



PENNSYLVANIA STATE BBQ CHAMPIONSHIP

Community Memorial Park • New Holland, PA 17557

nhsf@gsfr39.net • www.nhsummerfest.org

Proceeds benefit Garden Spot Fire Rescue & Community Park



New Enterprise
Stone & Lime Co., Inc.



**Meadow Creek
Barbecue Supply**

Better Barbecue Starts Here



WHAT IS SUMMER FEST?

New Holland Summer Fest is first and foremost a fundraiser for the New Holland Community Park and Garden Spot Fire Rescue. For the past 19 years, the community has been invited to experience the Professional world of Barbeque Competition. Back when Summer Fest first started, there were very few competitions like it, today there are hundreds of BBQ competitions.

As a result, New Holland Summer Fest has had to look for other ways to keep the community engaged and put on a great event. This year, New Holland Summer Fest has put a lot of time and energy to events and fun things for families. We have also brought back the popular Summer Fest BBQ Chicken Dinners. Proceeds from the dinner sales directly benefit Summer Fest and our beneficiaries.

On behalf of all the competitors, volunteers and vendors, THANK YOU, for attending New Holland Summer Fest 2019.

WHAT IS A KCBS BBQ COMPETITION?

KCBS Stands for Kansas City Barbeque Society, they are the largest sanctioning BBQ group in the world. Barbecue cook-offs come in many different forms, from backyard to special cuts of meats and even Kosher. All barbecuing may ONLY be done over wood or charcoal.

Starting Thursday afternoon, competitors arrive in New Holland, PA. Once settled in and set up, their meat-cuts are inspected to be sure it is free of any marinades or dry rubs. Meats are also inspected to ensure it is being held at 40 degrees, or less. Once inspected, it may not leave the park. After inspection, any dry rub, marinades, injections, etc., can be applied to the meat as the competitor wishes.

KCBS sanctioned meats are chicken, pork shoulder or pork butt, pork ribs and beef brisket. New Holland Summer Fest has ancillary categories, including sausage and Chef's Choice. Competitors generally will start cooking early Friday evening.

The second part to a BBQ Competition is Judging, this begins at 11:30 AM on Saturday. Each judge has taken a special course to be 'certified'; this ensures fairness and integrity. Competitors place at least 6 samples of each cut of meat in a container as 6 judges will judge each competitor's samples. Judges check for appearance, taste and tenderness. A perfect score of 180 can be achieved by having all 6 judges give a cut of meat 9's across the board.

Lastly, the winners are announced at 4:30 PM on Saturday. Teams compete for their share of \$15,000 and prizes. One unique thing about New Holland Summer Fest, is during the awards a winner will be announced as the PA Barbecue Champion.