



THE WEST TENNESSEE
STRAWBERRY
FESTIVAL

Dear Teams,

First of all, I want to say thank you for your interest in the West Tennessee Strawberry Festival BBQ Cook Off. If you are a returning team, you already know the level of competition at this cook off. If you are a new team, get ready for good music, family fun and stiff competition!

Whether this is your first time here or this will be your 15th year to compete, **PLEASE** read this entire packet carefully. There have been a few changes over the last couple of years based on input from judges, festival staff and event coordinators. The purpose of these changes is to insure fairness for all teams as well as maintain a family friendly atmosphere throughout the entire event. **This year the BBQ Cook Off will be held in a new location – Bailey Park – 400 North 22nd Avenue.** All entry forms must be turned in by May 6, 2018.

We are excited about the 15th Annual West Tennessee Strawberry Festival BBQ Cook Off and look forward to seeing you all there.

Hope to see you in the park,

Tate Jenkins

Cook Off Chairman

RULES AND REGULATIONS

CATEGORIES

1. **Pork Shoulder:** Portion of the front leg, containing the arm bone, shank bone and a portion of the blade bone. Boston Butts are permitted.
2. **Pork Ribs:** Portion of the hog that include rib bones. Loin, back or spare. **Country style ribs are not allowed.**
3. **Chicken:** May be presented in any variation. Ex: whole, halves, legs, wings, thighs, quarters, etc.
4. **Anything But:** Can be a variation, **as long as it does not contain any *SHOULDER MEAT, RIBS OR CHICKEN***. Examples from past events include shrimp, tenderloin, steak, beans, etc.
***NO DESSERTS WILL BE ALLOWED IN ANYTHING BUT**
5. **Sauce:** Liquid flavoring or condiment ranging from watery to very thick consistency, used to enhance the flavor of meat. May be Mustard, Tomato or Vinegar based.

The Sauce category does not count toward Grand Champion scoring.

-All cook off meat must be fresh and uncured, prepared on a wood, pellet or charcoal fire only. Each team shall supply all its own meat, ingredients, devices, utensils, prep tables, etc. Competition meats must be inspected by a Cook off Official before you can begin cooking. **Advance marinating is permitted, however, the meat must be visible and accessible to the official conducting the check in.**

- Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted for fire starters, provided that the competition meat is not in/on the cooking device. Electrical devices such as spits, augers or forced drafts are permitted.

-Each team will be provided with serving containers and sauce cups. You must use the containers supplied to you. **Violation will result in disqualification in that category.** Contact an event Rep if you need additional containers or have questions pertaining to such.

-Cook off meats must be maintained at 40 degrees or below before cooking. After cooking, competition meat must be maintained at 140 degrees or higher in a covered container until turn in.

-Cook off food cannot be sold or given away to the general public. The Humboldt Area Rescue Squad is the vendor on site and anyone inquiring about BBQ should be directed to the vendor.

JUDGING

-Judging will be blind.

-Judging criteria will be discussed at the cooks meeting. Garnish is optional for meats and anything but. You may garnish your container with parsley, green leafy lettuce or kale. No red tip lettuce or vegetables such as cherry tomatoes, peppers, etc. are permitted as garnish. **Any entry containing garnish other than greens will be disqualified.**

-NO FOIL of any kind in containers. We will do all we can to insure the entry stays as warm as possible. **Any entry containing foil will be disqualified in that category.** Skewers or toothpicks used to hold meats together must be wooden and round. **Any other shape, design or material will be a deduction.**

The Cook Off Committee reserves the right to make additional regulations as the situation warrants. Decisions of the Cook Off Committee and judges are final.

Cooking Sites

-All sites are first come, first serve and are marked with wooden stakes. Each site has approximately 30' of road frontage. Each team gets one site with entry. Additional sites are \$50.00. Team members may park at the team site, provided the vehicles stay within the allotted area. Additional parking is available near the park.

-Teams are expected to maintain a clean site and help maintain the cleanliness of the park as a whole at all times.

-Electricity will be provided, however, teams are responsible for cords, adaptors, etc. Water will be available at the park for filling containers, etc.

PARK GUIDELINES

-City ordinance 11-227: drinking beer, etc. On streets etc.: It shall be unlawful for any person to drink or consume, or have an open container of beer or intoxicating liquor in or on any public street, alley, avenue, highway, sidewalk, public park, public school grounds, or other public place unless the place has an appropriate permit and/or license for on premises consumption.

