



**Crossborder Blues, Brews & Que**  
**638 Lake St (Rte 425), Wilson, NY 14172**  
**June 19-21, 2015**

## **Cooks' and Judges' Packet**

**NOTE: This document is current as of June 12, 2015. It will undoubtedly change. Please check back often as the contest approaches.**

### **Contact Info**

Frank Tutzauer, BBQ Boss, [comfrank@buffalo.edu](mailto:comfrank@buffalo.edu), (716) 258-0288  
Carol Tutzauer, [Crossborder@DoghouseWillie.com](mailto:Crossborder@DoghouseWillie.com), (716) 258-0287

### **General Information**

Contest Location: Woodcock Brothers Brewery, 638 Lake St (Route 425), Wilson, NY, 14172. BBQ vendors will be located at the brewery. Other BBQ teams will be located across the street at the Wilson Historical Society.

This is a two-day event, with a KCBS sanctioned competition on Saturday, followed by two unsanctioned events on Sunday: Kids Q and a Fire Company Chicken & Rib Throwdown. The Saturday competition is also part of the Empire State Championship Series. Standard KCBS rules apply to the Saturday contest.

KCBS rules are here: [http://www.kcbs.us/pdf/2014\\_rules.pdf](http://www.kcbs.us/pdf/2014_rules.pdf)  
and here: [http://www.crossborderbbq.com/docs/kcbs\\_rules\\_2014.pdf](http://www.crossborderbbq.com/docs/kcbs_rules_2014.pdf)

All teams must furnish an ABC fire extinguisher and keep it handy at all times. All teams must furnish their own First Aid. Use of tobacco products while handling food is prohibited. All teams must use the "three-sink" method of cleanup: one container for washing, one for rinsing, and one for sanitizing (sanitize with one cap of ordinary household bleach per gallon of water). All entries must be cooked to safe serving temperatures appropriate to the food being prepared. Prior to cooking, meat must be held on ice or below 40 degrees Fahrenheit.

For the Saturday competition, check-in and site setup is between 10:00am and 5:00pm on Friday. If you wish to setup earlier than 10:00am on Friday please contact Frank Tutzauer, at [comfrank@buffalo.edu](mailto:comfrank@buffalo.edu) and we will do our best to accommodate you. Check-in and setup for the Kids Q and Fire Company Throwdown is between 9:00am and 11:00am Sunday morning. A contest representative will visit each Kids Q site on Sunday morning to discuss rules and turn-in times.

Every effort will be made to provide shared water and low-amp electricity, but these are not guaranteed. Large appliances may not be run off of shared electricity. Teams must furnish their own hoses, extension cords, and connectors.

Serving to the public by nonvending competition teams is strictly prohibited.

This is a family event, so foul language, excessive drinking, illegal drug use, excessive noise, and any other type of disorderly conduct is prohibited. Before leaving the competition, each team must police its own site, properly disposing of trash, ashes, grease, and gray water.

Please check the schedule in this packet for turn-in times and mandatory cooks' and judges' meetings.

## KCBS BBQ Competition 2015 Rules and Regulations

This is a standard KCBS competition with standard categories, garnish, and turn-in times. Check-in and meat inspection are on Friday, the cooks' meeting is at 6:00pm on Friday, and chicken, pork ribs, pork shoulder, and beef brisket will be turned in at half-hour intervals beginning at noon, Saturday.

KCBS rules are here: [http://www.kcbs.us/pdf/2014\\_rules.pdf](http://www.kcbs.us/pdf/2014_rules.pdf)  
and here: [http://www.crossborderbbq.com/docs/kcbs\\_rules\\_2014.pdf](http://www.crossborderbbq.com/docs/kcbs_rules_2014.pdf)

In addition, there are two ancillary categories for Saturday. The Leftovers category from last year was very popular, so we are reprising it. We are also adding a new (second) category: Rethinking Chicken. Rules for the ancillary categories follow.

**Rethinking Chicken.** Tired of Parkay-braised thighs and lollipop legs? Then this category is for you. We want you to turn in a legal KCBS box of chicken, but be creative with it. Be original! We will encourage creativity by changing the scoring system, explicitly rewarding creativity/originality.

