

Germantown Fair Barbeque Cook-Off Competition

- **Contestant** – A contestant is an individual or group with a smoker that will prepare and cook an entry or entries for the purpose of being judged. All contestants are equal.
- **Cooking Site** – Each team will be given a cooking area of approximately 20 x 30. All equipment, including cooker, canopy, etc. shall remain within the confines of this area.
- **Set-Up** – Contestants may begin set-up on Friday, July 28th beginning at noon.
- **Meat Inspection** – All meats must be inspected before cooking. Meats may not leave the contestant area until delivered to the judging table at set times. Delivery needs to be made no more than five (5) minutes before or five (5) minutes after your assigned time. All meats must be on ice or refrigeration before being cooked; holding temperature must be 40 degrees or less. After cooking, meat must be maintained at 140 degrees in a covered container. After inspection, the meat may be marinated, salted, seasoned and cooked by the contestant.
- **Cleanliness & Sanitation** – All teams are expected to maintain their cook sites in an orderly and sanitary manner using good sanitary practices during the preparation, cooking, judging and sales processes. All federal, state, and local food safety rules and regulations must always be followed. All equipment must be removed by 8:00 am on Sunday, July 30th. It is imperative for clean-up of site to be thorough; all trash must be placed in trash containers.
- **Meat Categories** –
 - a. Beef Brisket – flat or whole
 - b. Chicken – skin on whole or in pieces (no Cornish Game Hen)
 - c. Pork Ribs – slab only (spare or baby back)
 - d. Pork Shoulder or Boston Butt – bone in or out but cooked whole
- **Judging** – Each team will submit a container, supplied by the event organizer, with 6 portions of each meat for the judges to evaluate for **Appearance, Taste/Flavor, Tenderness and Texture**. The scoring system is from 1 (Unacceptable) to a high of 9 (Excellent). The winners in the meat division will be determined by adding all the scores together in each of the four (4) categories. THE GRAND CHAMPION title will be the TEAM with the most total points. RESERVE GRAND CHAMPION will be the second highest total points. In the event of a tie, the lowest scores in each of the meat categories will be dropped then be recalculated.
- **Turn-In Times** – Judging times will be Chicken – 3:15 pm; Ribs – 3:15 pm; Pork – 4:00 pm; Brisket – 4:00 pm. Allowable turn-in times will be five minutes before to five minutes after these posted times with **no exceptions**. Results will be announced after the judges have completed their evaluations.
- **Food Sales** – Teams may sell anything except alcoholic beverages, ice cream, and funnel cakes beginning at 11:30 am the morning of the contest. You must enter at least three of the meat categories for judging to be a vendor. There are two categories of vendors

this year (see application form). There are folks who have requested you sell the meats by the pound. We hope some will consider doing that.

- **Safety Rules – Waiver of Liability on registration form.**
 - A. No use of tobacco products while preparing or selling food.
 - B. Cleanliness of team members cooking space is required.
 - C. Each contestant will provide a separate container for washing, rinsing, and sanitizing (1 cap of bleach/gallon of water) utensils.
 - D. The Buffalo Trace Health Department may inspect the meat but will not be charging a fee if you are not a vendor. Any food booth selling to the public must have at least one person who has a KY Food Handlers Permit.
 - E. Teams must have a fire extinguisher available.
 - F. No pets will be allowed in the cooking area.
 - G. There will be no refund of entry fees for any reason.
- **Move Out** – Contestant area must be cleared out by 8:00 a.m. on Sunday, July 30th. All cook sites must be cleaned before moving out. Absolutely no ashes or trash are to be left on the sites.

For BBQ Cook-Off questions, contact LuAnn Asbury (luasbury@outlook.com) or text 606-564-0478. For set-up or directions, contact Mark Massey by calling or texting 606-776-5242. For electrical issues, contact Chris Osgood by calling or texting 606-301-3199.

Prizes: Category Winners - Overall Reserve Grand Champion – Grand Champion

Crafted by Metal Connections!

This was the trophy for the 2022 Grand Champion! What will he come up with this year?!



GERMANTOWN FAIR BARBEQUE COOK-OFF APPLICATION
Saturday, July 29th, 2023

Team Name: _____

TEAM LEADER: _____

Address: _____

2 Phone #'s To Reach Contact: _____

Email Address: _____

We plan to arrive on _____ at approximately (time) _____

How many of the meat categories do you plan to enter? 2 3 4

Application & Method of Payment Must Be Received NO LATER Than July 21st.

_____ Cook-Off Competition Only \$75 _____ Cook-Off & All Day Food Vendor \$125

_____ Cook-Off and Food Sales Until Awards Are Presented \$100

_____ Check included made Payable To: Germantown Fair Co.
P.O. Box 150, Germantown, KY 41044

_____ Will Pay with Credit Card on July 29th

For more information, call or text: Chris Osgood (606) 301-3199 Mark Massey (606) 776-5242
LuAnn Asbury (606) 564-0478

I AGREE TO ABIDE BY THE RULES AND REGULATIONS OF THE COOK-OFF!

Waiver of Liability: Upon the accepting of this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my executors and administrators, waive and release any and all rights and claims for damages I may have against the Germantown Fair Co. and their agents, successors and assigns for any and all injuries suffered by me in this event. Further, I hereby grant full permission to the Germantown Fair Co. and/or agents authorized by them to use any photographs, videotapes, or any other record of this event for any legitimate purpose.

Team Leader: _____