



**BBQ, BLUES & BLUEGRASS FESTIVAL**  
**2018-COOK OFF ONLY IN DALTON, GA**  
**BBQ Team CONTESTANT APPLICATION**  
 (please print clearly)



Team Name \_\_\_\_\_ Date \_\_\_\_\_  
 Captain/Pit Master Name \_\_\_\_\_  
 Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_ Zip \_\_\_\_\_  
 Best Phone # \_\_\_\_\_ GBA # \_\_\_\_\_  
 Email \_\_\_\_\_ KCBS# \_\_\_\_\_

**Team Entry Fee: \$150.00**

Food Vendor? Yes \_\_\_\_ No \_\_\_\_ Add \$100 \$ \_\_\_\_\_

Booth Description: \_\_\_\_\_  
 \_\_\_\_\_

**Total Fee Due** \$ \_\_\_\_\_

**Size of Space Needed:** (Please check all that apply)

RV \_\_\_\_ (Type \_\_\_\_\_ Length \_\_\_\_\_)

TENT \_\_\_\_ Length of Smoker or pull behind trailer \_\_\_\_\_

Team to compete in: Ribs \_\_\_\_ Chicken \_\_\_\_ Pork \_\_\_\_ Optional Brisket \_\_\_\_

*Competitors must enter all categories except Brisket in order to be eligible for Grand Champion.*

Mail completed application with fees to: **Tina Wilkins - Target Marketing Media-BBQ, Blues & Bluegrass Festival 3712 Ringgold Rd 209 Chattanooga, TN or submit by email to**

**twilkins@targetmarketingmedia.com.** Please make cashier's checks payable to **Target Marketing Media, LLC.**

**Credit Card Payment**

Card Type: Visa \_\_\_\_ MasterCard \_\_\_\_ Discover \_\_\_\_

Card # Will email Paypal Invoice to pay by Credit Card Expiration \_\_\_\_\_ CCID# \_\_\_\_\_

Name as it appears on Card: \_\_\_\_\_

Billing Address for Card: \_\_\_\_\_

**For questions or additional information, contact Tina Wilkins at 423-486-7597 or 706-913-6892.**

**General Release:** Contestant does hereby and forever discharge Target Marketing Media, LLC BBQ, Blues & Bluegrass Festival, all sponsoring organizations and their directors, officers, employees, agents and volunteers from all manner of the actions, suits, damages, claims, and demands whatsoever in law or equity from any loss or damage arising out of or in conjunction with application to or participation in the BBQ, Blues & Bluegrass Festival, which is not responsible for any injury sustained by contestants or guests. The undersigned has read and shall comply with all rules of this application and further agrees to notify all members of his/her team about these important rules and assumes full responsibility for team conduct and compliance. Further, I hereby grant full permission to the BBQ, Blues & Bluegrass Festival and/or its agents authorized by them, to use any photographs, video tapes, motion pictures recordings or any other record of the event for any legitimate purpose.

SIGNATURE \_\_\_\_\_ Date \_\_\_\_\_

PRINT NAME \_\_\_\_\_



**\*AWARDS/PRIZE MONEY INFO BELOW\***  
**BBQ, BLUES & BLUEGRASS FESTIVAL**



**PRIZES-BASED ON  
OF 6 TEAMS PARTICIPATING**

If more or lesser teams the total cash winning will be adjusted accordingly

Grand Champion: \$400.00 with Large Trophy

**BBQ Categories: Chicken, Ribs, Pork, Brisket as follows**  
**Winnings for each Category:**

- 1st Place \$100.00 & Trophy
- 2nd Place \$ 50.00 & Trophy
- 3rd Place \$ 25.00 & Trophy

**Total Cash Winnings \$ 1,100.00**

**FOR OFFICE USE ONLY:**

Date Received: \_\_\_\_\_ Amount: \$ \_\_\_\_\_  
 Check - # \_\_\_\_\_ Cash: \_\_\_\_\_ Credit Card Receipt Received: \_\_\_\_\_  
 Received by: \_\_\_\_\_ Receipt Given: Yes \_\_\_\_\_ or No \_\_\_\_\_



## Ya'll Come On Out with the Family to Our BBQ, Blues & Bluegrass Festival!

**FREE Admission**  
**Food Vendors**  
**Arts & Crafts Vendors**  
**BBQ Competition**



**Blues & Bluegrass Music**  
**Kid Zone**  
**Games**  
**Fun for Everyone!**

### Rules

#### BBQ Blues & Bluegrass Festival BBQ Contest

The BBQ Blues & Bluegrass Contest will take place on Saturday- July 21, 2018, in conjunction with the BBQ Blues & Bluegrass Festival located in at Edwards Park at 3508 Cleveland Hwy Dalton, GA.

