

# JOHN C. FREMONT DAYS BACKYARD BARBECUE CONTEST JULY 13, 2024 | PARKING LOT BEHIND L.A. FIREPROOF DOOR

(BETWEEN 3RD & 4TH STREET)

CHECK-IN TIMES: FRIDAY NOON-5:00 PM & SATURDAY 6:00-9:00 AM MEAT DISTRIBUTED AT 7:00 AM ON SATURDAY

TEAM NAME:				
CHIEF COOK:		# OF TEAM MEMBERS:		
ADDRESS:				
CITY:	S	TATE:	ZIP:	
DAYTIME PHONE:	CELL:	OTHER:		
EMAIL:				
generator and drop cords. John C. F Poultry will provide the meat. <mark>ENTR</mark>	are guaranteed electricity, otherwis Fremont Days, Wholestone Farms, F RIES ACCEPTED THROUGH JULY 1st Smoker your team will be usi Charcoal/Wood	remont Meat M t <u>, <b>2024.</b></u>	•	
Signature:		Date:		
Check Enclosed - Check #:				
Charge My: VISA Mastercar	rd Card #:		·	
Name On Card:				
Billing Address:		Billing	Zip Code:	
Amount: \$ Expires:	/ CW:			
Date:Signatu	re (required):			

WAYS TO PAY: Check, Submit Card Information Below, Online w/ Square (3% surchage will apply), or VENMO!

If you prefer to pay by check, checks can be made out to John C. Fremont Days

Send your completed, signed application, and payment to:

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



NO PROFESSIONAL TEAMS, THIS EVENT IS FOR BACKYARD GRILLERS/SMOKERS ONLY.

THIS EVENT IS A BACKYARD BBQ COMPETITION.



### **READ RULES CARFULLY**

**RULES AND REGULATIONS:** The interpretation of the rules and regulations are those of the contest committee.

Grills/Smokers may not be left on trailers, unless they are permanently attached. In this case, the trailer must fit in designated area.

**TEAM 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 and no animals. Team sites will be approximately 10' W x 15' D and must be manned at all times.

**CLEANLINESS & SANITATION:** All teams are expected to maintain their cook sites in an orderly and clean manner. Teams are expected to use good sanitary practices during the preparation, cooking and distribution process. **The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves 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 Wholestone Farms, Fremont Meat Market, and Lincoln Premium Poultry. Meat will be distributed at 7:00 am on Saturday. Safe food handling practices will be strictly enforced. Any teams seen cross contaminating will be disqualified immediately. Pork must be cooked to a minimal internal temperature of 145 degrees, and 165 degrees for chicken. After cooking, all meat must be maintained at a minimum temperature of 140 degrees Fahrenheit in a covered container until it is turned in for judging. No meat may leave your site after you receive it until it is time for judging. No other meats can be cooked and used for judging other that the meat provided. Meats may be marinated, salted, seasoned and cooked by teams. **No items will be sold at sites.** Teams may supply and cook their own lunch if they so choose.

**MEAT CATEGORIES:** Only these meats will be included in the competition. Chicken Drumsticks, Pork Ribs and Pork Belly.

**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 TIME:** All cooked meats must be completed by 2:00 pm and turned in for judging by 2:30 pm.

**DISQUALIFICATION:** A team can be disqualified by the BBQ Committee only. A team can be disqualified for any of the following reasons: late for 6:00 am check-in and 6:30 am grill/smoker drop-off, anything foreign other than the meat/sauce in the container submitted for judging, entry is turned in after the designated time, not using gloves while handling food products, cooking meat other than that provided at check-in, submitting meat other than that provided at check-in, submitting undercooked or uncooked meat, or late for 2:30 pm turn-in for judging.

**JUDGING PROCESS:** All teams will bring containers to judging table in an orderly fashion. Containers will be passed to judges for sampling. Judges will tabulate scores and determine 1st, 2nd, and 3rd place.

**ALCOHOL:** <u>Outside alcohol is strictly prohibited.</u> Because the event is being held on public property, you could be ticketed for consuming outside alcohol without a permit or temporary liquor license. Alcohol will be available for purchase through the L.A. Firedoor.

### **EQUIPMENT:**

Teams must supply their own:

Ash Box (to dispose of hot ashes)
Hand Washing & Cleaning Supplies
Internal Temperature Thermometers
Fire Extinguisher
First Aid Kit

Rubber Gloves (MUST BE USED AT ALL TIMES)
Garbage Removal Supplies
Drop Cords
Tables & Chairs
Canopy

Undersigned has read	d and und	erstands a	all rules:
----------------------	-----------	------------	------------

Signature:	Date:
8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	



### **PORK BELLY RECIPE RULES:** NO RUN OF THE MILL BURNT ENDS RECIPES YOU MUST BE CREATIVE!

\*Please include your tshirt

your BBQ entry.

#### **WINNERS:**

There will be 3 overall winning teams. You are being judged solely on taste and flavor.

1st Place Overall: \$1,000.00 **Best Chicken: \$150.00** (Estimated amount) **Best Ribs: \$150.00** (Estimated amount) 2nd Place Overall: \$750.00 3rd Place Overall: \$500.00 **Best Pork Belly: \$150.00** (Estimated amount)

Don't forget, all teams will receive "BRAGGING RIGHTS!" Winners will be determined by celebrity judges. In the event of a tie, the winner will be determined by the ticket count for People's Choice.

There will also be a People's Choice award in all meat categories. It is \$5 for 1 ticket per meat category (\$15 to taste all 3 meats). No one will be permitted to taste without paying the \$5 per individual meat. Teams will offer 1 piece for each individual based off which ticket(s) they have. Each team will need to provide 2 labeled containers (one for each kind of meat) for the public to deposit their tickets, which will be counted by the BBQ Committee at the end of the competition. *Teams are not allowed to participate* in People's Choice voting. Buying votes to "stuff the ballot boxes" is strictly prohibited. The prize for each meat will be determined by how many people purchase tickets, and will be split the pot. Half 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 between the People's Choice winners for each meat. In the event of a tie, winner will be determined by coin flip. Teams cannot win more than one People's Choice Meat category.

## Teams must serve portions to people tasting. No buffet style serving. Prize money is subject to increase based on sponsorships and entry fees.

All competitors agree to indemnify and hold John C. Fremont Days harmless from and against any and all claims, actions, damages, and/or liability in connection with personal injury, death, property damage, or otherwise, arising from any act or omission of competitors, it's agents, employees, servants, guests, or licensees.

Undersigned has read, understands and agrees to all terms:	
Team Name:	
Team Signature:	Date:

# **NEW FOR 2024!** BACKYARD BARBECUE CONTEST TSHIRTS Preorders for tshirts are available to all teams, \$20 per shirt! Small \_\_\_\_\_ Medium \_\_\_\_\_ preorder payment along with Large \_\_\_\_\_ XL \_\_\_\_\_ XXL \_\_\_\_\_ XXXL \_\_\_\_\_ Tshirt Order Total \$