

About American BBQ, Kansas City BBQ Society (KCBS), BBQ Contests and KCBS Japan

KCBS Japan Rep J. Cross in Tokyo

Outline

- Purpose
- About American Barbecue (BBQ)
- Kansas City's BBQ History
- Competitive BBQ contests in U.S.
- About Kansas City BBQ Society (KCBS) and Sanctioned Contests
- KCBS in Japan Prospects



About this slide deck

Purpose: Overview of American BBQ, BBQ contests, KCBS, and prospects in Japan.

Audience: BBQ organizers, judges, teams, partners, and those interested in American BBQ.

Content: American BBQ History, info, BBQ contests, KCBS, competition structure.

Positioning: Educational and informational; not a sales presentation.



Barbeque or Barbecue (BBQ) versus Grilling

Barbecue (BBQ)

- Cooked **low and slow** with **indirect heat and smoke**
- Uses larger cuts like beef brisket, ribs, or pork shoulder
- Focus on tenderness and smoky flavor
- Uses a bbq grill with a lid for temperature control



BBQ Grill with Lid

Grilling (with or without lid)

- Cooked **hot and fast** over **direct flame or coals**
- Foods: fish, seafood, steaks, burgers, or veggies
- Focus on cooking, searing surface and juicy texture



Grill with without Lid

In short:

- **BBQ = low and slow with smoke for tenderness**
- **Grilling = quick high heat & sear for eating**

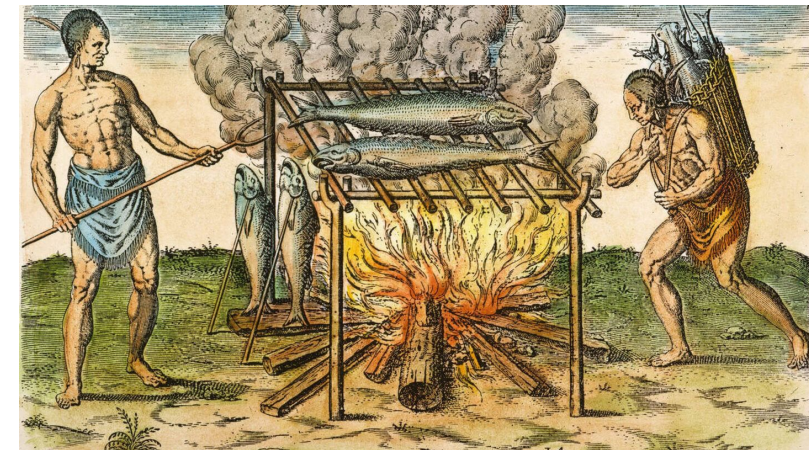
🔥 What is American Barbeque Culture Historically?

- Originated from **Caribbean cooking traditions**, using slow cooking over wood fires
- Influenced by **Native American techniques**, including pit cooking and smoke preservation
- Adapted and expanded in the **American South**, shaped by African, European, and local practices
- Developed as **outdoor, fire-based cooking** using wood, charcoal, and earth pits
- Evolved into a **regional and community-centered food culture** across the Southern United States

American BBQ is the result of layered cultural exchange and centuries of outdoor cooking traditions.



Southern BBQ (1887)



Painting of Fish Grilling (1590)

🔥 What is Modern American Barbeque ?

- Combines **historic traditions** with modern techniques and equipment
- Centered on **outdoor cooking** using fire, smoke, and fuel
- Often a **social role**—the cook hosts, plans timing, and manages the fire
- Strongly linked to **family gatherings, community events, and festivals**
- Influenced by **competition BBQ**, media, and shared standards (e.g., KCBS)
- Emphasizes **craftsmanship, patience, and pride** rather than speed

Modern American BBQ blends tradition, technology, and community around outdoor fire cooking.



Friendly BBQ



Family Style BBQ

BBQ News, Magazines, Websites...

- BBQ Magazine <https://www.thebbqmag.com/issues/>
- The Smoke Sheet <https://bbqnewsletter.substack.com/>
- *KCBS Bullsheet https://www.kcbs.us/the_bullsheets.php
- Barbeque News <https://www.barbecuenews.com/>
- Website Amazing Ribs <https://amazingribs.com/>
- BBQ in USA https://en.wikipedia.org/wiki/Barbecue_in_the_United_States
- BBQ Blogs: BarbequeBible, HowtoBBQright, GirlscanGrill
- Instagram/Facebook many sites e.g. @overthefirecooking, @chefcuso

*Note: KCBS membership required for magazine access

BBQ TV programs

Barbecue Showdown, *Netflix*, Competitive BBQ series featuring pitmasters.

Chef's Table: BBQ, *Netflix*, Documentary profiling elite BBQ chefs and live-fire.

BBQ Pitmasters, *Amazon Prime Video Japan*, Classic U.S. competition series following teams on the BBQ circuit.

