

## SHO'NUFF GOOD BARBEQUE COOK-OFF

### CONTEST RULES

1.) **The sponsor define barbeque as chicken or pork ribs prepared on wood charcoal or gas and basted if desired.** Both grilling and smoked methods of cookery may be used. No open pits or holes in the ground permitted. Fires may not be built on the ground. Meat may not be marinated or pre-injected before inspection, but may be marinated or pre-injected before cooking.

2.) **All meat Is provided by the Sto'Nuff Good Barbecue Cook-off Committee.** No outside meat will be allowed. Contestants' meat must be picked up between 7 a.m. and 8:30 a.m. the morning of **October 8, 2016 at C. E. Roy Community Center, 5th Street Hattiesburg, MS.** No meat will be distributed after 8:30 a.m. **Contestants who fail to make the pickup within the required time will be disqualified automatically and no refund made.**

Contestants must bring their own containers. The time meat is picked up will be recorded. The check-in time in the contest area will also be recorded and must be no more than 10 minutes from the pick-up time. Any violators will be eliminated from the competition and no refund given. Those competing in both categories must have separate containers for chicken and pork ribs. **Those competing in both categories must also use a separate grill for chicken and pork ribs.**

3.) **To be eligible for the barbecue cook-off, contestants must submit a completed entry form and entry fee.** Any entry not meeting these requirements will be returned as incomplete and will have **the same effect as if no entry had been submitted. Entries must be received by noon OCTOBER 7, 2016.**

4.) Entry fee: \$70.00 per category

5.) **The meat is provided by the Sho Nuff Good Barbecue committee and meat sponsor, Mar-Jac Poultry,**

6.) Each contestant must provide cooking ingredients, cooking devices (including grill), utensils, **fire extinguisher, shade (tent if desired and is recommended) seating (if desired) and preparation table.** Electricity and running water will be available. Clean-up facilities will not be provided.

7.) Contestants will be assigned a work area.

8.) Each entrant may consist of no more than three individuals. Visitors are NOT allowed in the **contest area at any time whatsoever. Any team with unauthorized visitors will be disqualified and no refund given.** The contest is open to all: men and women, amateur and professional cooks. All participants must be 16 years of age or older.

9.) Cleanliness of the cook assistants and contest area is required.

10.) **All contestants must supply a fire extinguisher and keep it near the cooking area.**

11.) Cooking may begin at any time after 9.00 A.M. If smoking is the technique, contestants may begin at 8:00 AM.

12.) Meat must be cooked until juices run clear. Any entries submitted undercooked (as determined by the contest administrator) **will be disqualified automatically and no refund given.**

13.) A mop/basting or barbecue sauce may be used during the cooking process. This is at the contestant's discretion.

14.) Entries that do not follow contest rules will not be Judged and no refund given.

15.) Contestants may not share grills and are prohibited whatsoever from selling and otherwise providing food of any kind during the competition to any and all persons not on their team. A separate grill is required for chicken and ribs.

16.) **Failure to follow the rules will result in automatic disqualification and no refund given.**

17.) Note that from 11:30 a.m. to 1:00 p.m. a limited number of festival goers will be allowed in the competition area for small samples in the event contestants would like input about the quality of their product. Additional meat will be provided for the limited purpose of securing public input during the designated time.

#### INSTRUCTIONS FOR SUBMITTING SAMPLES

1.) Each contestant/team will be assigned a number.

2.) A panel of celebrity Judges will begin judging samples at 1:30 pm.

3.) Samples must be ready for presentation for judging five minutes after the Administrator signals entrant that entrant is up for judging. An administrator will be assigned to each entrant for assistance and directions.

4.) For the Chicken presentation each sample must contain one chicken breast. For the Pork Ribs presentation each sample must contain two bones.

5.) Garnish is limited to leaves of green leaf lettuce and/or common curly parsley or any raw vegetable or fruit. Items **NOT** allowed in the container: aluminum foil, toothpicks, skewers, foreign materials or stuffing, candy or any other items not listed in the first sentence of item 5 of the Instructions for Submitting Samples.

6.) Judging categories are taste, texture and presentation. Taste 60 points; Texture 30 points; presentation 10 points.

Awards Ceremony 6:00 p.m. Blues Stage