

26th Annual

New Jersey State
Barbecue ChampionshipSM



July 12-14, 2024

2024 Competitors Manual

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NOTICE - It is Incumbent that at least one member of each team reads this manual as by entering this event you are bound by the rules and regulations contained herein. It is no excuse that you did not read the manual. Each year there are substantial changes.

#1-Welcome

We welcome you to the 2024 New Jersey State Barbecue Championship. This competition is one of the most sought after events in the region partly due to the selection process we adopted to foster a high level of competitiveness as well as the location in the beautiful seashore resort town of North Wildwood. The event is operated by the Anglesea Volunteer Fire Company No.1 and is part of a larger fund-raising festival for the fire company. This event started 26 years ago with 28 competitors in a parking lot across from the fire house. In 2009, we moved the event from it's original location to the municipal parking lot along the seawall. That move allowed us to go to 66 competitors from the original 28 competitors. In order to further raise the bar on the competition and allow access to new competitors we adopted a selection process that the top 1/3's (22 competitors) from the previous year and any past NJBBQ Grand Champions who competed in the year before are invited to apply as a returning competitor and their space is held open for several weeks giving them time to register without worrying about not getting in. The remaining competitors are given the time and date the registrations are open and will have to compete with everyone else that requested an application. The registrations will close when all spaces are filled. The New Jersey State Barbecue Championship is a Kansas City Barbecue Society (KCBS) sanctioned event in that KCBS representatives are brought in to run the actual judging of the event and all contestants must follow the KCBS rules. While you do not have to be a KCBS member to compete you must follow their rules and it would probably be beneficial to you join the KCBS in order to keep up with changes and other trends in the barbecue competition field. To give you insight into the inter-workings of the event - the Anglesea Volunteer Fire Company has a committee that operates the event. All committee members are either fire fighters or social members of the fire company. The committee meets throughout the year to put on this event. We are open for suggestions and criticism. Our goal is bring you the best possible event that we can within the given confines of the space and neighborhood limitations. Be sure to leave the competition area and see the rest of the event that the NJBBQ Championship is part of. You will find on your way to the main stage many booths selling various seasonal and barbecue related items, Sponsor displays, and quite a few commercial barbecue vendors, several of which you will recognize from the Food Network. Lastly, in the block just before you get to the main stage you will find several locations where the Fire Company will be selling beer and New Jersey State Barbecue Championship and Anglesea Blues Festival t-shirts and hats.

#2-Location and Arrival Info.

The event is located in a large parking lot that has been temporarily transformed into the competition area. Competitor check in will take place between 10AM and 6pm on Friday, July 12th, 2024. An event representative (wearing a blue polo shirt) will greet you as you enter the competitor area and show you to your assigned location. To safely enter the lot you must enter from Spruce Avenue at New Jersey Avenue and proceed to the lot entrance.



Map Description: On the map the red lines indicate the preferred route coming into town and the yellow highlighted area is the festival area closed to vehicles and open to the public. The white roofed building to the left end of the festival area is the Anglesea Fire House where the cooker's meeting is held on Friday at 7 PM.

Directions: From the Garden State Parkway South, take exit 6. Make a right at bottom of ramp onto Rt. 147- North Wildwood Boulevard. Proceed approximately 3.8 miles (6 traffic lights). At the sixth traffic light make a left onto New York Please remember that your competitor area is approximately 20' x 20' and will directly abut neighboring competitors. Teams with large cooking trailers or difficult to maneuver equipment should plan on arriving early for greatest ease of set up. Location of your assigned competitor space is at the sole discretion of the NJBBQ staff. All spaces are assigned prior to the event and are listed elsewhere in this manual. Take note

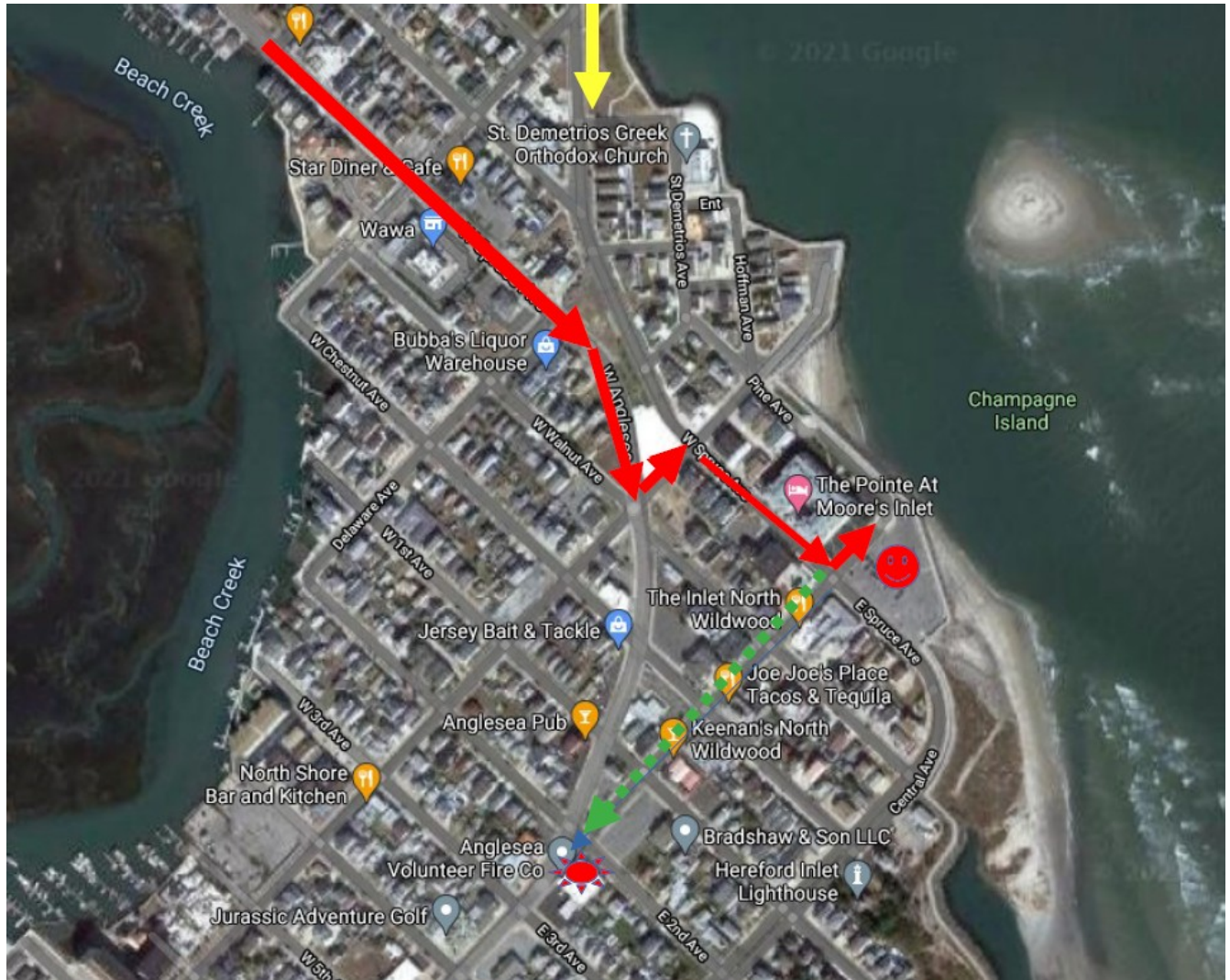
of your space and which of the three driveways you have to come in to get to your space. We do not allow switching of spaces and RETURNING teams (as much as we can) are placed in the same location as last year. Even though you know your space you **MUST CHECK IN** to let us know you are here. Parking of a vehicle is not allowed in the competitor area. Once you have unloaded you must move your vehicle. Limited Parking is available within a short distance of the competitor area. You will be given directions at check-in. There is No Parking allowed on Old New Jersey Avenue just outside the lot. This area will have the police command post, dumpsters, etc. (see site map in section 5 of this booklet)





