

Viper Pit – Pit Master BBQ Competition

Hosted by:

Elks Lodge #461
2430 Centre Ave SE
Albuquerque, NM 87106

Friday May 30th, 2025

Teams may arrive any time after 3pm

Teams must check-in at the Judge's table by 5:45pm

Judging will commence at 6:30pm

Official Rules

1. **No** alcoholic beverages are allowed in the cooking or judging areas.
2. **No** illegal or controlled substances, including marijuana, on the property.
3. Each team may submit only one (1) entry to the judges. Meat of choice, only one category. One side dish is permitted.
4. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
5. Teams shall provide all necessary equipment, and supplies.
6. It is the responsibility of the team to see that the team's assigned cooking space is clean and orderly following the contest. It is imperative that clean-up be thorough.
7. No open pits or holes are permitted. Fires shall not be built on the ground.
8. Competition meat may be completely cooked off site or started off site and finished on-site. A warming oven will be provided on a first come first served basis.
9. Cooking method is at the discretion of the team, all cooking methods are allowed.

10. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Violations of this rule will be scored a one (1) on all criteria by all judges.
11. 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.
12. Entries will be submitted in an approved container, provided by the contest host. The containers will be numbered at turn-in.
13. The container shall not be marked in any way to make the container unique or identifiable. Marked entries will receive a one (1) in all criteria from all Judges.
14. Each contestant must submit at least five (5) portions of meat in the provided container(s). If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
15. 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 is required.
 - e. Practice safe food handling practices at all times.

CAUSES FOR DISQUALIFICATION of a team, its members and/or guests: A cook team is responsible jointly and individually for its chief cook, its team members and its guests.

1. Use of alcoholic beverages or intoxication.
2. Use of illegal controlled substances including marijuana.
3. Foul, abusive, or unacceptable language.
4. Fighting and/or disorderly conduct.
5. Theft, dishonesty, cheating, or any act involving moral turpitude.

Please see the Sample Score Sheet for judging criteria.

For more information email: Lodge461Kevin@gmail.com

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