



## Entry Form September 12-13, 2025

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 \_\_\_\_\_

Are you cooking for your Masonic Lodge?

**Total Amount with Entry Form \$200.00**

Checks for the total entry fee must be received with each application and checks should be payable to Jamil Shrine Temple. Due to limited space, applications submitted are not guaranteed entrance to the contest. Applications post marked after August 15, 2025 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 Stuart Smith 803-348-0580, email JAMILBBQCOOKOFF2025@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 all rights and claims for damages I or my team may have against Jamil Shriners BBQ Cook-Off. Jamil Shriners, Sponsors, and Festival sponsors, representatives, employees, agents, volunteers, successors, and assigns for 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 Stuart Smith 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 hosepipe 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 Jamil Temple, so please act accordingly.

## **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 3:00 pm, Friday, September 12th. All equipment, cookers, etc. should be delivered and set up by 4:00 pm. No vehicles will be allowed to enter or exit the event site for any reason after 4:00 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 be 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 regarding internal meat temperatures. If you choose to participate in the Rib Category, you are responsible for providing the ribs.

## **Entry Time**

The entry time is set by the festival. Most festivals prefer that judging start at 10:00am but some few are a bit earlier or even in the afternoon. Please check with the festival personnel as to entry time. Your entry should be sent into the receiving table within a 10-minute window; that is 5 minutes before and 5 minutes after the 10:00am time. Ribs will be due at the judging table at 11:00am with the same 10-minute window of 5 minutes before and 5 minutes after 11:00am. The event representative 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.

## **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 “Butt” Pork**

All participants are expected to participate in Friday night’s Anything “Butt” pork event. Participants should be prepared to offer any food, appetizer, snack, stew, desert or beverage (non-alcoholic) item they desire for sampling. Serving will begin at promptly 6pm. **NO PORK ALLOWED FOR THIS CATEGORY!** 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 livelier 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 \$500 prize and a trophy for 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. Quite time is 11:00 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 us via e-mail at [JAMILBBQCOOKOFF2025@GMAIL.COM](mailto:JAMILBBQCOOKOFF2025@GMAIL.COM) or Stuart Smith at 803-348-0580 call or text.