Departure - For the safety of all of our guests, no team will be permitted to load-out until after the awards ceremony on Sunday, July 14th at 4:30 pm. (Please note the time.) The safety of our guests is paramount. Your cooperation is appreciated. For protection of personal property we request that you watch for electrical drops and hoses when you come in. We request that you do not hook up to electrical drops or run hoses to water outlets until the adjacent spaces are filed to prevent your hoses or cords being run over. **No generators are allowed in the site area.** We anticipate a sufficient amount of electric being available. You may have to share extension cords. We rent the electrical connection boxes and every year they somehow get damaged by someone running them over. You risk personal injury and injury to others when an electrical box is damaged. At times there will be members of the barbecue committee in blue staff shirts operating a fire vehicle or golf kart giving directions as you leave the lot you are asked to follow their directions. **Occasionally, someone who gets a score less than they thought they deserved will act out when they leave sometimes doing property damage or getting belligerent with staff members. Those that fail to heed to instructions from staff members or get belligerent with staff members will be disqualified from future events.**

SAFETY FIRST - We are a safety conscious event. If a hose or cord is crossing a walkway then it must be taped down to prevent a trip hazard. If you notice an unsafe condition please bring it to the attention of any of event staff. In the case where a "yellow jacket" cable or hose protector is provided on a walkway you must use it. Hot surfaces adjacent to a walkway must be marked as such and cordoned off with safety tape. If you find yourself in need of assistance in this area please contact any of the event staff. **NOTE: All event Staff members will be wearing a Blue Polo Shirt with the Fire Company logo and words "Event Staff" under it.**

FIRE EXTINGUISHERS STATIONS - In order to meet the needs of the local fire official and to promote a safe environment for all competitors the NJBBQ has rented fire extinguishers for the event. They will be located in four locations and clearly marked. More on these extinguisher stations will be covered at the Cooker's Meeting on Friday. As these are placed on site for emergencies we ask all competitors to respect the fire stations and not tamper with them and if someone is tampering with the extinguishers we ask that you notify the NJBBQ Staff immediately.

#3-Route Map (in Town)



-  Fire House
- Competitor Lot
-  Route to competitor AREA
-  Festival Area
-  Festival Parking (angle parking on Anglesea Drive)

#4-Site Information

Electric - Competitors are provided access to basic electric to power radios, lights and other small items. You must supply your own power cords. Please be considerate of your fellow competitors and do not overload the power supply. Remember generators are prohibited in competitor spaces. Generally four competitors share a junction box and each box should be marked with the space # they are to service. Due to end spaces and an odd number of spaces you may have to share your connection.

Water - Water is available to all competitor areas. You must supply your own hoses to tap into the water supply. Bring a WYE as you may have to split off a line from your neighbor. Water lines ARE NOT to cross the open walk ways unless they are covered with protection. Water lines run the length of the lot behind the competitor spaces near the electrical box. This is the only area to run the electric and water therefor you must think safety first as water and electricity do not mix. With many of the competitors returning ask your neighbor where you should hook up. Due to crossing a walkway which vehicles have to travel over a water line feeding the back row is run later in the day on Friday.

Trash - Dumpsters are located within the festival confines. You must take your own trash to the dumpsters. Public Trash cans are located throughout the festival grounds. Please be considerate and do not overload the public trashcans - take your trash the short distance to the dumpsters. **Do NOT leave trash in your space on the last day.** Please put your trash in plastic trash bags - open containers and loose garbage only attract the sea gulls.

Grease and Gray Water - Separate barrels will be located within the competitor area for grease and gray water. These items do not mix. Please take care to use the proper barrels, which will be clearly marked.

Ash and Coals - An ash pit will be located within the competitor area. Only ashes and coals should be placed in this pit. Anything else will cause a fire! The pit should be sufficient for the event however if you find the pit full please notify any staff member. **NOTE: Due to the changing locations of Dumpsters, Grease and Gray Water Barrels and Ash pit that occurs annually their locations for this year will be covered in the COOKERS Meeting which is always on the Friday night at 7PM in the Anglesea Fire Company Hall. At least one representative must attend this important meeting.**

Restrooms - The competitor area is adjacent to public restrooms. The restrooms are exactly what they are, sinks and toilets and/or urinals. They are not showers or locker rooms so please be courteous to all by leaving the room in the same condition as you found it. Our volunteer staff is dedicated to making your stay as enjoyable as possible. If you have a suggestion or special need, let us know. We will do all we can to help. Teams that have ordered a Private Port-A-John for the teams use are responsible to move it from the drop off spot to their site for the weekend. If you didn't order one in advance there will be NONE available on the day of the event.