- An entry consists of a 9x9 box of chicken meeting KCBS chicken turn-in rules in terms of garnish, portions, legal cookers, and all other KCBS rules that would apply to a normal chicken turn-in (except for scoring—see below).
- There will be three scoring items, each on a 2-9 scale (with 1 as a disqualification score) as follows:
  - *Appearance.* Standard KCBS appearance score with KCBS weighting.
  - *Taste/Tenderness.* Taste and tenderness will be combined into a single item. The judges will take both taste and tenderness into account, but must combine them into a single number reflecting the combined taste and tenderness of the chicken. This item will be weighted using the KCBS weight for taste.
  - *Creativity/Originality.* In open-garnish contests, cooks often get creative with the use of garnish in the preparation and presentation of the meat. Because this category uses the more restrictive KCBS garnish rules, the originality and creativity of the entry must be manifest in the selection, preparation, cooking, seasoning, and/or saucing of the chicken. The score for creativity/originality will be weighted using the KCBS tenderness weight.
- Except for scoring, cooks and judges must follow all other KCBS rules and procedures.

**Leftovers.** Show us what you do with leftover competition BBQ meat! How do you transform your leftover BBQ meat into something equally fantastic? This category is a Chef's Choice with the following additional requirements:

- "Leftover" is defined as any of the four KCBS meats (chicken, pork ribs, pork shoulder/butt, and/or beef brisket) which was legally cooked for the KCBS contest but was not turned in to the KCBS contest. It becomes "leftover" once its turn-in window closes. Each entry must include one or more of the four types of leftovers. For the purpose of this category, chicken prepared specially for the Rethinking Chicken category is *not* legal to turn in because it is not left over from the KCBS contest.
- It is illegal to include "non-leftover" chicken, ribs, pork shoulder/butt, or brisket in the turn-in box. For example, it would be illegal to turn in your chicken at noon, and then throw more chicken on the grill for this category (because this chicken would not be left over from the KCBS contest). Likewise, it would be illegal to intentionally start ribs for this category so late that they would not be

done for the 12:30 rib turn-in, but would be done for the 2:30 Leftovers turn-in, because, again, they would not be KCBS leftovers.

- It is permissible to apply additional cooking to the leftovers, provided they really were left over to begin with. For example, it would be permissible to take leftover pulled pork that did not make it into the pork box, and then sauté it with herbs, spices, and vegetables to make tacos. Any additional cooking on the KCBS meats can be done only once the meat officially becomes leftover.
- Any type of cooker may be used provided it is on the team’s site and doesn’t trip electrical breakers—however, cookers illegal by KCBS standards may be used on the KCBS meats only after they become left over.
- All turn-ins must fit in the standard 9x9-inch competition boxes.
- A box that is legal by KCBS standards is illegal for the Leftovers category. Six chicken thighs on a bed of parsley? Illegal. Six ribs on a bed of lettuce? Illegal. A box of pulled pork with no garnish? Illegal. Brisket slices on red-tipped lettuce would technically be legal, but is certainly not in the spirit of this category.
- Except for the point immediately above, and except for the stricture against using non-leftover chicken, ribs, pork, or brisket, garnish is otherwise open provided everything fits in the box.
- There must be at least 6 portions in the box, with “portions” defined in the same way as KCBS, i.e. no shaking or cutting to separate ribs or slices.
- Standard 10-minute turn-in window applies, 5 minutes before and 5 minutes after the appointed turn-in time.

### **Entry fees:**

Entry fees are based upon the size of your cook site, as follows:

- 20x20-ft: \$210
- 20x30-ft: \$240
- 20x40-ft: \$290
- Vendors: \$75

Notes:

- \$45 late fee for entries/payment received after May 15, 2015.
- \$35 fee for any check returned for insufficient funds.

The KCBS competition fee covers all four KCBS categories as well as the two ancillary categories (Rethinking Chicken and Leftovers). It also includes two free entries in the Kids Q competition on Sunday.

### **Food and merriment:**

We will have a team potluck on Friday evening following the Cooks’ Meeting. Teams are asked to bring a dish to pass. Coordinate with Carol Tutzauer by emailing [Crossborder@DoghouseWillie.com](mailto:Crossborder@DoghouseWillie.com).

Carol will also provide a hearty breakfast of Grillades and Grits (among other items) on Saturday morning.

Teams are on their own for all other meals.