BBQ USA *Food Network / Discovery+* Travel-style series regional American BBQ

Man Fire Food *Amazon Prime Video*, Fire-focused cooking show BBQ techniques.

極める!! バーベキュー道 (Kiwameru! BBQ-dō) *Japanese TV (Tokyo MX / local broadcast)* Japanese BBQ technique and outdoor cooking culture

American BBQ Styles

Locations

- **Kansas City** – Missouri, Kansas
- **Texas** – Texas
- **Memphis** – Tennessee
- **Carolinas** – North Carolina, South Carolina
- **Alabama** – Alabama
- **Regional styles shaped by history, meats, and traditions....**

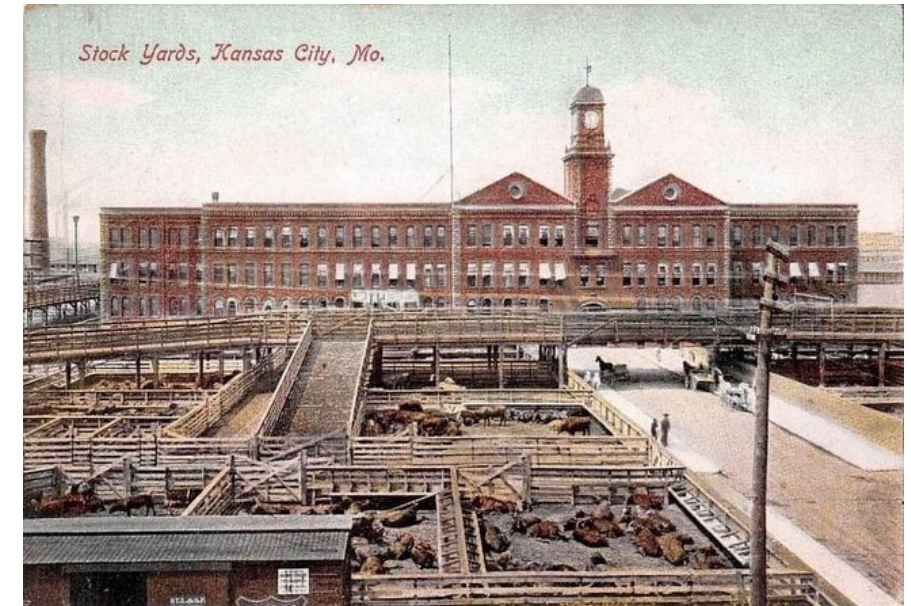


Kansas City's (KC) Location



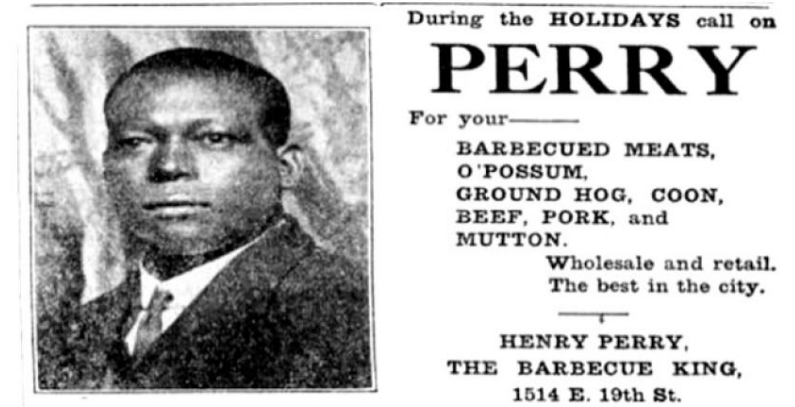
- Established in **1871**, the **Kansas City Stockyards** sold livestock via auction and closed in 1991.
- The stockyards attracted meat packers, butchers, and restaurants — the basis of **Kansas City's steak and barbecue culture**.

Stockyards and Auction



Kansas City: Home of Championship BBQ

- **Historic Roots:** Birthplace of American BBQ culture, beginning with pitmaster Henry Perry (early 1900s).
- **Legacy:** Shaped the rules, flavor, and spirit of modern competition BBQ — known as the *World Capital of Barbecue*.
- **Signature Style:** Slow-smoked meats, sweet tomato-based sauce, and iconic burnt ends (a KC original).
- **Global Influence:** Home of the Kansas City Barbeque Society (KCBS), sanctioning 500+ contests worldwide.
- **Major Events:** Host of the American Royal World Series of Barbecue and KCBS World BBQ Invitational.



World's 1st BBQ Museum in KC



Interactive exhibits covering the **six elements** of barbecue: Meat, Rub/Spice, Wood, Fire, Smoke, Sauce. [Crown Center+2Kansas City Star+2](#)

Dedicated gallery exploring the four major U.S. BBQ regions: Kansas City, Memphis, Texas, and the Carolinas. [Kansas City Magazine+1](#)

Scratch-and-sniff spice wall and “touch the wood” installation to engage multiple senses. [Smithsonian Magazine+1](#)

A giant “bean pit” featuring thousands of plastic beans as an immersive, playful installation. [Axios+1](#)



Competitive Barbecue in U.S.

