

1st Annual Smoke-N-Meat Championship (Presented by Midway Speedway)

Butts, Brews, and BBQ Cook-Off Application Packet

Date of Event: September 24, 2022 (setup can begin September 23, 2022)

Registration Period: July 25, 2022 – September 1, 2022

Registration Info: Download application on www.visitlebanonmo.org/events or <https://www.facebook.com/LebanonMidwaySpeedway>, then email to midwayspeedwaycrg@gmail.com or turn into Rebecca Rupard at Cowan Civic Center (500 East Elm Street, Lebanon, MO).

Location: 7111 Fairgrounds Drive, Lebanon Agricultural Legacy Center (Ag Barn), Lebanon, Mo

The Amateur Bar-B-Que Contest is a community-based event. All participants must live in Laclede County, MO. Thank you in advance for your interest in participating.

Rules and Regulations

- 1. CONTESTANT** - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be amateur competitors and over the age of 16. The contest organizer may not cook in any category in this contest. Contestant will be referred to as "Griller." Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Teams must be comprised of amateur BBQ'ers; no professional or members of a professional team allowed (no restaurants).
- 2. INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
- 3. REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the Chairman. The cost is \$90 per entrant/team. If the team wants to participate in one category, the cost is \$30 per category, totaling the \$90.
- 4. EQUIPMENT** – Each griller will supply all the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can be one of the following: Charcoal, wood, pellets, or electric smoker. NO OPEN PITS ALLOWED! The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
- 5. MEAT INSPECTION** – All meat is provided and pre-purchased by the host to ensure meat equity among participants. Meat can be picked up at the Cowan Civic Center the day before the competition (September 23rd). All meats will be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All pork must be cooked to a minimum internal temperature of 145 degrees F and 165 F for chicken. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. **After inspection** the meat may be marinated, salted, seasoned or cooked by the Griller. If you plan to start cooking on the afternoon of the 23rd, the meat must be inspected before the seasoning process.

6. **CONTESTANT'S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space. All cooking of product shall be done within the confines of the team's assigned cooking space. Cooking spaces will be assigned by the Chairman.

7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites 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 **required** at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all teams use during this event.

8. **PROVIDED MEAT CATEGORIES** – The following categories are included in competition and must be cooked on-site:

a. **Pork Butt** – 8 lbs must be cooked as a single piece of meat.

b. **Chicken Quarters** – 3 lbs

c. **Pork Ribs** – 2 racks 6.5 lbs

9. **JUDGING** – Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. NO GARNISH. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. A minimum of five (5) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging. For example, if you enter into just the pork butt portion the cost \$30. The meat is provided. At the designated time, you will plate 5 small portions for the 5 judges. The remaining chicken will be taste tested by the public for the people's winner.

10. **SCORING** – Each entry will be scored by five (5) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 0 to a high of 10 in increments of 1 point for each category. Any entry that is disqualified as per **SECTION 11** will receive a score of zero for all four categories from all judges at the table.

11. **DISQUALIFICATION** – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons: a. There is anything foreign other than meat/sauce in container submitted for judging

b. The entry is turned in after the officially designated time

c. Gloves are not used while handling food products

d. Not cooking the meat that was inspected

e. There is not a minimum of five (5) separate and identifiable containers for each category entered.

f. There is evidence of blood such that the meat is uncooked.

g. Alcohol drinking is conducted outside of the zoned area.

12. **TURN-IN TIMES** – per competition item as follows:

a. **Chicken** – 1 PM CST

c. **Pork Ribs** – 2 PM CST

d. **Boston Butt** – 3 PM CST

13. **JUDGING PROCEDURE** – The event organizer brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR/TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer

will return the container(s) to the designated area. The event organizer will then collect the judging slips.

14. **WINNERS** – Grillers in each of the three (3) categories will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place. The winners in each category will be determined by adding all the scores together for the following divisions – (A) PORK BUTT, (B) PORK RIBS (C) CHICKEN. **THE GRAND CHAMPION** Title will be the Griller with the most total points and be declared the 1st Place Trophy Winner. In the event of a tie, the next lowest rank will be omitted, and the tied Grillers will be awarded the same rank. Prize monies will also be awarded as follows per category:

1st - \$200 and 1st place trophy

2nd - \$100 and 2nd place trophy

3rd - \$50 and 3rd place trophy

Overall Bragging Rights Champion - \$500 and overall champion trophy

People's Champion - \$300 and People's trophy

15. There will be a People's Choice overall winner. After the official score, community members will be allowed to pay an entrant's fee of \$15 and taste test the remaining meat. The citizens will vote for the People's Choice Champion (based on taste alone).

16. **GRILLERS may not sell any food items or drinks.**

17. **All proceeds from the community will be donated to the Lebanon Police Department "Shop with A Cop" program.**

18. **Midway Speedway will have a separate blocked off section for beer and wine sales.**

Individuals who choose to drink will do so in the zoned area. NO ALCOHOL SHALL LEAVE THE ZONED AREA!

19. You can email the Registration Form to midwayspeedwaycrg@lebanonmo.org.

Midway Speedway Presents

Butts, Brews, & BBQ Cookoff

Application 2022

Event Date: Saturday September 24th, 2022 – Cooking will take place at the Lebanon Agricultural Legacy Center (AG Barn) adjacent to the Civic Center – 7111 Fairgrounds Drive, Lebanon, MO

Fee: Registration and fee is open July 25th, 2022, through the deadline of, Thursday September 1st, 2022

\$30 per category, \$90 for all 3 categories

(Checks made payable to Lebanon Shop with a Cop)

Setup time: Begins Friday, September 23rd at 5:00pm

Chicken Turn-In for Judging 1:00pm

Rib Turn-In for Judging 2:00pm

Pork Butt 2:00pm ~ Public Tasting 3:00pm

Award presentation in the Legacy Center @ 4:30pm (approximate time)

Chief Cook Name (please print): _____

Address: _____ Home #: _____

Email: _____ Cell #: _____

Type of grill: _____

Team Name: _____

Cooking: Chicken ___ Ribs ___ Pork Butt ___ All ___

Name of Cook and attending assistant (s):

(1) _____

(2) _____

(3) _____

(4) _____

I have read, understand, and agree to the terms and conditions set forth in the Amateur Bar-B-Que

Cook-Off Rules and Regulations.

Signature of Chef: _____

Please return payment and complete signed application including all items listed below to:

Rebecca Rupard, Tourism Director, The Cowan Civic Center, 500 E. Elm Lebanon, Mo 65536

Office Use Only:

Date Paid: _____ Check #: _____ Signed Rules/Waiver Attached: _____

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Hold Harmless Agreement

It is agreed by the applicant/ participant that he/she shall assume full responsibility for, and hold the Cowan Civic Center, and the event co-sponsors, harmless and whole from any and all liabilities arising from the applicants, applicants' agents and representatives conduct and actions (including but not limited to: transit to and from event, event setup period, the event, an event take down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created or brought to the event.

Applicant/participant also understand that there will be NO REFUNDS of applicant's participation fees due to bad weather, ejection, disqualification, or other occurrences beyond the control of the event sponsor and other hosting parties.

I also understand that without this form completed and agreed to, with all signatures affixed, the team entry form will NOT be accepted. This hold harmless agreement must be returned with the team entry form.

I have read the hold harmless agreement and refund policy and agree to abide by the above mentioned and all other rules of the event.

Signed: _____

Print Name: _____

Date Signed: _____