# THE CONTEST:

- 1. The Indiana Bacon Festival Backyard BBQ Cook Off will be Saturday, August 24, 2023, in Delphi, Indiana.
- 2. The competition is open to anyone. There is a limit of 4 people per team.
- 3. Indiana Bacon Festival will supply water, a hand washing station, and a designated burn barrel for proper disposal of ashes at a central location.
- 4. All required meats will be provided at registration.

### CONTESTANT RESPONSIBILITIES:

- 1. Registration/fire extinguisher inspection/ Set-up and fire up will be on will begin on Saturday, August 24, 2024 starting at 5:00am. No check in after 8:00am.
- 2. All categories must be cooked on wood, charcoal, gas grill or a smoker.
- 3. Chef's Meeting (required) at 6:00 am.
- 4. 110-volt electricity is available. No generators are allowed.
- 5. Booth space is on a first come first serve basis and teams should be ready to cook no later than 6:00 am.
- 6. Each team is required to have a fire extinguisher, appropriate for your method of cooking. You will not be allowed to start without one.
- 7. A pop-up shelter/tent, no larger than a 12'x12' is encouraged for each team. Tent legs are required to be weighted down. The fire marshal will be checking tents the day of the event for safety.
- 8. No frying of foods is allowed under the pop-up tents
- 9. Teams must provide their own table and is required to be covered with a tablecloth.

# TERMS AND CONDITIONS:

- 1. Judging will be done by equal six person teams.
- 2. Your sample will be judged by all members of a judging team.
- 3. Each judge will rate the sample for APPEARANCE, TASTE, and TENDERNESS and scored from 9 to 1 point each. The TASTE score will be doubled. The lowest score will be dropped but will be used to break ties. The Build a Hogburger category will be judged on APPEARANCE, TASTE, and NAME. The five highest judges' scores will be tallied for overall points. The lowest judges score (6<sup>th</sup> judge) will be dropped and not used for the totals.
- 4. Results will be tallied. If there is a tie it will be broken as follows: The low score that was thrown out (as mentioned above) will be added to the cumulative score to break the tie. If still tied, the judging slips will be compared for the highest cumulative scores in TASTE first, if still a tie, then TENDERNESS, if still a tie, then APPEARANCE. If still a tie, two awards will be given out. All these categories will utilize the 6th judge scores.
- 5. Total points per entry will determine the category winner within each classification.
- 6. Cumulative points for all classifications will determine the grand champion. Second place in cumulative points for all classifications will determine the Reserve Grand Champion. (Showmanship and Mystery Box results do not add into cumulative scores, they will be judged as a separate contests.)

#### **INSTRUCTIONS FOR SUBMITTING SAMPLES FOR JUDGING:**

- 1. Judging will start at 3:00pm Saturday, August 24th Only the designate 4 person teammates can touch or handle your entries.
- Judging will be done on a category basis in the following order: 1. Appearance 2. Taste 3. Tenderness. Judging times are 3:00 pm – Build-a-hog burger, 3:30 pm - Open Category, 4:00 pm – Mystery Box Challenge, 4:30 pm – Pork Ribs, 5:00pm - Pork Butt.
- 3. Turn in your sample on time. You will have a 10-minute window to turn in your entry. The Build a Hogburger category turn in starts at 3:00pm with a final turn in time of 3:10pm.
- 4. A horn will be blown to open and close the turn in time for each category. The rule is your entry must be turned in within the ten minutes from the first to the second blow of the horn.
- 5. Submit enough of your entry to feed six judges and place in the official container provided by BBQ Officials. Remember, appearance is one of the judging criteria. For the Build a Hogburger category you will need to submit two entries: One for appearance and the second cut in 6 pieces for judges' samples. Contestants will be provided two containers by the BBQ officials.
- 6. If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce) it will be judged that way. No pooling or cups of sauce will be allowed for the judges to dip.
- 7. Garnish is limited to only green leaf lettuce (no red tipped lettuce or kale), and common curly parsley. This means no aluminum foil. This applies for the Open, Ribs, and Pork Butt Categories. Exceptions to this rule are the Build a Hogburger category, and Mystery Box Challenge in which anything goes.
- 8. Samples for judging must completely fit in the provided container with the lid closed for judging.
- 9. All open entries must utilize Indiana Kitchen Bacon. Bacon will be provided to you upon checking in. Entries must also use either one or both of the provided Shoup's seasoning and Shoup's BBQ sauce.
  - a. Open category entries must be a meat, poultry, seafood, side dishes or desserts and must be prepared on a grill (wood, gas, or charcoal).
  - b. Open categories will not be judged on tenderness.
  - c. Open category only, contestants will be allowed to use containers inside their box to help secure the entry if needed. Example: baked beans could be placed in a separate cup within the provided container for each of the judges.
- 10. Mystery Box Challenge entries must utilize all the ingredients inside the box. Entries will be judged on Originality, Taste, and Appearance.

#### HOLD HARMLESS CLAUSE:

The Indiana Bacon Festival, Shoup's Country Foods, Carroll County Chamber of Commerce, Freedom Missions Inc., the City of Delphi and all other sponsors shall not be responsible or liable in any way for any losses, costs, liabilities, debts, or expenses incurred by the participants of the 2024 Indiana Bacon Festival Backyard BBQ Cook Off, subsidiaries, affiliates, successors, or assigns as a result of any acts, omissions, or negligence of any person, firm, partnership or corporation attending or participating in the 2024 Indiana Bacon Festival Backyard BBQ Cook Off whether or not the act, omission, or negligence occurs prior to, during, or following the 2024 Indiana Bacon Festival Backyard BBQ Cook Off.