

BROADWAY OUR WAY INVITATIONAL BARBECUE COOKOFF



**April 20 and 21, 2018
Downtown
Broadway, North Carolina**

Please mark your calendar now! The 9th Broadway Our Way Invitational Barbecue Cook-off will be held Friday, April 20, and Saturday, April 21, 2018. **You** are invited to be among the cooking teams to compete in this exciting event. Entry fee per team is \$100.

The Barbecue Cook-Off will feature a People's Choice contest and Judge's Choice contest to determine the winning team(s) with the best barbecue.

Prizes

First Place \$500

Second Place \$350

Third Place \$200

BROADWAY OUR WAY INVITATIONAL BARBECUE COOKOFF OFFICIAL ENTRY FORM

TEAM NAME _____

Chief Cook _____

Address _____

City, State Zip _____

Home # _____ Cell # _____

Assistant Cooks (Minimum of 2, Maximum of 4)

1. _____ 2. _____

3. _____ 4. _____

Our team would like to enter the Broadway Our Way Invitational Barbecue Cook-off scheduled for Friday, April 15 – Saturday, April 16, 2016. We agree to abide by all rules and regulations of the cook-off.

Chief Cook Signature

Date

Please mail this completed entry form and the \$100 entry fee (make checks payable to Broadway Our Way) to

Broadway Our Way Festival
PO Box 130
Broadway, North Carolina 27505

Entry deadline is April 6, 2018

This is a rain or shine event. No rain date; no refunds.

BROADWAY OUR WAY INVITATIONAL BARBECUE COOKOFF

Contest Rules and Regulations

1. Carolina Barbecue is defined as chopped/sliced pork meat seasoned as the cook believes necessary for best taste. The pork may be prepared using gas, wood, or charcoal. The pork can baste as the cook sees fit. Each contestant will receive the pork butts/shoulders weighing at least 100 pounds around 6:00 p.m. on Friday, April 20, 2018. The pig will be supplied by the Barbecue Cook-off Committee and will conform to Official Rules.
2. Each team will consist of a Chief Cook along with a minimum of two assistants and no more than four assistants.
3. The Chief Cook will be responsible for the conduct of the team.
4. Check-in begins at 6:00 p.m. on Friday, April 20, 2018. All cooking spaces will be numbered. Upon check-in, the Chief Cook will select a numbered space for his/her team on a first-come, first-served basis. All cooking spaces will be approximately 10' x 10'. The pork will be distributed in numerical sequence, starting with a randomly selected space number. There will be a mandatory Chief Cooks briefing at 6:00 p.m. at the cook site. All rules and procedures will be reviewed at this time.
5. No consumption of alcoholic beverages will be permitted on site.
6. Contestants may not sell any food, drink, or other items to the public.
7. Teams may park campers and or other vehicles in an off-site parking area.
8. Each team must comply with all applicable Lee County Health Department rules and regulations including the following:
 - After cooking, meat must be maintained above 140 degrees and covered.
 - Hats and Aprons must be worn by all team members.
 - Cleanliness of cooking areas and personnel is required.
 - No pets or animals are allowed in the cooking area.
9. Each cook team will use a meat thermometer while the pork is cooking. The pork must be cooked to an internal temperature of at least 160 degrees.
10. Each team is responsible for clean-up of its area at the conclusion of the cook-off.

11. All decisions of the Barbecue Cook-off Committee are final. Violations of any rules or regulations may result in a team being disqualified.
12. The Barbecue Cook-off Committee reserves the right to make additional rules and regulations if and as the situation warrants.
13. The Town of Broadway or the Broadway Our Way Festival Committee, their employees, representatives, and/or contractors shall not be responsible or liable for the property of any team, or for losses or damages or injury occurring to any team or its representatives. All property of the teams shall be under the care, custody, and control of the team, whether during transit to and from or while on the cook-off site.
14. Those who wish to taste the barbeque and to vote in The People's Choice Contest must purchase an arm band prior to being allowed into the area. Arm Bands will be available at the Barbecue Cook-Off table at a cost of \$5 per person. The arm bands will allow tasters to sample all the barbecue they desire. All tasters will be given a People's Choice Tasting Ballot with each team listed. After tasting the barbecue, they may mark the ballots with their top three choices. Completed ballots should be turned in at the Barbecue Cook-Off table.
15. All People's Choice ballots must be turned in by 2:00 p.m. The Barbecue Cook-Off Committee will tally the ballots. The first-, second-, and third-place winners will be announced at 3:00 p.m. or shortly thereafter at Center Stage.
16. The Judge's Choice sampling will start at 11:00 a.m. The People's Choice tasting will start at 11:00 a.m. All teams must have their barbecue ready to serve at this time. The Barbecue Cook-Off Committee will collect the samples for the Judge's Choice in un-marked containers supplied by the Barbecue Cook-Off Committee. The Barbecue Cook-Off Committee will supply the People's Choice tasters with sampling trays and utensils. Each team may prepare (season) the barbecue to their desire.
17. The Judge's Choice contest will be a blind judging. Entries will be submitted in an approved numbered container provided by the Barbecue Cook-Off Committee.
 - A. Judges may not fraternize with teams prior to turn-in time.
 - B. The judging will be done by a team of 3-5 persons. Only the Judges, Barbecue Cook-Off Committee and necessary support staff are allowed in the judging area during the judging process.
 - C. Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judges will be provided bottle water in order to clean their

palate in between sampling entries. The judges will then score each entry for taste and tenderness, before moving on to the next entry.

- D. The scoring system is 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, and 2 inedible.
- E. A score of one (1) is a disqualification and requires approval by the Festival Director. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish (no garnishes will be allowed in the sample containers), pooled sauce or less than 3 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container. All judges not receiving a sample will give a one (1) in all criteria.
- F. The weighting factors for the point system will be: Appearance - .60, Taste – 2.2, Tenderness – 1.2.
- G. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the winner will be decided by a coin toss.
- H. Total points per entry will determine the Champion.

18. Any barbecue left over will belong to the team. The barbecue cannot be sold at the event.

19. The competition is limited to the first 10 paid entries.