

2019 Broyhill BBQ Festival

“Cookin’ for the kids”

2019 Team Application Packet

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2019 Broyhill BBQ Festival

General Information

Competition

The Broyhill BBQ Festival is a delicious and fun event to raise money for the ministry of Broyhill Baptist Children's Home. We have added a spice of competition to the event to ensure the highest quality of smoked pork and poultry. Please refer to the Competition Rules & Regulations to understand the requirements of the competition.

Festival Dates / Hours

Friday, May 10th: gate will open for cooking teams to set up at noon

Saturday, May 11th:

- meat entries must be turned in for judging at 11:00am
- lunch will be served 11:30am - 2pm

Admission

Admission is free. Meal tickets may be purchased at the festival gate for: Adults \$9 / Children \$6. Ribs are available at the Festival (while they last) a half rack for \$11.

Contact Information

Mike Leslie, Festival Organizer - Ninevah Baptist Church: 828-734-8449

P.O. Box 38 Waynesville, NC 28786

Larry Inman, Festival Organizer - 828-734-6886

Event Profile

- All proceeds will be donated to Broyhill Children's Home - Goal \$34,000
- 2018 Funds Raised - \$41,525.73
- BBQ or Chicken plates (includes beans/slaw/roll/drink)
- Half rack of ribs (while they last)
- 3 classes of competition, among area churches, with trophies awarded
- 3-D Bow Shoot
- 5K Road Race
- Truck, car, and motorcycle show (all classes welcomed)
- Dessert Tent
- Live entertainment
- Old-time carnival games
- Handmade Ice Cream
- Free parking & great fellowship

2019 Broyhill BBQ Festival - Competition Rules & Regulations

“Cookin’ for the kids”

General

1. Each team will consist of a chief cook and no more than five assistant cooks.
2. All cooking shall be done within the confines of the team’s assigned cooking space.
3. A chief cook or assistant may NOT enter more than one team per contest.
4. The chief cook will be held responsible for the conduct of his/her team and guests.
5. Violations of the rules and regulations of the contest may result in disqualification from contest.
6. Each contestant shall supply all his own meat, cooking ingredients, individual cooking devices (charcoal, wood, portable cookers, etc.), utensils, prep tables and electricity. Some electrical will be available with prior arrangements.
7. Fresh water points will be available on the grounds.
8. Cookers, props, trailers, vehicles, tents, or other equipment (including generators) may not exceed the boundaries of the team’s assigned cooking space.
9. All contestants must adhere to all electrical, fire, and other codes (town, county, state or federal).
10. No fires or live coals are allowed on the ground. Use of cinder blocks and ash barrels is mandatory.
11. It is the responsibility of the contestant to see that the team’s assigned cooking space is kept clean and policed following the contest.
12. All fires must be put out!
13. All equipment must be removed from the site. It is important that clean up be thorough. Any team’s assigned cooking space left in disarray or with loose trash may be disqualified from future participation.
14. Broyhill Children’s Home is a smoke-free and alcohol free campus, please keep it that way.
15. No live bands or music is allowed in the individual cooking areas during the event.
16. No live animals are allowed in the cooking area.
17. Quiet time is from 11:00pm until 7:00am on contest night. Use of radios or other loud noises that disturb other contestants will not be allowed during this time period.

Competition Rules

1. Barbecue is defined as uncured meat/fowl prepared by slow cooking using wood and/or charcoal fire and/or gas, basted or not as the cook sees fit.
2. All meat must start out raw. Marinated meat is allowed provided the marinade was applied by the competing team.
3. Meat must be inspected by the meat inspector prior to cooking. Once meat has been inspected, it must not leave the contest site.

4. All meat should be on ice or in refrigeration before being cooked. Holding temperature should be 40° F or less. After cooking, all meat must be maintained at a temperature of 140° F or above in a covered container.
5. Cleanliness of the cook, assistant cooks and contest area is required. Sanitation of work area should be implemented with the use of a bleach/water rinse (one cap of bleach per gallon of water).
6. No in ground pits may be dug and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground.
7. If burn barrels are used to make coals they should be screened and set up NOT to send sparks and smoke on fellow cooks.
8. Each team should bring a fire extinguisher to keep near the pit (5lbs. ABC).

Judging Criteria

1. This event will be blind judged. Entries will be submitted in an approved numbered container provided by the contest organizer.
2. Scoring is on a scale of 9 (best) to 1 (worst) in areas of appearance, tenderness/texture, and taste. The taste score will be doubled.
3. Turn in time is 11:00am for all entries. Entries may be turned in 5 minutes early and up till 5 minutes late. Any entries turned in after the deadline will not be judged.
4. Each contestant **MUST** submit at least 4 separate and identifiable portions of meat in entry container. If not enough meat is turned in, the judges will be instructed to do the best they can. This in no way will penalize the other contestants who have properly submitted their entry.
5. Garnish is limited to leaves of GREEN lettuce and/or common curly parsley. Any other garnish type in the container will disqualify the entry.
6. No aluminum foil is allowed in the containers.
7. No toothpicks, skewers, foreign material or stuffing are permitted.
8. No side containers of sauce will be permitted in the entry containers. Meats may be presented with or without sauce on it. Sauce may NOT be pooled in the container.
9. A contestant/team may enter only one variety or type of meat in a category.

Festival Organizers reserve the right to make additional regulations as the situation warrants. All decisions of the Festival Organizers and Judges are final.

Broyhill BBQ Festival Entry Form **“Cookin’ for the kids”**

Team Name: _____ Number of Assistants (limit 5): _____

Pit Master: _____

Contact Name if different: _____

Street/Address: _____ City: _____

State: _____ Zip: _____ Day Phone: _____

Mobile Phone: _____ Email: _____

Sponsoring Church: _____

Pastor: _____ Phone Number: _____

You may cook with charcoal, wood, or propane.

Contests to enter:

____ Chicken (must prepare and donate 20 leg quarters)

____ Pork ribs (must prepare and donate 3 racks of ribs)

____ Boston Butt (must prepare and donate 3 Boston Butts, 5 + lbs. min. a piece)

Registration deadline: **May 6th, you will be called notifying you of acceptance.**

Booth size:

Water is available on the grounds. Some power is available (20amp/120 volt outlet), please make prior arrangements. It will be your responsibility to pull the power to your booth site. The booth is 10’ x 20’.

Waiver:

In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my team, executors and administrators, waive and release any and all rights and claims for damages I or my team may have against the Broyhill BBQ Festival, Ninevah Baptist Church, Broyhill Children’s Home, their representatives, successors, and assigns for any and all injuries suffered by myself, my team, or my guests in the event. Further, I grant full permission to the event organizers and/or agents authorized by them, to use any photographs, videotapes, recording or any other record of the event for any legitimate purpose. I have read and agree to abide by the rules and regulations of the Broyhill BBQ Festival.

Pit Master’s Signature: _____ Date: _____