



Germantown Kernel Nut Club

Nut 'n Butt Q Competition Rules

1. The Cook-off Teams are responsible for keeping the contest area clean both during and after the competition. All fires need to be extinguished and all equipment removed by the end of the day. Trash bags will be provided.
2. Each Team shall consist of a designated Pit Master who will supply the samples to the judges. You can have as many assistant cooks as necessary.
3. The Pit Master is responsible for the conduct of his/her team.
4. Teams must provide all their own cooking supplies. The Kernel Nut Club will provide competition meat, electricity, water, 1st bag of ice, cooking space, trash bags and the turn-in boxes for judging.
5. The event will be held at the Lake Park. Teams can set up between 1pm and 6 PM on Saturday. Teams can start meat prep after they have checked in. There will be a Pit Master meeting on Saturday at 6:30pm. Contest rules will be reviewed at that time. You will be assigned a team number and your area will be clearly marked.
6. Heat source must be wood, wood pellets, charcoal, or propane. Electric heat sources for cooking are not allowed. Roasters and crockpots are acceptable to keep food warm only. There will be electricity available upon sight set up. Electrical cords must be minimum 100 feet. Generators are permitted, but noise must be contained. Fire extinguishers must be provided by you. Do not dump ashes on grass. Ash barrels and grease barrels will be provided.
7. You are required to cook the meat below. It will be provided by and paid for by the Kernel Nut Club. The meat can be picked up once teams have checked in to their cooking space. All meat is provided by Wenneman Meat Co. in St. Libory.

Approximate turn in times for judging

(You will be assigned an exact time the day before the event)

Pork Steaks	6, 1" cut	12:00 PM
Chicken	10 pounds chicken wings	1:00 PM
Spare Ribs	4 slabs	2:00 PM
Pork Butt	2 pork butts	3:00 PM
Brisket	2 briskets (1 flat, 1 nose off)	4:00 PM

8. The samples for judging shall be placed in a numbered turn-in box provided by the Kernel Nut Club. Garnish is optional, but limited to chopped, sliced, or shredded whole leaves of lettuce, parsley, and/or cilantro. Samples will consist of the following:
9. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. All meats must be cooked to a minimum internal temperature of 160 degrees F. After cooking, meat must be held at 140 degrees F or above. Cooked meat must be cooled within two (2) hours when temperatures are from 140°F to 70°F. Cooked meat must be cooled within four (4) hours when temperatures are from 70°F to 41°F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so all parts of the meat reach a temperature of at least 160°F for a minimum of 15 seconds.
10. Sauce is optional. If used, it shall be applied directly to the meat and should not puddle in the container.
11. After the judging samples are delivered of each respective meat, your stand needs to be available for sampling by the public. Samples are available in two ways. If the customer has a Judging Lanyard, they get unlimited samples and get to vote for people's choice. If they do not have a Judging Lanyard, collect 1 sample ticket per sample. Samples shall not be provided to the public without a sampling ticket or Judging Lanyard. Violation will result in disqualification.
12. For people's choice judging, the public will vote with your team number on their Judging Lanyard.
13. **No coolers or outside beverages (other than water) shall be allowed. Violation will result in disqualification.**
14. Excessive use of alcohol, drugs, noise, or foul language may result in disqualification.
15. Results will be announced approximately at 5:00 pm.