

Official Entry Form
Entry Deadline: April 1, 2024
Downtown Moultrie Spring Fling
Festival and Backyard BBQ
April 20, 2024

Official Team Name: _____
(Name cannot be changed once accepted.)

Categories in which you can enter and compete:

- | | |
|--|--|
| <input type="checkbox"/> Pork Ribs \$75.00 | <input type="checkbox"/> Compete in all categories \$300.00 |
| <input type="checkbox"/> Chicken: Wings, Legs, or Thighs \$75.00 | <input type="checkbox"/> People's Choice Award – No fee. A boston butt will be provided for this category. |
| <input type="checkbox"/> Boston Butts \$75.00 | |
| <input type="checkbox"/> Beef Brisket \$75.00 | |
| <input type="checkbox"/> Sauce \$25.00 (one entry) | |
| <input type="checkbox"/> Brunswick stew \$25.00 | |

- You have to be signed up for another category to compete in either the Sauce or Brunswick stew competition.
- Each team should prepare enough food for up to eight to ten judges and also some extra in case of a tie.

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 and Moultrie Convention and Visitors Bureau.

Contestants agree to indemnify and hold the City of Moultrie, Moultrie Convention and Visitors Bureau, 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. Grand Champion: The highest score of any one category.

10. DEADLINE: All registration forms, with appropriate entry fee, must be delivered to the following address on or before April 3, 2024. Check or Money Order made out to Moultrie Convention and Visitors Bureau.

Moultrie Convention and Visitors Bureau
c/o Spring Fling & Backyard BBQ
31 East Central Ave Moultrie, GA 31768

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.

Chicken should be cooked in either halves, breast, wing, thigh, or leg.

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.

People's Choice Award: All teams have the opportunity to participate in this category sponsored by the Magnolia Civitan Club. Teams will be given a boston butt to cook for the competition. You must sign up to participate.

<u>Time</u>	<u>Category</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
10:00 AM	Sauce	Trophy	Trophy	Trophy
10:00 AM	Brunswick Stew	Trophy	Trophy	Trophy
11:00 AM	Chicken	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
12:00 PM	Ribs	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
1:00 PM	Boston Butts	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy
2:00 PM	Beef Brisket	\$400 & Trophy	\$150 & Trophy	\$100 & Trophy

Grand Champion \$400

PROPOSED SCHEDULE OF EVENTS

• SOME CHANGES POSSIBLE

Meat inspections will begin as soon as teams arrive.

Friday, April 19, 2024

- 6:30 p.m. – 8:30 p.m. - Team arrivals
- 6:30 p.m. – 8:30 p.m. - Meat inspections
- 7:30 p.m. – Kick-off Concert

Saturday, April 20, 2024

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

THESE TIMES ARE BASED ON THE COURTHOUSE CLOCK ONLY. This way everyone sees the same time.