



**STAR CITY
BACKYARD
BBQ
COOK-OFF**

June 28 and 29, 2019

BBQ Cook-Off Registration Form

Team Name: _____

Pitmaster: _____ Phone: _____

E-mail: _____

Address: _____

City: _____ State: _____ Zip: _____

Additional Team Members: _____

Categories you will participate in: (Check all that apply)

Chicken Ribs Brisket Pork (Boston Butt) Chef's Choice

Team Registration Fee is \$15.00 per category payable to the City of Presque Isle. Mail registration to:

City of Presque Isle
Attn: BBQ Cook-Off
12 2nd Street
Presque Isle, ME 04769

All spaces will be on a first come, first serve basis. By signature below, the above named team and all members thereof agrees to indemnify, defend and hold harmless the City of Presque Isle and the Northern Maine Fair from any and all claims, suits, actions, damages and causes of action which the Star City Backyard BBQ may incur arising out of any personal injury, loss of life or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or use of the property authorized pursuant to the BBQ. By signature below, I certify that I have read the rules of the event and agree to abide by all rules.

Pitmaster Signature: _____ Date: _____

Deadline for Registration: June 14, 2019

For more information, contact Craig Green at 207.768.1033 or craignyl@maine.rr.com



STAR CITY BACKYARD BBQ COOK-OFF

BBQ Cook-Off Information Sheet

TEAM MEETING and MEAT INSPECTIONS:

The Cooks' meeting will begin at 7:00 p.m. on Friday, June 28 immediately followed by the meat inspections. Meat shall remain in its Cryovac packaging stored at a temperature of 40 degrees or colder until prep starts. All prep and cooking is to be done on location.

SET-UP and TURN-INS:

The event will be held at the Northern Maine Fairgrounds at 84 Mechanic Street in Presque Isle. Teams should enter through the State Street entrance. Set-up will begin after 4:00 p.m. on Friday night. Turn-ins will begin at 12 noon Saturday. Turn-in times will be:

11:15 am Chef's Choice • 12:00 pm Chicken • 12:45 pm Ribs • 1:30 pm Pork • 2:30 pm Brisket

PRIZES:

There will be a \$500 First cash prize, a \$300 Second cash prize, and a \$150 Third cash prize for all five categories. In addition, there will be cash prizes for the "Feed 'Em Your Finest" Challenge with \$1,000 First, \$500 Second, and \$250 Third.

Two hundred fan favorite tickets will be sold for the challenge with each team providing fans with samples of whichever meat the team chooses. The awards will be announced on Saturday, June 29 at approximately 4:00 p.m.

TEAM SIZE and ENTRY INTO FAIRGROUNDS:

Teams may have as many team members as needed. However, each team will only be given six (6) fair passes for fair entry for each of the two days of the event. Additional team members will be required to pay the fair admittance fee.

FEED 'EM YOUR FINEST CHALLENGE:

The plate size is 6" max for samples to the public.



STAR CITY BACKYARD BBQ COOK-OFF

BBQ Cook-Off Rules & Regulations

1. Entry fee will be \$15.00 per category, with a maximum of four categories. The categories include: Chicken, Ribs, Brisket, Pork (Boston Butt), and Chef's Choice. The Chef's Choice must be cooked in a smoker. Contestants have the option of competing in as many categories as they wish.
2. Pork is defined as Boston Butt, picnic and/or whole shoulder weighing approximately five pounds or more. Pork must be cooked (bone in or out) in its entirety (may not be parted).
3. Each team will consist of a pitmaster (chief cook) and as many assistants as the pitmaster deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking vessel) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.
4. Any variation of smoking pit will be permitted **EXCEPT** for an open pit directly on the ground. Anyone cooking on an electric smoker must generate their own power source (generator). Electric accessories, including spits, augers, or forced draft are permitted.
5. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed at all times especially at the close of the event. All fires must be put out and all equipment removed from site. It is imperative that clean-up be thorough. If any team's assigned cooking space is left in disarray or with loose trash, it will disqualify the team from future events.
6. Any alcoholic beverages are to be concealed using a "koozie".
7. Rubber gloves must be used when handling the meat.
8. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. All meat needs to be held at a temperature of 40 degrees or colder. Cooked meats must be held at a temperature of 140 degrees or higher. No pre-seasoned meat is allowed. Any meat not meeting these standards will be disqualified.
9. Once meat has been inspected, it must not leave the contest site.
10. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if beef brisket is scheduled for 2:30 p.m., plan to submit it at that time. An entry will be judged only at the time posted by the contest organizer. The allowable turn-in time will be five minutes before to five minutes after the posted time with no exceptions.
11. Each contestant **MUST** submit at least six separated and identifiable (visible) portions of meat in a container. Meat will be judged on TASTE, TENDERNESS, and APPEARANCE. Scores will be given on a 1 – 9 scale with 1 being "poor" and 9 being "excellent" for all three categories.
12. Judging will be blind. Entries shall be submitted in a 9"x9" container furnished by the event coordinator. Garnish is optional. Judges will be required to score as close to KCBS rules as possible. Keep in mind that we're a long way from the South. This is a first for them, as it is for us.
13. Decisions by the judges are final. A mandatory cook's meetings will be held before set-up time to go over the rules and answer any questions that you may have. All cooks will follow the same rules.
14. The plate size for food given out as samples to the public for the Feed 'Em Your Finest Challenge is 6" max.
15. Causes for disqualification include:
 - a. Excessive use of alcoholic beverages
 - b. Use of controlled substances on site
 - c. Foul, abusive or unacceptable language
 - d. Excessive noise past designated quiet time
16. There will be no refund of entry fee for any reason.