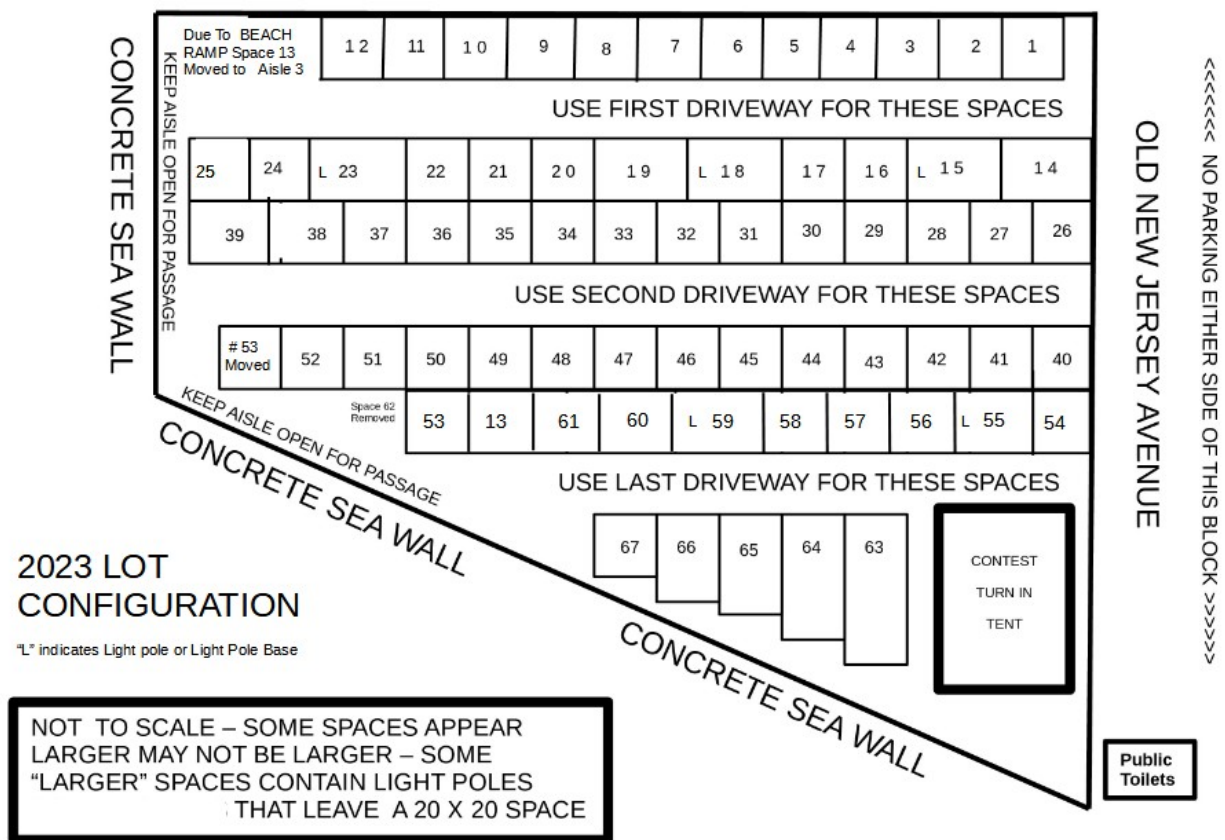
Campers, Trailers, RV's, etc. - Campers, Camping Trailers, Rv's and motor vehicles are prohibited in the competitor spaces. Utility trailers are allowed as long as they fit in their competitor space and are truly utility trailers (i.e. no rest room facilities). **Cooker units on trailers are allowed as long as it fits in your space.** Vehicles once unloaded will have to be removed from the competitor area. NO motorcycles, mopeds, electric bikes, golf karts or other motorized vehicles allowed in the common area or competitor space.

Air Conditioned Tent - The event has gone through considerable expense to have an air-conditioned tent on site along with the corresponding necessary generator. We envision that it will be a central location where competitors can meet and discuss Barbecue. The tent will also be the location of the Grand Champion Roundtable and where the judging will take place. During times when the KCBS representatives are using the tent it will be under their direction and at times entry maybe prohibited. Please keep the tent cool by closing the flaps and reporting issues with the air conditioning as soon as possible. The air conditioner will not always be on however once it is turned on it should be on until the end of the competition.

#5-Competitor Area Site Plan

New Jersey State Barbecue Championship Competitor Spaces

SPRUCE AVENUE



NOTE - All Spaces are assigned prior to the event (see the next page of this booklet for the 2024 assignments) NOTE: Spaces 13 and 53 have been moved to locations in the third row.

All Site assignments are final - No swapping of spaces between competitors. Please USE THE Driveway that corresponds to your site number

Event Staff will be set up in the competitor tent for check-in. Port-A-Johns for pickup will be located adjacent to the judging tent after you have checked in with our staff.

Competitor Teams that competed last year were put in the same spaces (unless requested to move or we found it necessary to move). While we consider these assignments to be FINAL, in the event of an error we maintain the right to move changes and will notify affected teams when discovered. NOTES: Sites 13 and 53 are MOVED to Aisle 3. SPACES 25, 39, 52 and 53 are end spaces your site does NOT extend to the seawall - you must leave a passageway at the seawall.

1	<u>Sons Of Hamarchy</u>	34	The Grill Guys
2	B's Que	35	<u>Fatboyzz BBQ & Catering</u>
3	16 Mesh BBQ	36	Cooks N Hooks
4	<u>Packanack BBQ</u>	37	Five-O Barbecue
5	Brothers From Other Mothers BBQ	38	Friends United BBQ
6	Ain't That Rich	39	John Blaze
7	Cow Coffin BBQ	40	Philly blind pig bbq
8	<u>Bayshore BBQ</u>	41	Pop Pop's Ribs
9	Big Bad Wolves	42	Poppa-Q-BBQ
10	Smoke or be Smoked Competition BBQ Team	43	Philly Smoke
11	Rub Me Tender	44	Nice Racks
12	Bayonet BBQ	45	Bar B Q Dat
13	<u>Team BoyBQ</u>	46	<u>weekendsmokers</u>
14	The Stu-Pit BBQ Crew	47	<u>Smokin Time</u>
15	<u>Big Bobs Smokin Que</u>	48	Mate's Nice Rack BBQ
16	Big Butts BBQ	49	Sweet Breezy BBQ
17	<u>MR G'S BARBTEAM</u>	50	NO TEAM NAME YET (<u>Armeen Shroff</u>)
18	Chunky BBQ	51	Palm Tree Smokehouse
19	Red and Black BBQ Shack	52	Yard Sale BBQ
20	<u>Pig Candy Barbeque co.</u>	53	Phat Basterdz BBQ Team
21	<u>Boggs Hog BBQ</u>	54	<u>SmokeAholics</u>
22	Brakes & Briskets	55	Good Googly Goo BBQ
23	<u>Browntown BBQ</u>	56	<u>The Wilent Brothers BBQ</u>
24	Tom Tom Bob A Que	57	Piney Jim's Q
25	Cluck Moo BBQ	58	Bob <u>Trudnak</u> BBQ
26	Swine & Cheese	59	<u>Smokecraft</u>
27	<u>Whats Smokin</u>	60	Sophie's BBQ
28	Second Helping BBQ PA	61	Pork Island BBQ
29	<u>RumplePigSkin BBQ</u>	63	<u>Uncle Pig's Barbeque Pit</u>
30	Carvers Que	64	Local Smoke BBQ
31	Fat Rocky BBQ	65	Sasquatch Inferno
32	<u>Sir-Pork's-Alot BBQ</u>	66	Glazed and Infused
33	<u>Smokin With Pops BBQ Team</u>	67	Up in Smokers

