

JOHN C FREMONT DAYS BACKYARD BARBECUE CONTEST JULY 9TH, 2022 CHECK-IN AT 6AM, SMOKER DROP OFF BY 6:30AM, MEAT DISTRIBUTED 7AM UPPER LEVEL - DAVE KAVICH PARKING GARAGE AT 4TH & PARK FREMONT, NE



Official Entry Form

Team name: _____

Chief Cook: _____ # on team: _____

Address: _____ City: _____ State/Zip: _____

Day Phone: _____ Evening Phone: _____

Email: _____

Entry Fee: \$25.00 all entry fees must accompany this form. **No Refunds will be given rain or shine**

The first 10 electric will be accepted, otherwise teams will be allowed to provide their own generator and drop cords. John C Fremont Days, Wholestone Farms, and Lincoln Premium Poultry will provide the meat.

Electric: _____ Propane: _____ Charcoal/Wood: _____

NO ENTRIES ACCEPTED AFTER JUNE 27TH, 2022 Participation Signature: _____

Charge my Card #: _____ - _____ - _____ Security#: _____

Name on Card: _____

Billing Address: _____

Billing Zip Code: _____ Amount: \$ _____ Expires: _____ / _____ Signature: _____

If you prefer to pay by Check:

Please return this entry slip and check payable to John C Fremont Days

John C. Fremont Days, P.O. Box 966, Fremont, NE 68026-0966

No Professional teams, this is an event for backyard grillers/smokers only "Backyard BBQ Competition"



The Rules John C. Fremont Days Backyard BBQ Contest July 9th, 2022

Interpretation of Rules: The interpretation of the rules and regulations are those of the contest committee

Equipment: Teams must supply their own;

Ash box (to dispose of hot ashes)

Hand washing and cleaning supplies

Internal temperature thermometers

Fire extinguisher

First aid kit

Rubber gloves (must be in use at all times)

Garbage removal supplies

Drop cords

Your own tables & chairs

Canopy

Grills/Smokers may not be left on trailers, unless they are permanently attached. In this case the trailer must fit in designated area and must be able to fit under the entry bar at parking garage

Teams Sites: Each team is required to keep all equipment including cooker, canopy, etc. contained within assigned space. Cookers cannot be accessed by anyone else other than team members. There will be no parking in sites, No Animals allowed. Team sites will be approximately 10'x15' must be manned all times

Cleanliness and Sanitation: All teams are expected to maintain their cook sites in an orderly and clean manner, and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary glove will result in **disqualification**. Teams are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times! Shirts, shoes and clothing must be worn at all times. **Please be courteous of noise levels with your neighbors**

Meat: All meat will be provided by Wholstone Farms , and Lincoln Premium Poultry, and will be distributed at 7am during check in. Safe food handling practices will be strictly enforced. Any teams seen cross contaminating will be disqualified immediately! Pork must be cooked to a minimum internal temperature of 145 degrees, and 165 degrees for Chicken. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. No Meat may leave your site after you receive it & until it is turned in for judging, no other meats can be cooked other than the meat provided. Meats may be marinated, salted, seasoned & cooked by teams. **No items will be sold at sites.**

Meat Categories: Only these meats will be included in competition

Chicken Drumsticks - minimum of 12 drumsticks (May be submitted chopped, pulled, sliced or diced as you wish)

Pork Ribs - minimum of 4 racks (will be separated by teams for judging)

Judging: Entries will be submitted in the containers provided by BBQ committee at check-in by the team. Each entry will be judged only by Taste/Flavor. Meat may be sauced or un-sauced. 7 separate portions per category in containers supplied to teams at check-in must be submitted for judging.

Turn in times: both cooked meats must be completed by 2pm and turned in for judging by 2:30pm for chicken, and Ribs at 3:00pm

Disqualification - a team can be disqualified by the BBQ Committee only, a team can be disqualified for any of the following reasons: Anything foreign other than the meat /sauce in the container submitted for judging, entry is turned in after the officially designated time. Not using gloves while handling food products, by cooking another meat other than that provided by the Committee at check in, by turning in meat in a container other than that provided at check in, submitting under cooked or uncooked meat. Late for check in at 6am, smoker/grill dropped off via car by 6:30am, meat distributed at 7am. Late for turn in at 2:30 or 3:00pm

Judging process: all teams will bring containers to judging table in an orderly fashion. Containers will be passed to judges for sampling. Judges will then judge based on Taste/Flavor. Each judge will make sure that their scores are recorded, and same process continues for all containers. No containers may be marked in a way to make unique or identifiable. Judges will tabulate scores and determine 1st, 2nd and 3rd place.

Alcohol is strictly prohibited: because the event is being held on public property, you could be ticketed for consuming alcohol on a public parking area in this state, without a permit or temporary liquor license

Undersigned has read and understands all rules:.

Team Signature: _____ Date: _____

Winners

There will be 3 overall winning teams. 1st, 2nd, and 3rd prizes.

You are being judged solely on taste and flavor.

1st place will receive \$150.00 in prize money

2nd place will receive \$100.00 in prize money

and 3rd place will receive \$50.00 in prize money.

All teams will also receive “BRAGGING RIGHTS”!

This will be determined by the celebrity judges

(In the event of a tie winner will be determined by ticket count on people’s choice)

There will also be a peoples choice award in both meat categories.

People will be given 2 tickets 1 for chicken and 1 ticket for pork for a \$5 fee.

(no one will be permitted to taste without paying the \$5 tasting fee)

Each team will need to provide 2 containers for the public to deposit their tickets which will be counted by event BBQ committee.

A winner for each meat will be determined by ticket count.

The prize money for this will be determined by how many people purchase tickets, and will be split the pot. 1/2 of all ticket sales will go to a local charity,

this will be determined prior to the event

the other half will be split evenly with 1/2 going to “peoples choice” for chicken and the other 1/2 going to peoples choice for pork ribs

Teams must serve portions to people tasting. No buffet style serving

(In the event of a tie winner will be determined by flip of the coin)

BBQ TEAMS agrees to indemnify and hold John C. Fremont Days harmless from and against any and all claims, actions, damages, liability in connection with personal injury, death, property damage, or otherwise, arising from any act or omission of BBQ TEAMS, its agents, employees, servants, guests, or licensees.

Team Signature: _____ Team Name: _____

Date: _____

ALL PRIZE MONEY WILL BE DETERMINED UPON THE AMOUNT OF ENTRIES!