



Saturday, June 16, 2012

**Set Up 9-10am
Judging 4:30pm
Awards 5:30pm**

**Charles County Fairgrounds
La Plata, MD 20646**

Rain or Shine

Amateur Competition

To include Chicken/Baby Back Ribs or Spare Ribs

GENERAL INFORMATION:

- 1) THIS CONTEST IS FOR AMATEURS ONLY!
- 2) Teams must submit a completed entry form along with payment by June 8, 2012.
- 3) Each team will be given a 15' x 15' area for their entry fee. If additional space is needed you may purchase another spot. Spaces will be assigned at check-in.
- 4) Each team must provide their own meat, 6 individual samples from each category - *as well as:*
 - Cooking ingredients
 - Cooking devices
 - Utensils
 - Fire extinguisher
 - Tent
 - Prep table
 - Thermometers
 - Handwashing Station (can be created using a water cooler with pour valve)
 - Dishwashing Station (can be created using 3 separate Rubbermaid containers. Wash, Rinse and Sanitize)
 - Hair Restraints (includes ball caps, bandanas, hair nets)
 - Receipt from purchase of meat being cooked
 - Ground Cover (includes Tarps, Rubber Mats or boards)
 - Generator (if needed)
- 5) The Chief Cook (name on application) will be held responsible for the conduct of his/her team and guests.
- 6) No outside alcohol is allowed on the grounds of the Charles County Fairgrounds.
- 7) No pets are allowed on the grounds of the Charles County Fairgrounds.
- 8) Violations of any rules and regulations of the contest may result in disqualification and expulsion from the grounds.

RULES AND REGULATIONS:

- 1) Check in/Set up times are between 9am—10am.
- 2) Meat Inspection will take place at check-in. Must have receipt from purchase of meat.
ALL MEATS MUST BE USDA INSPECTED.
*Meat must start out raw. No pre-marinated meat or seasoned meat will be allowed.
Uncooked meat must be kept below 40 degrees, (a cooler with ice is O.K.)
- 3) Cook's meeting will take place at 12:00pm.
Turn in times will be given at meeting.
Styrofoam containers for entry submissions will be handed out.
- 4) Teams may only cook with Wood, Charcoal or pellets only. No gas cookers.
- 5) Judging will begin at 4:30pm.
- 6) Entries will be judged on presentation, taste and tenderness.
- 7) Samples must be in containers supplied by contest officials with a minimum of 6 serving portions of meat per category.
- 8) Awards will be presented at 5:30pm.
- 9) Site must be torn down and free of litter by 8:00pm.

2012 TAILS & ALES BBQ COOKOFF

- 1) Decision of the judges is final.
- 2) Each team will be assigned a cooking space of size indicated on the information sheet. The team's equipment, including cooking equipment must not exceed the assigned space. Teams may not share cooking space or cooking devices.
- 3) Upon check-in (9-10am) the team will present competition meat for inspection. Entries must be USDA inspected. Evidence of such may be required at the discretion of the judge/inspector. No game meat is allowed for submission.
- 4) It is the responsibility of the Chief Cook to maintain cleanliness of the assigned space throughout the entire competition. Teams should provide for a hand washing station and simple dishwashing capabilities as well. Smoking is not allowed within the confines of the assigned team area.
- 5) As stated, the team may use charcoal, wood or pellets. No gas cookers.
- 6) Each team must provide a UL approved fire extinguisher.
- 7) All meat entries must be grilled/smokes or barbequed. No deep frying is allowed.
- 8) As indicated, the meat entries for the competition are: Chicken (breast, leg, wing or thigh) and Pork Ribs including Baby Back Ribs and Spare Ribs.
- 9) Entries must be presented in containers provided by the contest judges. No marking of containers, skewers, toothpicks or other marking of containers or meats is allowed. Containers or meats that are marked will be disqualified from the competition. Containers will be numbered and the number must be on top when presented.
- 10) Judging will begin promptly at 4:30pm in the following order:
 - A) Chicken 4:30pm
 - B) Ribs 5:00 pm

Turn in will begin five (5) minutes before and five (5) minutes after the time for each category. No tolerance for late turn in. The judges clock is final and will be synchronized at cooks meeting (12 pm).
- 11) Presentation is part of the overall score. Garnish is permitted using curly parsley, cilantro, fresh green lettuce are permitted. Any type of cabbage, kale, lettuce cores or other vegetation is not allowed. Foil, wax paper or stuffing type material is not allowed.
- 12) Sauce is optional, but if used must be applied directly to the meat. No pooling of the sauce is allowed in the container. No separate containers of sauce is allowed.
- 13) Entry boxes must contain six (6) equal distinct portions for judging. Ribs must be turned in with bone-in.
- 14) Scoring will be from 1-9 in whole numbers only. 9-Excellent, 8-Very Good, 7-Above Average, 6-Average, 5-Below Average, 4-Poor, 3-Bad, 2-Inedible, 1-Disqualified
- 15) Judging will be on presentation, taste and tenderness using the following factors on the raw score for each entry:
(Lowest score will be dropped)
 - A. Presentation: .5714 Taste: 2.2858 Tenderness: 1.1428
- 16) Highest score in each category is the winner. In the event of a tie in any category, the highest cumulative score will be used in each category with the lowest dropped score added back in to determine the final score. Highest score of all four categories will be awarded the Grand Champion trophy.

Saturday, June 16, 2012

Application

Amateur Competition

***Entry Fee: \$50.00 per team per category
MUST BE REGISTERED BY JUNE 8, 2012**

(each team must provide enough samples per category entered for up to 6 judges)

**Entry Fee allows for free entry into Beer Fest with Mug which allows for full pours. Cash prizes will be available and will be determined by the amount of teams that sign up to compete.*



Set Up: 9am - 10am

Cook's Meeting: 12:00pm
Turn in times will be given at meeting

Blind Judging 4:30pm

Award Ceremony 5:30pm

CATEGORIES (please check categories competing in):

___ Chicken (breast, leg, wing or thigh)

___ Pork Ribs (Baby Back or Spare Ribs)

Teams must provide its own meat and it must be raw and unseasoned at start.

Only wood, charcoal and pellets allowed. No gas cookers.

TEAM NAME: _____ (must have team name to enter)

CHIEF COOK: _____ CELL PHONE: _____

ADDRESS: _____

EMAIL: _____

A confirmation email will be sent to you when your registration has been received.

Checks can be made to: Civista Health Foundation

Mail to: P.O. Box 1701, La Plata, MD 20646

STATEMENT OF WAIVER: (must be signed and dated) Set up begins at 9:00am on Saturday, June 16, 2012. Cook Meeting to take place at 12:00pm. Blind Judging begins at 4:30pm. Awards will be presented at 5:30pm. Site must be torn down and free of litter by 8:00pm Saturday night. NO outside alcohol allowed on Fairgrounds property. In consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against Civista Health Foundation, Civista Medical Center, Civista Health Inc., Charles County Fair, Inc. I hereby grant permission to Civista Health Foundation to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose. I agree to abide by the rules and regulations of the Tails & Ales BBQ Cook Off and Beer Fest.

SIGNATURE OF CHIEF COOK: _____ DATE: _____

Tails & Ales BBQ Cook Off is for amateur, backyard cooks only.