Team Name:			Date:	
Head Cook:			# of Team Members:	
Address:				
City:		State:	Zip:	
Phone:		Cell Phone:		
Email Address:				
Entry Fee: \$50 (qualifie	es you for all 4 cat	egories)		
Categories: (Please ci	rcle the categories	you wish to enter)		
<b>Boston Butt</b>	Chicken	Ribs	Beef Brisket	
Contestants a	are responsible for p	oroviding their own m	eat for each category above.	
	People's Choice		in all four categories will be requase refer to the Rules and Proc	
			Please remove entry form from Forms are due August 8 <sup>th</sup> .	rules
undersigned intendir administrators, waive Williston Church of C assigns for any and a permission to the Will	ng to be legally and release any a God and the "Let's all injuries suffered liston Church of Goner record of this evertiles.	bound, do hereby nd all rights and clai Get Cookin" organi by men, my team, cod and/or agents authent for any legitimate	nce of this entry form and fee, I, for myself, my heirs, executors ms for damages I may have against zers, and their agents, successors, or my guests in this event. I further go norized by them to use any photograph purpose. I hereby agree to all the terest participants."	and the and rant phs,
Print Name:			Date:	
Signature:				_
Event Date: Catembr	A			
<b>Event Date: Saturda</b>	ay, August 16'''	Make	Checks Payable to:	

Questions, Please Call Travis Wiygul (352.427.6116) or Email Logan Brooks (WillistonCOG@gmail.com)

Mail to:

"Let's Get Cookin" BBQ Cook-Off c/o Williston Church of God

850 SW 7<sup>th</sup> Street Williston, FL 32696 Williston Church of God

**Total Amount Enclosed: \$** 



## Event Date: Saturday, August 16th, 2014

**Event Organizers:** The Williston Church of God 2X4 Men's Ministry

Judges will consist of certified FBA individuals and qualified BBQ enthusiasts.

## Rules for Barbecue Contest Participants

- 1. CONTESTANT - A contestant is any individual, group, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to below listed rules. Each team will be comprised of a head cook and as many assistants as required. The event organizer may not cook in any category of said event. No team shall enter more than one turn-in box per meat category in a contest. No member of a competing cook team may enter the judging area at any time during the contest. All contestants must have at least one representative of their team present at the Cook Team Meeting held on the evening prior to the contest. In the event this is not possible, the team shall contact the Contest Organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.
- **2. INTERPRETATION OF RULES** The interpretation of the rules and regulations are those of the event organizers at the contest and his or her decisions are final. The event organizers may not deviate from nor change any rule for any category for any reason.
- **3. EQUIPMENT** Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, wood pellets, or gas.
- **4. MEAT INSPECTION** All meats must be inspected and passed prior to cooking. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking all meat must be maintained in a covered container until turned in for judging.

- **5. APPROVED COOKERS** Any wood, charcoal, wood pellet or gas-fired cookers, homemade or commercially manufactured, will be allowed in contest. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process. Power source will not be provided.
- **6. COOKING FUELS** Only approved cooking methods listed above are allowed for this event. Electric cookers are allowed but power will not be provided.
- **7. CONTESTANT'S SITE** Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements.
- **8. BEHAVIOR** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages, tobacco products nor profanity will be allowed on the contest grounds. Teams will also be responsible for guests that come to visit through the duration of the contest. Teams will adhere to all local laws. Failure to abide by these rules of behavior may result in expulsion from the contest.
- **9. CLEANLINESS AND SANITATION** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. Teams are responsible for cleanup of their site once the competition has ended.
- **10. MEAT CATEGORIES** the following categories are sanctioned for this event:
  - Chicken: MUST BE PROVIDED BY CONTESTANT.
  - b. Pork Ribs: MUST BE PROVIDED BY CONTESTANT.

    Loin back (baby back) or spare ribs only, meat
    on the bone. No country style ribs and no
    chopped, pulled, or sliced rib meat loose in the box.
  - c. Boston Butt: MUST BE PROVIDED BY CONTESTANT.
  - d. Beef Brisket: MUST BE PROVIDED BY CONTESTANT.
  - e. People's Choice Brisket: PROVIDED BY EVENT SPONSOR
- **11. JUDGING** This event allows for blind judging only. Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to

be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE / FLAVOR, and TENDERNESS / TEXTURE. A minimum of 5 separate and identifiable portions must be submitted.

- **12. SCORING** Each entry will be scored by four (4) judges in the areas of APPEARANCE, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Any entry that is disqualified as per section 13 will receive a score of zero for both categories from all four (4) judges. There will be one alternate judge, in addition to the four (4), who score will only be used in the case of a tie in determining the GRAND CHAMPION.
- **13. DISQUALIFICATION** An entry can be disqualified by the EVENT ORGANIZERS only. An entry can be disqualified for any of the following reasons:
  - a. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
  - b. There is anything in the box besides the meat.
  - c. There are not a minimum of 5 separate and identifiable pieces.
  - d. There is evidence of blood such that the meat is uncooked.
  - e. The entry is turned in after the officially designated time.
  - f. Not cooking the meat that was inspected.
  - **14. JUDGING PROCEDURE** The event organizers brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. Each judge then takes a sample and scores this box for taste and tenderness. The event organizers make sure that all scores for that box are recorded before moving on to the next box. After all the boxes have been scored the event organizers will then collect the judging slips and calculate scores.
  - **15. WINNERS** The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The GRAND CHAMPION will be the team with the most total points, and the To qualify for GRAND CHAMPION a team **must** submit entries in **all four categories**. In the event of a tie in any meat category, grand or reserve champion the score from the alternate judge will be used to break the tie.

**16. TURN IN TIMES** - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time listed below:

a. Chicken: 9:00 AM b. Pork Ribs: 10:00 AM

c. Pork: 11:00 AMd. Brisket: 12:00 AM

The contest organizer may revise the times but a one-hour time frame between categories must be maintained. Meat turn in times as posted by the contest organizer, either in the application form or the confirmation notice, are final and cannot be changed.

17. \*NEW\* PEOPLE'S CHOICE DIVISION - Briskets for the People's Choice contest will be furnished at check-in . The one brisket for the general contest will be furnished by the team. The People's Choice Contest will run from 12:00 PM – 1:00 PM or until the last samples are passed out. All contestants participating in the People's Choice Contest must stay until all of their samples have been handed out. The contest sponsors will be selling the People's Choice Containers, and with each container purchased the person will receive a ticket to cast a vote for their favorite brisket. The voters will come to each team's site that is participating and taste a bite size sample of their brisket then move to the next team. The team with the most votes will receive a special People's Choice Award.

## Schedule of Event

Friday, August 15 <sup>th</sup>	5:00 PM	You may begin setting up your site. (People's Choice Briskets can be picked up)	
Saturday, August 16 <sup>th</sup>	Midnight (12:00 AM)	Grilling May Begin	
	9:00 AM	Turn In Chicken Entries For Judging	
	10:00 AM	Turn In Rib Entries For Judging	
	11:00 AM	Turn In Boston Butt Entries For Judging	
	12:00 AM	Turn In Beef Brisket Entries For Judging	
	12:00 PM - 1:00 PM	People's Choice Completion	
	1:00-2:00 PM	Announce Results and Present Awards	



We are excited for you to join us in this "Let's Get Cookin" BBQ Cook-Off and we hope it will be a great event. Thanks again for your support of our worthwhile cause.

> Williston Church of God 850 SW 7<sup>th</sup> Street

Williston, FL 32696 If you have any questions contact Travis Wiygul (352.427.6116) or Logan Brooks (WillistonCOG@gmail.com)