-This event is held in a public park and on public school property. This event does not have and will not obtain a permit for legal consumption of alcohol. It is the advice of the Cook Off Committee that teams not consume alcohol during this event. Public display of alcoholic beverages is grounds for immediate disqualification and expulsion from the park and may be subject to fines and/or arrest by the Humboldt Police Department.

-City ordinance 11-231/b: anti-noise regulations: Subject to the provisions of this section, the creating of any unreasonably loud, disturbing and unnecessary noise is prohibited. Noise of such character, intensity or duration as to be detrimental to the life or health of any individual, or in disturbance of the public peace and welfare is prohibited.

B: Radios, phonographs, etc.: The playing of any radio, phonograph, or any musical instrument or sound device, including but not limited to loudspeakers or other devices for reproduction or amplification of sound, either independently of or in connection with motion pictures, radio or television, in such a manner or with such volume, particularly during the hours between 11:00 PM and 7:00 AM, as to annoy or disturb the quiet, comfort, or repose of persons in any office or hospital, or in any other dwelling, hotel, or other type of residence, or of any person in the vicinity.

-The festival will provide entertainment at the park for 8:00 PM until approximately 10:30PM. Teams may also play radios, televisions, etc. within their camp area. After 11:00 PM, all teams must adhere to the noise ordinance specified above. Any music, or TV volume must be contained to within that team's camp. Violation of this ordinance could result in disqualification from the event and expulsion from the park.

COOK OFF ITINERARY

Thursday, May 10th: Teams may enter the park and set up any time after 1pm. Sites are marked and are first come, first serve.

Friday, May 11th: Teams may enter and set up after 1pm. Sites are marked and are first come first serve. A cook off rep will be at the park Friday morning to check meat for teams ready to start cooking. If no rep is there when you are ready, call Tate Jenkins at 731-446-8629 and one will be sent to the park to assist you.

FRIDAY 5PM: Cooks meeting at category turn in entrance. **At least one member from each team must attend.**

Friday, 8:00PM -11:00PM: Live entertainment, weather permitting.

Friday, 7:00 PM: Turn in and judging of the **SAUCE** category.

Friday, 7:30 PM: Turn in and judging of **ANYTHING BUT** category

Friday, 8:30 PM: Turn in and judging of **CHICKEN** category

Friday, 11:00 pm: Teams will observe the city noise ordinance.

Saturday, 9:30 AM: Turn in and judging of **SHOULDER** category

Saturday, 10:30 AM: Turn in and judging of **RIBS** category

Saturday noon: Awards Presentation

PAYOUT

President's Choice: Trophy Only

Grand Champion: \$1,000.00

Category	First Place	Second Place	Third Place	Fourth Place
Shoulder	\$400.00	\$300.00	\$200.00	\$150.00
Ribs	\$400.00	\$300.00	\$200.00	\$150.00
Chicken	\$400.00	\$300.00	\$200.00	\$150.00
Anything But	\$400.00	\$300.00	\$200.00	\$150.00
Sauce	\$50.00	\$40.00	\$30.00	\$25.00

ENTRY FORM 2018

TEAM NAME: _____

TEAM CAPTAIN: _____

Each team captain will be responsible for the action of the team members or any guests visiting the team camp. Any violations by those persons could result in disqualification of that team.

CONTACT NAME: _____

CONTACT MAILING ADDRESS (FOR RESULTS): _____

CONTACT PHONE NUMBER: _____

CONTACT EMAIL: _____

CATEGORIES AND FEES: \$175.00 enters you into the following categories

Shoulder Ribs

Chicken Anything but

Sauce - *Sauce does not count toward Grand Champion scoring*

SIGNATURE: _____ **DATE:** _____

By signing above, you and your entire team agree to abide by all the official rules and regulations of the City of Humboldt and The West TN Strawberry Festival BBQ Cook Off.

Contact Information

Mail: West Tennessee Strawberry Festival

1200 Main St. Humboldt, TN 38343

Checks & Money Orders Payable To: The West Tennessee Strawberry Festival

Email: anna@humboldttnchamber.org

Cook Off Chairman: Tate Jenkins

Judging Coordinator: Jason Tubbs