#6-Schedule of Events

Items in **RED** of particular Importance to Competitors

Friday, July 12th, 2024 - Festival Hours 4PM to 11PM

8:00AM Food Vendors Check-in Starts

10:00AM Competitor Check-in Starts

12:00PM Open Air Market Check-in

4:00PM - Opening Ceremony Main Stage - Festival Opens to Public

4:00 PM - Live acts start on Main Stage for the Anglesea Blues Festival

7:00 PM - Cookers Meeting MANDATORY MEETING (in fire house hall - PLEASE USE 2nd AVENUE HALL ENTRANCE)

Saturday, July 13th, 2024 - Festival Hours 10AM to 11PM

9:00AM - (tentative) Meat Inspection it may take several hours)

10:00AM-10:00PM Open Air Market

11:00AM - 10:30PM - Main Stage Acts LIVE for the Anglesea Blues Festival

3:00 PM Anglesea Aleworks Best Burger Contest Judging Begins

3:30 PM Linda Leary Memorial Best Sauce Contest Judging Begins

4:00 PM Dessert Contest Judging Begins

5:00 PM Kids Que Judging Begins (Tentative)

Sunday, July 14th, 2024 - Festival Hours 10AM to 6PM

10:00AM-6:00PM Open Air Market

11:30AM - 4:30PM - Main Stage Acts LIVE for the Anglesea Blues Festival

KCBS judging begins (turn in is at judges tent)

12:00PM Chicken

12:30PM Pork Ribs

1:00PM Pork

1:30PM Beef Brisket

4:30PM Awards Ceremony Main Stage 2nd and Old NJ Avenue

6:00PM Festival closes

#7-Local Rules

The Good Neighbor policy is practiced at all times with the residents in the neighborhood, as well as your fellow competitors. Please do everything possible to keep our neighborhood neighbors happy. Without their cooperation, future events will not be possible.

PENALTY - *Violations of these rules may result in permanently being barred from competing in future events or disqualified from the current competition.*

Noise - *to conform to local ordinances we ask all competitors to lower or turn off amplified music after 11pm and before 8 am. Before 11pm remember you are adjacent to another competitor with no real wall to stop noise please do not play loud music that will carry over to other competitors spaces. Remember there are several types of competitors - some are serious competitors and need to concentrate on their craft and then there are others that are here to party with friends and families. **Complaints about noise are taken seriously and may result in the team being disqualified.***

Alcohol - *The City of North Wildwood prohibits open alcoholic beverages outside the confines of the event. Contestants that are extremely intoxicated will be barred from the competition.*

Smoking - *Smoking, Vaping or other smoking (other than smoking meat) is prohibited. Teams abut one another and second hand smoke can be offensive to others therefore no smoking.*

Fighting / Profanity - *Competitions are events that two teams compete against each other and one team will come out first and the other second. That is what simply happens at a competition. Calling people out, threatening other teams, spewing profanities at each other, shouting, etc. is uncalled for. We run a family friendly event and aim to keep it that way. We understand the agony of defeat and how it feels but it's no reason to cause a problem. We are taking a stand on this behavior and it will result in disqualification or being barred from future events.*

Sales - Each year we are asked about sales by the teams of personalized products. Because of the nature of our event that features both competitors and separate barbecue vendors - Sales of products and/or food to the public by competitors is STRICTLY PROHIBITED. Should you want to be a vendor you can ask to be put on the list and when a barbecue space is open you will be notified. Note we give returning vendors a preference so realistically there has been very few openings for food vendors. Should you want to rent one of the open air market street vendor spaces located down the street on Old New Jersey Avenue please ask and you will be put on that list. In these spaces there is no electricity or water and food sales (other than prepackaged items) is strictly prohibited. Each of these spaces come with considerably larger fees. Note: we cooperate with all state and local licensing, taxation and health departments so please be prepared for a visit if you want to sell things.

Time for the STANDARD DISCLAIMERS

Contest producers may add or modify rules of event at their sole discretion. While every effort is taken to assure that the content of this manual is the complete and final word on the event, however, the New Jersey State Barbecue Championship reserves the right to change the content and rules. The ever changing conditions that exist in a seasonal resort town and the unknowns that we will come across with the competitor location and support units may cause things to change. In fairness we will make every effort to notify the competitor at the earliest time. Regarding the actual contest this is a Kansas City Barbecue Society sanctioned event and is under the direct control of the KCBS Contest Representatives, which will make themselves available on site. If you should have any issues please don't hesitate to ask any of the event staff. Once again we want to remind you that open consumption of alcoholic beverages is ONLY allowed in the festival area. Also being adjacent to the beach one might be tempted to take a late night stroll. Please be advised that there is a beach curfew from 10PM to 6AM with the beach being patrolled by police officers. If you are considering a late night swim - the inlet water (adjacent to competitor site) is an un-protected area, has steep drop offs and strong currents and is very dangerous. Please don't take the risk. At the cookers meeting you will be provided with a phone number to call if there are any issues during the weekend. In the event of an emergency please don't hesitate to call 9-1-1 first to summons help. Your location is simply "the Spruce Avenue Municipal Lot". If you do call for emergency assistance send someone to the intersection to meet the police car, fire truck or ambulance and direct them to the specific site they are needed.