Origins and Development

- **1950s–1960s:** Informal barbecue cook-offs at local fairs and festivals across the American South and Midwest.
- **1985:** The *Kansas City Barbeque Society (KCBS)* was founded, establishing standardized rules, judging criteria, and official categories (chicken, ribs, pork, brisket).
- **1980s–1990s:** Competitive barbecue grew nationwide as teams and judges joined organized circuits.
- **Today:** BBQ organizations hold more than **500 contests annually** in the United States and globally.



What is the Kansas City BBQ Society (KCBS) ?

- NonProfit Organization (NPO) founded in Kansas City, Missouri in 1985
- sanctions and oversees BBQ contests worldwide
- brings contest rules, BBQ judging criteria, and a scoring system
- manages BBQ competitions
- ensures BBQ contest fairness and consistency in Judging
- organizes food judging at the World Food Championship



🔥 Why People Join BBQ Contests

🎯 Skill & Mastery

- Perfecting cooking techniques develops discipline, precision, and creativity.

🤝 Teamwork & Leadership

- Working with a BBQ team develops communication, organization, and problem-solving skills.

🧠 Personal Growth

- Managing time pressure and setbacks builds patience, confidence, and emotional resilience.

👥 Community & Belonging

- Strong camaraderie among teams creates lifelong friendships and mentorship opportunities.

🏆 Purpose & Recognition

- Competitions provide pride in representing regional traditions and achieving measurable improvement.

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BBQ World Championships (partial list)

- **Memphis in May (USA)** Prestigious BBQ competition, whole-hog cooking
- **Kansas City Barbeque Society (KCBS) World Invitational Championship**
- **Jack Daniel's World Championship Invitational (USA)**
Invitation-only event "Super Bowl of BBQ," featuring elite teams from around the world.
- **American Royal World Series of Barbecue (USA)** One of the largest BBQ competitions globally, hosting both open and invitational championships.
- **World Food Championships – BBQ Division:** Multi-category culinary championship that includes BBQ contest
- **Others:** Rib Cookoff association, Steak, etc.



American Royal World Series of Barbeque in KC



Jack Daniels World Championship Invitational BBQ

Location: Lynchburg, Tennessee, USA **Established:** 1989

Overview

- Widely regarded as the “**Super Bowl of BBQ**”
- Invitation-only — teams must **qualify by winning a sanctioned competition**
- **KCBS certified BBQ judges**

Competition Format: four meats and ancillary categories

Global Reach

- Teams from **20+ countries** compete annually in October
- Highest international level of competitive barbecue

Cultural Significance

- Combines BBQ tradition, craftsmanship, and hospitality



KCBS World Invitational Championship

- Organized by the **Kansas City Barbeque Society (KCBS)**
- Invitation-based competition for top-ranked teams
- Teams qualify through **KCBS-sanctioned contests worldwide**
- Judged meats: **Chicken, Ribs, Pork, Brisket and single meats**
- Represents the **highest level of KCBS competitive BBQ**
- Serves as a pathway to elite global events (e.g., Jack Daniel's Invitational)
- KCBS certified BBQ judges



Memphis in May – World Championship Barbecue Cooking Contest

- Held annually in **Memphis, Tennessee** in May
- One of the **oldest and most prestigious BBQ competitions** in the world (est. 1978)
- Known for its focus on **whole hog**, ribs, and shoulder categories
- Attracts **200+ teams** from the U.S. and abroad
- Judged on **taste, tenderness, and presentation**
- Major cultural celebration of Southern BBQ heritage



World Food Championship (BBQ)

- Since **2012** in USA - global food contest
- Features **10+ competition categories**: BBQ, Steak, Burger, Bacon, Dessert, and others
- **BBQ category judging is organized by KCBS**
- Teams qualify through regional and international events including Japan



