



# 2017 Alpha Gamma Rho National BBQ Competition

## Registration and Information Package

November 22, 2016

Brothers of Alpha Gamma Rho:

On behalf of the Central Tennessee AGR Alumni Chapter, we cordially invite your chapter and its alumni to participate in the 5<sup>th</sup> annual Alpha Gamma Rho National BBQ Competition on March 24<sup>th</sup> and 25<sup>th</sup> in Lebanon, Tennessee. Once the 2016 competition was completed, we were already planning for the 2017 event and due to previously scheduled events at the Agricultural Center, this year's event will be earlier than normal. We see this as an opportunity to reach out to those chapters and alumni that may not have attended before and hope that the competition will be bigger than ever this year. Here are the highlights for the 2017 event.

- National BBQ Competition – This non-sanctioned event will consist of five-man undergraduate teams and alumni teams (3-out-of-5 team members must be AGRs). Each team may compete in four separate categories: pork, ribs, chicken and the AGR “Iron Chef Challenge”. This new category will consist of 2 parts. A random meat will be selected by each chief cook at the cooks meeting on Friday night, and second, will include a 20-minute presentation to the judges table by the chief cook on Saturday. Teams must compete in **ALL 4** categories to be eligible for overall prizes. There will be cash prizes and trophies for the winners. Each undergraduate chapter may have one team, but there may be multiple alumni teams. Registration fees are \$250 for all teams, and this includes registration, T-shirts, several meals, campsite, access to utilities & showers, and admission to the awards banquet on Saturday night.
- AGR Olympics – The traditional rope pull and cornhole competitions will return for 2017. You must register on Friday during check in.
- Awards Dinner– On Saturday evening all regional alumni and their guests are invited to attend the BBQ competition awards dinner. Ticket prices will be \$20 in advance and \$25 at the door.
- Travel Funds- Undergraduate teams will be eligible for mileage reimbursement up to \$.25/mile or maximum \$250.00

The event will once again take place at the James E. Ward Agricultural Center (site of the Wilson County Fair) in Lebanon, Tennessee. This location is home to one of the largest fairs in the Southeast, and it has ample room for tent and RV camping (additional fee). Only cookers and RV's (and the vehicles they are attached to) will be allowed inside the competition area. All other personal vehicles (and any vehicle detached from an RV or cooker) will be required to park outside the perimeter fence. There are several hotels in close proximity. There are plenty of trees and shelters in case of inclement weather, as well as numerous restrooms and showers. In order to make it as easy as possible for teams to travel, the event committee will assist in the purchase of meat, ice, firewood and charcoal (for a separate fee) for chapters upon request. You can indicate your interest on the enclosed form. Chapters are encouraged to consider carpooling with other chapters, and alumni are invited to bring their RVs down to spend the weekend. If you may need a cooking apparatus (smoker, grill, etc), please let the committee know as soon as possible so we may have ample time to locate them.

Enclosed are several items for your review:

- Event schedule
- BBQ Team Registration Form
- Individual Registration Form
- BBQ Competition Rules
- Miscellaneous Resources (directions, site map, suggested packing list)

Please complete the enclosed forms and return with payment as soon as possible. Registration fees increase after March 1<sup>st</sup> 2017, but registration for teams or weekend passes may be submitted up to the event.

Check out our website at [www.agrbbq.com](http://www.agrbbq.com) and “like” our Facebook page at [www.facebook.com/middletnalphagamarhoalumni](http://www.facebook.com/middletnalphagamarhoalumni) . Sponsorships are still available. If you would like to volunteer, you can contact Chad Bradshaw at (615) 708-8307 ([chadbradshaw601@gmail.com](mailto:chadbradshaw601@gmail.com)) or Robert Elliott at (931)436-7326 ([robertelliott922@gmail.com](mailto:robertelliott922@gmail.com)).

We look forward to seeing the returning competitors and welcome all newcomers for the 3rd Annual AGR BBQ Competition!!

