

Registration

Registration is available online until June 1 via www.grilis.net.

Registration fee of the Lithuanian Open BBQ Championship is 150 Euros.

Registration fee of the Whole Hog BBQ contest is 100 Euros.

Fee can be paid on arrival.

If the team takes part in both events, the registration fee is 200 Euros in total.

What is provided

3x3 m tent on a 4x6 m cooking area will be provided by the organizer.

There will be space for 1 car or a trailer near the competition area.

Additional parking space will be available upon request.

Low ampere 220V power is provided in the competition area. If you need more power you should bring your own generator, and install it in a special area.

18 l water tank and a 10 l bucket for used water will be provided for every team.

Tap water to fill the tank will be available in the competition area.

Waste

Wastewater should be collected and disposed in a labeled container or manhole.

Trash bags will be provided for every team, containers are near the competition area.

Security

Security service will guard the competition area however the organizer is not responsible for any property or belongings left on the competition arena.

“Food basket”

fish shallow-water Cape hake (*Merluccius capensis*) fillet (2+ kg), 4 chicken (1,5 + kg each), 2 lbs of pork ribs (1+ kg each), beef brisket (2+ kg), pork neck 2+ kg (skewer), burger rolls (10), minced beef (1+ kg), lettuce and parsley for container bedding + ingredients for side-dishes to be announced later

Hardware

Cooking devices can be freely selected with **limitation of only wood and charcoal** being used as fuel. **It is allowed to use hardwood, only.**

Electricity and gas are permitted for preparing mop sauces and ignition, only.

Electric skewers and pellet smokers are permitted.

Temperature and airflow control devices are permitted.

Fuel

2 packs of charcoal (min.10 l each) shall be delivered upon the team request.

Upon the teams request one pack of 50 l hardwood can be delivered.

Basic rules and regulations

Team

Team can have maximum 6 members. Team has the captain. Team captain is responsible for the team and all actions in the competition area and outside, if the team members are involved. Team captain communicates with the representatives of the organizing and sanctioning bodies. You can compete in one team, only.

Excessive alcohol consumption is prohibited.

Team competition area

Each team will have a numbered and assigned **4x6 m competition area** with a **3x3 m tent, 2 tables and 2 benches**. The cooking area is in front of the tent.

Every team should have a fire extinguisher (min 2 kg) and fire blanket on site.

Fire retardant base should be used under the cooking device.

Technical supervisor will control fulfillment of security regulations.

Every team should have a first aid package. Team is responsible of all accidents in their cooking area and arising from their action or inaction in their cooking area.

Team has to clean his competition area after competition and get permission to leave from the technical supervisor

Equipment

The team shall provide all equipment.

For the team coming far away (or by plane), the organizer can assist in renting a desired barbecue or grill, if such is available in the region.

Food preparation

All food should be prepared and processed in the competition area.

Fish and meat cannot be fried or boiled.

It is not allowed to share the cooking equipment.

Only lettuce and/or parsley provided by the organizer can be used for bedding.

Meat, fish or other products shall not be sculptured or presented in a way to make it identifiable for judges.

It is forbidden to use circulators “SOUS-VIDE”, smoking devices like “Smoking Gun”, frying equipment, cooking sleeves.

Technical judges control the processes.

Cleanliness of the cooks and food processing area is required and monitored.

Advertising

Team can advertise sponsors inside the tent, only, with the exception to the competition dress. National flag and team name/logo can be exposed outside.

At least one set of items from every sponsor package given to the team should be exposed on site.

Judging/presentation/time limits

Only WBQA, KCBS and IBGU certified judges have permission to judge.

Certified judges will have to pass additional briefing by the WBQA coach.

Serving (**at least 7 distinguishable portions**) for **6 judges** has to be prepared in the container delivered by the organizer for blind tasting in every entry.

Teams are kindly asked to prepare 2 more servings - 1 demo and 1 for auction.

In fish and side dish category fish can be served either warm or cold (i.e. cold smoked). Injections, brining or marinating are allowed. Boiling, steaming or deep-frying is not allowed. Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organisers.