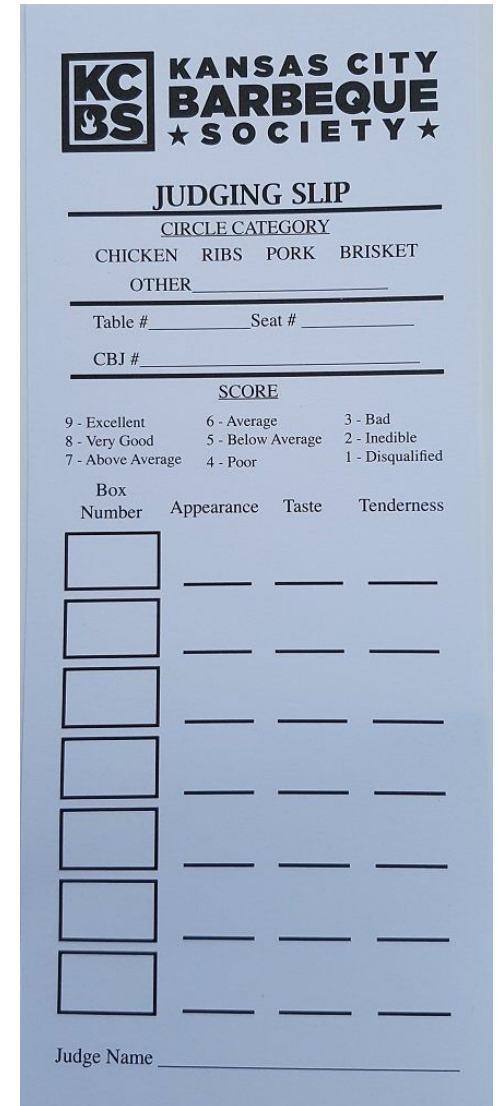
Major BBQ Associations in the USA

- **KCBS (Kansas City Barbeque Society)** – World's largest Non-profit BBQ association and BBQ contest sanctioning body
- **MBN (Memphis Barbecue Network)** – Traditional whole-hog BBQ competitions
- **SCA (Steak Cookoff Association)** – Steak-focused competitive grilling
- **FBA (Florida Bar-B-Que Association)** – Regional KCBS-style contests
- **IBCA (International Barbecue Cookers Association)** – Texas-style, simplified rules
- **CBBQA (California Barbecue Association)** – California-based BBQ promotion etc.
- **NBBQA (National Barbecue & Grilling Association)** – Industry and media organization

BBQ Judging Example

How KCBS BBQ Contests Are Judged

- **Categories:** Chicken · Pork Ribs/Roast · Beef Brisket
- **Other Divisions:** One-Meat · Backyard (Two) · Ancillary
- **Judging:** Typically certified judges, blind tasting
- **Criteria:** Appearance · Taste · Tenderness
- **Scoring:** 2–9 scale (Taste weighted highest)
- **Awards:** Category winners + Grand Champion
- **Advancement:** Winners may qualify for world championships



The image shows a 'JUDGING SLIP' form from the Kansas City Barbecue Society (KCBS). The form includes a header with the KCBS logo and the text 'KANSAS CITY BARBEQUE SOCIETY'. Below the header, it says 'JUDGING SLIP' and 'CIRCLE CATEGORY'. There are checkboxes for 'CHICKEN', 'RIBS', 'PORK', and 'BRISKET', and a line for 'OTHER'. Below this, there are lines for 'Table #', 'Seat #', and 'CBJ #'. The 'SCORE' section shows a scale from 1 to 9, with descriptions: 9 - Excellent, 8 - Very Good, 7 - Above Average, 6 - Average, 5 - Below Average, 4 - Poor, 3 - Bad, 2 - Inedible, and 1 - Disqualified. Below the score scale, there is a table with columns for 'Box Number', 'Appearance', 'Taste', and 'Tenderness'. There are eight rows for judging different boxes. At the bottom, there is a line for 'Judge Name'.

KCBS KANSAS CITY
BARBEQUE
SOCIETY

JUDGING SLIP

CIRCLE CATEGORY

CHICKEN RIBS PORK BRISKET

OTHER _____

Table # _____ Seat # _____

CBJ # _____

SCORE

9 - Excellent 6 - Average 3 - Bad
8 - Very Good 5 - Below Average 2 - Inedible
7 - Above Average 4 - Poor 1 - Disqualified

Box Number	Appearance	Taste	Tenderness
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____
<input type="text"/>	_____	_____	_____

Judge Name _____

KCBS Website

- Central platform for **sanctioned BBQ contests worldwide**
- Hosts official **contest calendar** and event info
- Manages **contest applications** from organizers
- Enables **judge registration** and assignment
- Provides rules, scoring standards, and contest guidelines
- Connects contest organizers, judges, reps, and teams through one system

Upcoming Events

Event Results



[Vienna BBQ Days](#)

Vienna, , AUSTRIA
Oct 18 2025



[Red White & Que - CAMPGROUND BBQ SERIES \(Day 1\)](#)

Jackson, NJ, UNITED STATES
Oct 24 2025



[Red White & Que - CAMPGROUND BBQ SERIES \(One Meat Chicken\)](#)

Jackson, NJ, UNITED STATES
Oct 24 2025



[VPD Back the Blue BBQ Competition](#)

Vidalia, LA, UNITED STATES
Oct 24 2025

Recent News

[KCBS Board Meeting Agenda October 14, 2024](#)



 October 13, 2025

[Nominations for 2026 KCBS Board of Directors are Open](#)

 September 08, 2025

[KCBS Board Meeting Agenda for 9 September 2025](#)