Fraternally,

Chad Bradshaw

Co-Chairman

Robert Elliott

Co-Chairman

# 2017 Alpha Gamma Rho National BBQ Competition

March 24-25, 2017

Lebanon, TN



## Schedule of Events

(tentative)

### Friday March 24, 2017

12:00- Gates open for team entry into complex

5:00-8:00- Team check-in and placement, begin meat inspections

6:30-7:30- "Pig Pickin" Social Hour Reception

7:30- Cooks meeting and "Iron Chef Challenge" random draw- MANDATORY FOR AT LEAST 1 TEAM MEMBER (Late arrivals will be accommodated)

10:00-12:00- Brotherhood on the cooking grounds

12:00- Lights out

### Saturday March 25, 2017

8:00- Breakfast

10:00- Judges, Table Captains registration and meeting

12:00- BBQ turn-in

12:00-Chicken

12:30-Ribs

1:00-Pork

1:30-"Iron Chef Challenge"

2:00- AGR Olympics and Music and Entertainment on the Grounds

5:30- Dinner and Presentation of Awards

12:00- Lights out

### Sunday March 26, 2017

7:00- Team pack-up, grounds cleanup and facility cleared by 12:00pm

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2017 BBQ Team Application Form (Undergraduate Chapters and Alumni Teams)

Please Print: Team Name (or Chapter) \_\_\_\_\_

Chief Cook \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

Address \_\_\_\_\_

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

Team Members (majority must be AGRs) \_\_\_\_\_

**Please Check Categories Competing\***

\_\_\_\_\_ Ribs      \_\_\_\_\_ Chicken      \_\_\_\_\_ Pork      \_\_\_\_\_ Iron Chef Challenge

\*Must compete in **ALL** categories to compete for the Overall Trophy

**BBQ Team Entry Includes:**

5 Weekend Passes (includes registration, Friday Pig Pickin', Saturday breakfast & dinner and eligible for AGR Olympics events)

1 BBQ Team Registration

5 Event T-Shirts. Indicate number for each Size: \_\_\_\_\_ XXL \_\_\_\_\_ XL \_\_\_\_\_ L \_\_\_\_\_ M \_\_\_\_\_ S

2 Bags of Ice (more available for purchase)

20x20 Site with available water and electrical hook-ups (\$35 fee); grease and trash bin; access to tent camping area, parking, restrooms and shower facilities.

**Waiver of Liability:** In consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the James E. Ward Agricultural Center, Central TN AGR Alumni Chapter or any individual or group responsible for the organization or management of the James E. Ward Agricultural Center, and the Alpha Gamma Rho National BBQ Competition. I hereby grant permission to the Alpha Gamma Rho National BBQ Competition Committee and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose. I agree to abide by the rules and regulations of the Alpha Gamma Rho National BBQ Competition, the James E. Ward Agricultural Center, and the Alpha Gamma Rho Fraternity Risk Management Policy.

Signature of Chief Cook \_\_\_\_\_ Date \_\_\_\_\_

**TEAM ENTRY TOTAL**

**\$250.00**

After March 1, 2017 Total will be \$350.00

Alpha Gamma Rho National BBQ Competition  
Registration Form (continued)

<b>Additional Items for Purchase:</b>	Before March 1	After March 1	Number	Price	Total
Weekend Passes (non-competing) - Camping, Friday social, Sat. breakfast & dinner, and eligible for AGR Olympics	\$40	\$50			
Saturday Dinner	\$20	\$25 at door			
Camper/RV hook-ups (for weekend and subject to availability)	\$35	\$35			
T-Shirts	\$15	\$15			
<b>Total</b>					

Note: only BBQ team members or weekend pass holders are eligible for AGR Olympics competitions.

**Optional Items for Your Convenience:**

<b>Check below if interested in the following items; Someone will contact you to discuss prices &amp; availability</b>	Check Here:
<b>Team Meat Pack- Cost \$120.00</b>	
Meat Pack includes: 2 pork butts (approx. 8 lb each), 2 slabs St. Louis style ribs, chicken legs (8) and thighs (8)	
<b>Hickory Firewood (1/4 rick) \$20.00</b>	
<b>Charcoal (20 lbs. of Kingsford charcoal) \$20.00</b>	
10lb Bag Ice (Registered teams will receive 2 bags) Additional Bags \$3.00/bag	
Smoker (please call well in advance, subject to availability)	

**GRAND TOTAL FOR TEAM ENTRY AND ADDITIONAL ITEMS \$ \_\_\_\_\_**

For more information go to [www.agrbbq.com](http://www.agrbbq.com) or contact:

Chad Bradshaw, Co-Chairman, [chadbradshaw601@gmail.com](mailto:chadbradshaw601@gmail.com)

Robert Elliott, Co-Chairman, [robertelliott922@gmail.com](mailto:robertelliott922@gmail.com)

Rob Ary, Promotions Chairman, [golfary@comcast.net](mailto:golfary@comcast.net)

\* Enclose check payable to Central Tennessee AGR Alumni Chapter and mail all registration forms and check to:

Tracey Binkley, Central TN AGR Alumni Chapter

1538 Georgetown Lane

Murfreesboro, TN 37129

Checks must be received before deadline to be eligible for reduced price.



