2023 Daleville Backyard BBQ Brawl in the Park

Four Categories        (    ) Boston Butt        (    ) Pork Ribs         (    ) Chicken         (    ) BBQ Sauce

Team Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone# \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_­­\_

*If competing as a Team, list each Team member*

1.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   2.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   4.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Entry Fee: $150 Entry Fee plus one fully cooked Boston Butt.  You may choose one or more categories for one entry fee price.

Registration: Registration and entry fee must be received no later than Monday, October 23rd, 2023. Event organizer will contact the Team to make arrangements for site set-up time at Culpepper Park. No grills or set-up will be allowed prior to the designated check-in and set-up time.

Check-In: Check-in will take place between 9:00am and 5:45pm CST on Friday, 27 October 2023–NO EXCEPTIONS . Competitor MUST be at Teams meeting and official start at 6pm CST on October 27th. All contestants must be set up and ready to cook by 6pm and prepared for inspection. Smokers/grills CAN NOT be fired up until after the Teams meeting and official start at 6pm October 27th.  Product turn in times on Saturday, 28 October are as scheduled below:

o Boston Butt– 11:30 AM CST

o Chicken – Noon CST

o Pork Ribs – 12:30 PM CST

o BBQ Sauce – 1:00 PM CST

Each Team must submit 6 samples in the event organizers supplied containers given to them at check-in.

There will be a total of six (6) judges. JUDGES DECISIONS ARE FINAL.

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

By signing this document, the contestant agrees they have read and will abide by all the rules and regulations set forth and established by The Daleville Backyard BBQ Brawl in the Park Competition committee. If competing as a team, each member must sign.

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

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

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

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

All Team Registration forms will be submitted to the Daleville Chamber No Later than Friday 23 October 2023.

2023 Daleville Backyard BBQ Brawl in the Park

RULES AND 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. Contestant and all team members must be amateur competitors. The contest organizer may not cook in any category in this contest. Contestant will be referred to as “Team.”

2. INTERPRETATION of RULES - The interpretation of the rules and regulations are those of the 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 organizing committee.

4. EQUIPMENT – Each Team 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, wood, propane or electric. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.

5. MEAT INSPECTION – All meats must be USDA approved.  Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All pork must be cooked to a minimum internal temperature of 145 degrees F and chicken 165 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 Teams site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the Team.

6. CONTESTANT’S SITE – Each Team is required to keep all equipment including cooker, canopy, etc. contained within assigned space.

7. 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. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all teams use during this event.

8. MEAT CATEGORIES – The following categories are included in competition:

a. Boston Butt – weighing a minimum of 5 lbs. or more must be cooked as a single piece of meat.

b. Chicken – may cook chicken whole, halved or broken down (with enough for 6 judges)

c. Pork Ribs – minimum of six (6) ribs

d. BBQ Sauce – minimum two (2) ounces of sauce per judge for sampling

9. JUDGING – Entries will be submitted in the containers supplied by event organizer at check-in by the Team.  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 un-sauced. A minimum of six (6) separate and identifiable portions per category in containers supplied to Team 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 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:

a. There is anything foreign other than meat/sauce in container submitted for judging

b. The entry is turned in after the officially designated time

c. Gloves are not used while handling food products

d. Not cooking the meat that was inspected

e. There is not a minimum of six (6) separate and identifiable containers for each category entered.

f. There is evidence of blood such that the meat is undercooked.

12. TURN-IN TIMES – per competition item as follows:

a. Barbecue Sauce – 11:30 AM CST

b. Chicken – Noon CST

c. Pork Ribs – 12:30 PM CST

d. Boston Butt – 1:00 PM CST

13. JUDGING PROCEDURE – The event organizer brings all approved containers to the table. He/She 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 APPEARANCE, 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.

14. WINNERS – Teams in each of the four (4) categories will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place. The winners in each category will be determined by adding all the scores together for the following divisions – (A) BOSTON BUTT, (B) PORK RIBS (C) CHICKEN, (D) BARBECUE SAUCE. THE GRAND CHAMPION Title will be the Team with the most total points and be declared the 1st Place Trophy Winner. THE RESERVE GRAND Title will be the Team with the next highest total points and will be declared the 2nd Place Trophy Winner. In the event of a tie, the next lowest rank will be omitted and the tied Teams will be awarded the same rank.

15. Teams may not sell food items.