KCBS sanctioned BBQ contest roles

Organizer

KCBS Representative

- Selects date, venue, and contest format
- Submits application to KCBS
- Local permits, insurance if needed
- Handles budget, sponsors, & vendors
- Team recruitment & promotion
- Prepares facilities & logistics
- Prepares prizes
- Handles awards
- Waste preparation and disposal
- Judge selection and communication

Jointly

- Align contest schedule
- Coordinate judge logistics
- Confirm KCBS compliance
 - Manage contest flow

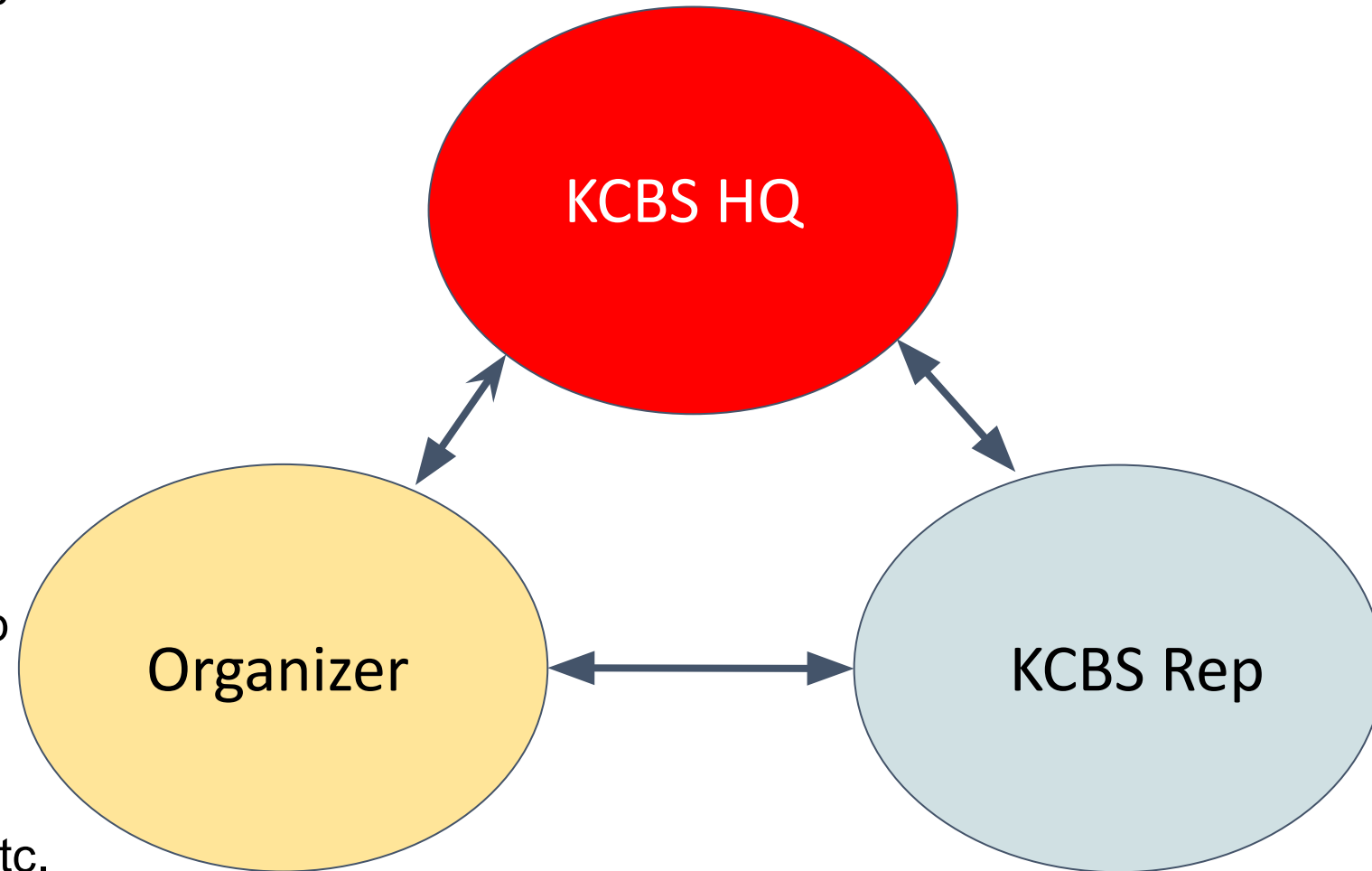
- Represents KCBS on site
- Enforces KCBS rules and procedures
- Meat inspection before cooking
- Holds meetings (cooks & judges)
- Manages box distribution to teams
- Manages box turn-in
- Manages judges and table captains
- Oversees scoring and fairness
- Handle disputes and violations
- Reports results to KCBS HQ, Teams, and Organizer
- Team high score recognition (pins)
- Provides contest feedback

