANDLING, CLEANLINESS, AND SANITATION

A member of the Brew Crew will inspect every team's competition entries. Contest entries must be raw and unseasoned at the time of inspection. No pre-seasoned meat will be allowed. **Only AFTER inspection can entries begin to be seasoned, flavored, marinated and/or cooked.** Once inspected, these items must stay at the contest. Sauces may be cooked in advance. Contestants may prepare and cook sauces, marinades, and spice mixtures in advance. Sauces, if used, shall be on the entry. No sauce containers are allowed. Chunks in any sauce must be finely diced.

All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. Failure to follow proper Food Safety guidelines can/will result in disqualification.

1. Absolutely no smoking is allowed during the prepping, handling, cooking or presenting of the contest entries
2. Cleanliness of all team members, all cookers and the cooking area is mandatory.
3. Proper hand washing, and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
4. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, and while handling any food.
5. Teams will be provided a centralized washing station for hand washing by the event organizers.
6. Teams will be REQUIRED to set up a Wash Station in their assigned cook station for the washing, rinsing and sanitizing of utensils. Sanitizing of all prep and work areas is mandatory. Use a bleach/water rinse (one cap of bleach/gallon of water).

Potentially hazardous food (meat) must be maintained at 4000 F or less, refrigerated or packed in ice, before being cooked. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 1450 F. After cooking, all meat must be maintained at a minimum temperature of 1400 F in a covered container until turned in for judging. Competition meat not meeting these qualifications shall be disqualified.

COOKING FUELS & COOKERS

Approved cooking fuels include wood, charcoal and wood pellets. Each cooking team must provide their own cookers, grills or smokers, and no team may share their grills, cookers or smokers with any other cooking team. All cooking must be done in the grills, cookers or smokers provided by the team. If using a Wood Pellet grill or smoker with electric augers, spits, or forced drafts the equipment must be commercially manufactured, and UL approved. Contestants must provide their own electricity, to power these wood pellet feeding, and temperature monitoring devices are allowed. Electrical heating elements may not be used as any part of the cooking process.

JUDGING, SCORING & PRIZES

Entries will be judged by a team of four (4) judges. Blind judging only. Entries will be submitted in a container, with garnish which will be provided by the Brew Crew. A minimum of four (4) separate portions, or enough for four (4) portions must be submitted. Entries are judged according to the following criteria, in this order:

Appearance: How appealing does the entry look in regard to what the category is defined as?

Taste: How does the entry taste in regard to what the category is defined as?

Tenderness/Texture: Is the entry properly prepared and/or cooked (not burnt or raw or unevenly cooked, etc.)?
Is the tenderness/texture representative of what that item should be?

Judges shall evaluate how well the cook has represented the contest category. Scoring is based on whole number values with the highest possible score being nine (9), incrementally down to two (2), which is the lowest score possible from a judge. A score of one (1) is a disqualification. Each judge's scores will be calculated using a total of 27 points, for a total possible point total of 108. If two entries receive the same total, the tie will be broken in the following order: The team with the higher sum of taste scores; The team with the higher sum of texture scores; The team with the higher sum of appearance scores.

Prizes will be awarded to the top three (3) entries in each category: First Place (\$250), Second Place (\$150), and Third Place (\$50) with one (1) overall Pit Master Grand Prize (\$500).

BEHAVIORE

Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. No outside alcohol may be brought into the park.



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PIT MASTER REGISTRATION

Thank you for your interest in the Brass City Brew & 'Que PIT MASTER COMPETITION. This is a first-come, first-serve event. Your place is not confirmed until you have submitted a registration form and paid the entry fee.

Team Name: _____

Pit Master:

First Name Last Name

Mailing Address City State Zip

Phone Email

Assistants:

First Name Last Name First Name Last Name

REGISTRATION FEE

Team Fee (for up to three (3) members): \$55 (non-refundable)

Includes entry into the Pit Master competition, 10x10' tented site with (2) 6' tables, and ticket(s) to the Brew & 'Que.

PAYMENT INFORMATION

- My check is enclosed (please make payable to Main Street Waterbury, P.O. Box 1469, Waterbury, CT 06721)
- Please charge my credit card \$_____

Name on Card Card Number Exp. Date

Notices: Brass City Brew & 'Que is a community event and all team areas must be designed and operated in good taste with the best interest of the event and public safety. Event organizers shall be the sole arbiter and final judge as to what shall constitute "good taste", "safety" and "The best interest if the event and the public" and shall have the authority to require removal, relocation, or modification on any display. The event will have security on site Saturday, including all event hours and overnight on Friday.

Waiver: In consideration for accepting this entry, we agree to be legally bound, hereby for myself, my heirs, executors, and administrators waive any and all rights and claims for damages I may have against Main Street Waterbury and The Brass City Brew & 'Que, their representatives, successors, and assigns for any and all injuries by any and all injuries suffered by any person(s) or property. Further, I hereby grant full permission to the event organizers and/or other agents authorized by them to use photographs, videos recordings, or other records of this event for legitimate reasons.

Signature Print Name Date

FOR MORE INFORMATION & TO RETURN FORM CONTACT:

Main Street Waterbury • 83 Bank Street • PO Box 1469 • Waterbury, CT 06721
(203) 757-0701 ext. 300 or bsorosiak@waterburychamber.com

