



**3RD ANNUAL BLACK BARBEQUE COOKOFF
 COMPETITION ENTRY FORM
 CROWN COMPLEX PARKING LOT
 AUGUST 16-17 2024**



Submit Entry to nothnfancy@hotmail.com, subject line “Black BBQ Competition Entry Form”

Or Mail To:
 BBQ Competition Coordinator
 c/o Noth’n Fancy, LLC
 206 Rodie Avenue
 Fayetteville, NC 28304

Team Name: _____

Team Captain: _____

Phone #: _____ Email: _____

_____ I have Read and Signed the Waiver Below

Team Member 2: _____

Team Member 3: _____

I have read and signed the Waiver below: TM2 _____ TM3 _____

(YOU MAY HAVE AS MANY AS YOU WANT ON YOUR TEAM, TEAM CAPTAIN YOU ARE RESPONSIBLE FOR YOUR TEAM MEMBERS, MAKE SURE THEY UNDERSTAND THE RULES AND WAIVER!!)

ENTRY FEE: \$300.00 per Team (no limit on number on Team) PLUS a \$50.00 deposit for Area and Trash Cleanup (if your area is clean and trash free, this will be refunded upon departure) (PLEASE MAKE CHECKS/MONEY ORDERS PAYABLE TO NOTH’N FANCY), thank you.

Please check all that apply to your Entry:

- _____ Brisket
- _____ Chicken (Thighs)
- _____ Ribs (Pork only)
- _____ Pulled Pork (Boston Butt) for People’s Choice

[Type here]

Awards:

Awards will be on Saturday afternoon. Awards will include 1st, 2nd, and 3rd place for each category, Reserve Champion Award , A Grand Champion (highest rank overall) and Peoples' Choice Award.

3rd Place in Brisket a Trophy and \$500, in Chicken a Trophy and \$500, in Ribs a Trophy and \$500

2nd Place in Brisket a Trophy and \$700, in Chicken a Trophy and \$700, in Ribs a Trophy and \$700

1st Place in Brisket a Trophy and \$1200, in Chicken a Trophy and \$1200, in Ribs a Trophy and \$1200

Peoples' Choice Award a Trophy and \$1000

Reserve Champion a Trophy and \$1500

Grand Champion a Trophy/Belt and \$2000

WAIVER OF LIABILITY

In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my teammates, our heirs, executors and administrators, waive and release any and all rights and claims for damages that I or my team may have against the Crown Complex and Parking, any sponsors, vendors or volunteers, participants or observers of the event for any and all injuries suffered by me or my team in this event. Further, I hereby grant full permission to the Crown Complex and Parking, Black BBQ Cookoff, Southern Barbeque Network, The I Love My Community Celebration and Giveaway and any agents sponsored by them to use any photographs, video recording and any other record of this event for legitimate purposes. I agree to the terms of the waiver of liability and to the Black BBQ Cookoff Championship rules and regulations.

Team Member 1

Name: _____

Signature: _____

Date: _____

Team Member 2

Name: _____

Signature: _____

Date: _____

Team Member 3

Name: _____

Signature: _____

Date: _____

INFORMATION

Team Qualification

The Team Captain of each Black BBQ Cookoff Team must be African American or of African descent. There is NO limit on the number of Team Members, however Team Captains are responsible for their Team Members and their behavior.

Load-in Procedures

Load-in time starts at **1:00pm** on Friday **August 16, 2024**, there will be a **MANDATORY meeting at 7:00pm on Friday August 16, 2024. Team Captain or a member of the Team MUST be present at this meeting, or you will be DQ'd (Disqualified)**

Upon arrival, teams must report to team area where a representative will check-in the team. Then, you may pick your spot on the grounds and proceed to the competition area for set up. We believe that this process will ensure a smoother load-in process. You may have one vehicle beside your area, all vehicles must be removed to parking prior to 10:00am on Saturday August 17, 2024. **The Public will be allowed in at 11:00am on Saturday August 17, 2024. Be Ready For Them!!**

Rules and Regulations

1. CONTESTANTS – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the Black BBQ Cookoff competition. Each team will be compromised of a team captain and no set number of assistants. **All contestants must have at least one representative of their team present at the Team meeting on Friday August 16, 2024 AT 7:00pm, or you will be DQ'd.** Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred and will forfeit their entrance fees.

2. INTERPRETATION of RULES – The interpretation of the rules and regulations are those of the Black BBQ Cookoff Competition and the Southern Barbeque Network (SBN) representative at the contest and his or her decisions are final.

3. EQUIPMENT – Each team will supply all the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal, propane or wood pellets. No team may share a cooker or grill with any other team. You will need to provide generators if needed. You will have access to bathroom and porta potties. You **MUST** have a Fire Extinguisher and a Grease Catcher. You will be checked to see if you have these items.

