

# 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off

## Competition Cooker Packet

**The 1st Annual Ashe County BBQ Festival & Competition Cook-Off, will be held Friday, September 2 and Saturday September 3, 2005 at the Ashe County Park in Jefferson, NC. This is a Kansas City Barbecue Society sanctioned Competition Cook-Off.**

This Festival is a “**Cookers Contest**”, with over \$10,000 in prizes. Money will be awarded in the four standard KCBS categories as well as Anything But, Baked Beans and Booth contest. Awards will include Grand Champion and Reserve Grand Champion, first thru 5 in each KCBS category. There will be over a dozen different opportunities to take home money and / or trophies.

The 1<sup>st</sup> Annual Ashe County BBQ Festival is limited in the number of teams that can be comfortably accommodated. Festival Entries will be accepted on a first come, first serve basis, so you are encouraged to submit your entry early.

### **To Enter the 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off**

This packet contains:

- The official 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off Entry Form
- A cooking team Questionnaire. Fill it out so that we may list the latest information about your team in the festival program that every visitor will receive
- A BBQ Store participation form. This is the only place where products produced by the participating cookers may be sold to the public. It has been very successful all over the country.
- The 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off does not provide motel accommodations. The Festival may have competition for lodging facilities due to other events planned for this Holiday weekend. Competitors are responsible for their own accommodations and you are encouraged to book your rooms early. The Ashe County Chamber of Commerce can provide a listing of local Hotels, Motels and Bed and Breakfasts and realtors in the area.

### **Some Important Dates**

- Entries received by June 1, 2005 will be guaranteed a spot at the Festival.
- August 1<sup>st</sup> 2005 is the final deadline for entry.

### **1<sup>st</sup> Annual Ashe County BBQ Festival Contact Information:**

Bert Dollar at [Dollartire@skybest.com](mailto:Dollartire@skybest.com) or Warren Miller at 336-384-4502 or Jim Cain at [jcain@skybest.com](mailto:jcain@skybest.com) or David Boone at 336-246-7979 [david@ezstreak.net](mailto:david@ezstreak.net)

**Full Cookers Package 2005 1**

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## THE CONTEST

The event is sanctioned by the Kansas City Barbecue Society (KCBS) and their representatives will be present. Judging starts at noon on Saturday, September 3, using the blind judging technique. The contest consists of four categories

### KCBS Categories:

1. Brisket (Beef Brisket)
2. Poultry (Chicken only)
3. Pork Ribs
4. Pork Shoulder or Butts (5 lb. Minimum)

### Awards:

- **GRAND CHAMPION** \$1,500.00 plus invitation to the Kansas City Invitational & trophy.
- **Reserve Grand Champion** \$1,000.00 plus trophy
- **2nd Runner-up** \$ 500.00 plus trophy
- **3rd Runner-up** \$ 250.00 plus trophy
- **1st Place in KCBS Category** \$ 500.00 plus trophy
- **2nd Place in KCBS Category** \$ 400.00 plus trophy
- **3rd Place in KCBS Category** \$ 300.00 plus trophy
- **4th Place in KCBS Category** \$ 200.00 plus trophy
- **5th Place in KCBS Category** \$ 100.00 plus trophy
- **6<sup>th</sup> – 10<sup>th</sup> Place in KCBS Category** plaque

### Optional Categories:

#### Judged Friday Evening:

- **Anything Butt- MEAT 1st Place** \$ 300.00 plus trophy
- **Anything Butt- MEAT 2nd Place** \$ 200.00 plus trophy
- **Anything Butt- MEAT 3rd Place** \$ 100.00 plus trophy
- **Baked Beans – 1<sup>st</sup> Place** \$ 150.00 plus trophy
- **Baked Beans – 2<sup>nd</sup> Place** \$ 75.00 plus trophy

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## **RULES AND REGULATIONS**

The 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off is a Non-Profit Fundraising event organized solely for the benefit of Ashe County volunteers. The 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off promotes an event that is free from any other competing agendas. The 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off will respect the laws and ordinances of the governing bodies where the festival is held. The 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off competition activities will be governed by a set of published competition rules that will be made available to each competition team prior to the event. Such rules may be obtained through an association with a sanctioning body, or the 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off may create them. The rules and regulations governing the 1<sup>st</sup> Annual Ashe County BBQ Festival & Competition Cook-Off exist to ensure a fair and enjoyable experience for everyone concerned with the festival. Violations of these rules and regulations may result in disqualification, expulsion from the grounds, and / or disqualification from future participation.

**\*\*\*City/Local Ordinance Details to follow\*\*\***

### **Administrative:**

1. Teams will consist of a chief cook and no more than five assistant cooks. All preparation and cooking of product shall be done within the confines of the assigned contestant's space. A chief cook or assistant may not enter with more than one team per contest.
2. The chief cook will be held responsible for the conduct of his team and guests. Violations of the rules and regulations of the contest may result in disqualifications, expulsion from the grounds, and / or disqualification from future participation.
3. Each contestant shall supply all his own meat, cooking ingredients, individual cooking devices (charcoal, wood, portable stoves, etc.), utensils, prep tables, and electricity. Some electrical hookups will be available with prior arrangements. Fresh water points will be available on the grounds. Wood will be available to Purchase.
4. Props, trailers, vehicles, tents, or other equipment including generators may not exceed the boundaries of the contestant's assigned space.
5. All contestants must adhere to all electrical, fire, and other codes (city, county, state, or federal codes)
6. No fires or live coals are allowed on the ground. Use of the cinder blocks and the ash barrels is mandatory.
7. It is the responsibility of each contestant to see that all the contest area is kept clean and that the area is cleaned and policed following the contest. ALL FIRES MUST BE PUT OUT.

