

2016 Alabama Cotton Festival

BBQ COOK OFF

ENTRY FORM

(One per team)

Team Name _____

Team Members:

1. _____ 2. _____
3. _____ 4. _____

Address: _____

Phone: _____ Email: _____

Categories (\$25 Entry Fee per Category)

Please circle the category/categories you wish to enter:

- Ribs
- Brisket
- Chicken
- Boston Butt

\$\$ PRIZES \$\$

**prizes awarded based on highest score given on a scale of 1 through 10 with 10 being the highest. Judges decisions are final. In the case of a tie there will be a second round of judging to determine the winner.*

EACH CATEGORY

\$100 - 1ST PLACE

Best in Show

\$500-BEST IN SHOW (overall highest score out of all 4 categories)

\$250- 2ND PLACE

2016 Alabama Cotton Festival



In an effort to make sure that all who participate (teams, sponsors, and public) have a fantastic experience, we keep the rules as simple as possible! Failure to follow the rules, Health Department Regulations and the judging guidelines could disqualify you from the contest!

Categories

- Ribs
- Brisket
- Chicken
- Boston Butt

(\$25 Entry Fee per Category)

Teams may enter as many categories as they would like. Teams may consist of up to 4 people.

Judging

We will assign each team a number. Event coordinator will be the only person who will know who belongs to what number and will not be a judge. You are encouraged to decorate, wear team uniforms, give away promotional items, and may display a banner up to ten feet long. Have fun with it and be creative! If you've won previous BBQ trophies, feel free to display them. Get competitive and make it fun for the crowd with friendly bantering between teams. Your entry will be tasted by at least 3 different judges.

RIBS: For judging, you will be asked to prepare 1/2 slab of pork ribs. You may choose either spare ribs or back ribs, but not country style ribs. The judging criteria are: presentation, tenderness, flavor, and overall impression.

CHICKEN: You will prepare three pieces of chicken (one for each judge) of which ever cut of chicken you prefer. Judging criteria are: flavor, tenderness, and presentation.

BRISKET: You will need to submit enough brisket for a minimum of 3 judges. The judging criteria are presentation, tenderness, flavor and overall impression.

BOSTON BUTT: You will need to submit enough Boston butt for a minimum of 3 judges. The judging criteria are presentation, tenderness, flavor and overall impression.

RULES RULES RULES RULES

****ABSOLUTELY NO SALES TO THE PUBLIC IS
ALLOWED****

However free samples are appreciated and enjoyed!

You provide:

Teams are responsible for their own meat and barbecue equipment. No precooked meat or processed meats will be allowed and no parboiling. All meat must be in unopened and original packaging. You may cook with gas, charcoal, or wood. No electrical grills are allowed. You will also be responsible for tents, tables, seating, etc. for your team.

You will need to comply with the following Health Department regulations:

1. Keep raw food items that need to be kept cold at 45 degrees (F) or colder.
2. Keep raw food items that need to be kept warm at 140 degrees (F) or warmer.
3. Keep a food thermometer in each of your containers to monitor the temperature.
4. No side items may be served to the public.
5. Keep cooked food items that need to be warm above 140 degrees (F) and cold items at 45 degrees (F) or below.
6. Dispose of your hot coals in designated barrels marked for coals only.
7. Leave your cooking area as you found it free of trash and all provided tables, chairs and tents as set up at the beginning of the day
8. Persons who handle food should use utensils instead of hands when possible. Food handlers need to wash before the food is touched and after the food is touched. Hand washing station will be available.
9. A mild bleach and water solution needs to be used to wipe counters and utensils. Flies will also avoid areas which have been wiped by a bleach solution.
10. A team member must remain at the fire area at all times.
11. Bring your own trash bags.

We will provide the following:

1. You will have access to your cooking area at 6:00 am on October 29, 2016
2. Tins with lids for judging dishes
3. Trash cans
4. Barrels for hot coals disposal
5. Running water
6. Hand washing station

2016

ALABAMA COTTON FESTIVAL

October 29, 2016



FIRE UP THOSE GRILLS AND LET'S GET COOKIN'!

Town of Eclectic

145 Main St. Eclectic, AL 36024

334-541-3581

For more information please visit: www.townofeclectic.com

