



An Event to Benefit Elmore Fire Department A 501(c4) Organization

## 2016 BBQ COOK-OFF

Tractor Show Field, Politic Road, Elmore, AL. - Saturday May 21<sup>st</sup>, 2016

### CONTEST RULES

#### GENERAL RULES

1. This is an amateur contest and is not a sanctioned event. Alabama Antique Tractor Show & Pull will be referred to as AATS&P in the rules listed.
2. All qualified teams will compete under the same set of rules and will be eligible to win in any category.
3. Barbecue is defined by the sponsors (AATS&P) as chicken, beef or pork prepared on wood, charcoal or gas and basted. Both grilling and smoking methods of cookery may be used. No open pits or holes permitted. Fires may not be built on ground. Teams will be responsible for providing all meat to be judged.
4. Categories for the BBQ contest are Chicken, Ribs (spare ribs, loin or baby, no country style ribs), Beef Brisket and Boston Butts. All BBQ must be prepared in the competition area. Any type dessert can be submitted for the Dessert Category and does not have to be prepared in the competition area on site.
5. To be eligible the Head Cook must submit a completed entry form with the team member's names and ages along with a signed release form and entry fee. Any entry not meeting these requirements will be returned as incomplete and will have the same effect as if an entry had not been submitted. BBQ team entry forms must be received on or before Wednesday May 18<sup>th</sup>, 2016. Teams registering after this deadline may be considered for approval. Dessert Categories can be submitted up until the Dessert Turn-In Time which is at 11:00 a.m. Saturday May 21<sup>st</sup>, 2016. BBQ competition teams may not change categories they are participating in after a Team Number has been issued to the Team the morning of Saturday May 21<sup>st</sup> 2016
6. Entry fees: \$20.00 for each category
7. Each team competing in the BBQ categories must participate in at least 2 BBQ categories. Individuals submitting in the Dessert category are allowed to submit in just that 1 category without having to submit in any of the BBQ categories.
8. Each Head Cook / Team must provide cooking ingredients, cooking devices (including grill), utensils, fire extinguisher, shade, and preparation table. Availability of electricity is very limited. Clean-up facilities will not be provided. Please leave you competition space as you found it.
9. Teams competing in the BBQ Categories will be provided with an area approximately 20'x 20'. If more space is needed the Sponsor will accommodate as space allows but it is the head cooks responsibility to keep all tents, tables, grills, etc in the designated space provided. AATS&P cannot be held responsible for damage or loss of any personal item(s). Animals are discouraged and are not allowed within 10 feet of the preparation /competition area, and must be on leash and supervised at all times.
10. Parking space is very limited near the competition area, only 1 vehicle per team will be allowed in the competition parking area. Vehicles can be unloaded and then must be moved out of the competition area.

11. Each team may consist of one head cook and up to three assistant cooks. The contest is open to amateur competition teams. The contest is not open to large BBQ restaurant teams or professional competitive teams. The fact team members are employed in the food service industry does not disqualify them from being a team member or head cook. The fact a team is being sponsored by a food-service related business does not disqualify the team. AATS&P will determine a team's eligibility. Head Cooks must be age 16 or older. Assistant cooks must be age 12 or older.

12. Each team must comply with all applicable rules and regulations of the Alabama Health Department and local, city and county health departments, including, but not limited to the following:

- a. Meat must be kept at 40 degrees Fahrenheit or less before cooking. (A cooler with ice is cold enough.)
- b. After cooking, the meat must be maintained at 140 degrees in a covered container or in foil. (This can be done by placing it at the back of the grill away from direct heat.) Product will be judged at the time indicated on the schedule.
- c. Cleanliness of the cook, assistants and contest area is required. No use of any tobacco products while handling meat.
- d. Samples will be given to judges only. Samples may not be distributed to the crowd.
- e. All contestants must supply a fire extinguisher and keep it near the cooking area.

13. All Meat to be judged must be inspected by an AATS&P representative prior to Cooking. All meat must be in the original packaging when submitted for inspection. Meat may not be spiced, cured, precooked, sauced, marinated or injected before inspection. Cooking may start anytime after the Teams space has been assigned and meat has been inspected.

14. Chicken must be cooked until juices run clear or to an internal temperature of 165 degrees Fahrenheit. All other meats should be cooked to an internal temperature of at least 165 degrees. Entries submitted under-cooked (as determined by the contest organizer) will be automatically disqualified.

15. A mop/basting or BBQ sauce may be used during the cooking process. Meat may or may not have sauce on it when submitted for judging.

16. Entries not following the contest rules will not be judged.

17. The AATS&P reserves the right to disqualify an entire Team or an individual team member for any activity or actions that is determined by the AATS&P to be deceitful, dangerous, illegal or in violation of any rules as listed. Some examples are as follows:

- a. Foul, abusive or unacceptable language or behavior by a team member or guest
- b. Excessive Noise from a radio or generator
- c. Consistent Excessive number of people in the Teams Competition Space that could cause a safety problem

18. Any team or team member that will be in the competition area after 11:00 p.m. is asked to keep noise at a low level and be respectful of our neighbors.

