



Thank you for your interest in starting a new BBQ competition in our region! Here is some information on our organization and Cup event mechanics to help in your decision to become one of our Cup events.

In 2005, the RMBBQA started with only three competition contests growing to 25 Cup events in 2015 and 26 in 2018, with Cup events in ten states. We have been contacted by new events and anticipate adding more contests in 2019. RMBBQA is now recognized nation-wide as a premier regional BBQ Association and currently has some 100 competition teams and over 250 certified judges including 60 master judge members. And we continue to grow!

As a Rocky Mountain Cup Event, you will receive advertising on our website and several annual newsletters including website box ads linking your event logo to your website. We also announce your event to all of our members. We conduct post-event judge and team surveys including written comments and suggestions all of which are shared privately with you. The Cup event receiving the highest survey score receives special recognition at our annual banquet and also waived Cup fee for the following year.

RMBBQA hosts an event organizers workshop during our annual banquet late each year to allow organizers to meet and exchange ideas to help each of the events be more successful. Each Cup organizer received two paid meals at the awards banquet. Our Board of Directors will also share information designed to make your event a success

It is important to have the Governor of the state pronounce your event as a state championship. This proclamation is needed to qualify your event winners for consideration for invitations to other prestigious National events. For events in Colorado we have a blanket proclamation so all Colorado events will be automatically covered by the Governors proclamation.

We have certain recommendations for all of our Cup events. While we do not mandate these as requirements to be a Cup, we strongly recommend the following:

**PEOPLE'S CHOICE:** We've found that the public will attend BBQ events thinking they can get a taste of real competition BBQ. In an effort to increase public attendance, we recommend you provide some form of competition team BBQ sampling. The first step in this process is to check your local health department rules and regulations. We suggest this public sampling occur after the last pro team meat turn in. While not all competing teams will participate in People's Choice, many teams will. Some Cups provide teams donated meat while other Cups arrange for teams to offer their left-over meat. Cups often provide teams a volunteer to sell the small samples with proceeds split between the event and participating teams. The public can also vote on the best product by way of a ticket or token collection before the event award ceremony. Typically, this won't detract from any vendor sales as the event is about half an hour of small samples.

**KID'S Q:** In an effort to continue the sport of competition BBQ, we would like to encourage Cup contests to hold a Kid's Q to allow kids of all ages the opportunity to develop skills in BBQ while competing for prizes. The kids enjoy receiving awards just like the pro teams. This competition is typically held Friday evening before any ancillary categories. There are usually two competitor age groups so the younger kids aren't competing against older and more experienced kids.

**EVENT DATE:** Our annual Cup calendar is fairly full with all of our current events and we typically do not approve a new event that is on the same weekend and within 300 miles of a current Cup event. It's helpful if you contact us before selecting a date for your event to coordinate dates with our current schedule. As calendars change each year, concurrent events dates can occur as some of our events are tied to community activities with little or no date flexibility.

**TURN IN BOXES:** In order to maintain consistency for our cooks and judges, all Cup events should use the standard 9" "Hefty" brand boxes for turn-ins. As a benefit to being a Cup contest, your event will be supplied the turn-in boxes for the four meat categories by RMBBQA. We will deliver boxes to your event by one of our teams or judges signed up for the contest. If this is not possible, the cost of these boxes will be reimbursed to you by RMBBQA upon presentation of a receipt. These boxes are readily available at all Sam's Club locations.

**PAYOUT SCHEDULE:** We recommend that your event's prize purse be at least \$10,000. This is not a requirement but an amount teams come to expect due to the high cost of competing. We strongly recommend that you pay out the top 10 in each of the four categories as well as the top 10 overall. We have developed a payout formula that will take your present purse and allocate it for the top 10 in each category and overall. This will keep your amount of prize money the same but will distribute it to the top ten. We will be happy to assist you in determining the allocation of the payouts so that the top ten are recognized.

**ANCILLARY CATEGORIES:** We strongly recommend, if your event is going to have any dishes other than the four meat categories, that those entries be judged the night before (typically Friday) your main categories (usually Saturday). The dessert category is sometime judged on Saturday after the four meats. However, the judges often have too much food to judge any other dishes are placed on the Saturday judging schedule.

**JUDGE CHECK IN TIME:** We recommend that judges check in two hours before the first dish on Saturday. This will typically be a 10:00 a.m. judge check in time.

**AWARD CEREMONY:** Judges and cooks like to see an award ceremony held no later than 3:30 pm whenever possible. Please remember that the cooks have been on site for two days and have had little or no sleep the night before the award ceremony. Their only interest at that point is seeing how they scored. Your vendors will stay after the award ceremony. However, competition cooks and judges are anxious to have the awards as soon as they can.

RMBBQA constantly strives to improve the services to its members and to the Cup organizers. Our goal is to make every event a success. Please feel free to call upon us at any time if we may assist you.

Thank you and well look forward to having your event as a Cup!

RMBBQA Board of Directors