

BBQ and Beans Competition Entry Form

Submit Entry and entry fee to branfordsocial@gmail.com, or [315 Ivy Lane](#) by June 8th

Team Name: _____

Team Captain: _____

Contact Information: _____

_____ I have read and signed the waiver below

Team Member 2: _____

Team Member 3: _____

Team Member 4: _____

I have read and signed the waiver below (initial): TM2_____ TM3_____ TM4_____

Please check your Entry(ies):

_____ Chicken SKIN ON (No Cornish Game Hens, pulled or shredded allowed) **\$35**

_____ Pork Ribs (Spareribs, St Louis or baby back ribs. No Country Style) **\$35**

_____ Pork butt (Any cut or combination of cuts from the pork butt) **\$35**

_____ Beef Brisket (Cooked as whole piece. Blocking brisket ends is allowed. No corned beef or pastrami) **\$35**

_____ Beans **\$10**

Waiver of Liability

In accepting this entry, I, the signed, intending to be legally bound, hereby, for myself, my teammates, our heirs, executors, and administrators, waive and release any and all rights and claims for damages that I or my team may have against Branford Village Homeowners Association, any sponsors, vendors or volunteers, participants or observers of the event for any and all injuries suffered by me or my team in this event. Further, I hereby grant full permission to the Social Committee to use any photographs, video recordings, and any other record of this event for legitimate purposes. I agree to the terms of the waiver of liability and to the rules and regulations.

BBQ and Beans Judges Entry Form

Submit Entry to branfordsocial@gmail.com, or [315 Ivy Lane](#) by June 8th

Name: _____

Contact Information: _____

Must be present at the event no later than 5:00pm regardless of category(ies) chosen.

____ I have read, understood, and agree to the rules and criteria below. I have no known or disclosed any allergies to the event coordinator below.

Please select judging category(ies):

____ Chicken SKIN ON (No Cornish Game Hens, pulled or shredded allowed)

____ Pork Ribs (Spareribs, St Louis or baby back ribs. No Country Style)

____ Pork butt (Any cut or combination of cuts from the pork butt)

____ Beef Brisket (Cooked as whole piece. Blocking brisket ends is allowed. No corned beef or pastrami)

____ Beans

Other Information:

Rules and Regulations

Load-In Procedures

Load-In time starts at **8 am** on **June 29, 2024**.

Upon arrival, you may proceed to the competition area for set up in your assigned space. All vehicles and trailers must be removed to parking by 10:30 am.

Rules and Regulations

1. **CONTESTANTS** – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the Competition. Each team will be comprised of a team captain and up to 3 assistants. At least 1 member must be 18 or older. Teams are encouraged to decorate and theme themselves and their station.
2. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the Social Committee representative at the contest and her decisions are final.
3. **EQUIPMENT** – Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. Teams are required to supply safety and sanitation aspects based on their choice of cooking fuel and method. This includes, but is not limited to, having a fire bucket or extinguisher readily available, gloves for handling hot surfaces or food, towels for cleanup, and sanitizing wipes or sprays for maintaining cleanliness.
4. **MEAT SPECIFICATIONS** – All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is turned in for judging. All contest meat, may not leave the contest site until turn in. Teams may cook overnight; teams are required to provide their own coolers. Pre-trimming of competition meat is allowed and may be removed from the store packaging.
5. **COOKING FUELS** – Any commercial or homemade, trailered or un-trailered, pit or smoker or grill normally used for barbeque and pellet smokers are allowed to be used during the competition. The process of Sous Vide, boiling, or frying of competition meat is not allowed. The use of a crock pot, portable cooktop, or chafing dish is permitted exclusively for the cooking or re-heating of any bean entry.
6. **APPROVED COOKERS** – Any wood, charcoal, or wood pellet fired cookers— homemade or commercially manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices. No electric, gas, wood, charcoal or wood pellet fryers are permitted during the cooking process. Frying with any form of fat, butter, or any type of oil is prohibited. Ground pits dug into the ground will not be permitted. A built-in fire ring or bowl that sits above ground level, providing a contained area for the fire containing cooking grates, and/or spark screens is permitted.

