

2020 Jersey County BBQ Cook-Off

Backyard Barbeque Cook-Off Competition

REGISTRATION FORM

Five Categories:

- () Brisket \$70- Supplied by entry fee
- () Ribs \$60- Supplied by entry fee (Baby backs)
- () Chicken \$25- Supplied by entry fee (legs/thighs)
- () Open Meat \$10- not supplied
- () Side dish \$10 (hot or cold)

If competing as a team list each member:

Team name: _____

Head cook: _____

- 1) _____
- 2) _____
- 3) _____
- 4) _____

Registration and entry fee must be received no later than July 3rd.

Check In: Check in begins at 6:00 pm on July 11th for the brisket portion. For all other categories, meat will be handed out at 7:00 am on July 12th. All contestants must be set up and ready to cook by 9:30 a.m. Cooks meeting will follow shortly after.

Judging: Judging will be done in five rounds:

- Chicken 1:30-1:45
- Ribs at 2:00-2:15
- Open meat 2:30-2:45
- Brisket 3:00-3:15
- Side dish 3:30-3:45

Each team must submit six bones/samples to the event organizers in containers supplied by the event.

JUDGES DECISIONS ARE FINAL!

See additional sheet for complete rules.

By signing this document, each contestant agrees they have read and will abide by all rules and regulations set forth and established by the Jersey County Fair board. If competing as a team each member must sign.

Signature: _____ Phone # _____ Date _____

Signature: _____ Phone # _____ Date _____

Signature: _____ Phone # _____ Date _____

Signature: _____ Phone # _____ Date _____

RULES

- 1) **Contestant**- Contestant is and individual or group that will prepare and cook an entry or entries in the purpose of being judged. The contest organizer may not cook in any category in this contest.
- 2) **Equipment**- Each contestant will supply all their own equipment (grills, tables, chairs, tents etc..) necessary for the competition. Cooker can only be wood, or charcoal fired devices with the exception of electric STARTER cookers. No open pit fire, electric cookers, or propane cookers. **Water and electric is available, but not to each individual cook spot.**
- 3) **Meat Inspection**- All meat must be USDA inspected and approved. All meat must be maintained at a safe temperature (40 degrees or less) prior to inspection. All meats must be cooked to a minimum internal temperature to 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees in a covered container until turned in for judging/sampling. All contestant's meat once inspected, may not leave the cooking site until turned in for judging. After inspection

the meat may be marinated, salted, seasoned, sauced and cooked.

- 4) **Contestant's Site**- Each contestant is required to keep all equipment including cooker, canopy, area etc. clean and sanitary as possible. Contestants are responsible for cleanup of their site once the competition has ended.
- 5) **Meat Categories**- Brisket, ribs, and chicken will be supplied and handed out the day of the competition. You are welcome to cook other items for the public samples if you wish to do so. **(NO WILD GAME)**
- 6) **Judging**- Entries will be submitted in the containers supplied by the event organizer. **GARNISH IS NOT ALLOWED.** Foreign objects as such as toothpicks, aluminum foil, etc... will not be allowed. Only the entry to be judged is allowed in the container. Each entry will be judge on **APPEARANCE, TASTE/FLAVOR, AND TENDERNESS.** Meat may be sauced or un-sauced, but not pooled in the container. A minimum of six separate and identifiable portions per category in each container.
- 7) **Scoring**- Each entry will be scored by six judges. Scoring ranges from a low of two to a high of nine in increment of one point for each category. Any entry that is disqualified as per **Rule 8** will receive a score of zero for all three categories from all six judges at the table.
- 8) **Disqualification**- An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
 - a. **There is anything foreign other than meat or sauce in the container.**
 - b. **The entry is turned in after the official designated time.**
 - c. **Not cooking the meat that was inspected.**
 - d. **There is evidence of blood such that the meat is undercooked.**

9) **Judging Procedures-** The event organizer brings all approved containers to the table. He/she announces the number of the container checks for the rule violations as stated above. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. The event organizer will total the sheets and keep the results.

All teams are required to provide bite size samples to the general public. Each team should be prepared to provide samples for approximately 250 people for the general public. The samples should come from your leftover meat/sides that were not turned in as judging samples. Cooks must serve the public, we are not allowing you to just set samples out for the public to help themselves for sanitation reasons. Sampling will be \$5/person starting at 4:00 p.m.

Contestants may not sell any food or drink items.

For more information:

Call: Nick Powell (618) 946 1639

Or

Courtney Powell (618) 946 0823

Make checks payable to the Jersey County Fair
Mail signed registration forms and entry fee to:
Nick and/or Courtney Powell
138 State Road
Rockbridge, IL 62081