BBQ Contest Organizer and KCBS Rep. are different people

KCBS Sanctioned BBQ Contest Flow

Contest process flow

1. Organizer and KCBS representative (rep) exchange contest information
2. Organizer submits application to KCBS HQ
3. KCBS contacts Organizer and schedules contest date
4. KCBS HQ appoints contest KCBS Rep
5. KCBS Rep contacts Organizer
6. Contest preparations and judge selection
7. Contest Held by Organizer with Rep organizing judging
8. Rep reports judging results to Organizer and KCBS HQ
9. Organizer pays Rep for expenses etc. and Rep contest provides feedback



KCBS International

- **Founded in 2010** to expand KCBS- sanctioned BBQ contests internationally
- **KCBS member BBQ contest teams** earn points toward the **KCBS International Team of the Year (TOY)** standings.
- **Winners of KCBS-sanctioned contests** may qualify to compete in major U.S. BBQ championships:
- 🏆 **Jack Daniel's World Championship Invitational**
- 🏆 **The American Royal Invitational**
- 🌐 **KCBS World Invitational**
- **Countries: Australia, Canada, Europe, Japan**



KCBS International Mission

To promote American barbecue worldwide through competition, education, judge certification, and support of KCBS-sanctioned events:

- Increasing the knowledge and skills of International competition cook teams to successfully compete in KCBS competitions.
- Instructing, training and certifying judges according to KCBS rules so they judge KCBS sanctioned contests anywhere in the world.
- Supporting and encouraging International KCBS competition organizers.



10 years of KCBS in Austria



KCBS Austrailia

BBQ Contest Photo Section Overview **(Slides 30–56)**

- These slides provide **visual examples of KCBS-style BBQ contests and activities**, including contest sites, cooking setups, judging areas, awards, and event flow.
- The photos illustrate the scale, structure, and typical flow of KCBS competitions.
- Photos are courtesy of KCBS international.

The BBQ Contest Site

Site Preparation



Team Placement



Contest Site-Overview: Team Check-in



Contest Site Example

Parking lot



Contest Sites

Park Setting



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City Setting



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Contest Raw Meat Inspection



Reps Handing Out KCBS Sample Boxes



BBQ Cook Team Meeting



Teams at work



Two day Master contest overnight cooking



Team Contest Meat Cooking



Judging Area Set Up-Judging Tables



Meat Box Turn-In Area



Contest Rep Working Area



Contest Day Judge Sign In



Judges are randomly assigned tables...



Judge's Meeting and Oath



Judge's Oath



Box Turn-In in Process



Box Number Change to Create “Blind” Scoring



Sample Contest Meat Boxes

Chicken



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Pork Ribs



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Sample Contest Meat Boxes

Pork Roast



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Beef Brisket



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Judging in Process...



Judges evaluate samples anonymously to ensure fair scoring. They are volunteers and can take-home leftovers

Judging in Process...

Small Contest



Large Festival



Judging slip and comment card (Appearance, Taste, Tenderness)

Judging Score card

KC BS KANSAS CITY BARBEQUE SOCIETY

JUDGING SLIP

CIRCLE CATEGORY

CHICKEN RIBS PORK BRISKET
OTHER _____

Table # _____ Seat # _____

CBJ # _____

SCORE

9 - Excellent
6 - Fair
2 - Inedible

8 - Very Good
5 - Poor
1 - Disqualified

7 - Good

Box Number _____

Appearance _____ Taste _____ Tenderness _____

Comment Card

Box / Entry # _____ Do Not Remove

KC BS COMMENT CARD

Chicken, Ribs, Pork, Brisket
Other: _____

CBJ: YES / NO

Please enter your score for all three criteria

Appearance Score

Comments: _____

Taste Score

☐ too salty ☐ too peppery ☐ too sour ☐ too sweet
☐ bitter ☐ too smoky ☐ too spicy (hot)
☐ bland/no flavor ☐ burnt
☐ dislike unknown flavor ☐ pleasant
☐ satisfying ☐ enjoyable ☐ savory

Tenderness Score

☐ meets the KCBS tenderness test
☐ too tough ☐ chewy ☐ dry
☐ mushy ☐ fatty ☐ rubbery
☐ grainy/gristle ☐ pleasant
☐ satisfying ☐ enjoyable

Other Comments: _____

KCBS Reps Tabulating BBQ Scores



KC

BS

KANSAS CITY
BARBEQUE
SOCIETY

Date:

04-06-2019 14:14:27

Page:

1 of 1

Rank

Num.