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8. Excessive use of alcoholic beverages may be grounds for disqualification. Under NO circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by contestants. No public display of alcoholic beverages will be allowed.
9. No live bands, combos, etc., will be allowed in the individual cooking areas during the event.
10. No live animals are allowed in the cooking area.
11. A "Quiet Time" will begin at midnight until 7:00 a.m. on contest nights. Excessive use of radios or amplifying equipment will not be allowed.
12. There will be no refund of entry fees after August 1, 2005

Violations of the rules and regulations of the contest may result in disqualification, expulsion from the grounds, and / or disqualification from future participation.

### **Competition:**

1. Barbeque is defined by KCBS as uncured meat/fowl prepared on a wood and/or charcoal fire, basted or not as the cook sees fit. (NOTE: NO GAS)
2. All meat must start out raw. No pre-seasoned meat is allowed.
3. Meat must be inspected by the meat inspector on duty **10:00 AM Friday**. Once meat has been inspected, it must not leave the contest site. No cooking or preparation of any kind may begin until meat has been inspected. The following meat holding conditions must be met:
  - All meat must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees F or less.
  - b. After cooking, meat must be maintained at 140 degrees F or above in a covered container
  - c. Cleanliness of the cook, assistant cooks, and contest area is required
  - d. Sanitization of work area should be implemented, i.e., with the use of a bleach/water rinse (one cap bleach per gallon of water)
4. Fires must be of wood, wood pellets, or charcoal. **GAS or ELECTRIC GRILLS are NOT PERMITTED**. Propane wands are permitted as fire starter only. Electrical accessories such as spits or forced draft will be permitted.
5. No in-ground pits may be dug, and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground. Barrels and blocks will be available.
6. If burn barrels are used to make coals, they should be screened or otherwise set up NOT to send sparks and smoke on fellow cooks.
7. Each team should bring a fire extinguisher to keep near the pit – 5 lbs. ABC minimum.

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### Judging:

1. KCBS sanction allows for blind judging only. Entry will be submitted in a numbered container provided by the contest organizer, then renumbered by judging officials. Scoring is on a scale of 9 (Best) to 1 (Worst) in areas of appearance, tenderness / texture, and taste. Taste score is doubled. The low score will be dropped, but will be used to break ties.

2. Judging times will be posted and sufficient time given between rounds. **An entry will be judged only at the time posted by the CONTEST ORGANIZER.** The allowable turn-in time will be five (5) minutes before or after the posted time. There will be no advance calling for an item. For example, if beef brisket is scheduled for 1:00 p.m., plan to submit it then.

3. Each contestant should submit enough food to feed a team of six to eight hungry judges. If not enough meat is sent in, the judges will be instructed to do the best they can, but not penalize the other contestants they are judging who have properly submitted their entry. Poultry entries, if not cut or portioned into at least six pieces, may be penalized.

4. Garnish is limited to leaves of GREEN leaf lettuce and / or common curly parley. ANY other garnish time in the container will disqualify the entry. NO aluminum foil is allowed in the containers. No toothpicks, skewers, foreign material or stuffing are permitted.

5. To simplify the judging process, no side sauce containers will be permitted in the meat containers. Meat may be presented with or without sauce on it, as the contestant wishes. Sauce may NOT be pooled or puddled in the container.

6. A contestant / team may enter only one variety or type of meat in a given category.

7. The Barbeque Committee reserves the right to make additional regulations as the situation warrants. All decisions of the Barbeque Committee and judges are final.

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## Cooking Team Questionnaire

Please take a few moments and share a little information about your team that could be used in our local newspaper or in the festival booklet. Any recent news articles or a news release would be helpful. Photos are also appreciated, but they cannot be returned. Add additional pages as needed.

Team Name: \_\_\_\_\_

Chief Cook's Name: \_\_\_\_\_

Home Town: \_\_\_\_\_ State: \_\_\_\_\_

How long has the team cooked: \_\_\_\_\_

**Events where the team has cooked:**

**Awards:**

What style BBQ does the team cook (Vinegar Base, Tomato Base, etc.)

What kind of cooker or pit do you use (i.e., home design, Weber, etc.)

What type of wood do you use? (If secret, say "secret")

Any other team information you think the festival goers might like to know:

(Please include this questionnaire with your entry form)

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## Competition Cooker Entry Form

September 2 - 3, 2005 Jefferson, NC

Team Name			No. of Assistant Cooks		
Chief Cook			No. of Vehicles		
Address					
City		State		Zip	
Day Phone		Evening Phone		e-mail	
Competition Categories (Mandatory)		Optional Categories		Site Detail	
Beef Brisket		Booth		W x D	Fee
Chicken		Anything But		20' x 20'	\$200
Pork Ribs		Sauce		20' x 30'	\$250
Pork Butts or Shoulder 5 lbs		Baked Beans		20' x 40'	\$300
Other Request					
				Power/Water	N/C
				Private Porta John	\$80
				<b>TOTAL FEE</b>	

**Wavier of Liability:** In Consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby, for myself, my heirs, my team, executors and administrators, waive and release any and all rights and claims for damages I or my team may have against the 1st Annual Ashe County BBQ Festival, Festival Sponsors, KCBS, their representatives, successors, and assigns, for any and all injuries suffered by myself, my team, or my guest in the event. Further, I grant full permission to the event organizers and / or agents, authorized by them, to use any photographs, videotapes, recording Of the event for any legitimate purpose. I agree to abide by the rules and regulations of the KCBS and of the 1st Annual Ashe County BBQ Festival.

Date:

Chief Cook Signature \_\_\_\_\_

Make Checks Payable to: 1st Annual Ashe County BBQ Festival

**Mail to:**

**1st Annual Ashe County BBQ Festival  
PO Box 1702  
West Jefferson, NC 28694**