TERRORISM - as with all events we are no different. The local police department which has the responsibility to oversee the public safety aspect of the event will be taking precautionary measures. Backpacks (and similar containers) are prohibited in the main festival area. Explosive sniffing K-9 dogs will be checking the area. If you see an unattended package or backpack please alert the police or a member of the NJBBQ staff. The police command post will be located across from the competitor area. Generally it will not be staffed during the event unless there is a situation. Should you need to contact the police the emergency number is 9-1-1 and the non-emergency number is 609-522-2411.

AMBASSADORS - The Competition is set up on what is the parking lot that is part of the entertainment district. The area has around 10 bars and restaurants and on holiday weekends attracts a crowd on its own. During the NJ State Barbecue Championship and Anglesea Blues Festival the event will attract over 125,000 attendees for the three day event. There may be a few that imbibe more than they should and may wander in the competitor area. All competitors are considered ambassadors of the event and should respond accordingly. Police Officers on a foot beat will be in the festival area until around 4AM and then replaced by motorized patrols. Public works employees will be cleaning up early and getting ready for the next day's visitors. A call to the police dispatch at 9-1-1 or the non-emergency number of 609-522-2411 will result in a quick response if someone is causing a problem.

Weather - The event is a rain or shine event. Please, if you leave your space during a downpour please make sure your tent and other stuff is secured. The thunderstorm that passes through will usually bring high wind and possibly hail but will only last several minutes. In the past some competitors would flee the rain and come back to a tent with a large pool of water on the top or the tent blown apart. Remember spaces are close together what blows off your space may damage or even cause injury to another competitor or visitor. Also, with a rain there comes the problem of mixing electric and water. Use caution when cleaning up after the rain and moving electric lines. All our electric service has GFI protection and circuit breaker protection but nothing is perfect. Use the same common sense you would use at home . . . Based on weather changes that we have been experiencing locally, weather predictions may not always be correct and when it rains we have been experiencing torrential downpours. For those that want to anchor their tents - Nothing can be nailed or spiked into the parking lot surface. You will need to bring weights, 5 gallon buckets that you can fill with water or some other way to stabilize your tent if the wind blows.

Please Note that North Wildwood has a TORNADO Siren that will sound for five minutes straight and a FLOOD siren that will repeat three 30 second soundings of the fire sirens. Upon hearing the sirens take all precautions and seek shelter.

Unattended Sites - You are responsible for your site and you should not leave the site unattended with water, electric and cookers on. Every year we have a team leave their site and there is a water leak that floods other sites. **We are not responsible for your items if we have to turn off water and/or electricity to protect other competitors.** Continuing to leave your site unattended and causing problems for other competitors will cause us to not invite your team back no matter what your score is. Our sites are close together and the good neighbor policy is in effect at all times.

Mentoring - As with any event there will be people of all levels from repeat Grand Champions and those that are here for the first time and have no clue what they got into. While this is a competition there is no reason not to take the time to meet your fellow competitors and share tips, etc. Also during the day members of the public periodically walk through the aisles separating the different rows of competitors and many will ask questions. Remember we are all Ambassadors of Barbecue.

Supplies - Everybody forgets something - Staff members can point you in the right direction but here are a few . . .

Home Depot - Rt. 9 and Rt. 147 (North Wildwood Blvd.) Burliegh, NJ

Dollar General - Across from Home Depot

Super Walmart - Rt. 9 in Rio Grande, NJ

Seashore Foods / West Side Meats - Behind Walmart on Railroad Avenue
(Both are Food Suppliers and are open to the public)

Lowes - Rt.9 in Rio Grande, NJ

ACME Market - 24th and Delaware Avenues, North Wildwood, NJ

CVS Store - 25th and Delaware Avenues, North Wildwood, NJ

#8-Cooking Rules (Saturday)

Section # 10 will cover the rules for the KCBS (Sunday Contest)

The Saturday contests, which are considered ancillary contests, are under the supervision of the KCBS Representatives and will be scored taking into consideration the following rules:

*Anglesea Alework's Best Burger Contest (Saturday Contest) - **The Following Rules are to be used solely for the Best Burger Contest.***

Cooking Units - Cooking Units are limited to "any grill or smoker." The Head Judge will settle any question regarding cookers.

Fuel Source - Any fuel source, such as wood, charcoal, pellet, propane, etc may be used.

Smoking and Grilling - The Best Burger contest is a smoking and grilling contest. Items submitted for entry must be smoked or grilled. Frying or sautéing of the meat item will result in disqualification. Any questions regarding preparation or execution should be directed to the head judge.

Submission of entry - Open Plating Rules (See platter description in below Dessert Contest)

Garnish - Garnish, presentation and decoration is at the pleasure of the chef.

Judging - Judging will follow the KCBS scoring system using the double blind system.

*Open Plating - Entries must be assembled on site. Entries may be submitted on any plate or vessel. NOTE: the platter size cannot be larger than 12" x 18" or more than 16" round & 12 inches high. Also the tray must be stable enough to be carried by one person. 9" x 9" boxes are also an option. If you use your own platter, you will be given a ticket (label) to bring with you. DO NOT place the label on it, but bring it with you as the entry cannot be accepted without it. Your plate or vessel will be left on a table by the entrance to the tent after the judging is complete. **Those plates or vessels not picked up within one hour after turn in time will be discarded.***

TURN IN TIMES

Best Burger - Turn in time will be 3:00 pm on Saturday, July 13th

Sauce Contest - Turn in time 3:30 PM on Saturday, July 13th (a suitable Cup will be provided for turn in)

Dessert Contest - Turn in time 4:00 PM on Saturday, July 13th (Judging emphasis will be placed upon creative use of barbecue)

ALL QUESTIONS About the Saturday Contests will be answered at the Cooker's Meeting on Friday Evening at 7PM. The Meeting is held at the Anglesea Fire Hall - 2nd and New Jersey Avenues. PLEASE use the double door entrance on the Second Avenue side of the building (Near the Ribbin's Barbecue location)

KID'S QUE - The Kid's Que will be utilizing the KCBS Kid's Que rules. The Kid's Que Rules are in Section #9 and Registration for the Kid's Que will be taken by the KCBS Representatives at the Competitors meeting on Friday Night. Unless we are asked to email the competitors for a list earlier than the Competitor's Meeting.

#9-Kid's Que Rules

The Kid's Que Rules are attached on the next two pages.

Depending on the number of entrants the KCBS Representatives may modify some of the rules to be able to accommodate all that wish to participate.. Any modification of printed rules will be made known to those that registered for the Kid's Que prior to the turn-in time.