## **KidsQ BBQ Competition 2015 Rules and Regulations**

1. **Administrative Regulations.** Any amendments to these rules and all official interpretations of these rules are within the sole purview of the Contest Organizer. Any and all disputes will be settled by the Contest Organizer. In all areas, including disqualifications, the decision of the Contest Organizer is final.
2. **Teams.** Each team shall consist of one or more Junior BBQer(s) (16 years old or younger) and one Senior BBQer (older than 16 years). Each Junior BBQer may be on at most one team, but any Senior BBQer may team up with multiple Junior BBQers. Junior BBQers must be an integral part of the team. Senior BBQers may supervise, offer advice, assist, and perform difficult or dangerous tasks such as knife and fire handling, but Junior BBQers must be intimately involved in the planning, preparation, cooking, and serving of entries.
3. **Grills.** Standard backyard grilling equipment is encouraged. Grills may use charcoal, wood, or gas/propane as a fuel source. No open pits, holes, or fires directly on the ground are allowed. All grilling must be done within the team's official site. Teams must furnish their own equipment and fuel.
4. **Entries.** The four competition categories are tacos, wings, pork chops, and skewers. Teams must choose two categories (maximum) to cook for judging. All teams must provide their own meat, condiments, sauces, buns, and other food items. Entries will be judged on-site, and presentation is important. Entries may be presented to the judges on or in any type of plate, bowl, container, tray, or dish that the team deems fit. Entries are to be grilled on-site, but all other preparation may be done either on-site or off-site prior to the competition.
  - A. **Tacos.** Must be served in a shell, either flour or corn (soft or hard). Tacos must have a protein as the primary filling, which must be cooked on the grill. The protein could be fish, meat, or even tofu. In addition to the protein, the cook is expected to "top" the taco with their choice of toppings and/or sauce so as to make a final, hand-held item to be tasted by the judges.
  - B. **Wings.** Must be chicken wings. Whole wings, "flats," and "drumettes" are allowed. It is permissible for the flat and drumette to be attached or to be separated. Entries may consist solely of flats, drumettes, connected flat-drumettes, or whole wings, or any combination of the four. Wings may be sauced or unsauced. Any type of sauce, condiment, and garnish is allowed.
  - C. **Pork Chops.** Must be cooked and served "bone in." Season and cook as you wish. Sauce and/or condiments are optional.
  - D. **Skewers.** Any type of meat, vegetable, fruit, or grain product is allowed provided it is cooked and served on a skewer. Sauces and condiments are optional. Sauce, if used, may be on the skewers or may be served separately as a dipping sauce.
5. **Entry fees.** Any team registered to compete in the KCBS competition on Saturday may enter up to two KidsQ teams on Sunday at no additional cost. For KidsQ teams that are not otherwise competing, the entry fee is \$20 per team, and a minimum 10x10-ft cook space will be provided.

6. **Judging.** Between approximately 12:00pm and 3:00pm, a team of judges will visit the KidsQ cook site for approximately ten to fifteen minutes. (Once we know the number of teams, the judging times will be made more specific.)
  - A. Each judge must be offered a sample of each of a team's two entries. Entries may be pre-assembled before the judges arrive, or may be assembled while the judges are present provided said assembly can be done expeditiously and without delaying the judges' visits to other sites.
  - B. During the site visit, the Junior BBQer should explain what the entries are and how they were prepared. Judges may ask questions if they desire.
  - C. Upon completion of the site visit, each judge will assign three scores to each entry: a score of 1 to 5 for the appearance and presentation of the entry, 1 to 5 for knowledgeableness of the Junior BBQer(s), and 1 to 10 for the taste of the sample. In each category, higher numbers are better. Any judge not receiving a sample in a timely fashion will assign a score of 1 to each category. A judge's total for an entry will be the sum of the scores for appearance, knowledgeableness, and taste, and an entry's final score will be the sum of the three judges' totals. These scores will be used to determine each entry's standing. In the case of a tie, taste scores will be considered separately, and, if still tied, knowledgeableness scores will be used. If there is still a tie, then a coin toss will decide standing.
7. **Health and Safety.** All teams must furnish an ABC fire extinguisher and keep it handy at all times. All teams must furnish their own First Aid. Use of tobacco products while handling food is prohibited. All teams must use the "three-sink" method of cleanup: one container for washing, one for rinsing, and one for sanitizing (sanitize with one cap of ordinary household bleach per gallon of water). All entries must be cooked to safe serving temperatures appropriate to the food being prepared. Prior to cooking, meat must be held on ice or below 40 degrees Fahrenheit. After cooking, meat must be held at 140F or above, or be cooled as follows: from 140F to 70F within two hours, and from 70F to 40F or less within four hours. Cooked and properly cooled meat, if reheated for serving, must be reheated to an internal temperature of 165F.
8. **Miscellaneous.**
  - A. Every effort will be made to provide shared water and low-amp electricity, but these are not guaranteed. Large appliances may not be run off of shared electricity. Teams must furnish their own hoses, extension cords, and connectors.
  - B. Serving to the public by competition teams is strictly prohibited.
  - C. This is a family event, so foul language, excessive drinking, illegal drug use, excessive noise, and any other type of disorderly conduct is prohibited.
  - D. Before leaving the competition, each team must police its own site, properly disposing of trash, ashes, grease, and gray water.

