

Cook County Cook-Off Classic



Backyard BBQ Competition

Saturday, October 24th



*Brought to you by the
Adel Cook County Chamber of Commerce*

Official Entry Form

Entry Deadline: October 15, 2020

Official Team Name: _____

(Name cannot be changed once accepted.)

Categories in which you can enter and compete: (select 1 or more)

- Boston Butts \$50
- Chicken \$50 (leg quarters only)
- Pork Ribs \$50
 - Each team should prepare enough food for 5 judges and also extra for those participating in the "People's Choice Award"

Team Contact and Chief Cook: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Email: _____

Team Members:

1) _____ 2) _____

3) _____ 4) _____

5) _____ 6) _____

Please circle day and list time you plan to arrive for set up: (Fri or Sat) _____

If you are arriving on Friday for setup, will you begin cooking that night? _____

Will you be participating in the "People's Choice Award"? _____

What type of grill will your team be cooking on? _____

People's Choice Award: All teams are strongly encouraged to participate in this area however, it is not a requirement. Teams will be asked to offer lunch plates (meat, 2 sides) to event attendees in return for a \$10 donation per plate. The team with the most donations turned in will be named "People's Choice" winner of the competition. A portion of the proceeds will be donated to the Cook County Livestock Association and the Cook County Boys and Girls Club.

The Event Committee reserves the right to reject any application. If an application is not accepted, entry fees will be refunded. No refunds of entry fees will be made once a team has been accepted into the contest.

Participants agree to indemnify and hold the Adel Cook Chamber of Commerce, Cook County Livestock Association, and all other Sponsors (and its employees, agents and volunteers) harmless from any and all claims made against same, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees arising out of our in connection with 1) any structure created by Participants, 2) any apparatus, equipment, or personal property used by Participants, 3) any act of Participants, its agents, invitees, representatives, employees, and team members, and 4) any claims made on account or resulting from involvement in the contest.

I agree to abide by all Rules and Regulations of the **Cook County Cook-Off Classic Backyard Barbeque** Competition contained in the application. I further agree to notify all members of the team I represent about these important rules and guidelines:

Team Contact: _____
(signature required)

Please return registration along with entry fees to the address below no later than October 15th.

Payable to:
Adel Cook County Chamber of Commerce
100 S Hutchinson Ave
Adel, GA 31620

Direct all question to the Adel Cook Chamber of Commerce by contacting:
229-896-2281 or cookcochamber@windstream.net

Contest Rules

1. COOKED ON SITE: All Meats must be cooked on-site without pre-cooking or pre-marinating. Boiling of the meat beforehand is not permitted. A team or cook must have their meat inspected before cooking or preparing to cook. (See Schedule of events for inspection times.) Only after official inspection can the meat be marinated, rubbed, etc., as the cook wishes. All meat must remain on team's site after inspection and ready for turn-in.
2. SANITATION: Cooks are to prepare and cook meat in a sanitary manner. Cooking conditions are subject to inspection by the judging committee and local health department. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. All meats must be kept at a temperature of 140 degrees Fahrenheit or higher while cooking or being held after cooking and be kept at 40 degrees Fahrenheit or lower before cooking. All cooking areas must be maintained in a neat and orderly manner and left as they found it on arrival. No pets are allowed in the cooking area. Limited water and electricity will be available. Each team must provide their own drip pan, electrical cord and water hose of at least 100 ft. and fire extinguisher.
3. COOKS MEETING: At Least one member, including the person listed as Chief Cook, must attend the mandatory Cook's meeting. Turn-in boxes will be distributed and questions will be answered at this time. (See schedule of events for times/2 options available)

Judging Process

4. BLIND NUMBER PROCESS: A blind judging system will be used. Each team will be issued a number. However, this number will be changed before submitted to the judging area. Prize money will be available after award ceremony.
5. JUDGING TRAYS: Styrofoam trays with hinged lids and without dividers will be given to each team for all entries. All trays should be clean and free of any markings. Marked entries will be disqualified at the Bar-B-Que Committee's discretion. Chief Cooks are responsible for insuring containers remain clean and undamaged.
6. JUDGING TRAY CONTENTS: No garnishes, condiments or tin foil are allowed in turn-in-box – making this a "meat only" contest.
7. TURN IN TIMES: A window of 15 minutes before the turn-in times will be recognized. Judging trays presented before or after the turn-in window will not be accepted. (See Schedule of Events for turn-in times)
8. JUDGING CRITERIA: A team of 5 judges will be assigned to each table. Each entry will receive 5 scores. Judges will assign a score from 6.0 to 10.0 for each sample after having tasted all samples (comparison-style judging) using 1/10 point increments. Individual scores will be given for Appearance, Taste, and Tenderness. Scores will be mailed out the week following the festival.
9. DEADLINE: All registration forms, with appropriate entry fee, must be delivered to the following address on or before October 15, 2020. (Check or money order)

Barbecue is defined as pork meat (fresh or frozen and uncured prepared only on a wood and/or charcoal fire, basted or not as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary.)

A pork rib entry is defined by the Sanctioned Contest Network as the portion containing the ribs and further classified as a spare rib. Baby back ribs are allowed. Country style ribs are not a valid entry.

Chicken should be cooked in thigh/leg quarters and not in pieces so that judges are able to break the bone.

Teams may cook with any type of wood, pellets, and/or charcoal. Teams can use their grill of choice for competition.

Local fire and safety laws may prevent the use of any type of gas anywhere on the ground at any time, and if so, these laws shall prevail. Electrical devices may be used within the cooker as long as they do not directly generate heat.

Schedule

Cook's Meeting	Option 1	Fri., 10:30 p.m.	Option 2	Sat., 7:00 a.m.
<u>Turn in Time</u>	<u>Category</u>	<u>1st Place</u>	<u>2nd Place</u>	<u>3rd Place</u>
11:00 a.m.	Ribs	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
11:30 a.m.	Chicken	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
12:00 p.m.	Boston Butt	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
12:00-1:45 p.m.	Lunch Plates			
2:30 p.m.	Present Awards			