



Farmers Fresh 4th Annual Brisket Cook-off Registration Form

Team Name: _____

Head Cook's Name: _____

Phone Number: _____ Address: _____

Email: _____ City: _____ St: _____ Zip: _____

Additional Team Members Names: _____

How much are you able to Grill? _____

Will you need electricity? (Extension cords are NOT provided) _____

How large of a space do you need? (Think smoker, tables, tent, chairs, etc.) _____

How large is your smoker? On a Trailer? (This is to assign spaces based on the size of each smoker.)

What Categories will you be entering? How much can you cook? (As many as you wish.)

Brisket

Baby Back Ribs

Chicken Thigh

I can Cook # _____

Racks _____

Thigh _____

Notes _____

I have read and agree to abide by all the rules of the event hosted by Farmers Fresh Market. We shall indemnify, defend and hold Farmers Fresh Market, its officers, agents, employees and volunteers harmless from any and all claims, suits, actions, damages, or causes of action which the Farmers Fresh Brisket Cook-off may incur out of any personal injury, loss of life or damage to any property, whether business or personal. I am responsible for ensuring that my team and I conduct ourselves in a professional manner at all times. We understand that Farmers Fresh Market has the right to request our team to leave the event at any time should there be aggressive or inappropriate behavior.

Head Cooks Signature _____ Date _____

Farmers Fresh Market's 4th Annual Brisket Cook-off

Rules and Regulations 2019

General Rules: This is an amateur BBQ contest, there will be no further distinction in classification. All teams will compete under the same set of rules and will be eligible to win in any category they have entered in to. Barbeque is defined by Farmers Fresh Market (herein referred to as FFM) as chicken, beef or pork that has been prepared on wood, charcoal or gas. Both Grilling and Smoking methods of cooking may be used. No Open Fires or Pits are allowed. Fires may not be built on the ground. All competition meat is provided by FFM for the Cook-Off.

Location: The contest will be held on the side street of Pioneer, between the store and the Church. Our location is 535 Goddard Ave, Ignacio. The contest will begin on Friday, July 26th with set up and the start of cooking at 3pm and will end on Saturday July 27th with the judging and public sampling from 11-2pm. Judging will be from 11-12:30. People's Choice Voting from 11-12:30pm. Awards will be at 1pm.

Teams: Each team will consist of one (1) Head Cook and up to three (3) assistant cooks. Each team shall designate their Head Cook on the registration form. A team name is recommended, but not required. The Head Cook is required to attend the Cook's Meeting before the event as well as check in with the Event Coordinator for Set Up Friday evening.

Categories: The categories of judging will consist of Beef Brisket, Baby Back Ribs and Chicken Thighs. Teams may enter in to any or all categories they choose. Please select which categories you are entering into on the registration form. Teams are NOT ALLOWED to bring or provide ANY additional food or side dishes. Side dishes will be provided by FFM. Per Food Safety Regulations, foods that are prepared off site cannot be sold on site.

Awards:

Brisket- First Place – BBQ Trophy & \$100 FFM Gift card, Awarded by Judges
Second Place – Silver Medal & \$50 FFM Gift Card, Awarded by Judges
People's Choice – Gold Medal, \$50 FFM Gift Card

Baby Back Ribs- First Place – BBQ Trophy & \$100 FFM Gift card, Awarded by Judges
Second Place – Silver Medal & \$50 FFM Gift Card, Awarded by Judges
People's Choice – Gold Medal, \$50 FFM Gift Card

Chicken- First Place – BBQ Trophy & \$100 FFM Gift card, Awarded by Judges
Second Place – Silver Medal & \$50 FFM Gift Card, Awarded by Judges
People's Choice – Gold Medal, \$50 FFM Gift Card

People choice Award: A Gold Medal and a \$50 FFM Gift Card will be awarded in each category, to the team that receives the most votes from the Public. This year we are trying a ballot system for the People's Choice award. When purchasing tickets, a ballot listing each team and the categories entered will be handed out. There will be a map on the back identifying each team's space. Each ticket holder will be able to rate the samples 1-5 for any and all teams that they try. They will then turn the ballot back in by 12:30pm for awards at 1pm. Any ballots turned in after 12:30 will NOT be counted.

Cook's Meeting: All Head Cooks MUST attend the Cooks meeting on Tuesday July 23rd at 5:30 pm at FFM. All meats will be available for pick up any time immediately following this meeting. The Head cook will be required to sign for the meat at the time of picked up. If you are unable to attend this meeting please inform Brittainy or Amos ASAP.

Cooking Temperatures: All meats must be cooked to a safe internal temperature of 165°F as measures by an internal Food Thermometer. This is especially important with Chicken. Check the internal temp at the thickest part of the thigh, away from the bone. Entries submitted that are under-cooked (as determined by the Head Judge and Event Coordinator) will be automatically disqualified.

Preparation: ALL FOOD MUST BE PREPARED ON SITE DURING THE COOK-OFF. No finished products are allowed to be brought on site. All cooking of products shall be done within your Assigned Space. Teams shall not share cooking spaces or cooking devices. A random inspection will be performed to ensure that meat has not been cooked prior to the event. Marinating and application of rubs do not count as cooking and may be done prior to arriving Friday. All Meats must be kept at or below 40°F before being prepared. All meats must maintain a temperature at or above 140°F after being prepared, until they are served.

