

**This event is all about fun
and is sanctioned by TGPOT
(The Good People of Taylorsville)
The competition will go on
regardless of weather conditions**

NOW THEN.....

Rules and Regulations (and other stuff you need to know)

Grillin' and Chillin' BBQ Festival

November 6, 2010

Downtown Park, Taylorsville MS

**Any question , please call Karen Warren @601-785-6541 ext 105
or Connie Ware @601-785-6556 or
Newt Ishee 601-785-4756 or
Jim Robertson 601-543-6773**

Categories: 1: Brisket 2: Pork Ribs 3: Pork (pulled, sliced, or chopped) 4. Chicken

- ✓ **Entries may be entered with or without sauce**
- ✓ **All entries must be cooked on site. The preparation and completion of any and all meats in competition is within the confines of the cook off site. Meat check will be done as you check-in so that you can begin any seasoning/marinating right away**
- ✓ **Meats may be cooked with rubs, sauces, or other liquids; however, once cooking is complete, sauces may not be added once put into judging tray. No puddles in bottom of tray**
- ✓ **9" Styrofoam containers will be provided for each category entered**
- ✓ **No garnish is allowed in turn-in containers**
- ✓ **Open to amateur and professionals, but there is no division of these categories in judging**
- ✓ **TGPOT recognizes only one entry per category from each pit with team cooks cooking in one pit only.**
- ✓ **Each team may enter as many categories as they choose. The entry fee for the first category is \$35.00 and \$15.00 for additional entries**
- ✓ **Team number will be assigned to each team by Cook off Staff upon check-in located in your check in packet. This will be the number your team will use during the entire event**
- ✓ **Entry is based on a first-paid, first-entered basis. Please enter as soon as possible as space is limited.**
- ✓ **Each team must purchase their own meats for competition**
- ✓ **Teams are responsible for maintaining clean and safe cooking areas. Teams may cook with wood, wood pellets, and charcoal. **Gas can be used to start fire only****
- ✓ **Selling of BBQ samples and plates to the public IS HIGHLY ENCOURAGED on Saturday, November 6, 2010. This is a festival and there will be plenty of hungry customers. Please feel free to sell as many plates of your BBQ to the public as you like.**
- ✓ **Teams must have their plates to the designated spot at the time outlined for that category or face disqualification. ALL DECISIONS OF THE JUDGES ARE FINAL!**
- ✓ **Teams may display banners at their booth identifying their team or sponsors**
- ✓ **No animals of any kind are allowed on contest grounds except for Seeing Eye Dogs**
- ✓ **The Taylorsville Chamber of Commerce reserves the right to amend these rules without advance notice**
- ✓ **No 4 wheelers are allowed on Festival grounds.**

ELECTRICITY AND WATER:

110V 20 AMP. Teams must provide extension cords. Water is available on site for transportation by buckets (buckets provided by teams). Hose connections can be used – teams must provide its own hose and splitter connection downstream from location.

COOKING UTENSILS AND ICE:

Teams must furnish their own cooking utensils equipment, tent (if desired), & ice if needed, etc.

SET ‘EM UP AND CHECK ‘EM IN:

Check in is between the delightful hours of 3 p.m. to 4 p.m. on Friday, November 5, 2010. If this does not meet with your schedule, please contact Jim Robertson at 601-543-6773 to work out a time. The carnival will be going on from 4:30pm until on Friday night. The grounds will be open to the public beginning at 10:00 a.m. on Saturday, November 6th. All trucks, cars, etc. must be removed from the BBQ event site and parked in designated areas by 8:30 a.m.

ROLL ‘EM UP/MOVE ‘EM OUT/CHECK ‘EM OUT:

All teams must clear the event site by noon on Sunday, November 7, 2010. Please leave your site just as you found it, clean and smooth as a pork butt. Do not dump ashes, coals or grease on the event grounds. Designated containers will be provided on site for disposal of ashes.

JUDGES AREA:

All contestants will be responsible for turning in their entries to the designated judging area. Each team will submit designated portions for judging in the container supplied by the BBQ Committee. The # of portions for the judging will be given to each team at check in time. There is a 10-minute window for turn-in. If the turn-in time is 10:30 a.m., you may turn in as early as 10:20 a.m., but no later than 10:30 a.m. Entries turned in late will not be accepted and therefore disqualified.

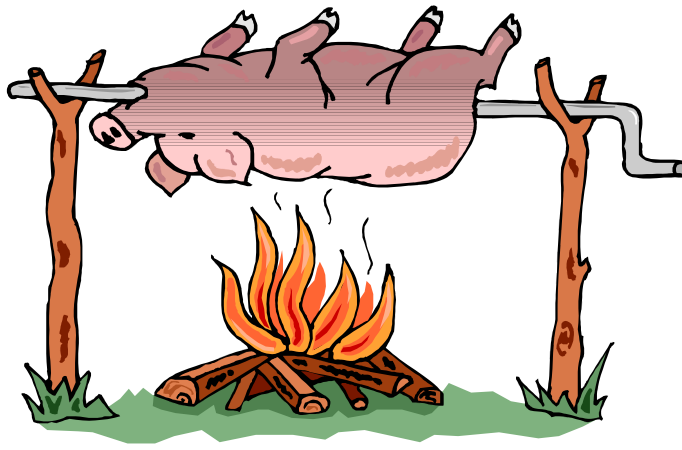
TURN-IN SCHEDULE FOR TEAMS:

- 1. CHICKEN SATURDAY, 10:30 A.M.
- 2. RIBS SATURDAY, 11 A.M.
- 3. PULLED PORK SATURDAY, 11:30 A.M.
- 4. BRISKET SATURDAY, NOON

ENTRIES WILL BE JUDGED ON AROMA, COLOR, TEXTURE, TASTE, & OVERALL APPEARANCE

AWARDS AND OTHER PRIZES: Cash awards will be given to 1st- 3rd place in each of the categories with 6 or more entries. For categories with less than 6 entries, only 1st and 2nd places will be recognized. All winners will be announced on Saturday, November 6, 2010 at 1:00 P.M.

PLEASE MAIL ENTRY FORMS TO: Taylorsville Chamber of Commerce
P O Box 295
Taylorsville, MS 39168



Grillin' and Chillin'

BBQ Festival

Taylorsville, MS

2010 BBQ Agreement Form

Event: Grillin' and Chillin' BBQ Festival

Date: November 6, 2010

Location: Taylorsville Park, Downtown Taylorsville

Entry Fee: \$35.00 for 1st category \$15.00 for each additional category

NAME OF COOKING TEAM: _____

ADDRESS: _____

CITY: _____ **STATE:** _____ **ZIP:** _____

PHONE: _____ **ALTERNATE PHONE:** _____

CONTACT PERSON: _____

EMAIL: _____

Categories to enter:
(Please check all that apply)

_____ (1) Pork Ribs Whole

_____ (2) One Half Chicken- chopped,
Sliced, or pulled

_____ (3) Brisket

_____ (4) Pork – pulled, chopped, or
sliced

Send applications and checks to: Grillin' and Chillin' BBQ Festival
Taylorsville Chamber of Commerce
P O Box 295
Taylorsville, MS 39168