



bbq | craft beer | music

September 23, 2023

Important Information

Location:

The contest will take place in Downtown Bessemer City. City Hall is located at 132 W. Virginia Ave. and is centrally located within our Downtown. From Southbound Interstate 85, take exit 14 for W. Gastonia/Bessemer City. Turn left at the light atop the exit ramp and continue straight for 3.6 miles into the heart of Downtown Bessemer City. From Northbound Interstate 85, take exit 13 Edgewood Rd. Turn left atop the exit ramp and continue straight for 2.2 miles. Turn right onto South 12th St., continue for 0.1 miles into Downtown Bessemer City. Cross the railroad tracks, turn left onto W. Virginia Ave. and City Hall is located 413 ft. on the right.

Brew and Que BBQ Competition is a Southern BBQ Network Sanctioned BBQ Competition that is an Oktoberfest themed festival that consists of Craft Beer, BBQ, and Live Music.

Teams are responsible for observing prudent temperature and sanitary requirements as specified by Gaston County Department of Environmental Health and all Temporary Food Establishment (TFE) rules. You may access a copy of the GCDEH guidelines for food service at special events at the following web link, or by visiting your local GCDEH office for a hard copy of the information. <https://www.gastongov.com/399/Environmental-Health>.

All teams must check with the Gaston County Health Department and Department of Environmental Health to see if permitting is required at least eighteen (18) business days prior to the event.

PLEASE BE ADVISED – GASTON COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH RESERVES THE RIGHT TO INSPECT ALL FOOD VENDORS OPERATING WITHIN GASTON COUNTY. THIS DOES NOT MEAN AN INSPECTION WILL OCCUR, BUT ALWAYS BE PREPARED.

Bessemer City Brew & Que Rules

1. **Nathan Hester is Event Representative.**
2. Each team will consist of a Pitmaster, Alternative Pitmaster and as many assistants as the Pitmaster deems necessary.
3. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
4. Each team will bring their own products, seasonings, and cooking equipment. Meat must be kept in cold conditions prior to teams beginning to cook. Pork Butts will be provided by the competition. Team are responsible for ribs and chicken.
5. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
6. All teams must have a grease barrier underneath cooker.
7. Registration fees include a 20' x 20' cooking space and needed trailer space.

8. Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.
9. All teams must comply with the City's Noise Ordinance, and therefore the use of radios or amplifying equipment will not be allowed during quiet hours of 11:00 p.m. to 7:00 a.m.
10. All teams must comply with City and State alcohol laws – no open containers.
11. No fighting!
12. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team **WILL NOT BE PERMITTED!**
13. Teams must provide their own 50 ft outdoor rated and grounded extension cord, as well as food grade water hose.
14. Limited electricity available. Teams must be prepared to provide their own electricity.
15. All generators must be muffled. **No exceptions!**
16. Clean up your own area; do not leave any trash lying around.
17. All speakers must be turned so that amplified music or sounds are playing inward, toward the team area. No amplified music or sounds may be projected out of the team area.

PRIZE INFORMATION

	Pork		Ribs		Chicken
1st Place	\$500		\$500		\$500
2nd Place	\$300		\$300		\$300
3rd Place	\$200		\$200		\$200
			Grand Champion		\$1000.00
			Reserve Grand Champion		\$500.00

Competition Guidelines

Check-In & Inspection:

Friday, September 22, 2023, from 10:00 a.m.-5:30 p.m. Teams will be allowed to set up immediately after event representative has ensured that team has means to keep meat in cold conditions.