Spaces: Each team will be assigned a space. Spaces will be based on the size of your smoker with room for a canopy or pop-up tent or shade. To help with the arrangement of spaces, please list the dimensions of the space that you will need on your registration form. Electricity will be limited, please specify if you will need electricity on your registration form. You will need to bring your own extension cords, they will not be provided. (100 ft. in length in encouraged) It is asked that each team keep all their pits, smokers, tents, coolers, tables, chairs, decorations, and any other required equipment in their designated space. This is to prevent tripping hazards during the event.

Equipment and Supplies: Each team shall provide and bring all necessary equipment and supplies needed to prepare and serve their food. (tents, chairs, tables, knives, spices, pans, bowls, cutting boards, etc.) FFM Will provide each team with a box of supplies to serve their products (Sample cups, Napkins, silverware, gloves if needed and Ticket box) Teams must adhere to all electrical, fire, food and any other applicable safety codes. **ALL TEAMS MUST HAVE A FIRE EXTINGUISHER PRESENT IN THEIR SPACE!**

Decoration: Each team may decorate their space or tent however they would like to. Banners, signs, flags, business advertisements, etc. are all allowed but must stay inside your designated space. Decorating your space and creating a festive area can help to encourage the public to visit your site.

Setup Time: Teams may begin to set up any time after 3:00 pm on Friday, July 27th and start smoking. DO NOT come early as the street will not be closed off. All teams must check in with the event coordinator inside FFM to find your designated spot **BEFORE** setting up.

Transportation: Vehicles may enter the roped off event space to help in set up and tear down before and after the event. Please use caution when maneuvering inside the event space and be courteous of your fellow contestants. Vehicles are permitted to stay in the event space overnight, but all vehicles **must be moved out of the event space by 9:00 am on Saturday July 27th**. This is to allow for more space during the event for the public, to create an open flow for the crowd and to protect your personal property from possible damage or harm. **There will be no exceptions, ALL vehicles must be moved. The only exception will be trailer mounted smokers.**

Sanitation: Each Team is responsible for observing a sanitary environment to prepare your food in. Gloves are required and cleaning supplies must be available in your site. Water will not be available at each site. A water station will be available with soap and water to wash your hands and dishes behind the store. You are welcome to take kitchen items into the Deli during business hours until 7pm and ask to have them run through our dishwasher. It takes about 2 minutes to clean and sanitize them. Drinking water will be available inside the store at our water station. A Port-O-John will be provided for overnight use during the event.

Trash: All trash created by teams is to be placed in the store dumpster only. Do not use the trash cans around the event, these are for public use. Each Team is responsible for cleanup and trash removal of their area after the event is over. Do

NOT place hot coals in the dumpster! Please inform a staff member or event coordinator if you will have hot coals after the event.

Judging: Judging will take place at 11am on Saturday, July 27th in the Judges tent. Each teams Head Cook or designated person must deliver the meat to the Judges tent no later than 11am for judging. Meat can be dropped off for judging as early as 10:50am. Judging will be performed as a "Blind Taste Test". Meaning each team will be assigned a secret number that only they and the event coordinator know. Each team will be provided with a Judging tray to fill and deliver to the Judging Tent during the above mentioned times. When you are dropping off your box, it will be checked in and a ticket will be issued to the team with your sample number. The matching ticket will be attached to the Judging tray in a manner that keeps it hidden at all times. After judging is complete, scores will be compiled and the lowest judge's score for each team will be dismissed, with the remaining scores tallied together, this will be your team score. The team with the highest judge's scores will receive First and Second Place. In the event of a tie, the previously dismissed judges total will be used as the 'Tie Breaker'. The People's choice will be given to the team with the most votes from the public in each category.

Sample Tray: A sample tray will be provided in your Team Supply box for each category your team has entered. Please use these to prepare your judges samples. There should be equivalent to approximately 6 samples in the judge's tray. (4 or 5 slices of Brisket, 6 Baby Back Ribs, 1 or 2 Chicken Thighs) The judges will critique your items based on the Appearance, Aroma, Tenderness, Moistness, and Taste/Spice. You will find a sample score card attached to these rules. Garnishes are not allowed in the turn-in containers for judging. No aluminum foil is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. No identifying marks or brands on the meat or container is allowed. Sauce is optional. If used for judging, it shall be applied directly to the meat and not be pooled or puddled in the turn-in container. No side sauce containers will be permitted in the turn-in container.

Tickets: Tickets will be sold for \$1 each. A customer can purchase any one (1) item for one (1) ticket. Example- One (1) sample of Brisket, One (1) sample of chicken, One (1) slice of watermelon etc. The Baby Back Ribs will be two (2) tickets each. **Please collect 2 tickets for Ribs.** You will need to be sure that you have a team member who is in charge of collecting the correct # of tickets for each sample being served. A sample portion should be about 2 oz. of meat. Do Not give larger cuts for more tickets, they can get a second sample if they wish to try more of your product. DO NOT give out samples larger than specified to get more votes, this is grounds for disqualification.

Farmers Fresh Market (FFM) reserves the right to disqualify an entire Team or an individual team member for any activity or actions that is determined by FFM to be deceitful, dangerous, illegal, or in violation of any rules as listed. Some examples are as follows:

1. Foul, abusive or unacceptable language or behavior by a team member or guest.
2. Excessive noise from a radio or generator.
3. Open Fires or any continued behavior that could cause a safety concern.
4. Once the event opens to the public, only the four designated team members are allowed in the cooking area.

Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation. Be sure to READ and KEEP these rules for future reference. If you have questions, please contact us by e-mail at brittainy@farmersfreshco.com or by phone at 970-563-4400.