- These volunteers must be CLEARLY briefed on their scope before the contest starts.
- These rules and guidelines will provide the kid competitors a fair and safe space to learn what we already have a love of BBQ and competitive cooking.

Set up /Space requirements (Older age group only)

Contest Space and Setup per (2) Competitors:

- 4x8' Table with a tape line in the middle that creates (2) 4'x4' spaces
- Trash receptacles in enough quantity that kids can easily use during prep process
- At tape line, to be shared by both competitors:
 - Roll of paper towels
 - Tube of sanitizing wipes
- Kids are responsible for bringing their own pit, that they are comfortable with. Alternatively, if a sponsor would like to provide/donate grills, that is acceptable.
- Grills should be pre lit. This can be accomplished by using chimney scoops of coals drawn from a larger grill or raised fire pit. Whatever process is used, there should be ample prep so that grills can be at temp before cooking begins.
- A first aid kit and a fire extinguisher must be available to the volunteers even if it is shared. The first aid kit must include instant cold packs.

Space Around Competitors :

- Establish a hard perimeter around the cooking area, preferably at least 20 feet. Obviously, work within the space available and adjust as necessary. This can be marked by ribbon tape or a temporary fence.
- Parents MUST stay behind this perimeter.
- Parents shall be informed that they cannot communicate cooking related instructions with their child during the Kids que. If parents are caught providing excess help, the KCBS reps may take any steps necessary to remedy the situation, up to and including, disqualification of the Junior competitor. The Reps are the final arbiter of a contest, and their decisions are final.



**KANSAS CITY
BARBEQUE
SOCIETY**

2024 Official Rules and Regulations

Youth BBQ

The following rules, regulations and judging procedures will be used at all KCBS Sanctioned Contests effective November 1, 2023

The Kansas City Barbeque Society
2519 MADISON AVE., STE 100, KANSAS CITY MO 64108
Phone: 816-766-5897 or 1-800-963-KCBS
E-Mail: info@kcbss.com www.kcbss.com

CHEFED
Rules are designed to be fair and equal to allcooks. Integrity of the Contestants, Judges,KCBS Contest Representatives and Organizers is essential.

For questions or guidance, please reach out to Rules@kcbss.com.

© 2013, 2014, 2015, 2016
© 2020, 2021, 2022 KCBS
Version 20250

*For all contests starting
11/1/2025 through 10/31/2024*

There are two age divisions

- 10 and under, known as Kid's Q
- 11 through 16, now known as Junior Q

Mission

- The mission of youth contests is to support youth in their quest to learn to cook and barbecue in a safe and fair competition, while continuing to build the future of BBQ, cooking, and the American Way of Life.

Kid's Q Division

- The younger kids will prepare, cook, and box their entries from their sponsor team's site. Parents should let the kids do as much as they are capable of, given age and abilities.
- The emphasis in this age group is bonding with their family/friends, learning how to cook and growing their skills with familiar mentors.
- The focus should be to encourage kids to have fun while learning.

Junior Q Division

- The older kids will get to compete in a kid-only environment, and allowed to challenge their peers much like they do in any other sport or activity that hosts competitions and tournaments.
- Parents can encourage their children, but cannot help/do any of the cooking. Each entry shall be cooked by one child only.
- The child must do the preparation, cooking, and presentation. This means that the child should be able to put his/her own protein on the

grill/smoker, turn his/her own protein on the grill/smoker, remove the protein from the grill/smoker, and do all garnishing (if garnish is being used).

- Must be able to temp and flip their own food.
- Are allowed to bring written or pictorial notes with them for guidance but must be able to read/follow it themselves. It helps if the children make these note sheets themselves.
- Competitors should trim any of their meats, as needed, and volunteers will be available to help as necessary.
- For any child who has any disabilities, or other condition that may prohibit them from being able to compete solely on their own, it is recommended their parent or guardian reach out to the Rep and/or Organizer as early as practical so that reasonable accommodations can be made.

Kid's Que Cook's Packet/Letter (to be delivered prior to the competition):

All of the above information shall be included in a "cook's packet" for the Kid's Que competitors. In addition, this packet/letter should include:

- A list of items needed: This shall include (but is not limited to:):
 - Rubs, sauces, and other ingredients to be used in preparation of entry
 - Garnish, if used
 - Cutting boards - if not provided by organizer
 - Gloves

The type of meat being cooked, and if provided, the quantity/weight of product.

Garnish is optional. If used, the standard KCBS garnish rules apply.

Organizers may adjust garnish rules for the younger kids as they see fit. This could allow for different garnish, box decorating, etc. in order to increase the fun and creativity for the younger division.

Volunteers in Cooking Arena (Older age group)

- Organizers should ensure that there will be enough volunteers in the Junior Q area to:
 - assist with cutting
 - open and close grill and vents, if requested by Junior Que Cook
 - Assist with fire management (starting fires, etc.)
 - remind kids to wear/change gloves and wipe up blood or juices to avoid cross contamination
 - pick up dropped food for disposal.
- No temping instruction can be given due to the variance of individual instruction styles. It is the competitor's responsibility to be aware of any minimum food safe temperature.
- This staff shall be chosen by the organizer in conjunction with the KCBS Rep to avoid family friends of competitors, fellow cook teams, or anyone else who may be inclined to over-assist the cooks.

#10-KCBS Rules (Sunday)

The 2024 KCBS Master Series Rules and Regulations are inserted on the next two pages of the booklet. There is one notation - On the KCBS Rules (paragraph 11) it make reference to s Saturday Turn-in however for our event the Brisket, Pork, Chicken and Ribs are Sunday Turn-ins. On Saturday we have ancillary contests explained in Section #8.

- a. If the object is attached to a sample that is removed, only the judge receiving that sample scores the penalty for foreign object. This can be applied to multiple judges scores if objects are found on multiple samples.
 - b. If the object is noticed after sample(s) are removed and remains in the box after the sample is removed, only the judges removing samples while / after the object(s) is noticed shall levy the penalty. For example, F while removing a sample judge #3 sees an object and this object remains in the box, judges 3, 4, 5 and 6 will score a one in all categories while judges 1 and 2 scores though there is no infraction to the foreign object use.
 - c. If the object(s) are determined by the Reps to help designate a particular team name or number, all judges will give a one in all categories. **Once the sixth judge has taken his or her samples and the box is closed and is released for the leftover table, nothing inside or on the box can be used to determine a marked box, illegal garnish, or foreign item in box**
- 17) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork, and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shortest judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
 - 18) The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
 - e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
 - f. Prior to cooking, meat must be maintained at 40° F or less.
 - g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
 - h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

- 19) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & EJECTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the KCBS Cook's Rules above, save and except #9 – 13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If a team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

2024

Official Rules and Regulations

MASTER SERIES

The following rules, regulations, and judging procedures will be used at all KCBS Sanctioned Master Contests Effective November 1, 2023.