The area for barbecue contestants will be on a near level surface. Spaces will be 10' X 20'. You will need to prepare enough food for 6 judges normally 2-3 oz of meat for each judge example 6 pieces of ribs in a Styrofoam box, 6 piece of Chicken, 6 qty (2-3 oz) of pork in Styrofoam box. Ribs will need to be cut and separated. There will be 3 categories of competition:

1. Chicken- (Thighs and Legs work best)
2. Pork may be pulled, chunked, chopped, or sliced), -Boned in or out but must, but separated for judge's servings
3. Pork Rib (at least 2 slabs) -Spare ribs, baby back **MUST HAVE BONE IN IT**. Country style ribs are **NOT ALLOWED**. Ribs will need to be cut and separated
4. Brisket may be pulled, chunked, chopped, or sliced, but must, but separated for judge's servings

Teams can set up starting at 3pm on Friday, July 20th. Teams will be allowed to sell food during the day, if they choose to do so (extra \$100). Judging will be done by volunteers according to Barbecue Judging rules. Cooking must be completed over charcoal and/or wood fire. The contest will be limited to only 10 teams.

#### Turn in schedule:

Chicken-1:00 PM

Pork 1:30 PM

Pork Ribs 2:00 PM

Brisket-2:30 PM

\*Allowable Turn in Window of exactly 5 minutes prior to deadline and 5 minutes after deadline

If I am selected to be a competitor for the 2018 BBQ Blues & Bluegrass Festival BBQ Competition, in consideration of my selection, I release and hold harmless and indemnify the Target Marketing Media, , City of Dalton, its officers, elected officials, employees, agents, servants and volunteers, from any and all liability, loss or damage including, but not limited to, personal injury and property damage in connection with the festival, which is caused by me and my agents, servants and employees. By signature below I confirm that I have read and understand all rules and regulations set forth by the BBQ Blues & Bluegrass Festival, and the BBQ Blues & Bluegrass Festival BBQ competition and that I will comply with all rules and regulations.

---

## BBQ CONTEST MEAT INSPECTION

**MEAT INSPECTION** - All meats must be USDA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the Contest Representative or the contest organizer. Meat inspection begins at 3:00 p.m. on Friday, and will continue until 7:00 p.m. as needed. For teams who set up on Saturday, meat inspection will begin again at 7:00 a.m-9:00 am. All meat must be maintained at or below 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. After cooking all meat must be maintained at or above 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 cook team's site until turn in. Teams are encouraged to prepare and sell food during the event, if desired.

**CLEANLINESS AND SANITATION** - All teams 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. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

<b>TEAM NAME/CONTACT Gloves/Sanitation</b>	<b>Time</b>	<b>Chicken</b>	<b>Ribs</b>	<b>Pork</b>
1. _____				
2. _____				
3. _____				
4. _____				
5. _____				
6. _____				
7. _____				
8. _____				

## OVERALL JUDGING PROCEDURES-2018

Judging for BBQ Blues & Bluegrass BBQ Contest is a double blind judging system. The judges do not know which teams' samples they are judging, nor do the teams know who the judges are. The basics of this established blind judging system are: the teams are provided identical 9 X 9 inch Styrofoam boxes on which a team number will be written. The only person(s) to know the correlation of the numbers is the CONTEST representative(s); judges are not informed.

Inside the containers, a team places a minimum of three (3) separate and identifiable portions of the meat entry for the judges to sample. Garnish is limited to leaves of green lettuce and parsley. No sculpting of entries, no marking of the meat or container, nor any out of the ordinary or otherwise identifiable shapes are permissible; in addition, no pooling of sauce is allowed.

Entries are scored for three criteria: **APPEARANCE, TENDERNESS, and TASTE**, by three different judges, using a rating score of two (2), through ten (10), with one (1) being reserved for disqualification. One Decimal point will be included for judging

Judges use the following score references.

