



# Tennessee Iris Festival



## BBQ COOK-OFF

MAY 5<sup>TH</sup> & 6<sup>TH</sup>, 2017

(Application Deadline: May 5, 2016 at Noon)

Location: Moore St & Linden

Tennessee Iris Festival, P.O. Box 801, Dresden, TN, 38225

### **ENTRY Form**

Team Name:	
Contact Person:	
Address:	
Assistant Cooks:	
Email and Phone:	

Make checks payable to Tennessee Iris Festival

### **Friday Night**

Back Yard BBQ \_\_\_\_\_ \$25 Judging Friday 8pm

### **Saturday Morning**

Pork Ribs \_\_\_\_\_ \$50 for all three categories

Pork Shoulder \_\_\_\_\_ (Judging Saturday at 9am)

Yard Bird \_\_\_\_\_

	Back Yard	Pork Ribs	Pork Shoulder	Yard Bird
1 <sup>st</sup>	\$75	\$100	\$100	\$100
2 <sup>nd</sup>	\$35	\$50	\$50	\$50

## *Grand Iris Champion*

\$200

- BBQ is defined as meat cooked on a fire or charcoal fire.
- Meat for contest entry may not be precooked, sauce injected, marinated or cured in any way prior to inspection at the beginning of the contest.
- *Back Yard* entry is defined as any variety of meat except those in ribs and shoulder. For example: burgers, bologna, bratwurst, etc.
- *Pork Rib* entry is defined as portions of the hog that include the ribs, loin back, or spar rib.
- *Pork Shoulder* entry is defined as a front leg, containing the arm bone, and portion of the blade back bone.
- *Yard Bird* (chicken) is defined by a whole or half chicken cooked on wood or charcoal fire.
- Teams shall supply all of their own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, etc.
- Electricity will be provided but will be limited. The use of generators will be allowed as long as they are not a noise issue.
- Teams will be allowed to set up equipment starting Friday morning at 9am and no later than 7pm.
- Teams must comply with all applicable rules and regulations of the Health Department, including but not limited to the following:
  - 1) Meat must be at least 40 degrees Fahrenheit or less before cooking (coolers with ice will work).
  - 2) After cooking, the meat must be maintained at 140 degrees Fahrenheit or above in a covered container.
  - 3) Cooks and assistants must wear aprons and hats.
  - 4) Cleanliness of cooking area and stations must be maintained at all times.
  - 5) No live animals will be allowed in the cooking area.
- Teams must cook at least 3 portions to be presented for judging.
- There will be 3 judges for blind judging. Containers will be provided by the BBQ Officials.
- All decisions made by the judges and BBQ officials are final.
- Signature of team caption \_\_\_\_\_

*We want this to be fun and to have a good atmosphere for contestants and guests. Remember we are adults and we will be in the eye of the public.*

Contact Person: Willie Parker (731)514-1244 call after 5pm