



## **Burning Ham Pork Contest**

Hosted by the Active 20-30 Club's: #656 North Bay, #30 Petaluma & #63 Sebastopol

**Registration fee: All Four Categories: \$165**

1. Baby Back Ribs: \$190
2. Pulled Pork: \$75
3. Bacon Dish: \$50
4. Bacon Dessert: \$50

We encourage contestants to enter more than one category. Each category will be judged individually by a group of judges. For the BBQ Teams that enter all four categories, there is also be a "Best Overall" winner. This is for the Team that scores the most total points when adding all four categories. We also will have "People Choice" awards for each category.

\*please see details on the last page for combination costs

### **Baby Back Pork Ribs**

- Prepare a minimum (12) rack of ribs (subject to total # of contestants).
- Ribs will be the only category that must be made the day of the event
- Serving time for ribs will be from 2:30pm
- Check-in time will be Saturday, October 6<sup>th</sup> between 7:00 AM – 9:00 AM – We also have overnight camping
- Ribs can be distributed – Friday, September 20<sup>th</sup> – the day before the event at Penngrove Park.

### **Pulled Pork**

- Prepare a minimum of (2 pork butts) and 80 samples ( subject to the total # of contestants)
- Each pulled pork finished sample needs to include 2 ounces of meat per portion
- Pork Butts will be distributed the Friday before event (9/20/19) at Penngrove Park.
- Contestants need to cook the pulled pork the day before the event.

### **Bacon dish**

- Prepare a minimum of (150) samples (subject to the total # of contestants)
- Provide your best and most creative bacon dish. The possibilities are endless.
- The contestant will supply their own meat and ingredients for the bacon dish.
- Each bacon dish should be a small sample size to serve to the customers.
- A Bacon dish is not a dessert in anyway. Those that are will be disqualified. No ice cream, chocolate ect.
- Contestants can cook the Bacon dish before the event.

### **Bacon dessert**

- Prepare a minimum of (150) samples (subject to the total # of contestants)
- Bacon must be used in the dessert recipe
- The contestant will supply their own meat and ingredients for the dessert dish.
- Each dessert dish should be a small sample size to serve to the customers.
- Contestants can cook the Bacon dessert dish before the event



## Burning Ham Food Schedule

12:30pm Pulled Pork/ Bacon dish

2:30pm Ribs/Dessert

3:00 pm Whole Pigs

5:00pm Announcement of Winners



### The rest of the requirement

- We will supply the meat for the Pork Ribs & the Pulled Pork. The contestant will buy and supply their own meat and cooking ingredients for the Bacon dish and the Bacon dessert.
- Serving time of the event will be from 12:30pm – 5pm
- Cooks must stay on site until 4pm
- Vehicles allowed in cooking area prior to 10 AM for equipment drop-off only. Vehicles must be moved away from the cooking area after equipment drop-off no later than 10 AM
- No pets in or around cooking area, no exceptions
- Everyone other than team members will be required to leave the BBQ area by 10:00 AM
- Team participants will be wrist banded at check-in
- Teams are required to use a meat thermometer on ribs and ensure proper food handling procedures at all times – teams found serving undercook meat will be disqualified
- Teams will provide one sample per customer and mark a box on the customer's event ticket with a black sharpie (which the event will provide). The customers will have 10 samples on their event ticket. If there are no more boxes available on the customer's event ticket, then no sample, no exceptions.
- Contestants must supply all needed equipment and supplies, including but not limited to:
  - a. Food safe cleaning equipment
  - b. Waterless Hand Soap and food service gloves
  - c. Hand & Surface Wipes
  - d. Fire extinguisher for their space: minimum rating of 5lb type ABC
  - e. Meat thermometer
  - f. Pop up/EZ Up tents are required by the Health Dept.
  - g. Must have folding table for serving to public
  - h. All necessary cooking supplies
- All teams must follow all [Sonoma County Department of Health codes and regulations.](#)
- 1 Spaces will be approximately 15' x 20' (the approximate size of one parking space.)
- Everything must fit within your space
- Absolutely no firearms or explosives will be allowed
- Each team will be responsible for cleanup of their space
- The Chief Cook will be responsible for the conduct of his/her team and guests
- Each team will be provided with numbered containers, for judging samples
- Each team will provide 6 ribs and 6 pulled pork for judging. No garnishing allowed.
- For bacon and dessert dish contestants: include 6 samples of each for judging.
- BBQ Teams must provide the VIP Area with 15 samples per category.
- Winners will be announced after 5:00 PM
- The Active 20-30 Club and Penngrove Park reserves the right to make additional rules as necessary
- Festive presentation, decoration and costumes are encouraged!
- Have fun and be creative!



**\*Combination costs**

If a BBQ Team chooses to enter more than one category, but not all 4, then the price goes up only if Ribs and Pulled Pork are both included.

- Example 1: If the BBQ Team chooses Pulled Pork and Bacon Dessert, then the fee stays at \$75. They only pay the \$75 for the Pulled Pork that we supply and the BBQ Team pays for their own meat and ingredients for the Bacon Dessert.
- Example 2: If the BBQ Team chooses to enter the two categories of Ribs & Pulled Pork, then the fee is \$240 for the Pulled Pork and Ribs that we supply.
- Example 3: If a BBQ Team chooses to do all 4 categories, then the fee is only \$165 total. The reason is because the Bacon Dish and Bacon Dessert are extra out of pocket expenses.

Please ask for more details for clarification.





### Burning Ham Pork Contest

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Please submit this form to acknowledge your participation in the Burning Ham Pork Contest, a fundraiser for the Active 20-30 Club's #656, #30 & #63. Each entry to the completion will require a nonrefundable registration fee to cover the cost of meat. Entry deadline: September 1, 2019

Team or Restaurant Name: \_\_\_\_\_

Team Captain or Chef Name: \_\_\_\_\_

Additional Team Members Name (Maximum 4): \_\_\_\_\_

Team Captain/Chef Cell Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

As team captain I agree to abide by and enforce that my team follow all the rules set forth by the Active 20-30 Club and Penngrove Park.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please return this signed agreement along with registration check made payable to the Active 20-30 club.

Mailing Check: **Active 2030 Club** Address: PO Box 2426, Rohnert Park CA 94927

Thank you for your support!!

All proceeds go to the charitable activities of the 3 Active 20-30 Club's to support the children of Sonoma County.

Active 20-30 Club is a CA non-profit tax exempt corporation: federal tax ID 37-1731971