Team Name

CK

RI

PK

BR

Total

1

2

Rooters-N-Tooters

170.8112

174.2744

165.1084

175.4056

685.5996

2

3

The Algood Bar-B-Q Pit Crew

177.7028

176.5828

158.8228

169.7028

682.8112

3

16

Fire Dancer BBQ

163.9772

169.6684

173.7028

173.7028

681.0512

4

12

Killer Hogs

173.1084

159.3944

170.2628

175.4516

678.2172

5

14

Blue Collar BBQ

170.8112

174.8572

165.6684

162.8456

674.1824

6

18

Que-N-Brew

161.1200

158.2400

173.7256

177.7028

670.7884

7

11

Anchor Up BBQ

167.3944

161.0856

173.1200

168.5484

670.1484

8

6

Smokin Through The Night

159.3712

163.4172

172.5600

171.4056

666.7540

9

20

Uncle Feaf's Tennessee Style BBQ

172.5484

153.1316

173.7028

165.6568

665.0396

10

21

Swine Life

165.6684

154.8228

170.8112

172.5600

663.8624

11

5

Dad's Grillin Crew

165.6684

166.8228

167.9888

160.0000

660.4800

12

8

Hawgmania

163.3944

162.8344

161.1084

169.6800

657.0172

13

19

Swine Crue

173.1084

158.2056

177.1428

147.9656

656.4224

14

1

K&K Kookers

171.9656

161.1088

171.9656

149.0972

654.1372

15

9

Pork Avenue

154.8228

168.5256

162.8112

163.9772

650.1368

16

13

Ridge Outlaws

150.1940

166.8456

173.1428

155.9200

646.1024

17

4

Hogg Legg Smokers

170.8112

142.2400

170.8344

161.0856

644.9712

18

24

Smokin Miss Piggy

154.8112

154.7888

169.6800

165.0856

644.3656

19

23

Porkosaurus

166.2856

166.2628

159.9312

143.9316

636.4112

20

25

Buzzards BBQ

155.3484

162.8000

157.6456

158.8000

634.5940

21

17

M & M BBQ

156.5600

157.6572

161.6800

156.5716

632.4688

22

10

Uncle Pookie and the Riblets

163.9428

152.5372

165.0856

149.6800

631.2456

23

22

Outlaw BBQ

154.7884

165.0856

146.2056

158.7884

624.8680

24

15

Smoke Divided

152.4684

158.2056

165.6800

145.6344

621.9884

25

7

Pigs Gone Hog Wild

147.3944

151.9540

147.9200

154.2744

601.5428

Contest Award Ceremony



Trophy and Cash-Prize Awarded to top scoring teams

Contest Awards



Jan 2026



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KCBS International Motto

*....So that truth,
Justice,
Excellence in Barbeque,
And the International KCBS
Family,
May be strengthened and
preserved forever.*



KCBS International Activities in Japan

- 2016 Held a KCBS Certified Judging Classes in Kawasaki with Japan BBQ Association (JBBQA)



American BBQ Contests in Japan

- **American BBQ Cook-Off (Tokyo):** Organized by Azora, Ltd. with sponsorship by Weber Japan and U.S. Meat Export Council in 2026, 3rd annual event
- **World Food Championships (BBQ Category):** annual qualifying event
- **Japan Barbecue Association (JBBQA):** Organizes domestic BBQ events in Japanese (domestic)
- **Regional Food & Cultural Festivals**
Hosted by local governments or tourism organizations featuring American BBQ