The Kansas City Barbeque Society
2519 Madison Ave
Kansas City, MO 64118
Phone: 816-765-8891 or 1-800-963-KCBS
Fax: 816-765-8860
Email: info@kcsbs.us www.kcsbs.us

CREED

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, KCBS Contest Representatives, and Organizers is essential.

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© 2017, 2021, 2022, 2024 KCBS
Version 2023

For all contests starting 11/1/2023 through 10/31/2024

- 1) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) A chief cook and / or an officially registered assistant chief cook must be present to be awarded Team of the Year points. The team may also have as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team's name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending. **The only exception to this rule is participation in one-meal competitions held in conjunction with a Master or Backyard competition.**
- 3) Each team will be assigned a cooking space. Pits, cookers, proops, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at KCBS sanctioned events.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Any cooking, warming vessel, or device can be pre-heated and used as long as any non KCBS approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION PROTEIN. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as splits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. In a multiple day contest, the meat must be inspected daily for each event. A member of the cooking team must be present during meat inspection. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected, Terangi Ushimase (TIG or T-Gase) or "meat glue" does not season and is not injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. When the contest organizer supplies the meat, the contestant is not required to enter only that meat, the single exception is when an organizer provides all four (4) meats. If an organizer provides all four meats it must be in a fair and equitable manner with regards to quantity, quality, and distribution. Additionally, the organizer must specifically address on the team application how the meats will be distributed, the quantities of the meat to be provided, and when the meats will be distributed. If after receipt of their meat a team believes their meat is spoiled, they should bring it to the attention of the reps. If the reps agree, the organizer must have additional meat on hand, of the same brand and quality, to replace. Contestants providing all four meats must be approved by the Board of Directors and not approved by the office. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.
- 8) Barbecue for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited. If any of the banned processes are discovered before the team turns in, the team will receive zeroes. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- 9) Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- 10) The Four KCBS Meat Categories:
 - CHICKEN: Chicken includes Cornish Game Hen and Koaher Chicken.
 - PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
 - PORK: Pork is defined as Boston Butt, Boston Roast, Picon, Collar (aka Celler) and/or Whole Shoulder.
 - BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.
- 11) Judging typically starts at Noon on Saturday. The four (4) KCBS categories will be judged in the following order:

CHICKEN	NOON
PORK RIBS	12:30 pm
PORK	1:00 pm
BEEF BRISKET	1:30 pm
- 12) Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cook's packet well in advance of the contest and be confirmed at the cook's meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.
- 13) Garnish is optional, if used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or chantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING, BUT NOT LIMITED TO, endive, red tipped lettuce, "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- 14) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
- 15) Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
- 16) The container shall not be marked in any way to make the container unique or identifiable. **ONLY the acceptable meat for the category being judged and legal garnish may be in the turn-in box.** Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.

Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, undemeath, or attached to one judge's sample—When a foreign object, that is not of the nature that it clearly reveals the team box (e.g., flag, team number or name on an object, etc.), is found AFTER the Appearance scores have been recorded, the following guidelines are to be used:

#11-Registration Fee Questions

Often we get questions such as “What does the registration fee get me?” or “Do you supply the meats?” or “If something comes up can I get a refund?” or “Can I have another team substitute for me if I have to drop out?”. Here are the answers . . .

What does the registration fee get me? - The registration fee allows you to compete in the New Jersey State Barbecue Championship (KCBS Contests, Ancillary Contests, and Kid’s Que) and a chance to win the above mentioned prizes and trophies or ribbons. Your registration fee is used toward the following - \$10,000 in cash prizes, the purchase of the trophies and ribbons, rental of the judges tent, rental of the electric boxes, rental of a generator and air conditioning for the judges tent, KCBS representatives transportation and lodging fees, KCBS Sanctioning Fee, Judges supplies (turn in boxes, water, crackers, etc.), website fees, advertising, and other general items such as insurance and utilities.

Do you supply the meats? - quick answer NO - you are given the choice to use the best quality of meat you can afford. In the past when we held an “Iron Chef” contest on Saturday we supplied the protein. When we changed it to the Best Burger contest we left it up to the competitor to supply the burgers.

If something comes up can I get refund? - Our policy is that we will refund registration fees minus the PayPal fees (if applicable) to those that cancel before June 1st. Those teams that drop out after June 1st for any reason or fail to show for the event forfeit their registration fees.

Can I have another team substitute for me if I have to drop out? We always like to have a full slate of competitors each year, however, considering the nature of our registration process we feel that any team that is going to replace a team should come from the standby list. The standby list is the list of those that didn’t make the registration cut off and sent an email requesting to be on the stand by list. With the amount of preparation that it takes prior to the event we generally do no fill spaces when a team dropouts within 30 days to the event. Therefore, we consider registrations refundable (minus PayPal fees) until June 1st and non-transferable.

#12-Prizes

Grand Champion - Trophy and \$3,000.00

Reserve Grand Champion - Trophy and \$1,500.00

Individual Categories (Chicken, Pork, Pork Ribs, Beef Brisket)

1st Place Trophy and \$500.00

2nd Place Trophy and \$275.00

3rd Place Trophy and \$175.00

4th Place Ribbon and \$125.00

5th Place Ribbon and \$100.00

The Butch "Smack Your Lips" Lupinetti Best Ribs by a NJ Team - Trophy and \$250.00 (Sponsored by Butch's BBQ in memory of Butch Lupinetti)

*Anglesea Alework's Best Burger Contest - 1st Place Trophy and \$300.00
(Sponsored by a former competitor and owner of Anglesea Alework's Mike Johnson)*

Dessert - 1st Place Trophy and \$250.00

*Linda Leary Memorial Best Sauce Contest - 1st Place Trophy and \$250.00
(Sponsored by Jim Lamaina in memory of Linda Leary)*

Kids Que -Prize (TBD based on number of competitor)

#13-Miscellaneous and FAQ's

Annually we receive the same questions and at times it is easier to simply reprint the questions to clarify some the frequent issues. Many of these have been already answered elsewhere in this booklet. They are reprinted to place emphasis on the issue.

