



REGISTER NOW!

**WATER FOR PEOPLE
BARBEQUE COOK-OFF
COMPETITION
JULY 20, 2014
SAVANNAH, GEORGIA**



SAVANNAH INTERNATIONAL TRADE & CONVENTION CENTER

OFFICIAL ENTRY FORM

Team Name: _____

Address: _____

City: _____ **State:** _____ **ZIP:** _____

Day Phone: _____

Cell Phone: _____

E-Mail: _____

Head Cook: _____

Assistant Cooks

1. _____

2. _____

3. _____

4. _____

What will you be cooking?:

Chicken Beef Brisket Pork Ribs Butts All Four

Entry Fee \$150.00

**Mail Entries to: Darrell Jones
4324 Brogdon Exchange Suite 100
Suwanee, GA 30024**

Signature of Chef Cook: _____

METHOD OF PAYMENT:

1. **Company Check #:** _____ **Personal Check #:** _____

2. **Amex** _____ **Visa** _____ **MasterCard** _____ **Card #** _____ **Exp:** _____

Cardholder's Name: _____

**Fax or mail registrations to: (770) 618-8695 GAWP, 1655 Enterprise Way,
Marietta, GA 30067**

ENTRY FORM AND FEES MUST BE RECEIVED BY JUNE 2, 2014

2014 WATER FOR PEOPLE
JULY 20, 2014
BARBEQUE COOK-OFF COMPETITION
RULES & GUIDELINES

TEAMS: Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same team name, on the same date. Each team competing shall supply all of his own meat, cooking ingredients, cooking devices, to go boxes or plates, utensils, tables and extension cords. GAWP is providing the security, electricity, water and hand washing station. Teams may enter one or all five categories and must be stated in advance on the entry form and cannot be changed.

Each team will be assigned a cooking space. The competition will take place at the Convention Center out in the river concourse area (the same area as of last year). **NOT ON THE RIVERWALK.** Pits, cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device. **Teams must provide some type of protection for grease spills in the cooking area.** In case of weather issues, make sure your area will be anchored down with sand bags, water, etc. There will be no drilling holes in the asphalt.

Teams must adhere to all electrical, fire and other codes. Teams must have a fire extinguisher near cooking devices.

But remember, each team must cook enough to give samples to judges and if you run out of barbeque before the judging is completed, you will be disqualified.

BBQ PITS ALLOWED: Any commercial or homemade, trailer or untrailer, pit or smoker normally used for competitive barbeque. A BBQ pit may only use wood, wood products or charcoal. Teams that use other forms of heat will be disqualified!

BYC (Backyard Cooker) – Any cooking device by design or nature that is inherently portable and designed is intended for recreational cooking.

THE FOUR MEAT CATEGORIES:

1. CHICKEN
2. PORK RIBS
3. BUTTS
4. BEEF BRISKET

MEAT INSPECTION: All competition meats shall be inspected by the Official Meat Inspector on Saturday, July 19 @ 4:00 p.m. at your designated area. Once the meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed. (Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all six judges).

GARNISH: It is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Any other vegetation is prohibited. (Improper garnish shall receive a score of one (1) on Appearance)

BBQ SAUCE: Sauce is optional. If used, it shall not be applied directly to the meat and not be pooled or puddle in the container. You may use a side sauce container in the turn-in container. (Sauce violations shall receive a score of one (1) on Appearance)

NUMBERED: Entries will be submitted an approved number once the Official Meat Inspector is through inspecting the meat. The number must be on top of the container at turn-in. The container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. (Marked entries will receive a one (1) in all criteria from all judges).

JUDGES: Three (3) judges will be involved visiting the teams judging on *showmanship, teams name and apron design.* Six (6) separate judges will be judging for the barbeque competition. Judges will assign a score from 5 to 10 for each tray sampled. Each judge will rate the sample for APPEARANCE OF ENTRY, TENDERNESS, TASTE AND OVERALL IMPRESSION.

ENTRIES: Each team must submit six (6) separated and identifiable (visible) portions of meat in a container. *Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in.* Judges may not cut, slice, or shake apart to separate pieces.

TURN-IN TIMES: The allowable turn-in time will be ten (10) minutes before to ten (10) minutes after the posted time with no tolerance. Late entries will not be accepted. The judging will start at 12:00 on Sunday.

The four categories will be judged in the following order:

CHICKEN	-	12:00 P.M.
PORK RIBS	-	12:45 P.M.
BUTTS	-	1:30 P.M.
BEEF BRISKET	-	2:15 P.M.

CLEANLINESS: It is the responsibility of the team to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough.

ANNOUNCING WINNERS: There will be a 1st, 2nd, and 3rd place trophies for all four categories. Prizes for Showmanship, the Best Pit Team Name and Apron Design. Winners will be announced on Sunday, July 20, 2014.

GENERAL SCHEDULE

Saturday, July 19, 2014

Arrival & Set-up - 1:00 p.m.
Official Meat Inspection - 4:00 p.m.

Sunday, July 20, 2014

Showmanship, Teams Name, Apron Design - 11:30 AM
Culinary Judging Begins - 12:00 NOON

Sunday, July 20, 2014

Announcement of Winners – 6:00 p.m.