Harrisburg's 5th BBQ Cook Off Contest Rules and Regulations March 30th

- 1. Each cooker is required to enter the pulled/chopped and Ribs contest. Personal sauces/rubs are allowed and can be sold at your location. This event will have crowds visiting your cooking location. You will be serving your BBQ to the crowds, Anderson will provide sample cups to your location. You will be expected to serve at least but not limited to 100 pounds of BBQ. Meat will be provided to serve the public, you are REQUIRED to use that for turn in to serve to the Judges. What you use to cook to serve to the public for Fan Vote is up to you.
 - a. THREE CATEGORIES TO WIN: (What you select is what you stay in through the competition)
 - New School (Anything goes, pellets, gas, deep fry, sunbake, however you want to cook)
 - ii. Old School (Wood and Smoke only No Gas No Pellets and the old tough way) iii.Fan Vote
 - 1. NOTE: Fan Vote will be determined by poker chips given to the crowd v. IF COOKS WANT A FRIDAY NIGHT COOK OFF FOR FUN THAT IS AT THEIR DISCRETION.
- 2. BBQ and ribs can be served all day, but last call for pulled/chopped BBQ to be judged will be provided by Southern BBQ Network on Friday the 29th. If you want your BBQ to be considered for the cash prize, make sure it's plated (in trays provided by Southern BBQ Network) to the judges table by the allotted time they give you. (remember the rules on plating please! Some lost because of silly mistakes) You are responsible for bringing your own cooker, charcoal, any cooking utensils, tables, and tents that you will need to cook with. Set up can begin at 12:00pm on Friday, March 29th. Type of meat you bring and cook is at your discretion: butts, shoulders, loins, whole hog or any other pork, cow, goat, fish, whatever you want for the crowd is up to you!
- 3. The Pitmaster or their representative are required to attend a cooks meeting at 5 PM on Friday the 29th at a location to be announced later. Any team that does not attend accept the responsibility for understanding these rules and any changes to them that may have been incurred. Entries are to be submitted in the specified 9x9 foam boxes provided by SBN. NO other container may be used. Teams must compete in both Pork and ribs to receive Grand and Reserve Grand Championships.

Turn in times are currently as follows, but are subject to change. They will be confirmed at the cooks meeting:

- a. Pork New 11 AM
- b. Pork Old 11:30 AM
- c. Ribs New 12 PM
- d. Ribs New 12:30 PM
- 4. Each cooking team will get Mason jars per person cooking.
- 5. Each cook can bring up to four (4) guests (children under 12 do not count)
- 6. Washing tables will be set up near the cooking stations along with portable bathrooms.
- Contest will be judged by <u>Southern BBQ Network</u>. It is expected of your team to serve BBQ with the crowd throughout the day for your BBQ to be judged.

- 8. If you do not plan on attending, the last day to withdraw is March 10th, 2024. Please contact us via email to cancel. This gives us time to update our marketing material and let someone from the waitlist know they can join us.
- 9. Everything has to be cleaned up and moved out by 6:00pm* per Town of Harrisburg. Please do not leave your station dirty, there will be plenty of garbage bins around for you to utilize to clean up. *subject to change to a later time per Town of Harrisburg
- 10. Entry Fee for this event \$300.00 non-refundable. This must be paid at time of registration. Without payment your spot will not be awarded to you, spots are limited. Last day to sign up will be March 10th, 2024.

PRIZES WILL INCLUDE: NEW SCHOOL

1st: \$2,000, 40qt cooler, **2nd:** \$1,000 26qt cooler,

3^{rd:} \$750 **4**^{th:} \$500 **5**^{th:} \$300.

OLD SCHOOL

1st: \$2,000 40qt cooler 2nd: \$1,500 26qt cooler

3rd: \$750 4th: \$500 5th: \$300

Fan Vote: \$1,000.00 and Trophy

GRAND AND RESERVE GRAND CHAMPION SBN

Grand Champion \$1,000 and Reserve Grand Champion \$500 will be the combination of Points by SBBQN in both categories Old and New school techniques:

Grand Champion (GC) and Reserve Grand Champion (RGC) will be the combination of the total scores in BOTH categories of New and Old school techniques. There will be ONLY

ONE GC and RGC for the event. The GC will receive an invitation to the 2024 SBN Invitational. All teams competing will receive points for the SBN Team of the Year competition. Scoring results will be handed out at the conclusion of the awards.

This will give you the opportunity to go compete in the best of the best.

Those point will be reviled at the end of the contest!!!

*For information on how entries will be judged,
please see the attached packet provided by
Southern BBQ Network*

Please complete this entire form and mail to or email:

Harrisburg Bar Ba Brew PO Box 850 5630 NC Hwy 49 Harrisburg, NC 28075

Michael@andersonuniform.com

- ❖ Event Date/Time: March 29th 12:00pm March 30th 6:00pm
- ***** The Harrisburg Bar-Ba-Brew Committee reserves the right to reject any application.

Please list the food you plan to serve:		
Team will compete in the NEW	OLD	School category
Contact Information: (Please print clearly)		
Name:		
Team Name:		
Address:		
City/State/Zip:		
Phone Number:	Email Address:	
Team Logo email to Michael@andersonuniform.com		
Shirt Sizes for Team:		
I have read and agree to the Rules & Regulations governing the Harrisburg Bar-Ba-Brew BBQ		
Cook Off Event.		
Signature:	Date:	

^{**}Anderson Uniform is not responsible for any items that may get damaged or lost during the event. Anderson Uniform will only be providing wristbands for each team as outlined above and trashcans. Everything else is the responsibility of the cooking team.**