

This event is all about fun and is sanctioned by TGPO (The Good People of Taylorsville). The competition will go on regardless of weather conditions.

Rules and Regulations

Rules and Regulations (and other stuff you need to know)

Grillin' and Chillin' BBQ Festival
November 3, 2018
Downtown Park, Taylorsville MS

For questions, please call:
Charlie Ware @ 601-616-7326 or
Connie Ware @ 601-785-6556

NOW THEN.....

Rules and Regulations

1. Grillin' and Chillin' is a BBQ competition and festival. Selling of BBQ samples and plates to the public IS HIGHLY ENCOURAGED on Saturday, November 3, 2018.

A vending fee of \$50 will be assessed, as well as 7% State of Mississippi Sales Tax.

This is a festival and there will be plenty of hungry customers. NEW for 2018: There will be **FREE** admission to the festival. Please feel free to sell as many plates of your BBQ to the public as you like. Vending shall be kept to BBQ & trimmings; no hot dogs or hamburgers. The below requirements for competition entries do not reflect what may be sold at the festival and may be pre-cooked.

2. This event is open to amateur and professionals, but there is no division of these categories in judging. Each team may enter as many categories as they choose. The entry fee for the first category is \$50.00 and \$35.00 for additional entries. Entry is based on a first-paid, first-entered basis. Please enter as soon as possible as space is limited.
3. Cash awards will be given to 1st- 3rd place in each of the categories with 10 or more entries. Honorary Grand Champion (no cash award) will be given to team with the most overall points. For categories with less than 10 entries, only 1st and 2nd places will be recognized. All winners will be announced on Saturday, November 3, 2018 at 2:00 P.M.
4. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

5. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, 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.
6. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
7. Teams may display banners at their booth identifying their team.
8. No animals of any kind are allowed on contest grounds except for Seeing Eye Dogs
9. No motorized vehicles are allowed on Festival grounds
10. Electricity, 110v 20 amp, and water will be provided to all teams. Teams must provide extension cords. Water is available on site for transportation by buckets (buckets provided by teams). Hose connections can be used – teams must provide its own hose and splitter connection downstream from location.
11. Check in is between the hours of 3 p.m. to 7 p.m. on Friday, November 2, 2018. If this does not meet with your schedule, please contact one of the contact names on first page of the application to work out a time. **NO CHECK INS AFTER 10:00PM** The grounds will be open to the public beginning at 10:00 a.m. on Saturday, November 3rd. All trucks, cars, etc. must be removed from the BBQ event site and parked in designated areas by 8:30 a.m. Saturday. **NO EXCEPTIONS**
12. Team number will be assigned to each team by Cook off Staff upon check-in located in your check in packet. This will be the number your team will use during the entire event
13. All teams must clear the event site by noon on Sunday, November 4, 2018. Please leave your site just as you found it, clean and smooth as a pork butt. Do not dump ashes, coals or grease on the event grounds. Designated containers will be provided on site for disposal of ashes.
14. It is the responsibility of the contestant 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. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.

15. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
16. Each team must purchase their own meats for competition. All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition 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 other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all judges.
17. The meats do not have to be in the original packaging and may be trimmed prior to meat inspection, but no meat may be seasoned, injected or cooked prior to the inspection. Prior to cooking, meat must be maintained at 40° F or less. After cooking all meat must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
18. All competition meat entries must be cooked on site.
19. Parboiling and/or deep-frying competition meat is not allowed.
20. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all judges.

21. The Four Grillin' and Chillin' Meat Categories:

- **CHICKEN:** Chicken includes wild or farm-raised chicken, Cornish game hen or kosher chicken. The chicken may be whole or in parts.
- **PORK RIBS:** Ribs may be spare ribs, Saint Louis cut pork ribs, or baby back ribs. The ribs must include the bone. Country style ribs are prohibited.
- **PORK:** Pork shall be Boston butt, picnic and/or whole shoulder weighing a minimum of five (5) pounds. It can have the bone in or bone out. No pork loin, pork tenderloin, pork chop or other type of pork roast is permitted. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process.
- **BEEF BRISKET:** Brisket may only be beef brisket. It may be whole (packer trimmed), flat or point. No other beef product may be substituted for the brisket. Corned beef is not allowed.

22. Judging starts at 10:30 AM on Saturday and will be judged in the following order:

- **CHICKEN:** 10:30 AM
- **PORK RIBS:** 11:00 AM
- **PORK:** 11:30 AM
- **BRISKET:** 12:00 PM

23. An entry will be judged only at the time established above. The allowable turn-in time will be five (5) minutes before to five minutes after the posted time with no tolerance. A late turn-in will receive a 1 (one) in all criteria.

24. All contestants will be responsible for turning in their entries to the designated judging area. Each team will submit designated portions for judging in the container supplied by the BBQ Committee. **ALL DECISIONS OF THE JUDGES ARE FINAL!**

25. No garnish is allowed in turn-in containers

26. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.

27. Entries will be submitted in an approved labeled container, provided by the BBQ Committee. The label must be on top of the container at turn-in.

28. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges.

29. Each contestant must submit at least six (6) portions of meat in an approved 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. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).

Judging Procedures:

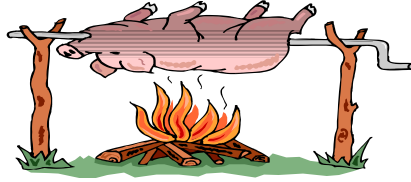
Grillin' and Chillin' is blind judging only. Entries will be submitted in an approved container provided by the BBQ Committee.

Judges may not fraternize with teams on turn in day until conclusion of judging.

- ❖ Judging will be done by a team of at least 4 persons, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
- ❖ Each judge will first score all the samples for appearance of the meat. The turn in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- ❖ The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- ❖ A score of one (1) is a disqualification and requires approval by the BBQ Committee. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- ❖ The weighting factors for the point system are as follows: Appearance - 0.5714, Taste - 2.2858, Tenderness - 1.1428.
- ❖ The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows: The scores will be compared (counting all judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer-generated coin toss will be used.
- ❖ Total points per entry will determine the champion within each meat category.
- ❖ Cumulative points for only the four categories will determine the Grand Champion.

COOKS MEETING WILL BE HELD FRIDAY NIGHT AT 8:00

PLEASE GET APPLICATIONS TURNED IN NO LATER THAN OCTOBER 19, 2018



Grillin' and Chillin'

BBQ Festival

November 3, 2018

Taylorsville, MS

Downtown Taylorsville

2018 BBQ Agreement Form

Entry Fee: \$50.00 for first category \$35.00 for additional categories

Team Name: _____

Make Prize Check (if won) payable to: _____
(Name cannot be changed once accepted.)

Chief Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone #: C (_____) _____ H (_____) _____

Email: _____

Categories to enter: (Please check all that apply)

_____ Chicken _____ Pork Ribs

_____ Pork _____ Beef Brisket

Do You Plan To Sell BBQ? (\$50 vending fee) _____ YES _____ NO

Mail applications and checks to: Grillin' and Chillin'
Taylorsville Chamber of Commerce
P O Box 295
Taylorsville, MS 39168