Cooks Meeting:

Friday, September 22, 2023 @ 6:00 p.m. at the Kiser Senior Center located at 123 W. Pennsylvania Ave. Bessemer City, NC 28016. **Pitmaster must attend cooks meeting.** Alternative Pitmaster may attend cooks meeting, but **Pitmaster must be in attendance.**

Load In and Setup:

Teams must make all deliveries of equipment, cookers, and needed supplies by 5:30 p.m. Friday, September 22, 2023. No cooking or preparation for cooking shall take place prior to cooks meeting at 6:00 p.m. No vehicles associated with cook teams, except to pull trailers, etc., will be allowed to enter or exit the competition site for any reason after 5:00 p.m. on Friday. Parking of vehicles in areas other than that provided is prohibited. Vehicles of any kind other than passenger cars or trucks are prohibited on the grounds unless specifically approved by the organizers or for the transportation of certifiably handicapped persons. Use of any prohibited vehicle be a contestant; team member or guest will be grounds for disqualification.

We try to make it as easy on the cookers as we can with the knowledge that if we let cookers “do their own thing” we will get the best results. There are a few guidelines that make it fair for everyone, however. If you have an RV or are in need of a “larger” cooking space. Contact Nathan Hester, Event Representative and a spot can be found for you. Additional parking for trucks and passenger vehicles after load in will be provided near competition site. Those locations will be distributed to the teams prior to the event weekend.

Cooker Heat Source:

There is no requirement that any particular heat source be used in the preparation of barbeque. We leave the choice of the heat source to the cooker. It may be wood, gas, electric or any other reasonable heat source. We expect all cooking devices to be in working order and any cooking devices that may be found to be faulty or dangerous could be disqualified for use in the event. If electricity is required, please reference that on your application form. There will be a centrally located fifty (50) gallon drum for hot ash disposal. This location will be indicated on festival map sent to teams closer to the contest date. Disposal of hot ash not in the drum provided will not be allowed and will be grounds for disqualification.

Meat Categories:

The festival is a Backyard BBQ Competition. Competition classes include:

1. **Pork** – Whole Shoulder, Boston Butt or Shoulder; cooked as a single piece, bone in or out.
2. **Ribs** – Bone in, excluding county style ribs.
3. **Chicken** – Cookers Choice.

The Barbeque within the turn in box may be chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit. Please remember to comply with local health regulations regarding internal meat temperatures.

Entry/Turn-In Times:

The entry/turn-in times are set as follows for turn in at the receiving table:

1. Pork Competition – 9:55 a.m. – 10:05 a.m.
2. Ribs Competition – 10:55 a.m. – 11:05 a.m.
3. Chicken Competition – 11:55 a.m. – 12:05 p.m.
4. Distribution of meat to public – 12:30 p.m. – 3:30 p.m.
 - a. *Pork shoulders will be provided to each team to cook for the competition and to vend to the public.

Awards will be announced from the Stage at Centennial Park on W. Virginia Ave. at approximately 3:30 p.m.

Judging:

Judging will be blind judging only; entries are submitted in an approved container with no external markings, drawings, signage, etc. A marking of any kind disqualifies the entry. Each entry is judged using three judging criteria of APPEARANCE, AROMA, TASTE, TEXTURE, and TENDERNESS. Meat may be sauced or un-sauced. A minimum of 8 separate and identifiable portions must be submitted.

Scoring:

Entries are scored in five areas: APPEARANCE, AROMA, TASTE, TEXTURE, and TENDERNESS. Scoring ranges from a low of 1 to a high of 10. An entry, found to be disqualified will receive a score of 1.0 in a category.

Judging Procedure:

Table captains deliver all sample boxes to their table. They announce each sample box number to be judged opens each box and checks for rules violations such as marking, insufficient number of samples, etc. Table Captains then present each sample box to judges; judges score each box for appearance. This procedure is repeated for boxes 2 through the last sample box. Once all sample boxes are presented and judged for appearance; Table Captains begin with sample box # 1 and passes each box for judges' samples; this procedure is repeated for boxes 2 through the last sample box. Each judge then begins to sample and score each entry. Once all entries are distributed, the table captain returns sample boxes to a designed area. Table Captains then collect judging slips, reviews judges' scores for consistency, organizes judges' score sheets in order of the judges' sign-in sheet, and turns them over to the Event Representative for final score processing.