- 10 -- Perfect
- 9 – Exceptional
- 8 –Excellent
- 7–Very good
- 6 – Good
- 5 – Average
- 4–Below avg.
- 3 – Poor
- 2 – Inedible
- 1 – Disqualification/

Each entry is presumed to be average before examination. After presentation and tasting, the entry is scored up or down from there as determined by the individual judge's independent opinion for all three criteria. Entries are scored individually - not comparatively. It is permissible and acceptable for several entries to have the same numerical score in any given criteria.

Judges are volunteers. The only prerequisite to serve is age; a judge must be at least 18 years old. Judging is to be taken seriously. During the judging process, no cell phones are allowed. Judges are required to only drink water and not to leave the judging area. Judges are assigned a particular table/seat and a judging number. Anonymity of judging is again assured but later follow-up of scorecards is possible. A panel of three judges will score entries in three categories: chicken, pork- ribs, and pulled pork.

Judges' scores are personally recorded by the individual judges on a scorecard. Judges are asked not to discuss their scores. Once scores are recorded by a judge on a scorecard, they are not allowed to be changed, erased, or altered in any way. The scorecards are collected after each entry sample is judged and turned in to the contest representative to be tallied.

A weighted system applies to scoring totals; Appearance =10%,  
Tenderness = 40%, Taste =50%

## EXAMPLE OF BBQ Teams Booth Area Layout

### BOOTH AREA LAYOUT DIAGRAM

Please provide measurements of your smoker in feet and include the trailer tongue in your measurements. The length and depth measurements must be an accurate measurement of your setup.

Setup Length: \_\_\_\_\_ Setup Depth: \_\_\_\_\_ Setup Height: \_\_\_\_\_

Please circle the orientation of your trailer as it will be set up at the event.

Tongue on left side  
(service window on this side)

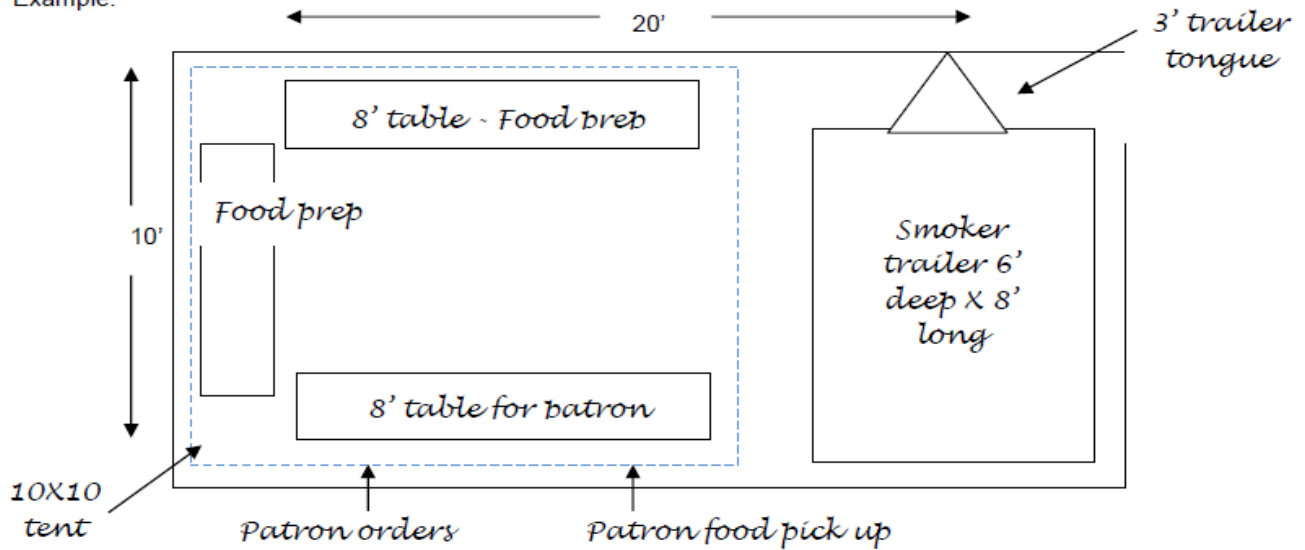


Tongue on right side  
(service window on this side)



Please provide a diagram (can be hand drawn below) of your on-site layout. This will help us position and orient your booth area in the best location for your requirements, place any rented tents as needed, etc.

Example:



Please furnish diagram of your Location set up here or include additional sheet of paper as needed:

