



Shriners Hospitals
for Children™

Entry Form September 25-26, 2020

Official Team Name: _____

Head Cook's Name: _____

Address: _____

Email Address: _____ Day Phone _____

Evening Phone: _____

Cell Phone: _____

Sponsored by (if applicable) _____

Size of Cooker: Length _____ Width _____

Cooking Method: Wood _____ Gas _____ Charcoal _____ Other _____

Total Amount with Entry Form \$175.00

Checks for the total entry fee must be received with each application **and checks should be payable to Jamil Hospital Transportation Fund**. Due to limited space, applications submitted are not guaranteed entrance to the contest. Applications post marked after September 11, 2020 may not be accepted. Jamil Shrine 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 Charles Buckner 803-309-0907, email cwbuckner23@gmail.com.

Complete this form and mail, along with the entry fee, to: Jamil Shrine Temple 206 Jamil Road, Columbia, SC 29210

Waiver of Liability: I, the undersigned on behalf of myself and my team, intending to be legally bound, hereby, for myself, my heirs, my team, executors, and administrators, waiver and release any and all rights and claims for damages I or my team may have against Jamil Shriners BBQ Cook-Off. Jamil Shriner, Sponsors, and Festival sponsors, representatives, employees, agents, volunteers, successors, and assigns for any and all injuries suffered by myself, my team, or my guest in the event. Further, I grant full permission to the event to use any photographs, video, or any other recording of the event for any legitimate purpose. I agree to abide by the rules and regulations of the event.

Head Cook's Signature (Required) _____

Date _____

Location

The contest will take place at 206 Jamil Road, Columbia, SC 29210. From Columbia take I-26 to exit 106A, St. Andrews Road West. At 2nd red light, turn right on Jamil Road. Jamil Shrine Temple is approximately 1/3 mile on left. From Chapin take I-26 to exit 106, turn right on St. Andrews Road. At 1st red light turn right on Jamil Road. Jamil Shrine Temple is approximately 1/3 mile on left.

Jamil Shrine Temple Rules

1. Noble Charles Buckner is in charge.
2. Cooking teams may have their own coolers and alcoholic beverages. There will be no distribution to public.
3. No Fighting!
4. Please bring own garden hose and drop cord.
5. Do not serve anyone without a wrist bracelet on.
6. Clean up your own area; do not leave any trash lying around.
7. Remind everyone to vote for the crowd favorite.
8. Remember we are here to raise money for the kids at the Shriner's Hospitals.

General Guidelines and Rules

Load-in and Setup

Teams must make all deliveries of equipment, cookers, supplies and other paraphernalia between 9:00 am and 4:30 pm, Friday, September 25th. All equipment, cookers, etc. should be delivered and set up by 5:00 pm. No vehicles will be allowed to enter or exit the event site for any reason after 5:00 pm 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 by 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.

Cooker may use any heat source they wish

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.

Meat

The festival will provide the meat to all cookers so that all cookers are using product from the same source. The meat will be Boston Butts or Shoulders. You are to use the meat that is provided unless the festival personnel specifically say otherwise as in a case where extra items, such as chicken, are cooked.... Any entry that is shown to be from an unapproved outside source will not be judged. The barbeque in the box may be chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit it. Please remember to comply with local health

regulations in regard to internal meat temperatures.

Ribs Competition

Contestants must supply their own ribs. Winner takes all. Teams must cook both Butts and Ribs for Grand Champion Award.

Entry Time

The entry time is set by the festival. Most festivals prefer that judging start at 10:00 am but some few are a bit earlier or even in the afternoon. Please check with the festival personnel as to entry time. Generally, if the festival is smaller (less than 20 cooks), your entry should be sent into the receiving table within a 10 minute window; that is 5 minutes before and 5 minutes after the 10:00 time. If the festival is larger, say 25 or over, the time window is generally 20 minutes; that is, 10 minutes before to 10 minutes after the turn-in time. The Marshall will discuss this with the cooks at the cooks' briefing.

Meat Categories

Meat categories sanctioned by SBN includes:

Pork: Whole shoulder, Boston butt or Picnic only; cooked as a single piece, bone in or out.

Judging

SBN conducts blind judging only; entries are submitted in an approved container, with **NO** garnish, or decorations. Only samples for judging are allowed in the turn-in container. A marking of any kind disqualifies the entry. Each entry is judged using SBN's three judging criteria of APPEARANCE, TASTE/AROMA, and TENDERNESS/TEXTURE. Meat may be sauced or un-sauced. A minimum of 8 separate and identifiable portions must be submitted.

Scoring

Entries are scored in three areas: APPEARANCE, TASTE/AROMA, and TENDERNESS/TEXTURE. Scoring ranges from a low of 1.0 to a high of 10.0 in increments of .1 points for each category. An entry, which is disqualified, receives a score of one (1) for that specific judged category from all six judges.

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 presentation or 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 scores each entry for taste and tenderness. 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 turn them over to SBN Event Representative for final score processing.

Disqualification

SBN's Event Representative is the only person that can disqualify an entry. An entry may be disqualified for any of the following reasons:

- a. 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 in a turn-in box, that identifies the submitting team to any judge.
- b. Foreign material in the box besides the meat.
- c. Less than 8 separate and identifiable samples.
- d. Evidence of blood such that the meat is prepared below State Health Department's safe consumption guidelines.
- e. Entry is turned in after the officially designated time.
- f. Not cooking pork as a single piece of meat.
- g. Not cooking the meat that was inspected.

Friday Night – Anything but Pork

All participants are expected to participate in Friday night's anything but pork event. Participants should be prepared to offer any food, appetizer, snack, stew, desert or beverage (non-alcoholic) item they desire for sampling. As there is no way to know exactly how many people to ask you to provide for, it is our hope that we will have a somewhat large crowd, so please plan accordingly. You will have to use discretion in determining the portions you serve, but please participate cheerfully. We know that Friday night will most likely be the more lively and attended part of our fund raising event. Participants in this event will be judged by the public using a ticket system. There will be a \$100 prize and a trophy the crowd favorite, so bring out your friends as anything from palate to personality to prejudice will be considered in voting. Thank you for your participation and generosity in this event as we are aware the prize money does not equal your possible and probable output. I assure you our patients and patient families are grateful. I encourage you to retain your receipts for tax purposes.

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 cookers are expected to follow all of 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.

Local Festival Rules and Behavior

The Head Cook will be responsible for the conduct of his team and guests. Excessive use of alcoholic beverages, profane or abusive language, or loud music will be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by teams. The Barbeque Committee requests and requires that good taste be used, not only in your barbeque but in your behavior as well. Contestants may not give or sell any food to the general public but are encouraged to reward the staff workers with generous supplies.

No live bands or entertainment will be allowed in individual cooking areas. Free live entertainment will be featured on the Main Stage on Friday evening. 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. There will be absolutely no entertainment or loud music allowed during the judging which start at 10:00 am on Saturday. Quiet time is 11:30 pm Friday until 6:00 am Saturday.

Violation of Rules and Regulations of the contest may result in disqualification, expulsion from the ground and/or disqualification from future participation. Be sure to read and keep these rules for future reference. If you have questions, need to make advance arrangement or if you have been accepted and then for any reason cannot attend, please contact me by e-mail at cwbuckner23@gmail.com or by phone at 803-309-0907.