

2007 Rules and Regulations

Judging Procedures

Barbecue is defined by CornFest as pork meat (fresh and uncured) prepared on a wood or charcoal fire, with any nonpoisonous substances and sauces as the cook believes necessary. Meat for a contest entry may not be precooked, sauce injected, marinated, or cured in any way prior to inspection at the beginning of the contest.

CornFest Categories:

ANYTHING BUT: Anything But is defined as any variety of meat except chicken, pork ribs, and pork shoulder. Example: beef, seafood, and other forms of pork - bologna, chops, etc.
CHICKEN: Chicken is defined as whole or partial chicken cooked on a wood or charcoal fire.

CORN: Corn is defined as any form of corn - cobs, kernels, meal, etc.

PORK RIBS: Pork Ribs include the ribs, loin back, or spare only - *country style is prohibited.*

PORK: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder, weighing a minimum of five (5) pounds. Pork shall be cooked (*bone in or bone out*) and shall not be parted.

1. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same team name, on the same date.

2. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

3. Contestants shall provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes.

4. Fires shall be of wood, wood pellets or charcoal. Gas and electric grills shall not be permitted. Propane is permitted as a fire starter, provided that the competition meat is not in/on the cooking device. 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.

5. All competition meats shall be inspected during the times established by the contest chairmen but not prior to the day before 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. When the contest chairmen supply the meat, the contestant is not required to enter only that meat.

6. Garnish is not allowed. Any entry that is marked, branded, or presented in a way to make it identifiable will be disqualified.

7. Sauce is optional. If used, it shall be applied directly to the meat. Chunky sauce will be allowed.

8. Entries will be submitted in a container, provided by the contest chairmen. The container shall not be marked in anyway so as to make the container unique or identifiable.

9. Meat shall not be marked, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.

10. Each contestant must cook enough barbecue to give samples to 7 judges for blind judging by secret ballot. If a team runs out of barbecue before judging is completed, the team will be disqualified.

11. Turn-in times will be announced at the Cooks Meeting. An entry will be judged only at the time established by the contest chairmen. Judging will start at 11 a.m. on Saturday.

12. The following cleanliness and safety rules will apply:

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- Sanitizing of work area should be implemented.
- First aid is not required to be provided by the contest, except at the election of the contest chairmen.
- Prior to cooking, meat must be maintained at 40°F or less. Coolers with ice will keep the meat cool enough.
- After cooking, all meat:
 - *Must be held at 140°F or above, --OR--
 - *Cooked potentially hazardous food shall be cooled:
 - (1) Within 2 hours from 140° F to 70°F --and--
 - (2) Within 4 hours from 70°F to 41°F or less

13. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.

14. **CAUSES FOR DISQUALIFICATION & EVICTION** (*of a team, its members and/or guests*):

- Excessive use of alcoholic beverages. Alcohol must be in either a paper or plastic container.
- Serving alcoholic beverages to the general public.
- Use of controlled substances.
- Excessive noise generated from speakers. (**Quiet time will start at 1:00 a.m. on Saturday.**)
- Fighting and/or Disorderly Conduct
- Use of gas or other auxiliary heat sources inside the cooking device.

The decisions and interpretations of the Rules and Regulations are at the discretion of the contest chairmen. Their decisions and interpretations are final.

Corn Entry

CORN - Entries for corn can be submitted in any container of the cook's choice. The entry is required to be cooked on-site and in any manner the cook chooses.

Community Feed

Tyson will provide chicken to any team interested in serving and cooking for the community during the community feed on Friday night from 5 p.m. to 7 p.m.

Please cut along edge, place in an envelope,
and send your application and entry fee to:

CornFest
Attn: BBQ Cornfest
P.O. Box 382
Union City, TN 38281

Application

Team Name _____

Chief Cook _____

Address _____

Day Phone _____

Cell Phone _____

Email or Fax _____

Entry Fee - \$200

(Entry Fee Enters Team in all Categories)

Anything But
Chicken
Corn
Pork
Ribs

Site Setup:

(Electricity provided. Team must provide own extension cords.)

Location near a particular team?

Any other requirements?

The committee reserves the right to reject any application. If you application is not accepted, your money will be refunded; however, no refund of the application fee will be made once you have been accepted into the cookoff. Any photos taken of your team onsite become the property of CornFest and may be used for promotional purposes. Contestant agrees to indemnify and hold the City of Union City, Main Street, and CornFest as well as their employees, volunteers, board members, and employees harmless from any and all claims made against the cookoff, including, without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees, arising out of or in connection with any structure erected by contestant; an apparatus, equipment, or personal property used by contestant; any act or omission to act of agents; and, any claims made on account or resulting from contestants' participation in the contest.

I agree to abide by the CornFest's Rules and Regulations. I further agree to notify all members of the team I represent about these important rules.

Chief Cook: _____

SCHEDULE

Friday Night Time Line

Check In Begins 10:00 a.m.
Cook's Meeting 4:30 p.m.

Saturday Time Line

Anything But Turn In 11:00 a.m.
Corn Dish Turn In 11:30 a.m.
Chicken Turn In 12:00 a.m.
Ribs Turn In 12:30 a.m.
Pork Turn In 1:00 p.m.
Award Presentation 2:00 p.m.

CornFest BBQ Corntest

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www.obioncountycornfest.com

Awards

GRAND CHAMPION
\$400

RESERVE CHAMPION
\$200

CHICKEN, RIBS, PORK

1st Place - \$300
2nd Place - \$150
3rd Place - \$100
4th Place - \$50
5th Place - \$25

ANYTHING BUT CORN

1ST \$150 • 2ND \$100 • 3RD \$50



September 28th & 29th



Unsanctioned

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