



Paxton Area Chamber of Commerce
10th Annual Paxton Swine 'N Dine - BBQ Contest Entry Form
Saturday, September 17, 2022 - 103 N Market, Downtown Paxton

Limiting participation to 40 entries, early registration strongly encouraged to guarantee entry. 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. Cooking space will be assigned by the committee. Teams should enter downtown at corner of Pells and Market Street.

Entry and set up: 5:00am Registration: 5:30am Meat Inspection: 6:00am
Chicken Turn in: 12:00pm Ribs Turn In: 1:00pm People's Choice Ribs: 1:30pm
Awards on Main Stage: 3:30pm

Please contact John Haile (jhaile309@gmail.com, (217) 712-0088) with any questions.

Trophies awarded to Grand Champion, Reserve Champion, 1st-3rd Ribs, 1st-3rd Chicken, Sauce, Pit Beans, & People's Choice Ribs in addition to monetary prizes

CONTACT INFORMATION

HEAD COOK _____ TEAM NAME _____

FIRST NAME _____ LAST NAME _____

ADDRESS 1 _____ 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

Additional competing areas:

- Sauce entry \$10.00 Pay out 50/50
- Pit Beans entry \$10.00 Pay out 50/50
- People's Choice Ribs Competition \$20 (limited participation to 10 teams)

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 BBQ Committee. By completing the registration process teams acknowledge acceptance of all rules and regulations listed below.

Make checks payable to: Paxton Swine 'N Dine. Mail to: John Haile 226 E Spruce Paxton, IL 60957
To pay by PayPal send your total amount to the PayPal Account of paxtonswinedine@gmail.com



Paxton Area Chamber of Commerce
10th Annual Paxton Swine 'N Dine - BBQ Contest Entry Form
Saturday, September 17, 2022 - 103 N Market, Downtown Paxton

Paxton Swine 'N Dine People's Choice Rib Tasting Contest
Sponsored by Rantoul Foods

- A. Ribs will be provided by Rantoul Foods
- B. Each registered team will be provided with 2 racks of ribs at registration
- C. All ribs must be cut into individual ribs prior to turn in
- D. Contest follows all standard Paxton Swine 'N Dine Rules and Regulations
- E. Teams entered in People's Choice contest must be completing in the standard ribs and/or chicken contest
- F. Limited participation to the 10 teams, additional entries possible but not guaranteed.

PAXTON SWINE 'N DINE 2022 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 assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest. Team must have a minimum of 1 adult (18 years or older) to participate
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. If electricity is needed, teams must supply own generator. Water will be provided.

Make checks payable to: Paxton Swine 'N Dine. Mail to: John Haile 226 E Spruce Paxton, IL 60957
To pay by PayPal send your total amount to the PayPal Account of paxtonswinedine@gmail.com



Paxton Area Chamber of Commerce
10th Annual Paxton Swine 'N Dine - BBQ Contest Entry Form
Saturday, September 17, 2022 - 103 N Market, Downtown Paxton

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. Meat can be pre-trimmed prior to inspection.

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

10. Garnish is not required.

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 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 cap/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.

Make checks payable to: Paxton Swine 'N Dine. Mail to: John Haile 226 E Spruce Paxton, IL 60957
To pay by PayPal send your total amount to the PayPal Account of paxtonswinedine@gmail.com



Paxton Area Chamber of Commerce
10th Annual Paxton Swine 'N' Dine - BBQ Contest Entry Form
Saturday, September 17, 2022 - 103 N Market, Downtown Paxton



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 piece 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 maybe 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.

Make checks payable to: Paxton Swine 'N' Dine. Mail to: John Haile 226 E Spruce Paxton, IL 60957
To pay by PayPal send your total amount to the PayPal Account of paxtonswinedine@gmail.com