

Saturday



September 23

AMATEUR BBQ CONTEST - RULES OF OPERATION

HOURS OF OPERATION: The event will be a one-day event, held Saturday, September 23, from 8am to 7pm, with set up time from 8am-10am. The location of the event is the Smithville Historic District Downtown Courtyard.

SET-UP AND TAKE-DOWN: All BBQ teams must check in at the blue BBQ judging tent, next to the alley behind the courtyard stage, located on Commercial St. BBQ teams will be allowed to set up their booths after check-in is completed. Check in starts at 8:00am. You provide your own tables, tents, etc. Due to the unpredictability of weather in September, though it is not required, we suggest you bring a tent, as this is a rain or shine event. All vehicles must clear the event area by 9:45am. Absolutely no vehicles are allowed past the barricades during event hours, after 10:00am, or before 7pm, the day of the event.

BOOTH SPACES: Booth spaces measured 10 x 10 ft. costs \$75, and booth spaces measured 20 x 10 ft. costs \$100. Team entry is included in the booth space rental. Booth spaces are available to reserve in advance, on a first come first serve basis. See the event diagram and call the chamber office to reserve your spot - 532-0946. Booths are marked off/numbered in the event area the morning of the event. You must keep your booth within the confines of the space purchased including tie-downs, door access, trailer tongue, etc. Additional booth spaces can be purchased for those BBQ teams needing more than 10 feet (at a fee of \$25 per additional 10X10 space) and must be purchased at the time of initial registration. Your booth will be removed if it extends beyond the space provided. No BBQ teams may change/swap booth spaces, nor can you sell your booth space.

ELECTRICITY: Electricity will not be provided to our BBQ teams for this event. You are allowed to bring your own generator to hook up electric grills or smokers.

GRILLING EQUIPMENT REQUIEMENTS: Only backyard homeowner type grills, smokers, ugly drum smokers (including custom ugly drums) are acceptable. Gas, Charcoal, or other cooking methods may be used, after raw meat has been inspected, as long as grilling is a part of the cooking process. Multiple grills are allowed throughout the day. ***NO TRAILERED CUSTOM BIG RIGS, and all equipment must fit in your 10X10 booth space unless you pay for an additional space!!!!!! The pros can compete, but they have to use normal backyard equipment like us regular Joes!!***

CONTEST ENTRY CATEGORIES: There will be **four submission categories:** **Ribs** (pork or beef, bone- in), **Chicken** (leg or thighs), **Burgers** with all the fixins', and **Wings**. You are not required to compete in every category. **Grand Champion** is highest total combined scores of all categories. **Golden Pineapple Award** is best team hospitality and spirit of the day (decorations, shirts, themes – BE CREATIVE).

FOODHANDLING PRACTICES: In efforts to keep this fun and at an amateur level, **NO** food handlers permit is required for this event. With that being said, **THE GENERAL PUBLIC IS NOT ALLOWED TO TASTE COMPETITION FOOD**. Please attempt to practice safe food handling procedures, per the Clay County Public health guidelines:

<http://www.clayhealth.com/m/food-handler-manager-training>.

CHECK-IN PROCESS: All registered BBQ teams must check in at the Information Booth under the main tent in the courtyard. You will be given a welcome packet at this time, as well as a team number. We will be providing containers for turn in/presentation at this time. You will get one container per category. Once you have checked in, a designated BBQ Bash representative will follow you to your booth area for a Raw Meat Inspection.

RAW MEAT/FILLING/STUFFING INSPECTION: Contestants provide their own meat. Start with cold, raw meat at check in. All meat must be kept below 40 degrees prior to cooking. In efforts to keep everyone on an even playing field, we are asking that **NO** meats be pre-seasoned or pre-marinated prior to the raw meat inspection. Grilling must be at least one part of the cooking process in all categories except Wings. Wings may be cooked using any method you prefer.