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March 24-25, 2017

Lebanon, TN



## **Directions to James E. Ward Agricultural Center**

**From Nashville:** Take Interstate 40 East towards Knoxville 30 miles to exit 239B (Lebanon, Watertown, US 70). Follow US 70 for 1 mile and the entrance to the center will be on your right. Follow signs to the designated parking area.

All areas north, south, and west of Nashville should travel to Nashville then follow above directions.

**From Knoxville:** Take Interstate 40 West towards Nashville and use exit 239 (Lebanon, Watertown, US 70). Turn right on US 70 and continue 1 mile to the center and entrance will be on right. Follow signs to designated parking area.

The address to the James E. Ward Agricultural Center is:  
945 E Baddour Pkwy  
Lebanon, TN 37090

## **Places to Stay**

Camping and RV's are permitted on the Agricultural Center campus in designated areas. There will be RV utility hookups available for a fee. Space is limited so pre-register for your RV spot if possible; otherwise it will be first come, first serve. There will be a designated area for tents as well at no extra cost.

There are several hotel options as well located a mile away in Lebanon. At this time we have no rooms reserved and no group rates available, but continue to check agrbbq.com for updates on lodging options.

The following hotels are located approximately 1.5 miles from the agricultural center at exit 238 (Lebanon, Hartsville) on Interstate 40:

Econo Lodge	829 South Cumberland St, Lebanon	(615)444-1001
Holiday Inn Express	826 South Cumberland St, Lebanon	(877)410-6679
Quality Inn	641 South Cumberland St, Lebanon	(615)444-7020
Best Western	631 South Cumberland St, Lebanon	(615)444-0505
Country Inn and Suites	140 Dixie Ave, Lebanon	(615)470-1001
Comfort Suites	904 Murfreesboro Rd, Lebanon	(615)443-0027
Days Inn	914 Murfreesboro Rd, Lebanon	(615)444-5635
Knights Inn	903 Murfreesboro Rd, Lebanon	(615)449-2900

Located off exit 236 (South Hartman Drive) off Interstate 40, approximately 3.5 miles from Agricultural Center:

Hampton Inn	1065 Franklin Rd, Lebanon	(615)444-3445
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# 2017 AGR-BBQ COMPETITION RULES

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The purpose of this contest is having **FUN: that is the most important rule.**

1. A barbecue contestant/team is defined as one who is engaged in the preparation and cooking of meat in the BBQ competition. Each team will consist of a chief cook and no more than (4) additional team members. There will be two divisions of competition: **Undergraduate teams must consist of ALL active AGR's and each chapter is limited to one undergraduate team entry. Alumni teams must consist of at least three AGR alumni.** Persons with sanctioned barbecue (MIM, KCBS or FBA) championship titles are not eligible as team members. Contestants may participate with only one team at this event.
2. Each team will provide a pit(s) to be used exclusively by that team within the team's assigned cooking space. The use of a pit by more than one team is not permitted. Contestants must provide all needed equipment, supplies, meat, and electricity, except as arranged for in advance. **ALL equipment**, including: team member vehicles, pits, cookers, trailers, tents, generators, and supplies must be kept within the boundaries of the team's assigned cooking space. Vehicles and equipment in excess of the boundary limitation must be stored at the location designated by the contest organizer. Ice will be available for purchase at the event site.
3. Meat: This competition has four main meat categories: **Chicken, Pork Ribs, Pork Butt and AGR "Iron Chef Challenge" event.** Meat may be trimmed as desired before arrival or inspection. No cooking or seasoning may begin until ALL meat has been inspected by the Official Meat Inspector assigned by this event. Meat inspection will be Friday between 5:00 and 8:00pm. **LATE TEAM ARRIVALS MUST BE CLEARED IN ADVANCE WITH THE EVENT COMMITTEE.** With the exception of MANUFACTURER supplied saline only enhanced meat, no pre-seasoned meat is allowed. Any meat violating these criteria will be disallowed from this competition.

