November 5th, 2026

Team Rules & Guidelines

Cooking Location: Road Hog RV Park (1159 W. 15th St., Fayetteville, AR 72701)

Reception Information: Wednesday, November 4th, 5:00 PM – 8:00 PM at the Road Hog RV Park. **APAC-Central** will be cooking for us.

Thanks to the **reception sponsor, Scott Equipment!**

A huge thank-you to our **presenting sponsor, Contractor's Specialty Service Co.!**

Set-up / Parking: Each team will be assigned a 12x12 cooking space with their registration. Remember to bring 100'-125' extension cords if you need electricity. You may drive into the area with the teams to drop off trailers or unload supplies on Wednesday, November 4th any time after 8:00 AM. If you aren't planning to arrive on Wednesday, you may drop trailers or supplies Thursday morning. Once unloaded, please move vehicles out of the cooking area to nearby parking.

Lunch: The association, participating teams, and ARDOT have invited guests to come to our event during the lunch hour on Thursday (11:30 AM – 1:30 PM). We ask that our teams have some "samples" available for those coming to visit. (This is not a requirement.)

Clean-Up: Each team is responsible for their own trash & cooking waste. There will be an onsite dumpster, and AAPA will have trash bags available. Please make sure we leave the RV Park as nice as we found it.

Thanks to all our general sponsors:

Gold	Silver	Bronze
APAC-Central	Coastal Energy	Blacklidge Emulsions
Asphalt & Fuel Supply	Reliable Asphalt Products	JMS Transport
Atlas Asphalt	Riggs CAT	Rogers Group
Blackstone Construction	Time Striping	
Creative Design Concepts		
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Cooking Rules: Each team is responsible in providing their own meats for the categories they wish to participate in (Brisket, Chicken, Pork Ribs, and Pork Shoulder). Each team is permitted to prepare their entries as they see fit. With this being an amateur event, there will be no prior inspection of cooking apparatus or meat selection. Each category will be judged on three attributes **(Appearance, Texture/Tenderness, & Taste)** and those will be scored on a scale of 2 (low) to 9 (high). ***Each category winner will be announced after the Brisket is judged.***

Category Winner:

- The category winner will be determined by the highest score per entry
- The overall score is determined by the sum of the 3 criteria per entry
- In the case of a tie, the winner will be determined by their ***appearance score***
- If the appearance score is equal, then ***a coin flip*** will determine the winner

Overall Champion:

- The top 3 teams in each category will receive points:
  1st place – 6 Points; 2nd place – 4 Points; 3rd place – 2 Points
- The sum of these points will determine the Overall Champion
- Tie goes to the team that participated in the most categories
- If category participation is equal, then an ***average of appearance score*** will determine the winner
- If the appearance score average is equal, then ***a coin flip*** will determine the winner
- The overall champion will receive the champion belt, which they may keep until the next year's cook-off. At that point, the belt will be given to the next overall champion

Judging / Turn-In Times / Criteria: The information on pages 3-4 is the criteria the judges will be looking for in each category. Each team will be provided with a turn-in box for each category they are participating in. The teams should submit enough samples for 6 judges (i.e., 6 ribs, 6 chicken legs, etc.). There will be an announcement 30 min., 15 min., and last call 5 min. prior to turn in. At Turn-In, each team will randomly draw a number per each category. This number will be written on your box, on an internal turn in sheet, and each team should write their number down.



THIS NUMBER IS HOW TO TRACK YOUR ENTRY, DO NOT FORGET IT! New numbers will be drawn for each category to keep each entry anonymous.

If you have any questions regarding these rules, procedures, or anything else please contact:
Brock Mathis (AAPA Emerging Leaders Chairman, bmathis@bscasphalt.com) or the AAPA Office (office@arasphalt.com).

Chicken (Turn-In @1:30 PM)

1. **Appearance** – The appearance of the chicken in the turn-in box should be uniform and the chicken pieces themselves should look appetizing.
2. **Texture/Tenderness** – Chicken should be thoroughly cooked but maintain moisture. Skin should be crisp and not pull away when bit.
3. **Taste** – Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Pork Ribs (Turn-In @2:00 PM)

1. **Appearance** – The appearance of the ribs in the turn-in box should be uniform and the ribs themselves should look appetizing.
2. **Texture/Tenderness** – Ribs should be tender yet still retain resistance and resilience when you bite into it, like a steak. *It should pull off the bone cleanly and with little effort, leaving behind bare bone, but it should not fall off the bone.*
3. **Taste** – Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Pork Shoulder (Turn-In @2:30 PM)

1. **Appearance** – The appearance of the pork in the turn-in box should be uniform and the pork pieces themselves should look appetizing.
2. **Texture/Tenderness** – Pork should tender & moist with a smooth silky texture.
3. **Taste** – Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Brisket (Turn-In @3:00 PM)

1. **Appearance** – The appearance of the brisket in the turn-in box should be uniform and look appetizing.
2. **Texture/Tenderness** – Brisket should be tender yet still retain resistance and resilience when you bite into it.



3. **Taste** – Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**