SUBMISSION PRESENTATION/GARNISH: We will be providing you with 4 containers at the beginning of the day for your submissions, one for each category. Please make enough, one piece of meat per judge (4), per category (placing all pieces of meat in one container), except in the burgers category. Please present one burger in the container provided, intact (do not cut). The judges will judge for presentation prior to cutting into 4 pieces to taste. In keeping with the fun of it being an amateur contest, you are not required to provide a garnish.

TURN-IN TIMES: The turn in time for each category is as follows – **Wings 11- 11:30am, Burgers 1pm - 1:30pm, Chicken 3pm-3:30pm, Ribs 5pm – 5:30pm.** Please deliver your finished product to the blue top judging tent, near the courtyard stage, during the appropriate turn in window.

JUDGING/SCORECARD: You will be judged in five categories: appearance, taste, moisture, tenderness/texture, and overall impression, with each category weighted differently, for a total of 100 points. Refer to the sample BBQ Bash Scorecard for the judging criteria and breakdown of points. Judges will start scoring at the "Good" category, and go up or down from there as they see fit. The lowest total score out of four judges will be thrown out. In case of a tie, the lowest thrown out score will be added back in. If still tied, the scores will be compared, with all four judges, for highest cumulative scores in taste, then tenderness, then appearance. We will be doing a double-blind submission for judging. The submission number the judges see will not be your originally assigned team number.

CONTEST AWARDS & PRIZES: We will award prizes in 1st, 2nd, and 3rd place, per each category, with one Overall Grand Champion, and one Golden Pineapple Award (team spirit). Trophy & Cash prizes are as follows per category, per team: 1st Place - \$100 Chamber Cash, 2nd Place - \$75 Chamber Cash, and 3rd Place \$50 Chamber Cash, Grand Champion will receive a \$100 cash prize, and Golden Pineapple winner (best team spirit) will receive a \$50 cash prize. All winning teams will receive one trophy per team.

ASHES AND COOKING OILS/GREASE: It is the responsibility of all BBQ teams to dispose of their own ashes in the designated ash container. All teams are required to take their own cooking oils/grease with them when they leave at the end of the day. **Do not dump your ashes or cooking oils/grease in the street drainage ditches or grass area.**

OUTSIDE ALCOHOLIC BEVERAGES: We will not be selling alcoholic beverages on premise this year. Teams are allowed to bring in your own alcoholic beverages during the event. Please be responsible with this privilege the city of Smithville has allowed us. **You must keep your alcoholic beverages within the confines of the downtown courtyard event area (including Main and Commercial Streets).**

SECURITY: Security will be provided throughout the event. Each BBQ team is responsible for their own equipment.

REFUNDS: If you reserve a BBQ booth space and need to cancel the reservation, a 50% refund will be given if cancelled by July 21, 2017. After this date, no refunds will be given.

SOUND RESTRICTIONS: No excess noise will be permitted from the BBQ booth spaces. Please be considerate of your fellow BBQ teams. Loud speakers and noisy instruments will not be permitted.

Please read carefully. By Signing your Vendor Application, you agree and accept these Rules of Operation of Smithville's Backyard BBQ Bash. *Violation of any of the above rules could result in immediate eviction from your occupied booth space at Smithville's Backyard BBQ Bash, by the Smithville Chamber Special Events staff. The Smithville Special Events Committee reserves the right to accept or reject any vendor application.*

BBQ participant covenants that it will protect, defend, hold harmless and indemnify the Smithville Area Chamber of Commerce, the Smithville Special Events Committee, the City of Smithville, their directors, officers, successors, assigns, employees, and volunteers from and against any and all expenses, claims, actions, liabilities, attorney's fees, damages and losses of any kind, actually or allegedly, resulting from or connected with the participation as a vendor at Smithville's Backyard BBQ Bash. The Smithville Area Chamber of Commerce and the City of Smithville shall not be liable for any loss or damage to any merchandise, or personal property in or about vendor booth regardless of the cause of such loss or damage. Vendor agrees to submit to the jurisdiction of the courts of the State of Missouri, County of Clay, and City of Smithville.