

2019 Alpha Gamma Rho National BBQ Competition

Registration and Information Package



November 9, 2018

Brothers of Alpha Gamma Rho:

On behalf of the Central Tennessee AGR Alumni Chapter we are excited to announce the return of the Alpha Gamma Rho National BBQ Competition on March 29-30, 2019 in Lebanon, Tennessee. We hope to see many familiar faces, as well as new ones when the competition kicks off next spring.

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 brisket. 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 competition and corn hole tournament return for 2019. The boards and bragging rights are on the line once again. Registration for these events will take place at team check in on Friday.

Awards Dinner – On Saturday evening all regional alumni and their guests are invited to attend the BBQ competition awards dinner. Ticket prices will be \$20.00 in advance and \$25.00 at the door.

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 vehicles they are attached to) will be allowed inside the competition area. All other vehicles (detached from cookers and RV's and personal vehicles) 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 will be in need of a cooking apparatus (smoker, grill, etc.) please contact us as soon as possible to give ample time to find available items.

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, 2019 for weekend pass and alumni teams, but registration can be submitted until the event date.

IF YOUR TEAM REQUIRES A SMOKER PLEASE LET THE COMMITTEE KNOW AS SOON AS POSSIBLE. WE HAVE TO RESERVE EXTRA SMOKERS WELL IN ADVANCE AND CANNOT GET ON SHORT NOTICE.

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

Don't miss the great opportunity for fun and fellowship once again and see you at the 2019 competition!

Fraternally,

Chad Bradshaw

Co-Chairman

Robert Elliott

Co-Chairman

2019 Alpha Gamma Rho National BBQ Competition

March 29-30, 2019

Lebanon, TN



Schedule of Events

(tentative)

Friday March 29, 2019

12:00- Gates open for team entry into complex

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

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

7:30- Cooks meeting- 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 30, 2019

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-Brisket

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

5:30- Dinner and Presentation of Awards

12:00- Lights out

Sunday March 31, 2019

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

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2019 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** ____ **Brisket**

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

BBQ Team Entry Includes:

Up to 5 Weekend Passes (includes registration, Friday gathering, Saturday breakfast & dinner and eligible for AGR Olympics events)

1 BBQ Team Registration

Up to 5 Event T-Shirts. Indicate number for each Size: ____ XXL ____ XL ____ L ____ M ____ S

20x20 Site with water and electrical hook-ups; 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 _____

ALUMNI TEAM ENTRY TOTAL

\$250.00

After March 1, 2019 total will be \$350.00 for alumni and undergrad teams

Alpha Gamma Rho National BBQ Competition
Registration Form (continued)

Additional Items for Purchase:	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			
Total					

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

Optional Items for Your Convenience:

Check below if interested in the following items; Someone will contact you to discuss prices & availability	Check Here:
Team Meat Pack- Cost \$150.00	
Meat Pack includes: 2 pork butts (approx. 8 lb each), 2 slabs St. Louis style ribs, chicken legs (8) and thighs (8), (1) brisket	
Hickory Firewood (1 rick) \$20.00	
Charcoal (15 lbs. of Kingsford charcoal) \$10.00	
10lb Bag Ice (Registered teams will receive 2 bags) Additional Bags \$3.00/bag	

GRAND TOTAL FOR TEAM ENTRY AND ADDITIONAL ITEMS \$ _____

For more information go to www.agrbq.com or contact:

Chad Bradshaw, Co-Chairman, chadbradshaw601@gmail.com

Robert Elliott, Co-Chairman, robertelliott922@gmail.com

Rob Ary, Promotions Chairman, 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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Individual Registration Form

Name	Weekend Pass (\$40 before March 1st; then \$50)	Awards Dinner and Banquet	Event T-Shirt; Indicate size (S,M,L, XL,XXL) (\$15)	Total Cost
Total				

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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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2019 AGR-BBQ COMPETITION RULES

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 must consist of ALL active AGR's and each chapter is limited to one undergraduate team entry. Open: Must consist of at least three AGR alumni.** Persons with sanctioned barbecue experience (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 Brisket.** 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 MANUFACTURE 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.

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.

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.

BRISKET can be a whole beef brisket or from either the point or the flat portion of a whole brisket. Burnt ends are not required for turn in.

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
Brisket	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. The steaks are to be turned in whole.
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 prescribed 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 and the combined cumulative score determines ranking.
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.