## **Fire Company Rib & Chicken Throwdown 2015 Rules and Regulations**

1. **Administrative Regulations.** Any amendments to these rules and all official interpretations of these rules are within the sole purview of the Contest Organizer. Any and all disputes will be settled by the Contest Organizer. In all areas, including disqualifications, the decision of the Contest Organizer is final.
2. **Teams.** Teams **MUST** represent a formally organized fire company, to be declared at the time of registration. The head cook must have a significant organizational role in the fire company, whether a firefighter or other key organizational actor.
3. **Cooking and fuel restrictions.** Cooking must be done using charcoal, wood, or gas/propane as a fuel source. No open pits, holes, or fires directly on the ground are allowed. Meat must be cooked onsite but can be marinated and seasoned in advance. Teams must furnish their own meats, equipment, and fuel.
4. **Entries.** The two categories are (1) Chicken and (2) Pork Ribs (full spares, St. Louis cut spares, or baby backs). Teams may cook their meats whole or in part, but they must turn in **8 distinct portions** for judging, and their entries must fit into the 9x9-inch containers provided by the Contest Organizer. Turn-in times are 2:00pm for Chicken and 3:00pm for Pork Ribs.
5. **Entry fees.** The entry fee for each Fire Company team is \$10. Teams just provide all their own meat and other supplies. You may register and pay fees online by going to the Crossborder homepage ([www.CrossborderBBQ.com](http://www.CrossborderBBQ.com)) and click on the appropriate link on the left side of the page. You may also download the application: [http://www.CrossborderBBQ.com/docs/CB\\_FireCoApp.pdf](http://www.CrossborderBBQ.com/docs/CB_FireCoApp.pdf)
5. **Judging.** Entries will be judged on 3 criteria for total maximum score of 100 points. The criteria are:
  - Taste (50 points possible)
  - Tenderness (30 points possible)
  - Appearance (20 points possible)
6. **Health and Safety.** All teams should adhere to clean, sanitary, and safe handling practices and avoid cross-contamination. All entries must be cooked to safe serving temperatures appropriate to the food being prepared. Prior to cooking, meat must be held on ice or below 40 degrees Fahrenheit. After cooking, meat must be held at 140F or above, or be cooled as follows: from 140F to 70F within two hours, and from 70F to 40F or less within four hours. Cooked and properly cooled meat, if reheated for serving, must be reheated to an internal temperature of 165F.
7. **Miscellaneous.**
  - A. Every effort will be made to provide shared water and low-amp electricity, but these are not guaranteed. Large appliances may not be run off of shared electricity. Teams must furnish their own hoses, extension cords, and connectors.
  - B. Serving to the public by competition teams is strictly prohibited.
  - C. This is a family event, so foul language, excessive drinking, illegal drug use, excessive noise, and any other type of disorderly conduct is prohibited.
  - D. Before leaving the competition, each team must police its own site, properly disposing of trash, ashes, grease, and gray water.

## **Tentative Schedule of Events – BBQ 2015**

All BBQ competitions will take place on the grounds of the Wilson Historical Society, with the exception of teams who are vending.

**This is a tentative schedule and it will undoubtedly change. Please check back often as the contest approaches.**

### **BBQ Schedule**

#### **Friday, June 19 (KCBS BBQ Competition)**

10:00pm - 5:00pm	Check in, setup, meat/site inspection
6:00pm	Cooks' meeting (mandatory—at least one representative per team)
11:00pm	Quiet time begins

#### **Saturday, June 20 (KCBS BBQ Competition)**

9:00am - 10:45am	Judges' check in
11:00am	Judges' meeting (mandatory)
12:00pm	Chicken turn-in
12:30pm	Pork Ribs turn-in
1:00pm	Pork Shoulder turn-in
1:30pm	Beef Brisket turn-in
2:00pm	Rethinking Chicken turn-in
2:30pm	Leftovers turn-in
5:00pm (approx.)	Awards
11:00pm	Quiet time begins

#### **Sunday, June 21 (KidsQ Competition)**

9:00am - 11:00am	Check in and setup; contest rep will visit KidsQ teams to confirm team names, answer questions, and determine site-visit times.
1:00pm - 3:00pm	On-site KidsQ judging
4:00pm (approx.)	Awards

#### **Sunday, June 21 (Fire Company Chicken & Rib Throwdown)**

9:00am - 10:00am	Check in and setup
2:00pm	Chicken turn in
3:00pm	Ribs turn in
4:00pm (approx.)	Awards

