



JOHN C. FREMONT DAYS BACKYARD BARBECUE CONTEST

JULY 12, 2025 | 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: _____ STATE: _____ ZIP: _____

DAYTIME PHONE: _____ CELL: _____ OTHER: _____

EMAIL: _____

ENTRY FEE IS \$50. All entry fees must accompany this form. **No refunds will be given, event happens rain or shine.** The first 10 electric smokers are guaranteed electricity, otherwise team 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. **ENTRIES ACCEPTED THROUGH JULY 1st, 2025.**

Please indicate which type of smoker your team will be using:

Electric Propane Charcoal/Wood

Signature: _____ **Date:** _____

Check Enclosed - Check #: _____ Pay by Credit Card

Charge My: VISA Mastercard Card #: _____ - _____ - _____ - _____

Name On Card: _____

Billing Address: _____ Billing Zip Code: _____

Amount: \$ _____ Expires: ____ / ____ CVV: _____

Date: _____ Signature (required): _____

WAYS TO PAY: Check, Submit Card Information Below, Online w/ Square (3% surcharge 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



Proudly Owned by American Farmers

**NEW CATEGORY:
DESSERT OF CHOICE!**



**NO PROFESSIONAL TEAMS, THIS EVENT IS FOR BACKYARD GRILLERS/SMOKERS ONLY.
THIS EVENT IS A BACKYARD BBQ COMPETITION.**



BACKYARD BBQ CONTEST - RULES
JOHN C. FREMONT DAYS, INC
JULY 12, 2025

READ RULES CAREFULLY

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 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 than 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 and Pork Ribs. ***New Category: Dessert of Choice!***

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/texture. 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: Outside alcohol is strictly prohibited. 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 and understands all rules:

Signature: _____ **Date:** _____



**BACKYARD BBQ CONTEST
JOHN C. FREMONT DAYS, INC
JULY 12, 2025**

**NEW CATEGORY:
DESSERT OF CHOICE!
BE CREATIVE!**

WINNERS:

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

1st Place Overall: \$1,000.00
2nd Place Overall: \$750.00
3rd Place Overall: \$500.00

Best Chicken: \$150.00 (Estimated amount)
Best Ribs: \$150.00 (Estimated amount)
Best Dessert: \$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 category (\$15 to taste all 3 categories). 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 3 labeled containers (one for each food item) 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: _____