19. A Head Cook may not enter more than one team for this contest. A Head Cook may not assist another team in preparing, cooking or presenting the items to be judged

20. No glass containers are allowed on site.

## SUBMITTING ITEMS TO BE JUDGED

### BBQ CATEGORIES

1. Judging starts at 11:00 a.m. Judging will be done in the following order:

<u>Item to Submit</u>	<u>Judging Time</u>
Desserts	11:00 a.m.
Chicken	11:30 p.m.
Ribs	12:15 p.m.
Beef Brisket	1:00 p.m.
Boston Butt	1:45 p.m.

Awards Ceremony time will be announced.

2. The entry must be turned in on time, between 5 minutes before or 5 minutes after the posted time, no exceptions. Teams are responsible for getting their meat to be submitted to the AATS&P Cook Off Table on time. The sponsor will determine the official time.

3. When submitting meat to be judged in the BBQ categories:

Chicken – Submit the entry in the container provided by AATS&P. The team number assigned by the AATS&P needs to be placed in a small clear plastic bag, inside of the container on top of the entry being submitted. Need to submit 8 identifiable portions. Can submit a mixture of white or dark meat and the meat can be submitted on the bone or off the bone. Can submit any portion or part of the chicken on or off the bone as long as the 8 portions submitted fit into the single container supplied by AATS&P. No internal organs, feet (legs are ok), beaks or necks can be submitted.

Ribs - Submit the entry in the container provided by AATS&P. The team number assigned by the AATS&P needs to be placed in a small clear plastic bag, inside of the container on top of the entry being submitted. Need to submit 8 identifiable portions on the bone. Additional meat off the bone can be included but all items submitted must fit in the single container provided by AATS&P.

Butts - Submit the entry in the container provided by AATS&P. The team number assigned by the AATS&P needs to be placed in a small clear plastic bag, inside of the container on top of the entry being submitted. Need to submit 8 identifiable portions which must fit into the single container supplied by AATS&P.

Brisket - Submit the entry in the container provided by AATS&P. The team number assigned by the AATS&P needs to be placed in a small clear plastic bag, inside of the container on top of the entry being submitted. Need to submit 8 identifiable portions which must fit into the single container supplied by AATS&P.

4. Meat may or may not have sauce on it. Pooling of sauce in container is not allowed. Sauce may not be submitted separately with product turn in.

5. The meat should be submitted with No Garnish. No aluminum foil allowed in the container. No toothpicks, skewers, foreign material or stuffing permitted. No identifying marks or brands on the meat. Any entry not complying with this rule may be given a score of one (1) by each Judge on Appearance for that Category.

## **DESSERT CATEGORY**

1. Judging will start at 11:00.
2. Desserts may be submitted in any type generic container along with the number in the clear bag (provided by the AATS&P). If possible, submit desserts in a disposable container, AATS&P will not be responsible for any dish, pan, or container the dessert is submitted in.
3. The entry must be turned in on time, between 5 minutes before or 5 minutes after the posted time, no exceptions. Teams are responsible for getting their dessert to be submitted to the AATS&P Cook Off Table on time. The sponsor will determine the official time.

## **JUDGING PROCEDURES**

### **BBQ CATEGORIES**

1. The judging area will be as separate from the contestants and spectators as possible. Judging will be done in the blind judging method. Meat should not be submitted with any identifiable marking or branding. Unused entries may not be returned to the contestants.
2. Teams must deliver the meat to be judged in the container supplied by AATS&P to the Cook Off official at the appropriate time and then the Cook Off official will deliver it to the judges.
3. All entries in a particular meat category will be judged by a panel of judges at the same time. Judges must agree to taste all samples in that category. Each sample will be judged by all members of the judging team.
4. Judging will be done by 1 to 2 judging team(s) consisting of 3 to 5 people per judging team.
5. In the BBQ judging, points will be awarded on a scale from 1 to 10 based on Taste Tenderness & Appearance. The judge's scores will be calculated for each team for each category to determine that teams category score. Scoring will be weighted heaviest on taste, then tenderness, then appearance. If there is a tie in one of the categories it will be broken as follows. All of the judge's scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance. If a tie score still exist the judges will re-taste and score the two entries and a new score will be calculated. If there is still a tie it will be decided by the toss of a coin.
6. A Cash Prize and a Plaque will be awarded to the First Place winner in each category (Chicken, Ribs, Brisket, & Boston Butt). The Second Place winner of each Category will receive a Plaque and the Third Place winner will receive a Certificate.

### **DESSERT CATEGORY**

In the Desert Category, points will be awarded on a scale of 1 to 10 based on Taste & Appearance. Judges score will be weighted equally o appearance and taste. A Plaque will be given to the First Place and Second Place winner of the Desert Category and a certificate to the Third Place winner.

All decisions of the AATS&P and Judges are Final.

AATS&P reserves the right to amend or change the rules as long as they are applied to all teams as the AATS&P sees necessary to solve or correct any unforeseen problems or situations.