

Registration Form

Official Team Name _____

Team Contact Person _____ Phone _____

Address _____

City/State _____ Zip _____

Chief Cook _____ Phone _____

Assistant Cooks (Name Only)

1. _____ 2. _____

3. _____ 4. _____

Corporate Sponsor (if any) _____

Category in which you will enter & complete:

Whole Hog (\$75.00 – 1 Category)

Pork Rib (\$115.00 – 2 Categories)

Pork Shoulder (\$150.00 – 3 Categories)

Sauce Contest - \$10.00 Entry Fee

Bloody Mary Contest - \$10.00 Entry Fee

Do you want a Port-O-Pottie for your team's use?
\$100.00

Make check payable to KBBF BBQ Contest. All fees are tax deductible.

A check for the appropriate fee & deposit must be received with every application. Mail this form & your fee to:

Jay Hollowell P O Box 487 Helena AR 72342

The Cook-Off Committee reserves the right to reject any application. If your application is not accepted, your money will be refunded. However, no refund of the application fee will be made once you have been accepted into the contest. Your response to questions in the application become property of the KBBF Festival and may be used for promotional purposes.

All members of our team hereby agree to hold harmless the KBBF BBQ Contest Committee for any acts of negligence that may result in any injury to any person. The KBBF BBQ Contest shall not be responsible for its own site.

I agree to abide by all rules and regulations for the annual KBBF BBQ Contest.

Chief Cook _____
(signature required)

PRIZES

FIRST PLACE – EACH DIVISION \$300 + TROPHY

SECOND PLACE – EACH DIVISION \$200 + TROPHY

THIRD PLACE – EACH DIVISION \$100 + TROPHY

GRAND CHAMPION

**\$500 + TROPHY + ENTRY FEE TO MEMPHIS IN MAY
WORLD CHAMPION BBQ COOKING CONTEST!**

2011 King Biscuit Blues Festival BBQ Cook-Off



Sponsored By:

**HELENA-WEST HELENA
ADVERTISING AND
TOURISM PROMOTION
COMMISSION**

FOR MORE INFORMATION CONTACT:

Jay Hollowell (870) 338-3559
jayhollowell@gmail.com

RULES & REGULATIONS

- 1) BBQ is defined by the sponsors as pork meat (fresh & uncured) pre-pared on a wood or charcoal fire, basted or not, as the cook sees fit, with any non-poisonous substances and sauces as the cook believes necessary. There will be 3 categories in the contest – whole hog, pork shoulder, pork ribs (spare and loin). Meat for a contest may not be precooked, sauced, injected, marinated or cured in any way prior to inspection at the beginning of the contest. A **WHOLE HOG** entry is defined as an entire hog, with or without feet or head, whose dressed weight is 85 lbs or more prior to removal of the head and/or feet and/or skin. It must be cooked whole or in two halves. A **PORK RIB** entry is defined by the National Livestock and Meat Board as the portion containing the ribs and further classified as a spare rib or loin rib portion. A **PORK SHOULDER** is defined by the National Livestock and Meat Board as the portion containing the arm bone, shank bone and a portion of the blade bone. The pork ham considered a shoulder entry contains the hind leg bone. A Boston Butt **does not** meet the above requirement.
- 2) Each contestant competing must supply all of their own meat, cooking ingredients, individual cooking devices, utensils, preparation tables etc. The only thing provided to the contestants is a regulation cooking area & necessary sanitary facilities. All contestants must adhere to all electrical, fire and other codes-city, county, state or federal codes. Space is 20' by 25'.
- 3) No contestant's vehicle(s) will be allowed to enter or exit the barricades for any reason after 9:00 am on Saturday, October 8. Contestants must make all deliveries of equipment, stoves, supplies and other paraphernalia between 10:00 am on Friday, October 7 and 9:00 am October 8. To avoid long lines and congestion, registration times will be assigned to all BBQ teams. All equipment, cookers etc should be delivered and set up by 10:00 pm Friday.
- 4) Each contestant may have as many assistants as are necessary for such chores as hauling wood, hoisting whole pigs and encouraging the cook. **During contest judging only 4 assistants will be allowed in the cooking area** (those listed on the entry form). Any assistant who handles food in any way must comply with Paragraph 5 of these rules.
- 5) Each contestant must comply with all applicable rules & regulations of the City of Helena-West Helena and Phillips County Health Department including by not limited to:
 - A. Meat must be 40 degrees or less before cooking (your cooler with ice will keep it cold enough).
 - B. After cooking, the meat must be maintained at 140 degrees or more in a covered container.
 - C. Cleanliness of the cooks, assistants and the contestants' are is required. Gloves are recommended.
 - D. No live animals (dogs, pigs etc) are permitted in the cooking areas.
 - E. Dug Pits are not permitted.
- 6) Each contestant must cook enough BBQ to give samples to twelve (12) judges. If you run out of BBQ before the judging is completed, you will be disqualified.
- 7) Each contestant must check in at the registration area. At that time contestant number, cooking area assignments and vehicle passes will be issued and meat will be checked for compliance with entry category requirements (see definitions in Rule 1). Final meat inspection will take place between 10:00 am and 8:00 pm on Friday. A member of the Barbecue Committee must inspect your meat prior to cooking. Cooking may not begin until 9:00 pm on Friday October 7. Judging begins at 11:00 am on Saturday October 8.

Judging Times:

**Whole Hog – 11:00 am Pork Shoulder – 12:00 pm
Pork Rib – 1:00 pm**
- 8) Judging will be secret ballot of the judges. There will be a brief explanation of judging process at the Contestant Meeting,
- 9) A meeting for all head cooks will be held on Friday. The rules, regulations and other necessary information will be discussed.
- 10) The BBQ Committee requests that all contestants cooperate in the disposal of trash & keeping the area clean. It is imperative that your cleanup be thorough. Any space left in disarray or with loose or unbundled trash and garbage **WILL DISQUALIFY THE TEAM FROM FUTURE PARTICIPATION**. Trash receptacles will be supplied.
- 11) The Chief Cook will be held responsible for the conduct of their team & guests. Excessive use of alcoholic beverages will be grounds for disqualification. **UNDER NO CIRCUMSTANCES ARE ALCOHOLIC BEVERAGES TO BE DISTRIBUTED (GIVEN AWAY OR SOLD) TO THE GENERAL PUBLIC BY CONTESTANTS**. The Contest Committee requests and requires that good taste be used not only in your BBQ; we want each team to have a good time & we want a family type atmosphere for those who attend.
- 12) **Contestants may not give or sell any food to the general public. They may serve any invited guests as a private party.**