In chicken with side dish category whole chickens will be provided to the teams. Chicken may be cooked whole or in parts. Injections, brining or marinating are allowed. Boiling, steaming or deep-frying is not allowed. Stuffing is allowed, however the contents must originate from the basket of ingredients supplied by organisers. Teams must turn in a serving of both white meat and dark meat for each judge.

In pork ribs category spareribs are prepared. Boiling, steaming or deep-frying is not allowed. Meat can be turned-in as either one-bone or two-bone pieces, but they must include at least one bone.

In beef brisket category injections, brining or marinating are allowed. Boiling, steaming or deep-frying is not allowed. Beef brisket must be cooked in one piece. Beef brisket can be turned in pulled, cubed, chopped or sliced. Charred ends are acceptable

In pork skewer category team has to cook one skewer for the judges (at least 7 pieces of pork neck) and serve the skewer with meat on the foil dish given by the organizer.

In beef burger category team has to serve 7 burgers on a foil dish. All the teams get the same burger buns and minced beef. As in other categories, only lettuce and parsley, provided by the organizer can be used as bedding.

Dessert is a free category. A team should bring its own ingredients. At least 50 percent of the dessert is to be prepared on barbecue/grill.

10 minute window is given – that means team has to turn in the container for blind judging during the period 5 minutes before - 5 minutes after the entry time.

Captains' competition food presentation has to be at least 8 servings or 2+ kg of the dish, if in one piece and has to be served in the guests tent 18.00

Whole hog barbecue

The pig 40+ kg has to be cooked in one piece.

Injection is allowed. Cooking on or in the ground is not allowed.

Meat temperature will be measured 1 hour before the entry time and should be at least 72 degrees in the thickest part of the neck.

The serving has to contain meat from three cuts.

The three cuts are **shoulder, loin and ham**.

The meat served can be **sliced, pulled or mixed**.

Only lettuce and/or parsley provided by the organizer can be used for bedding.

Meat shall not be sculptured or presented in a way to make it identifiable.

Additional saucing is not allowed, when served.

On-site judging will be performed prior to blind judging and evaluate the appearance of the whole hog. The timeline is drawn at the captains meeting.

Presentation time is limited to 3 minutes for each team.

“Non-concealing” garnish is welcome.

Fun champion will also be crowned for the best presentation.

Serving for 5 judges (5 distinguished portions of 3 defined meat cuts) has to be prepared in the container delivered by the organizer for **blind tasting**.

The serving has to contain **meat from three cuts**.

The three cuts are **shoulder, loin and ham**.

The meat served can be **sliced, pulled or mixed**.

Only lettuce and/or parsley provided by the organizer can be used for bedding.

Nothing else than the meat and bedding can be served.

Meat shall not be sculptured or presented in a way to make it identifiable.

Additional saucing is not allowed, when served.

Judging criteria

Judging will evaluate appearance, tenderness and taste of meat/fish/dessert, side dish, where available and creativity.

Scores 1-10 will be used (specifying explanations for judges are given on the score-sheets)

The scores creativity, appearance, tenderness and taste have different weight, which increases from first to last.

Whole hog judging criteria will be published separately.

Summing the scores will rank the category results, and the total score of the 7 categories will rank the winners of the Lithuanian Open BBQ Championship.

There are prizes for Grand Champion, Reserve Champion and Second Reserve Champion, and special prizes and diplomas for the first 3 in different categories and also for the first 3 in the Captains' contest and Whole Hog Barbecue Championship.

Summing the scores of the 4 first day entries - fish, chicken, pork ribs and brisket will rank the winner of the Baltic Barbecue Cup.

1st place – Lithuanian Grand Champion: 1000 euro

2nd place – Lithuanian Reserve Champion: 500 euro

3rd place – Lithuanian Second Reserve Champion: 300 euro

Whole Hog Champion: 500 euro

Baltic Barbecue Champion – cup and sponsor awards