Disqualification:

The Event Representative is the only person that can disqualify an entry. The Event Representative can be made aware of possible rule violations by Table Captains and Judges. An entry may be disqualified for any of the following reasons:

1. Evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting

team to any judge. Sculpting is defined as: carving, decorating, forming, or shaping of a meat entry, contained within a turn-in box, that identifies the submitting team to any judge.

2. Foreign material within the turn-in boxes besides the meat, no garnishes.
3. Less than 8 separate and identifiable samples.
4. Evidence of blood such that the meat is prepared below State Health Department's safe consumption guidelines.
5. Entry is turned in after the officially designated time.
6. Not cooking pork as a single piece of meat.
7. Not cooking the meat that was inspected.
8. The Event Representative reserves the right to disqualify any entry and or team based on any violation of rules and guidelines contained within his event packet.

Local Health Regulations

There are always various local health regulations that are imposed by the county, city and state. These regulations are the purview of the agency involved (generally the Department of Health). If any entry is disqualified by the local Health Department, then it is disqualified for entry into the contest and will not be judged. All cooks are expected to follow all the local health regulations that are imposed.

Each team is responsible for observing required temperature control and good hygienic practices. The internal temperature required for pork product is 155 degrees Fahrenheit. Other meat such as beef, poultry and exotic meat must cook to 165 degrees Fahrenheit. Good hygienic practices (hand washing) must be observed by contestants. Provide a hand washing station (container with "lift up" spigot), catch bucket for dirty water, soap, and hand towels at each cook site.

The Bessemer City Brew & Que is a Backyard BBQ Competition with vending to the public. We are providing four pork butts to teams to compete and submit to a centralized location where volunteers will vend your BBQ to the public. This location will be communicated at the cooks meeting.

Vending Guidelines and Rules for Brew & Que Competitors:

1. Vending to the public will take place after final turn in for competition. No vending to the public by any competition team will be allowed prior to final turn in.
2. No Competition Vendor will be allowed to set up late or leave early. This event is to be free of automobile traffic during the entire time frames open to the public. Vendors must adhere to the rules set forth for vendors by the City of Bessemer City.
3. Smoking is prohibited in booth spaces during festival.
4. Grease – Used cooking oil/grease shall be disposed of in a centrally located barrel provided by the city. A map of the festival area will be sent to all teams and vendors at a later date. Dumping of grease on or around the festival site will result in a \$500 penalty

from the city and will be payable on site prior to leaving the event. It is required that you put down floor covering (grease mat) if you are using grease/oil.

5. Wastewater: Wastewater containers must be used by food vendors. Do not pour wastewater down the storm drains or into flower beds.
6. Vendors and staff must use flowing water to wash hands. Hand sanitizers can be used, but only as a secondary cleaning action. Use of disposable food handlings gloves is required.
7. Vendors are asked to maintain their both space clean and free of rubbish. Trash containers are available to dispose of trash.
8. The city requires each food vendor have a working fire extinguisher at its booth throughout the festival.
9. Items brought on site are done so at the sole risk of the Vendor. The City of Bessemer City is not responsible for any loss, damage, or destruction of personal property, equipment, and/or valuables. I is recommended that vendors remove any valuable items from the booth at the end of each day.
10. Bessemer City Police Department will have police officers present at the festival but will not be responsible for security at each vendor location.
11. Vendors are responsible for complying with local and state tax regulations when applicable.
12. Vendors will retain all revenue from sales during the vending portion of the festival and are responsible for all currency-related issues.
13. Vendors must supply the City of Bessemer City with a certificate of general liability insurance listing City of Bessemer City as an additional insured. This must be submitted with your application and issued by your agent, in order to be considered into the event. Coverage must be at least \$1,000,000 general aggregate and \$500,000 each occurrence.
14. If you are a competition BBQ Team and are not planning to be a food vendor post-competition, the liability insurance is not required with your application. Please insure this is clearly indicated on your application.

