



Team Contact and Chief Cook: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone # Work \_\_\_\_\_ Home \_\_\_\_\_

Email \_\_\_\_\_

Assistant Cooks 1. \_\_\_\_\_ 2. \_\_\_\_\_

3. \_\_\_\_\_ 4. \_\_\_\_\_

**On Friday, you can not set up before 6:30pm**

**NO EXCEPTIONS, we have to have time to get all vehicles out of the parking spaces.**

Please list day & time you will arrive \_\_\_\_\_

If you are arriving on Friday, will you begin cooking that night? \_\_\_\_\_

The Contest Committee reserves the right to reject any application. If an application is not accepted, entry fee will be refunded. No refunds of entry fee will be made once a team has been accepted into the contest.

Any photograph or video authorized or taken by the Event staff of a team on site, responses to questions in this application and prize-winning recipes may be used for promotional purposes by the City of Moultrie Main Street Program.

Contestants agree to indemnify and hold the City of Moultrie and all other Festival Sponsors and, its employees, agents and volunteers harmless from any and all claims made against same, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of or in connection with (1) any structure created by Contestant(s), (2) any apparatus, equipment, or personal property used by Contestant(s), (3) any act of Contestant(s), its agents, invitees, participants, representatives, employees, servants, and assigns, and (4) any claims made on account or resulting from Contestant's participation in the contest.

I agree to abide by all Rules and Regulations of the Downtown Moultrie's Spring Fling and Backyard Barbecue contained in the application. I further agree to notify all members of the team I represent about these important rules:

Team Contact: \_\_\_\_\_

(signature required)

## Contest Rules

1. COOKED ON SITE: All meats must be cooked on-site without pre-cooking or pre-marinating. Boiling of the meat before hand is not permitted. A team or cook must have their meat inspected before cooking or preparing to cook. (See schedule of events for inspection times.) Only after official inspection can the meat be marinated, rubbed, etc., as the cook wishes. All meat must remain on team's site after inspection and ready for turn-in.
2. SANITATION: Cooks are to prepare and cook meat in a sanitary manner. Cooking conditions are subject to inspection by the judging committee and local health department. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. All meat must be kept at a temperature of 140 degrees Fahrenheit or higher while cooking or being held after cooking and be kept at 40 degrees Fahrenheit or lower before cooking. All cooking areas must be maintained in a neat and orderly manner and left as they found it on arrival. No pets are allowed in the cooking area. Water and electricity will be available to all sites. Each team must provide their own drip pan, electrical cord and water hose of at least 100 ft. and fire extinguisher.
3. COOKS MEETING: At least one member, including the person listed as Chief Cook, must attend the mandatory Cook's meeting. Turn-in boxes will be distributed and questions will be answered at this time. (See schedule of events for times.)

## Judging Process

4. BLIND NUMBER PROCESS: A blind judging system will be used. Each team will be issued a number. However, this number will be changed before submitting to the judging area. Prize money will be available after award ceremony.
5. JUDGING TRAYS: Styrofoam trays with hinged lids and without dividers will be given to each team for ALL entries. Containers for sauce, Brunswick stew, and chili will also be given out. All trays should be clean and free of any markings. Marked entries will be disqualified at the Bar-B-Que Committee's discretion. Chief Cooks are responsible for insuring containers remain clean and undamaged.
6. JUDGING TRAY CONTENTS: No garnishes, condiments, or tin foil are allowed in turn-in box – making this a “meat only” contest.
7. TURN-IN TIMES: A window of 15 minutes before the turn-in times will be recognized. Judging trays presented before or after the turn-in window will not be accepted. (See Schedule of Events for turn-in times.)

8. JUDGING CRITERIA: A team of 6 judges will be assigned to each table. Each entry will receive 6 scores. Judges will assign a score from 6.0 to 10.0 for each sample after having tasted all samples (comparison-style judging), using 1/10 point increments. Individual scores will be given for Appearance, Taste and Tenderness. Scores will be mailed out the week following the festival.

9. DEADLINE: All registration forms, with appropriate entry fee, must be delivered to the following address on or before April 5, 2016. (Check or Money Order)

City of Moultrie  
c/o Amy Johnson  
P.O. Box 3368  
Moultrie, GA 31776

Barbecue is defined as pork meat (fresh or frozen and uncured prepared only on a wood and/or charcoal fire, basted or not as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary.

A pork rib entry is defined by the Sanctioned Contest Network as the portion containing the ribs and further classified as a spare rib or loin rib portion. Baby back ribs are allowed. Country style ribs are not a valid entry.

Chickens should be cooked in halves (breast, wing, thigh & leg) and not in pieces so that the judges are able to break the bone.

Teams may cook with any type of wood and/or charcoal. Other flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY to START the INITIAL fire. No type of flammable may be used within the cooker once the meat has been placed there. Flammables may be used outside and away from the cooker to make additional coals. Local fire and safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and if so, these laws shall prevail. Electrical devices may be used within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuel (e.g. Traeger grills). Electric smokers, holding ovens or any other devices with heat producing electric coils are not allowed.

### Rocky Jones Spirit Award

All teams will be judged for the spirit award. Rocky Jones was a community hero who helped start our Backyard BBQ competition. Rocky wanted everyone to have fun and enjoy themselves while participating in the festival. We honor Rocky every year by giving away the spirit award. Teams will be judged on teamwork and campsite appearance.

<u>Time</u>	<u>Category</u>	<u>1<sup>st</sup></u>	<u>2<sup>nd</sup></u>	<u>3<sup>rd</sup></u>
9:00 AM	Sauce	Trophy	Trophy	Trophy
9:00 AM	Brunswick Stew	Trophy	Trophy	Trophy
10:00 AM	Chicken Wings	Trophy	Trophy	Trophy
11:00 AM	Chicken	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
12:15 PM	Ribs	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
1:15 PM	Boston Butts	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
2:15 PM	Beef Brisket	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
10:00 AM	People's Choice	Trophy		

## **PROPOSED SCHEDULE OF EVENTS**

• SOME CHANGES POSSIBLE

### **Friday, April 20, 2018**

- 6:30 p.m. – 8:30 p.m. - Team arrivals
- 6:30 p.m. – 8:30 p.m. - Meat inspections
- 8 p.m. – Kick-off Concert

### **Saturday, April 21, 2018**

- 5:30 a.m. – 6:30 a.m. – Meat inspections
- 8 a.m. – All vehicles out of cooking area
- 8 a.m. - Cook's Meeting (mandatory for all cooks)
- 8:45 a.m. to 9:00 a.m. - SAUCE TURN-IN
- 8:45 a.m. to 9:00 a.m. – BRUNSWICK STEW TURN-IN
- 9:45 a.m. to 10:00 p.m. – CHICKEN WING TURN-IN
- 10:00 a.m. to 10:15 a.m. People's Choice Award
- 10:45 p.m. to 11:00 p.m. - CHICKEN TURN-IN
- 12:00 p.m. to 12:15 p.m. - RIBS TURN-IN
- 1:00 p.m. to 1:15 p.m. - BUTTS TURN-IN
- 2:00 p.m. to 2:15 p.m. – BRISKET TURN-IN
- 3:30 p.m. – 4:00 p.m. Bar-B-Que Awards Ceremony