

# HENDERSON COUNTY FAIR 2017

## Third Annual Amateur Backyard Barbeque Cook-off Competition Registration Form

Four Categories:  Chicken  Pork Ribs  Boston Butt  Anything Butt

Griller or Team Name \_\_\_\_\_ Phone # \_\_\_\_\_

Address \_\_\_\_\_

### If Competing as a Team List Each Member:

1. \_\_\_\_\_ 3. \_\_\_\_\_

2. \_\_\_\_\_ 4. \_\_\_\_\_

**Entry fee:** \$ 30 entry fee. You may choose to enter up to 4 categories for the same \$30 fee.

**Awards:** Trophies will be given in three (3) places for each of the three (3) meat categories. A "Grand Champion" trophy will also be awarded to highest cumulative score in the meat categories (Chicken, Pork Ribs and Boston Butt). One first place trophy will be awarded in the Anything Butt category. Additional cash prizes to be determined

**Registration:** Registration and entry fee must be received no later than Wednesday, July 19th. Event Organizer will contact griller to make arrangements for site set-up time at fairgrounds. No grills or set-up will be allowed during Fair hours as stated on the Fair website.

**Check in:** Check-in begins at 5pm on Friday, July 21st – Saturday Fair admission wrist bands will be given to registered grillers only, at check-in. Meat will be inspected at time of check in. Additional Saturday Fair Admission bracelets may be also purchased at this time. **All contestants must be set up and ready to cook by 6:00am on Saturday, July 22nd.** Grillers are allowed to start/cook any time after check-in/set-up on Friday and up until turn in times. Grillers will have limited access to water.

**Judging:** Turn ins will begin on Saturday, July 22nd at 12:00 noon and continue in 1/2 hour increments as follows:

- **12:00-Chicken**
- **12:30-Pork Ribs**
- **1:00-Pork Butt**
- **1:30 Anything Butt**

Each griller must submit six (6) samples in the event organizers' supplied containers given to them at check in. There will be a maximum of 6 judges per table.

**JUDGES' DECISIONS ARE FINAL.**

**Rules:** See additional sheet for complete rules and regulations.



*By signing this document, the contestants agree they have read and will abide by all rules and regulations set forth and established by Henderson County Fair Committee. If competing as a team, each team member must sign.*

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**MAIL COMPLETED FORMS AND ENTRY FEE TO:  
HENDERSON COUNTY FAIR 2017  
BBQ CONTEST  
PO BOX 843  
HENDERSON KY 42419-0843**

**REGISTRATION DEADLINE: Wednesday, July 19, 2017**

**Questions? Please call Event Organizer: Jason Perry 270-860-4799  
or John Mays 270-823-2728**

# HENDERSON COUNTY FAIR 2017

## Third Annual Amateur Backyard Barbeque Cook-off Competition

### RULES & REGULATIONS

1. **CONTESTANT** – A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. **A contestant or team cannot currently compete in BBQ contests sanctioned by the KCBS BBQ Society or the MBN and be ranked in the top 500 in the nation.** The BBQ Event Organizer may not cook in any category in this contest. Contestant will be referred to as “Griller”.
2. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the Event Contest Organizer and his or her decisions are final.
3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the Event Contest Organizing committee.
4. **EQUIPMENT** – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal and/or wood only fired device. (NO open/pit fires). The health and safety of contestants and festival goers should be a primary consideration when selecting appropriate cooking fuels.
5. **MEAT INSPECTION** – All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. **After** inspection the meat may be marinated, salted, seasoned or cooked by the Griller.
6. **CONTESTANT'S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times
8. **MEAT CATAGORIES** – The following categories are included in competition:
  - a. Chicken – minimum of 6 pieces of chicken
  - b. Pork Ribs – minimum of (6) ribs
  - c. Boston Butt – weighing a minimum 5lbs or more at inspection and must be cooked as a single piece of meat
  - d. Anything Butt – Grillers choice (with enough for 6 judges plates) No Chicken, Ribs, or Boston Butt **SPECIALTY CATEGORY WILL BE JUDGED SEPARATELY**

9. **JUDGING** – Entries will be submitted in the containers supplied by event organizer at check in by the Griller. **NO GARNISH**. Only the entry to be judged is allowed in the container. Each entry will be judged on **APPEARANCE, TASTE / FLAVOR, TENDERNESS and TEXTURE**. Meat may be sauced or unsauced. A minimum of six (6) separate and identifiable portions per category in containers supplied to Griller at check in, must be submitted for judging.
10. **SCORING** – Each entry will be scored by six (6) judges in the areas of **APPEARANCE, TASTE / FLAVOR, TENDERNESS and TEXTURE**. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per **SECTION 11** will receive a score of zero for all four categories from all six judges at the table.
11. **DISQUALIFICATION** – An entry can be disqualified by the Event Organizer only. An entry can be disqualified for any of the following reasons:
- There is anything foreign other than meat/sauce in container submitted for judging
  - The entry is turned in after the officially designated time
  - Gloves are not used while handling food products
  - Not cooking the meat that was inspected
  - There is not a minimum of 6 separate and identifiable portions for each category entered.
  - There is evidence of blood such that the meat is uncooked.
12. **TURN IN TIMES** – Turn in time for judging starts promptly at **12:00pm**. Order of turn in (a) Chicken, (b) Ribs, (c) Boston Butt and (d) Anything Butt
13. **JUDGING PROCEDURE** – The griller brings all approved containers to the turn in table. Organizer announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for **TASTE / FLAVOR, TENDERNESS and TEXTURE**. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips. Judging will be double blind.
14. **WINNERS** – The winners in the meat category will be determined by adding all the scores together for the following meat divisions – (a) **CHICKEN**, (b) **PORK RIBS** (c) **BOSTON BUTT**. Each meat category will be award trophies for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place. The **Grand Champion** title will be given to the Griller with the most total points for meat divisions. In the (d) Anything Butt category, winner will be determined by adding the scores together for that category only. A trophy will be awarded for 1<sup>st</sup> place in that category. In the event of a tie, the next lowest rank will be omitted and the tied Grillers will be awarded the same rank.
15. **GRILLERS may not sell any food items.**

## RELEASE AND WAIVER OF LIABILITY

It is my/our wish to participate in the Henderson County Fair 3rd Annual Amateur Backyard Barbeque Competition being held on Saturday, July 22nd at the Henderson County Fairgrounds. I/we understand, appreciate and acknowledge that property damage and injuries are common to such events. I/we fully assume the risk of such property damage and injuries and I/we participate in this voluntarily and with my/our full knowledge of the inherent risks.

I/we hereby waive and release any and all rights that either my/our heirs, successors and assigns or I/we may have against Henderson County Fairgrounds, Henderson County Fiscal Court, Henderson County Fair, Inc., its Board of Directors, their agents, servants and/or employees and volunteers, arising from my participation in this event, including but not limited to property damage and injuries. I/we further agree to indemnify and hold harmless all of the foregoing from any claim which may be made by me/us or on behalf of me/us by third parties which might be made against me/us by others, arising from my/our participation in the foregoing event.

This waiver shall remain valid and may not be unilaterally rescinded by the participant. This form is to be signed by the participant(s), which is/are 18 years of age or older.

In addition to the release and waiver of liability, signing this form acknowledges that you have read and fully understand the **Henderson County Fair Third Annual Amateur Backyard Barbeque Competition Rules**. Also by signing, I/we give permission for my/our image to be used in advertising this event and to announce the winners of this competition in the local newspaper and radio.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_