**RIBS** are defined as: PORK Ribs including Spare, Loin (baby back) or St. Louis Trim. All rib meat submitted must be completely attached to the bone(s). Submitted bones/meat must be a minimum of three (3) inches. 7 Portions

**CHICKEN** is defined as common CHICKEN. Chicken turn in boxes can contain both white and dark meat chicken. (Thighs/Legs are considered dark meat; Breast/Wings are considered white meat). Sliced breast portions are allowed. 7 Portions

**PORK BUTT** shall be a Boston Butt, Picnic and/or whole shoulder weighing a minimum of five (5) pounds or more (bone in or bone out). No Pork Loin, Pork Tenderloin, Pork Chop or other type of pork roast is permitted. 7 Portions

**AGR IRON CHEF CHALLENGE** will consist of a meat entry randomly drawn at the chief cooks meeting on Friday night. Meats could include, but not limited to, beef, poultry, pork, lamb, or wild game. An assortment of spices, marinades and related items will be provided in a community pantry for this category only.

4. Once meat has been inspected, it must not leave the contest site. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.
5. The Health Department requires that the following meat holding conditions must be met:
  - A. Uncooked meat must be stored at **40 degrees F or below.**
  - B. After cooking, meat must be held at **140 degrees F or above.**
  - C. Cooked meat if cooled shall be done:
    1. **Within 2 hours from 140 degrees F to 70 degrees F**

**2. Within 4 hours from 70 degrees F to 41 degrees F or less**

- D. Meat that has been cooked, cooled, and reheated shall be reheated so that all parts of the food reach a temperature of at least **165 degrees F for 15 seconds**.
6. Fires must be of wood, wood pellets, or wood charcoal. No electric or gas grills permitted. Auxiliary heat sources (gas-electric) will **ONLY** be permitted as a fire starter. No auxiliary heat sources will be permitted to be used within the pit/cooker where competition MEAT is in/on the pit/cooker. Electric accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires may not be built on the ground.
7. It is the responsibility of the contestant(s) to ensure the following:
- A. The team's assigned cooking space and surrounding area is kept clean and safe.
  - B. All food, equipment, and surfaces used for food preparation and cooking be sanitary.
  - C. A fire extinguisher of reasonable size and rating is readily available on cook space area.
  - D. All fires must be properly contained, attended, and put out before vacating.
  - E. All equipment, trash, and supplies must be removed from site when vacating. It is imperative that cleanup be thorough. Please leave your area cleaner than you found it on arrival.
8. Entries will be accepted for judging only at the place and time(s) posted by the contest organizer. The allowable turn in time will be **five (5) minutes before and five (5) minutes after** the posted time with zero end time tolerance. Contest turns in times are as follows:
- Chicken -12:00pm; Pork Ribs-12:30pm; Pork Butt-1:00pm; Iron Chef Challenge-1:30pm**
9. Each contestant must submit a **MINIMUM of Seven (7)** separated portions of meat in the container. In the Pork category enough product of seven should be submitted.
10. **GARNISH and FOREIGN Objects are NOT ALLOWED**. The meat to be judged will be presented in the 9X9 undivided Styrofoam box provided by the event. Organizer MAY provide a single sheet of aluminum foil to protect the bottom of the container. If provided by the organizer, the aluminum foil may be included on the **BOTTOM** of the container to prevent melting of the container.
11. **NO Marking or Sculpting of the meat or container will be allowed**.
12. Meats may be presented with or without sauce as the contestant wishes. No sauce cups are allowed. Sauce may **NOT be intentionally** pooled or flooded in the container. Sauce (if used) must be smooth, **NO** chunky sauce is allowed.
13. This contest will be blind judging only. Entries **MUST** be submitted at the pre-determined location and time in the container provided by the contest organizer. The box number must be on top of the container at turn in. Entries will be judged and individually scored by a team of judges in the following criteria: Taste-Tenderness/Texture-Appearance. Scoring will be by weighted criteria established by the contest organizer. Category champions/rankings will be the calculated scores within each category. To be eligible for Grand and Reserve Champions, teams must **participate** in **ALL FOUR** main meat categories. Scoring for the Iron Chef Challenge category **WILL NOT** be included in the total calculation for the Overall winners. The combined cumulative scoring from the pork, chicken and ribs categories will determine the overall contest winners.
14. Violation(s) of the above rules will cause the team to sustain a scoring penalty(s)
15. CAUSES FOR DISQUALIFICATION and potential EVICTION:
- A. Illegal use of controlled substances by a team, its members and/or guests.
  - B. Foul, abusive, or unacceptable language by a team, its members and/or guest.
  - C. Violation of any published Decree, Rule, National, State, or Local law.
  - D. Spirit and Intent violation Proper conduct of "Brotherhood" is expected
  - E. Abuse of quiet hours which begin at midnight and end at 8:00am.
16. A team representative **MUST** attend the Cook's Meeting to review the contest rules and answer any questions.
17. ALL DECISIONS by the organizer of officials are final.