Question #1 - Regarding fire code requirements - With the establishment of the fire extinguisher stations individual competitors are not required to have their own fire extinguisher. However it is strongly recommended that all teams have a "BC" or "ABC" fire extinguisher at their site. Also anyone that will store a propane container in a parked vehicle is required to post a sign on the front windshield with the words PROPANE on it. Additionally NO propane containers over the normal backyard BBQ 20 lb type will be allowed. Anyone with a propane tank that is over the allowed size must email us at competitors@njbbq.com for further instructions. Propane torches of the kind that are used to put down rubber roofs and that emit a large flame are prohibited. Also remember that if you have a tent over an open flame, i.e. stove top or fryer you need have a fire rated tent.

*Question #2 - Regarding check in time - Check in time is Friday July 12th starting at 10AM and ending at 6PM. These are the times that someone will be there to greet you and show you to a space. The initial cookers meeting will take place at 7PM on Friday. Checking in late or even the next day can present problems - while we have and will continue to accommodate those that broke down on the way or have gotten lost on the way - we ask everyone to check in during the prescribed check in time. This is when we will have staff available and by checking in on time will allow you and your team members to fully participate in the weekend event. **Arriving late you will have to unload at the curb and carry your stuff to your site - we will not change site assignments because you are late.** For the first timers you should know that the competition is part of an event filled weekend that attracts over 125,000 people. There will be plenty of things for the family to enjoy during the times when you are not preparing your entries.*

Question #3 - Can I bring a golf kart or moped to get around?? - While we would like to have a competitor area where everyone could bring their golf karts and campers, etc. the reality is our event is in a municipal parking lot on an island beach resort at the height of tourist season. The competitor area is only one portion of a larger event where there will be thousands of people walking around so you can see why we can't have any unauthorized vehicles within the event. Quite frankly the event staff has a golf kart for moving event equipment around and at times we have to put that away due to the crowds. You will have ample time to unload your vehicle on Friday and limited available parking is a just a short walk away. Please remember that all parking regulations and meters are enforced both inside and outside the event perimeters. Motorcycles and other vehicles are prohibited from being in the competitor area and must park on the street.

Question #4 - Can I sell Barbecue and other items? **Simply put NO** - Our own rules prohibit it and the County Health Department, NJ Taxation and other regulatory agencies will be at the event as well as local Code Enforcement Officers. The event has a vendor area (which spaces cost 5 to 10 times the competitor entry fee) that for many years has little or no openings as most if not all vendors return annually. **Anyone caught vending will be disqualified and asked to leave, as we cooperate with all regulatory agencies and your information will be turned over to them.**

Question #5 - Can I switch spots? Can I pick my spot? **Simply put NO** we have competitors that have been next to each other for years and like it that way. So do we. You are assigned a space and that is it. In the past we would give you a choice of the open spaces as the returnees had assigned spaces. Now all spaces are preassigned and it seems to work the best. We make it clear that the spaces are 20' x 20' if you don't fit in the space assigned it is not our fault. You will be asked to move stuff that is intruding into adjacent spaces, blocking fire lanes and access lanes. **Failure to follow the rules in the lot set will result in the team being disqualified.**

Question #6 - Can I party? Every team is different some are serious die hard competitors and some are casual competitors - whatever category you put your self in please be mindful of your neighbor. Late night sitting around talking and drinking can be annoying to someone trying to catch some shut eye. Please cooperate.

Question #7 - Where can I get Ice? The NJBBQ will have a supply of ice on hand for the vendors and competitors. We have a refrigerated truck full of ice and we have a staff member who will be at the truck at specific times to accommodate you. Ice will be set at a fair market price based on what we are charged. Last year the truck was located at 1st and Old NJ (closer to food vendors) Times when the truck will be staffed will be announced at the Competitor's Meeting)

Question #8 - How Many Team Members Can I have? There is no limit on the number of team members however most teams are 4 to 6 team members with a few family members. With that said you are responsible for your space and those in it. You wouldn't want to get disqualified for actions of a "team member" who disrupted the team in the next space or drank too much.

Question #9 - How do you figure which date to hold the contest? We always hold the New Jersey State Barbecue Championship and Anglesea Blues Festival on the Second Friday of July. When July 1st is Friday then our Dates are July 8-10th, and when July 1st is Saturday then the dates are 14-16th. Always look for the 2nd Friday NOT the 2nd Weekend when planning for future years and making lodging reservations for the following year.

FESTIVAL SITE DESCRIPTION - *For those first timers that want to follow using Google maps - go to maps.google.com and search for W. Spruce Avenue and N. New Jersey Avenue, North Wildwood, NJ. A bubble will point to the intersection - now zoom in and select Satellite view. You will notice a large parking lot that will be the competitor area. The lot is bordered by a sea wall on two sides and streets on two sides. This will be your home for the weekend. Now follow North New Jersey Avenue (the street that ends at the inlet) south the first block between Spruce Avenue and Walnut Avenue will feature the open air market. Where there will be crafters and vendors selling seasonal items, such as sun glasses, fishing poles, etc. The next two blocks between Walnut and Chestnut and Chestnut and First Avenues are a mix of our sponsors and some home improvement vendors. The number of our sponsors vary from year to year. Many sponsors give out samples and literature about their products. Please take the time to visit our sponsors. The next block is the main festival block running from 1st Avenue to the Fire house at Second Avenue. At the intersection of First Avenue is where our radio stations are located with Cat Country on Friday, ESPN 97.3FM on Saturday and on Sunday SOJO Radio live broadcast. (Radio Stations Subject to change)*

We now move into the food court area where the food vendors are. There is available funnel cake, caramel corn, corn on cob, ice cream, plus many more barbecue vendors. The fire company has several beer concessions including one of which will be featuring select Craft Beers. Anglesea Blues Festival and NJBBQ T-Shirts, and hats are available here.

At the intersection of Second and N. New Jersey Avenues is the Main Stage where the Anglesea Blues Festival takes place. Acts that have preformed all over the United States are on the stage during the festival. There is a large eating area where people can enjoy BBQ and listen to some of the finest Blues Music around. At Second Avenue is the Fire House. The hall entrance is located on the north side of the building towards the rear (for those that will attend the cookers meeting).

The below map in a general overview of the event.



-END-