



"LETS GET COOKIN"

Williston Church of God BBQ Cook-Off



Event Date: Saturday, August 17th, 2013

Event Rules & Registration Packet

Event Organizers: The Williston Church of God 2X4 Men's Ministry

Rules for BBQ Contest Participants

1. CONTESTANT - - A contestant is any individual, group, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to below listed rules. Each team will be comprised of a head cook and as many assistants as required. The event organizer may not cook in any category of said event. No team shall enter more than one turn-in box per meat category in a contest. No member of a competing cook team may enter the judging area at any time during the contest. All contestants must have at least one representative of their team present at the Cook Team Meeting held on the evening prior to the contest. In the event this is not possible, the team shall contact the Contest Organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

2. INTERPRETATION of RULES - The interpretation of the rules and regulations are those of the event organizers at the contest and his or her decisions are final. The event organizers may not deviate from nor change any rule for any category for any reason.

3. EQUIPMENT - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, wood pellets, or gas.

4. MEAT INSPECTION - All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking all meat must be maintained in a covered container until turned in for judging.

5. APPROVED COOKERS - Any wood, charcoal, wood pellet or gas-fired cookers, homemade or commercially manufactured, will be allowed in contests. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

6. COOKING FUELS - Only approved cooking methods listed above are allowed for this event. **NO ELECTRIC COOKERS ARE ALLOWED.**

7. CONTESTANT'S SITE - Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements.

8. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages, tobacco products nor profanity will be allowed on the contest grounds. Teams will also be responsible for guests that come to visit through the duration of the contest. Teams will adhere to all local laws. Failure to abide by these rules of behavior may result in expulsion from the contest.

9. CLEANLINESS AND SANITATION - All teams 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. Teams are responsible for cleanup of their site once the competition has ended.

10. MEAT CATEGORIES - the following categories are sanctioned for this event:

- a. Chicken: **MUST BE PROVIDED BY CONTESTANT.**
- b. Pork Ribs: **MUST BE PROVIDED BY CONTESTANT.**
Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
- c. Boston Butt: **MUST BE PROVIDED BY CONTESTANT.**
- d. Beef Brisket: **MUST BE PROVIDED BY CONTESTANT.**

11. JUDGING – This event allows for blind judging only. Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on TASTE / FLAVOR, and TENDERNESS / TEXTURE. A minimum of 6 separate and identifiable portions must be submitted.

12. SCORING - Each entry will be scored by four (4) judges in the areas of TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Any entry that is disqualified as per section 13 will receive a score of zero for both categories from all four (4) judges. There will be one alternate judge, in addition to the four (4), who score will only be used in the case of a tie in determining the GRAND CHAMPION.

13. DISQUALIFICATION - An entry can be disqualified by the EVENT ORGANIZERS only. An entry can be disqualified for any of the following reasons:

- a. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- b. There is anything in the box besides the meat.
- c. There are not a minimum of 5 separate and identifiable pieces.
- d. There is evidence of blood such that the meat is uncooked.
- e. The entry is turned in after the officially designated time.
- f. Not cooking the meat that was inspected.

14. JUDGING PROCEDURE - The event organizers brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. Each judge then takes a sample and scores this box for taste and tenderness. The event organizers make sure that all scores for that box are recorded before moving on to the next box. After all the boxes have been scored the event organizers will then collect the judging slips and calculate scores for each team.

15. WINNERS - The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The GRAND CHAMPION will be the team with the most total points, and the To qualify for GRAND CHAMPION a team **must** submit entries in **all four categories**. In the event of a tie in any meat category, grand or reserve champion the score from the alternate judge will be used to break the tie.

16. TURN IN TIMES - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- | | |
|------------------------|--------------------------|
| a. Chicken: 9:30 AM | c. Boston Butt: 11:30 AM |
| b. Pork Ribs: 10:30 AM | d. Brisket: 12:30 PM |

The contest organizer may revise the times but a one-hour time frame between categories must be maintained. Meat turn in times as posted by the contest organizer, either in the application form or the confirmation notice, are final and cannot be changed.

Schedule of Event

Friday	8:00 AM	You may begin setting up your site.
	10:00 PM	Grilling May Begin
Saturday	9:30 AM	Turn In Chicken Entries For Judging
	10:30 AM	Turn In Rib Entries For Judging
	11:30 AM	Turn In Boston Butt Entries For Judging
	12:30 PM	Turn In Beef Brisket Entries For Judging
	1:30-2:00 PM	Announce Results and Present Awards



We are excited for you to join us in this “Let’s Get Cookin” BBQ Cook-Off and we hope it will be a great event. Thanks again for your support of our worthwhile cause.



If you have any questions contact:
Todd Etheridge (352.538.1106) or Clint Welborn (352.817.5216)

Williston 
Church of God

850 SW 7th Street
Williston, FL 32696
352.528.5982
WillistonCOG.org

Please return the registration form and registration fee to the church office or an event organizer by August 9th.



"LETS GET COOKIN"



Williston Church of God BBQ Cook-Off

Team Name: _____ Date: _____

Head Cook: _____ # of Team Members: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Cell Phone: _____

Email Address: _____

Entry Fee: \$50 (qualifies you for all 4 categories)

Categories: (Please circle the categories you wish to enter)

Boston Butt

Chicken

Ribs

Beef Brisket

Contestants are responsible for providing their own meat for each category above.

Rules: The rules are attached to this entry form. Please remove entry form from rules and mail or return to church office. **Entry Fees and Forms are due August 9th.**

Waiver of Liability: "In consideration of your acceptance of this entry form and fee, I, the undersigned intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the Williston Church of God and the "Let's Get Cookin" organizers, and their agents, successors, and assigns for any and all injuries suffered by men, my team, or my guests in this event. I further grant permission to the Williston Church of God and/or agents authorized by them to use any photographs, videotapes, or any other record of this event for any legitimate purpose. I hereby agree to all the terms and conditions explained in the "Rules For Barbeque Contest Participants."

Print Name: _____ Date: _____

Signature: _____

Event Date: Saturday, August 17th

Make Checks Payable to:
Williston Church of God

Mail to: "Let's Get Cookin" BBQ Cook-Off
c/o Williston Church of God
850 SW 7th Street
Williston, FL 32696

Total Amount Enclosed: \$ _____

Questions, Please Call Todd Etheridge (352.538.1106) or Clint Welborn (352.817.5216)