7. **CONTESTANT'S SITE-** Teams will receive small competition spaces. Tents and Covers are to be provided by the teams, if they so choose. All equipment must be contained within this space. Electricity will not be provided during the event. Teams wanting electricity must bring their own generators. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. The preparation and completion (excluding pre- trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated. Contestants may cook overnight, but must remove vehicles from the competition area by 10:30am Saturday. Please make arrangements with Organizer if you plan to cook overnight.
8. **BEHAVIOR –** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Participants must adhere to local laws and regulations regarding public intoxication, offensive, or lewd behavior. Any violation of these laws will result in appropriate action, which may include disqualification from competition and may lead to dismissal from the grounds.
9. **CLEANLINESS AND SANITATION –** All teams are expected to maintain their cook sites in an orderly and cleanly manner, and to use good sanitary practices during the preparation, cooking and judging process. Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.
10. **ENTRY CATEGORIES –** The following categories will be judged:
 - **Chicken:** The team may cook chicken whole, halved or individual pieces (to include breast, thigh, and drumstick), no pulled, shredded, or wing only allowed. No Cornish Game Hens or other small bird.
 - **Pork Ribs:** individual cut ribs, St. Louis cut, spare or baby back ribs are allowed. Must be bone in, individually cut. No country style ribs and no chopped, pulled, or sliced rib meat loose in turn in box.
 - **Pork Butt:** Pork butt only. No chops, loins or belly. Any cut or combination of cuts from the pork butt is allowed.
 - **Beef Brisket:** Flat, point or Packer allowed. Must be full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. No corned beef, pastrami or braising allowed.
 - **Beans:** Grilled or baked beans only. No chili, refried, black or Dal allowed. Fill container provided to you to within an inch of the top.
11. **TRAYING –** Meat and turn-in box cannot be marked or sculpted. No garnish, side sauces, or sauce containers are allowed in the turn-in box. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No foil, toothpicks, or skewers are allowed in the turn-in box. Only the containers provided will be utilized for product turn in. All judging trays are non-transferrable. Teams are responsible for their trays once received until turn in. A minimum of six (6) separate and identifiable portions of meat must be presented for judging. Portions as follows: 1 piece of chicken, one rib, 2 ounces of pork, 2 slices of brisket.

12. QUANTITY – Teams must cook AT LEAST the following amounts: Chicken (10 pieces for judging), Ribs (10 bones for judging), Butt (20 ounces for judging), Brisket (20 ounces for judging), Beans (40 ounces for judging). Excess amounts of cooked food may be shared with attendees after the turn-in time for that entry has ended. However, participants must ensure that any sharing must not disrupt or interfere with the judging process.
13. JUDGING – Blind judging only. Judges are also asked to not compare entries or to change scores once the score has been assigned. Competing cooks are not allowed to judge and judges are not allowed to cook. Entries will be submitted in an approved container (provided by the contest), with NO garnish or decoration of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, MOISTURE, TENDERNESS/TEXTURE, and OVERALL IMPRESSION. Meat may be sauced or un-sauced. Only category judges will be allowed within the judging area during judging.
14. SCORING – Each entry will be scored by the judges in the areas of APPEARANCE, TASTE/FLAVOR, MOISTURE, TENDERNESS/TEXTURE, and OVERALL IMPRESSION. Scoring will be based on the score sheet given. Any entry that is disqualified as per section 15 (below), will receive a score of zero for all categories from all judges. Scores will be added with a drop score in similar style to KCBS scoring practices and a total score given.
15. DISQUALIFICATION – One entry per head cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. An entry can be disqualified by the Social Committee representative only. An entry can be disqualified for any of the following reasons:
 - There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
 - There is anything in the box other than the declared meat entry and sauce.
 - There are not a minimum of 6 separate and identifiable portions as per section 11.
 - There is evidence of blood such that the meat is uncooked.
 - The entry is turned in after the officially designated time.
 - Not cooking pork as a single piece of meat.
 - Not cooking the meat that was specified as desired entry.
16. JUDGING PROCEDURE – Team captain brings entry in provided box to turn-in table. At turn-in table, a representative will open the box and examine to be sure that none of the criteria in section 15 are present. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table. Judging will not begin until all samples for that category are on the table (unopened). After judging of the category is completed, a representative will then collect the scorecards and tally.

17. WINNERS – The winners in each category will be determined by adding all the scores together and the team with the most points will be the category first place. Next highest score is the category second place and so on. In the event of a tie in a category, a tie-breaking procedure will be implemented utilizing the drop score as the tie-breaker.
18. TURN IN TIMES – Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the time as stated below:
 - Beans: 5:30pm
 - Chicken: 6:00pm
 - Ribs: 6:30pm
 - Pork: 7:00pm
 - Brisket: 7:30pm
19. PRIZES – Prizes will be awarded following the judging of the final category. Cash award and ribbon will be given to 1st – 3rd place for all 5 categories. Teams do not have to be present for collection.
20. CANCELLATION & RREFUNDS – In the event of weather-related cancellation, the rain date for the event will be the following day (June 30th). If weather again causes cancellation on the rain date, the event will be cancelled, and entry fees will be refunded. The event may only be cancelled due to weather or legal reasons such as a pandemic or government shutdown. Entry fees will only be refunded if the event is officially cancelled, and are otherwise considered non-refundable.