

Broussard Larriviere Trahan VFW 9210 Youngsville LA ANNUAL VFW Fundraiser BBQ Cookoff

BBQ COOK-OFF RULES

- 1. Teams can enter multiple categories from the list in item 2.
- 2. Four categories:
 - a. Beef Brisket
 - b. Pulled Pork
 - c. Pork Ribs
 - d. Chicken
- 3. Entries must contain three portions of each category entered for judging.
- **4.** Each Team must provide samplings to feed the public between 10:00am 4:00pm. Sides may be provided for the public if teams so desire. **No sides may be entered for judging.**
- 5. Teams are responsible for tent, tables, chairs, paper products or other equipment needed to serve to the public.
- 6. Power and water are not provided.
- 7. Meat must be fresh and in original packaging from store and will be inspected at check in time. **NOT FROZEN AND NOT PREPPED.**
- 8. Fires can be of electric, gas, wood, pellets or charcoal grills. Fire extinguishers required at each contestant site. Open fires or fire pits are not allowed. Teams must provide Fire Extinguisher for safety.
- 9. Turn in Time There will be an official clock at the turn-in table. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted.
- 10. All entries must be in containers supplied by the judges. The scorecard will tell you what you will be judged on.
- 11. Turn in times:
 - a. Chicken 11AM
 - b. Pork Ribs 12PM
 - c. Pulled Pork 1PM
 - d. Beef Brisket 2PM
- 12. The cook must maintain health standards when handling meat. Sanitary gloves must be worn while handling the meat.
- 13. All meat must be thoroughly cooked. Blood or redness indicating raw product will be disqualified.
- 14. Trophies for first, second and third place in each category.
- 15. Judging will be done with a blind system. Judges will not know which team they are judging. Only the contest officials will have that information.
- 16. Each team is responsible for the cleanup of their space.
- 17. Judges decisions are final.