

# Cook County Cook Off Classic BBQ Competition

## Official Entry Form

Entry Deadline: October 10, 2023

Official Team Name: \_\_\_\_\_

(Name cannot be changed once accepted.)

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

- Boston Butt \$75
- Chicken \$75 (thighs only)
- Pork Ribs \$75
- Brunswick Stew \$75
- All four (4) categories \$275
  - Each team should prepare enough food for 6 portions

Team Contact and Chief Cook: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Team Members:

1) \_\_\_\_\_ 2) \_\_\_\_\_

3) \_\_\_\_\_ 4) \_\_\_\_\_

5) \_\_\_\_\_ 6) \_\_\_\_\_

What type of grill will your team be cooking on? \_\_\_\_\_

What size tent\grill space will you require? \_\_\_\_\_

Will your team bring a camper/RV? \_\_\_\_\_ If yes, contact Reed Bingham at 896-3551 to reserve campsite

What time do you plan to arrive to setup your team's space? \_\_\_\_\_

(Teams can arrive anytime after 2:00 p.m. on Friday, October 20<sup>st</sup> to set up.)

**NOTE:** Event will be held at Reed Bingham State Park \*\*\$5 parking fee required

**Spaces will be assigned upon arrival.**

**\*\* REMINDER: THIS IS A NON- SANCTIONED EVENT \*\***

**\* FOOD VENDING:** Teams may choose to be a Food Vendor throughout the event. If your team chooses to be a Food Vendor, you will be allowed to sell food items you have cooked. Note: other Food Vendors/Trucks will be present during the event. Teams that choose to vend must pay **\$50 Food Vendor Fee**. Teams that vend must set up a separate tent in the designated Food Truck area and remain open to the public during the duration of the advertised event time of 10:00 a.m. to 4:00 p.m. Other activities happening at that time include live music (The Danny Dawson Band), Trunk or Treat, Kids activities, and more. Vendors are allowed to sell sodas & water, however NO sell of alcoholic beverages allowed. **Vendors who choose to vend cannot sell or serve food of any kind from the BBQ competition area. No exceptions.**

\_\_\_\_ YES, I would like to vend food at the event during advertised event hours. (submit menu with registration)

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Participants agree to indemnify and hold the Adel Cook Chamber of Commerce, Reed Bingham State Park, 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. I understand that failure to abide rules will result in disqualification of team:

Team Contact: \_\_\_\_\_  
(signature required)

Total Due: \$ \_\_\_\_\_

Please return registration along with entry fees to the address below no later than October 10<sup>th</sup>.

**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](mailto:cookcochamber@windstream.net)

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. HELD RAIN OR SHINE**

## Contest Rules and Regulations

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. (See Schedule of events for inspection times.) Only after official inspection can the meat be marinated, rubbed, etc., as the cook wishes. Note: Pre-trimming is acceptable prior to meat inspection. All meat must remain on team's site after inspection and ready for turn-in.
2. BRUNSWICK STEW: Does not have to be cooked on site to enter competition category.
3. 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. Water will be available during the competition; however, individual hook up will not be. Each team must provide their own drip pan, water hose of at least 100 ft. and fire extinguisher.
4. CAMPERS/RV: Campers/RVs are allowed. Water, sewer, and electrical hookups are available ONLY for those who reserve a campsite through Reed Bingham State Park.
5. 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.

## Judging Process

6. 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.
7. 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. Entries **will not** be accepted if presented in anything other than Styrofoam trays provided by event organizers.
8. JUDGING TRAY CONTENTS: **No garnishes, decorations, condiments, or tin foil** are allowed in turn-in-box – making this a "meat only" contest. ONLY use the turn in containers provided. ANY violation of this item or item #7 above **WILL disqualify your entry**. Meat can be basted in sauce while cooking, additional sauce containers will not be allowed inside turn in containers.
9. 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)
10. JUDGING CRITERIA: A team of 5 judges will be assigned to each table/category. 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 ½-point increments. Individual scores will be given for Appearance, Taste, and Tenderness. Scores will be available the week following the cook-off and mailed upon request.

11. **DEADLINE:** All registration forms, with appropriate entry fee, must be delivered on or before **October 10, 2023**. (Check, Card, or money order)

## Vending Information and Grand Champion Award

12. **OPTIONS:** This year we have two (2) options for teams based on feedback and issues from past events. Teams may choose to be a Food Vendor. If your team chooses to be a Food Vendor, then you will be allowed to sell food items you have cooked. Note: other Food Vendors/Trucks will be present during the event.
13. **FOOD VENDOR:**  
Teams will be allowed to vend food to the public if desired. Teams that choose to vend must pay \$100 Food Vendor Fee. Teams that vend must set up a separate tent in the designated Food Truck area and remain open to the public during the duration of the advertised event time of 10:00 a.m. to 4:00 p.m. Other activities happening at that time include live music (The Danny Dawson Band), Trunk or Treat, Kids activities, and more. Vendors are allowed to sell sodas & water, however NO sell of alcoholic beverages allowed. Vendors who choose to vend cannot sell or serve food of any kind from the BBQ competition area. No exceptions.
14. **GRAND CHAMPION AWARD:**  
For a team to qualify for the Grand Champion Award, you must be entered into the contest in **ALL** categories of entries. (Boston Butt, Chicken, Pork Ribs and Brunswick Stew) The team with the most overall points will be crowned winner of the 4<sup>th</sup> Annual BBQ Competition.

## Turn in Schedule

**Meat Inspection:** Upon completion of setup of Team's cook area (no later than 9:45 p.m.)

**Cook's Meeting:** Friday, 10 p.m. MANDATORY

<u>Turn in Time</u>	<u>Category</u>	<u>1<sup>st</sup> Place</u>	<u>2<sup>nd</sup> Place</u>	<u>3<sup>rd</sup> Place</u>
10:30 a.m.	Brunswick Stew	\$250 & Trophy	\$100 & Trophy	\$75 & Trophy
11:15 a.m.	Ribs	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
12:00 p.m.	Chicken	\$250 & Trophy	\$100 & Trophy	\$75 & Trophy
12:45 p.m.	Boston Butt	\$500 & Trophy	\$200 & Trophy	\$100 & Trophy
2:30 p.m.	Present	Awards		

\*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.

\*Teams may cook with any type of wood, pellets, gas, 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.

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