By signing below you agree to adhere to all rules and guidelines pertaining to the competition, as well as, the vending rules and guidelines listed in this application.

Signature: _____

Date: _____

The Gaston County Health Department MAY SHOW UP during the festival.

There is no rain date for the Bessemer City Brew & Que and no refunds.

Please make sure to include the following with your registration:

1. Completed Application
2. Registration Fee
3. Signed Hold Harmless Agreement

4. Copy of your current Certificate of Commercial General Liability Insurance for a minimum of \$500,000 per occurrence/\$1,000,000 aggregate indicating the City of Bessemer City as additional insured. **If Applicable.**

BBQ COMPETITION REGISTRATION FORM

BBQ Team Name:		Team Member Names:
Pitmaster Name:	Alternate Pitmaster Name:	
Address:	Address:	
Cell Phone #:	Cell Phone#:	
Email Address:	Email Address:	

Participants are responsible for tables, chairs, tents, extension cords, and other supplies needed for booth set-up. Pricing is based on a 20' x 20' area for cooking and needed trailer space. Electric outlets and water connections are available, but teams should come prepared to provide their own electricity. Assistance to connect to power and/or water source will be available. Teams should bring their own, at least 50-foot, outdoor rated extension cord, as well as at least a 50-foot food grade water hose. Please indicate below if your setup requires access to power and/or water.

Yes No

Electricity

Water

Competition Category Selection:

	Yes	No
Pulled Pork	<input type="checkbox"/>	<input type="checkbox"/>
Ribs Competition	<input type="checkbox"/>	<input type="checkbox"/>
Chicken	<input type="checkbox"/>	<input type="checkbox"/>

(To be eligible for Grand Champion you must compete in all three categories)

Cooking Method:

Wood: _____ Gas: _____ Charcoal: _____ Other (List Method): _____

Registration Fee: \$250.00

Rain or Shine - NO FREFUNDS!

BBQ Competition Team Standard Space:	20' x 20'	\$250.00
Will you be vending to the public after the competition?	Circle One: Yes	No
Total amount enclosed (make checks payable to City of Bessemer City)		\$ _____
If Vending, please provide menu:		

Checks for the total entry fee must be received with each application and checks should be payable to City of Bessemer City. Due to limited space, applications submitted are not guaranteed entrance to the contest. Applications post marked after September 9, 2023 may not be accepted. City of Bessemer City reserves the right to reject any application. If your application is not accepted, your money will be refunded. However, no refunds will be made after you have been accepted into the contest. Notification of acceptance will be sent via E-mail or regular mail to each team accepted into the contest. For additional information, please contact Nathan Hester at (704) 729-6510/nhester@bessemercity.com, JoD Franklin at (704) 729-6534/JFranklin@bessemercity.com., Andrea Nixon at (704) 729-6536/anixon@bessemercity.com.

Applicant hereby certifies that all activities to be conducted in the booth(s) provided shall be lawful in all respects. In consideration of the space provided during the Bessemer City Brew & Que Festival, applicant does hereby acquit and forever discharge the City of Bessemer City, and their members, agents and employees, and all other persons, firms, corporations or partnerships of and from any and all claims, actions, causes of actions, demands, rights, damages, costs, loss of services, expenses and compensations whatsoever, which the undersigned applicant may have or which may hereafter accrue on account of or in any way growing out of any and all known and unknown, foreseen and unforeseen, bodily and personal injuries and property damage and the consequences thereof by applicant's participation in the activity above. The undersigned has read the foregoing and fully understands it. **Registration must be signed or it will not be processed.**

Head Cook's Signature (Required)

Date

Please return all applications to:

Bessemer City Brew & Que
ATTN: Nathan Hester
125 W. Virginia Ave.
Bessemer City, NC 28016

Event Information:

<https://bessemercity.com/brewandque/>

<https://www.facebook.com/events/1225096191366333?ref=newsfeed>

