

## Paxton Swine 'n Dine Sixth Annual BBQ Contest Entry Form

Entry fee will include your space for Saturday September 16, 2017. Cooking space will be assigned as we receive your entry. Water will be available. If you need electricity for your cooker please bring a generator, limited electricity will be supplied. We are limiting participation to 40 entries, REGISTER EARLY TO GUARANTEE A SPACE. Teams will provide all necessary containers for the contest with the exception of the blind judging boxes and sauce containers, which will be supplied by Paxton Swine 'n Dine.

NO OPEN PIT ON THE GROUND FIRES WILL BE ALLOWED.

Must have a minimum of 1 adult (18 years old or older) to participate.

Entry and set up will start at 6:30 am. All teams will be notified of which intersection will be the checkpoint for entry. Please contact Dave Mabrey (maybreeze@frontier.com) with any questions. Thanks! We're looking forward to a great contest this year and we're excited to have so many teams returning from the last several years! Best of luck!!

HEAD COOK \_\_\_\_\_

TEAM NAME \_\_\_\_\_

### CONTACT INFORMATION

FIRST NAME \_\_\_\_\_

LAST NAME \_\_\_\_\_

ADDRESS 1 \_\_\_\_\_

ADDRESS 2 \_\_\_\_\_

CITY \_\_\_\_\_

STATE \_\_\_\_\_

ZIP \_\_\_\_\_

CONTACT E-MAIL \_\_\_\_\_

PHONE NUMBER \_\_\_\_\_

- Entry fee plus Ribs and Chicken \$50.00 + \$40.00 = \$90.00
- Entry fee plus Chicken Only \$50.00 + \$20.00 = \$70.00
- Entry fee plus Ribs Only \$50.00 + \$20.00 = \$70.00
- Sauce entry \$10.00 Pay out 50/50

Trophies will be awarded to: Grand Champion, Reserve Champion, 1-3 Ribs, 1-3 Chicken, Sauce in addition to monetary prizes

PLEASE SELECT ONE OF THE ABOVE TO REGISTER AND PAY TOTAL USING CHECK OR MONEY ORDER. Registration will be considered complete once payment is fully received by Paxton Swine 'n Dine. Make checks payable to: Paxton Swine 'n Dine. Mail to: David Mabrey, 143 W. Franklin, Paxton, IL 60957 For questions contact Dave Mabrey at 217-417-4036

## **PAXTON SWINE 'N DINE 2017**

### **ACCEPTANCE OF LIABILITY**

In signing this form I understand that no money will be refunded and my team agrees to abide by the rules of the Paxton Swine 'n' Dine BBQ Committee. Any team with a sponsor must be approved prior to acceptance (product or association). I also understand that I am responsible for my teams conduct. I understand that I will abide by State and local laws. Any person, persons or teams not following these laws and/or rules will be subject to dismissal from the contest and will forfeit their entry fee.

### **WAIVER OF LIABILITY**

In consideration of accepting this entry, I the undersigned, agree to indemnify and hold harmless the Paxton Swine 'n' Dine BBQ Contest Committee, the Paxton Chamber of Commerce, Benjamin Grice, David Mabrey, Alan Meyer, William Ingold, Paxton Swine 'n Dine Festival, and the City of Paxton. I agree that I will be responsible for my own insurance and under this hold harmless clause that is made part of this contract. I have carefully read and fully understand its contents. I am aware that this is a release of liability, hold harmless agreement and assumption of risk agreement and that it is a legally binding contract. I further understand that this release is binding on my heirs or anyone making a claim. I sign of my own free will. I also grant permission to use any photos, videotapes, motion pictures or record of this event for any legitimate purpose. This Agreement is executed for the intended use in the State of Illinois, and the laws of the state shall govern the interpretation and effect. The parties agree Ford County Illinois shall be the appropriate forum for any action relating to this agreement. Parties hereto understand the legal effect of this Agreement and have sought or had opportunity to seek legal counsel prior to executing said agreement.