日本バーベキュー協会

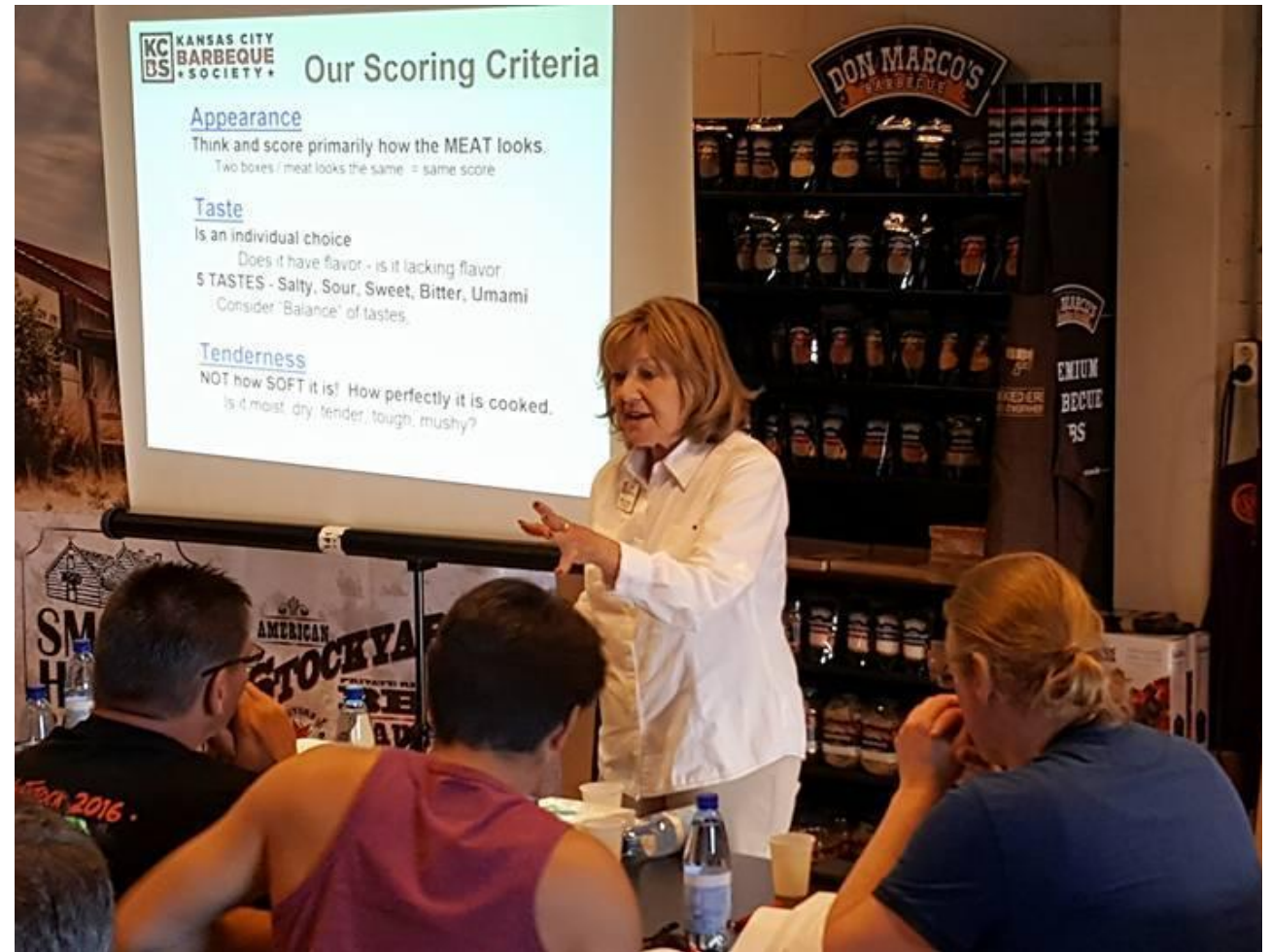
About KCBS Japan

- Established in 2025 by J. Cross
- Promotes American-style barbecue culture in Japan
- Supports education and awareness of competitive BBQ
- Offers KCBS BBQ judging classes
- Operates as a volunteer-based community initiative



KCBS Certified Judging Class Offered in 2026

- KCBS Japan will offer KCBS Certified BBQ Judging (CBJ) Classes in 2026.
- Classes last 4 hours in English and longer with translation.
- Class begins begin by summarizing cooking of the 4 contest meats and judging criteria. Tasting the cooked meats is included and they can be taken home.
- This class can be stand-alone or held before a scheduled KCBS contest.



KCBS Japan needs Japan based support

to grow BBQ competitions in Japan, KCBS Japan is seeking:

- **BBQ Contest Organizers** – to host official KCBS-sanctioned events
- **BBQ Judges** – to evaluate contest entries
- **Volunteers** – to help setup, contest operations, clean-up,
- **BBQ Teams** – to compete (10-15) in contests
- **Contest Locations** – in Japan



How Can KCBS Promote American BBQ in Japan?

- **Education:** Introduce American BBQ history, culture, and KCBS standards through talks, cooking workshops, and media
- **Events:** Support and promote BBQ cook-offs, festivals, and demonstrations in Japan with partners
- **Judging & Standards:** Teach KCBS-style judging and fair competition practices
- **Community Building:** Connect BBQ teams, judges, organizers, and enthusiasts in Japan
- **International Pathways:** Support Japan BBQ teams in joining international BBQ competitions
- **Cultural Exchange:** Share American BBQ as a social, outdoor cooking, fire-based food culture and cultural activity

KCBS Japan serves as a bridge between American BBQ traditions and the growing BBQ community in Japan.



Troy's American BBQ class in Nagoya

For more information: Contact: Jay (Tokyo)
Follow KCBSJapan on social media

Website <https://jscross18.wixsite.com/bbq-in-tokyo>

JAY CROSS

KCBS Japan Chair
KCBS BBQ contest Rep.
KCBS BBQ Judge

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f groups/kcbsjapan
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✉ kscbs.japan@gmail.com





**KANSAS CITY
BARBECUE
★ SOCIETY ★**

**American
BBQ**



Acknowledgements & Notes

1. Original KCBS International slides and photos provided by KCBS International Debby Gage
2. Other images were taken from internet website for educational purposes
3. The Evolution of American Barbecue, *Smithsonian Magazine*, 2023.
<https://www.smithsonianmag.com/arts-culture/the-evolution-of-american-barbecue-13770775/>
4. From Pit to Plate: How We Became a Barbecue Nation, Atlanta History Center, 2024,
<https://www.atlantahistorycenter.com/blog/from-pit-to-plate-a-brief-history-of-american-barbecue/>
5. Troy's American BBQ in Nagoya,
https://www.jalan.net/kankou/spt_guide000000213589/activity/I00003B24A/