4. COOKING FUELS – All cooking fuels are acceptable.

5. APPROVED COOKERS – Any wood, charcoal, gas, propane or wood pellet fired cookers – homemade or commercial manufactured – will be allowed to be used in the contest. Electrical or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices.

6. CONTESTANT'S SITE – All Black BBQ Cookoff Competition teams will receive small competition spaces. Tents and Covers are to be provided by the teams if they so choose, please note that you **CANNOT** stake your tents into the ground, please bring tent weights. All equipment must be contained within this space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. You may have one vehicle beside your area, but all other vehicles must be removed from the competition area by 10:00am on Saturday August 17, 2024.

7. BEHAVIOR – Every team, including members and guest, are expected, and required to always exhibit proper and courteous behavior. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds.

8. CLEANLINESS AND SANITATION – All teams are expected to maintain their cook sties in an orderly and clean manner, and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is always required while handling the food. Failure to use sanitary gloves may result in disqualification. Please bring these items with you for use at your cooking site. Teams are responsible for cleaning their site once the competition has ended.

All federal, state, and local food safety rules and regulations must always be adhered to. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.

9. MEAT CATEGORIES – the following categories will be judged at the Black BBQ Cookoff Competition:

- Brisket: to be provided by the Team, not a mandatory meat however to be included in the Grand Champion or Reserve Champion categories you must provide Brisket
- Chicken: Wings will be provided by the Contest for Public Samples.
- Ribs: Pork Ribs for competition to be provided by the Team, samples for the public will be provided by the Contest.
- Pulled Pork: You will provide, cook the way you want for Peoples' Choice
- All Teams MUST Cook Samples for the Public!!

10. QUANTITY – Teams must cook AT LEAST the following amounts: Brisket (8 portions for judging, Chicken (8 pieces for judging), Ribs (8 bones for judging). Teams must also cook samples for the public.

11. JUDGING – Blind judging only. Entries will be submitted in an approved container (provided by the contest). Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE, TEXTURE, and TENDERNESS. Meat may be sauced or un-sauced. A minimum of eight (8) separate and identifiable portions must be presented for judging.

12. SCORING – Each entry will be scored by 6 judges in the areas of APPEARANCE, TASTE, TEXTURE, and TENDERNESS. Scoring will be provided by the Southern Barbeque Network (SBN) out of the Greater Charleston SC Area. Any entry that is disqualified as per section 15 (below), will receive a score of zero for all categories from all judges.

13. DISQUALIFICATION – An entry can be disqualified by the Black BBQ Cookoff Competition representative and SBN only. An entry can be disqualified for any of the following reasons:

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

- There are not a minimum of 6 separate and identifiable pieces (for brisket, ribs, and chicken).
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Cooking the meat prior to the set-off time.

14. JUDGING PROCEDURE – Team captain or member brings entry in provided box to turn-in table. At check-in table, a representative will ask for the team’s name, number, and what they are tuning in. The box will then be taken to a second area secluded from sight of the first called the Renumbering Table. It is secluded from the judging area. Based on a computer generated list, a new number will be placed using a prenumbered label on the box. The list does NOT contain the teams name just their number on the box. The Renumbering representative then assigns the box to a specified judges table. When all boxes have been turned in and renumbered, they are sent to the judging tables. The Table Captain reads the box numbers to the six judges. Then the Table Captain opens the box for the FIRST time and inspects it for any possible disqualifications. If none then the first judge takes their sample and passes it to the next judge. Once the judging is completed, the Table Captain collects and inspects the scores. They pass them to the Event Representative, and they inspect them one more time. They are then passed to the representative doing the calculations who enters the scores into the computer system. All Calculations are doubled checked after entering before results re published. Copies are printed of the final results and detailed scores for each time that are handed out after the awards presentations. SBN will put out their specific rules at the **Mandatory Team Meeting on Friday August 16, 2024, at 7:00pm.**

15. WINNERS – The Winners in each category will be determined by adding all the scores together and the team with the most points will be that category’s first place. Next highest score is the category second place and so on. The best overall meat entry is determined by the team with the highest score in any of the meat categories, and the Grand Champion (highest ran overall) is determined by the team with the highest total score of all the categories added together. In the

event of a tie in a category, a tie-breaking procedure will be implemented utilizing first the TASTE score as the tiebreaker, then the TENDERNESS scores.

16. TURN IN TIME – Each category turn-in time allows for a 10-minute window (5 minutes before and 5 minutes after the time as suggested below:

- **RIBS** **9:00am**
- **CHICKEN** **10:00am**
- **BRISKET** **11:00am**

The contest organizer and/or SBN may revise the times but a one-hour time frame between category turn-in times will be maintained. Any changes to turn-in times will be made public at the **Mandatory Team Meeting, the evening before the competition (Friday August 16, 2024, at 7:00pm)**.

17. PRIZES – Prizes will be awarded at 5pm.