**By signing this form I agree to accept the terms in the liability and waiver of liability.**

Sign \_\_\_\_\_ Date \_\_\_\_\_

#### **ALL PARTICIPANTS WILL PROVIDE:**

- 1. ALL COOKING UTENSILS**
- 2. COOKER FOR RIBS**
- 3. PREP TABLE**
- 4. MEAT – SUBMIT AT LEAST 6 PIECES OF RIBS (BONE-IN) AND/OR 6 PIECES OF CHICKEN**
- 5. SAUCE (if used)**
- 6. RUB (If used)**
- 7. COOKING FUEL (Wood and/or charcoal)**

**JUDGING WILL BE BASED ON: TASTE, TENDERNESS, AND APPEARANCE**

## PAXTON SWINE 'N DINE 2017

### RULES AND REGULATIONS

1. The decisions and interpretations of the Paxton Swine 'n' Dine BBQ Contest are at the discretion of the Paxton Swine 'n' Dine Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
2. No member of the Paxton Swine 'n' Dine Festival Committee member is eligible to compete in the contest.

3. Each team shall consist of a chief cook and as many assistant as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest.

4. Each team will be assigned a cooking space. Cookers, props, trailers, motor homes, vehicles, tents or any other equipment, (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

5. Contestants shall provide all needed equipment, supplies and electricity, except if arranged in advance. Contestants must adhere to all electrical, fire and other codes.

6. It is the responsibility of the contestant to see that the team's assigned space is clean and orderly following the contest. Any team's assigned space that is left in disarray or with loose trash, may disqualify the team from future participation.

7. Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric shall not be permitted as fire starters. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted; Fires shall not be built on the ground.

8. All competition meats shall be inspected by the Official Meat Inspectors during the times established by the contest organizer but not prior to the day of judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed.

9. Meat shall not be sculptured, branded or presented in a way to make it identifiable.

10. Garnish is optional, if used, it is limited to chopped, sliced, shredded or whole leaves of green lettuce, curly parsley, flat leaf parsley, cilantro, kale, endive, red tipped lettuce, lettuce cores or other green lettuce.

11. Sauce and rub is optional, if used, it shall be applied directly to the meat and not be pooled or puddle in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauces will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations will receive a score of one (1) on appearance

12. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.

13. Each Contestant must submit at least six (6) portions of the meat in an approved container.

#### 14. The Following Cleanliness and Safety Rules will apply:

- a. No use of any tobacco products while handling meat.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- c. Shirt and shoes must be worn at all times.

- d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cup/one gallon water). Each contestant will provide separate container for washing, rinsing and sanitizing of utensils.

- e. First aid is not required to be provided by the contest.

- f. Prior to cooking the meat must be held at 40 degrees or less.

- g. After cooking, all meat must be held at 140 degrees or above.

- h. There will be no refund of entry fees for any reason.

**CAUSES FOR DISQUALIFICATION AND EVICTION** of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.

- b. Serving alcoholic beverages to the public.

- c. Use of illegal controlled substances.

- d. Foul, abusive, or unacceptable language or any language causing a disturbance.

- e. Fighting and/or disorderly conduct.

- f. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

- g. Use of gas or other auxiliary heat sources inside the cooking device.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered for grounds for immediate disqualification from the event from the organizers and/or security.

### JUDGING PROCEDURES

Paxton Swine 'n' Dine allows for blind judging only. Entries will be submitted in an approved numbered container, number being provided by the Paxton Swine 'n' Dine personnel before being presented to the judges.

1. Judges may not fraternize with teams on turn-in day until conclusion of the judging.

2. Judging will be done by a team of judges who are at least 18 years of age. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process.

3. Each contestant must submit at least six (6) portions of meat in an approved container. Ribs shall be turned in bone-in.

4. Each Judge will first score all samples for appearance of the meat. The turn-in containers then be passed around the table and each judge will place a sample from each of the containers on the appropriate judging plate. The judge will then score each entry for taste and tenderness before moving to the next entry.

5. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible.

6. Total points per entry will determine the champion for each category. The combined points from each category will decide the Grand Champion.