## Accommodations

There are many choices for accommodations in and (particularly) around Wilson. Below is a short listing. The Olcott, Newfane, and Youngstown locations are all approximately 7 miles from the event. Lockport is 15-20 miles away. There are also very many possibilities in Niagara Falls and the northern suburbs of Buffalo ( $\pm$  35 miles) which we have not listed here. *Please call the respective establishment ahead!*

The Wilson House Inn (7 rooms)  
300 Lake St  
Wilson, NY 14172  
<http://www.thewilsonhouserestaurant.com/>  
(716) 751-9888

Wilson Rental Properties  
610 Lake St and 291 Young St  
Wilson, NY 14172  
(716) 213-8960  
(716) 751-6515

Wilson Lodge (3 efficiency rooms)  
270 Lake St  
Wilson, NY 14172  
<http://www.thewilsonlodgeny.com/>  
(561) 322-6771

Milly's Inn (4 rooms)  
1 O'Connell Island  
Wilson, NY 14172  
(716) 946-4781  
<http://www.millysinn.com>  
<https://www.facebook.com/millysinn>

Daisy Barn Campground  
3101 W. Lake Rd  
Wilson, NY 14172  
<http://www.daisybarncampground.com/>  
(716) 751-9375

The Pines  
(cottage on Lake Ontario at Daisy Barn grounds)  
Wilson, NY 14172  
Call Lisa/Wendy: (716) 751-3609  
<http://www.daisybarncampground.com/Pines.html>

Lakeview Motel & Cottage  
2000 Lake Rd  
Youngstown, NY 14174  
[info@lakeviewmotelandcottage.com](mailto:info@lakeviewmotelandcottage.com)  
(716) 791-8668  
Or call Chris: (716) 523-3546

Wilson Boatyard Marina (4 rooms)  
61-1 Harbor St  
Wilson, NY  
<http://www.WilsonBoatyardMarina.com>  
(716) 751-3609

Wilson Cottage at Roosevelt Beach  
(single-family, fully-furnished cottage)  
2393 Harwood Ave  
Wilson, NY 14172  
<https://www.facebook.com/WilsonCottage>  
(716) 870-6625

Brookins Inn & Suites  
(2 suites & 3 guest rooms)  
2697 Maple Ave  
Newfane, NY 14108  
<http://www.brookinsinn.com/>  
(716) 870-6244

Lake Ontario Motel  
3330 Lockport Olcott Rd  
Newfane, NY 14108  
<http://www.lakeontariomotel.com/>  
(716) 778-5004

Lockport Inn & Suites  
315 S Transit St  
Lockport, NY 14094  
<http://www.lockportinnandsuites.com/>  
(716) 434-5595

Best Western Plus Lockport  
515 South Transit St  
Lockport, NY 14094  
(716) 434-6151

Comfort Inn  
551 South Transit St  
Lockport, NY 14094  
(716) 434-4411

## Grocery Stores

Wilson Lakeside Market (SureFine)  
337 Lake St  
Wilson, NY 14172  
(716) 751-6431

Tops Friendly Markets  
5827 S. Transit Rd  
Lockport, NY 14094  
(716) 439-4366

Tops Friendly Markets  
2555 N Main St  
Newfane, NY 14108  
(716) 778-5094

Tops Friendly Markets  
906 Center St  
Lewiston, NY 14092  
(716) 215-1350

Tops Friendly Markets  
3949 Lockport-Olcott Rd  
Lockport (Wrights Corners), NY 14094  
(716) 439-8900

[Note to Canadians: The Lewiston Tops Market (above) may be your best option to stop at just after you enter the USA on the Queenston-Lewiston bridge.]

## Hardware Stores

Wilson Lakeside Hardware  
323 Young St  
Wilson, NY 14172  
(716) 751-6067

Flint Bros. Hardware  
2769 Main St  
Newfane, NY 14108  
(716) 778-9654

Stevenson Hardware  
2535 Youngstown-Lockport Rd  
Ransomville, NY 14131  
(716) 791-3312

Value Home Centers  
5900 S. Transit Rd  
Lockport, NY  
(716) 434-5555

<http://truevalue.com/stevensonhardware>

## Wilson Churches

Concordia Evangelical Lutheran  
3121 Beebe Rd  
(716) 751-0310

St Brendan on the Lake Roman  
Catholic Church  
359 Lake St  
(716) 751-6459

Exley United Methodist Church  
338 Lake St  
(716) 751-6057

St John's Episcopal  
431 Lake St  
(716) 751-6109

First Baptist Church  
Pettit & Chestnut St  
(716) 751-6988

St Paul's Lutheran Church  
Young & McChesney St  
(716) 751-9300