

Central VA BBQ Competition

Saturday, September 3, 2022 / 12Noon – 8PM



BBQ Team Application Form

Acca Shriners present the Central Virginia BBQ Competition! Thank you for your interest in participating! Proceeds from our event are for the benefit of Shriners Hospitals for Children and the Acca Transportation Fund. Please fill out the form attached if you would like to participate at our show. Mail this form with payment to: **Erik LaFontaine, PO Box 781, Scottsville, VA 24590 - Make payment to "ACCA Shriners"**

Company Info:

Company Name: _____

DBA: _____

Street Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Website or Facebook : _____

Type of product(s): _____

Vendors must provide their own tents, tables or other accessories. Electricity is not available. WIFI is available to all vendors.

Vendor Fee: \$100

By completing the Central VA BBQ Competition Vendor Application, you are certifying that you have read the Terms and Conditions on the reverse side and will adhere to all rules and policies herein.

Printed Name: _____

Signature: _____

For Office Use

Payment/Registration Received _____ Payment Method: _____

Check Number: _____ Date Confirmation Emailed: _____

Terms and Conditions

BBQ Teams:

\$100: private access to bathrooms, and potable water (Activity Center)

Maxim of 6 team members (including Pit Master), 1 team member must attend rules meeting & 1 team member must stay on site for the overnight cook. Team members are granted free admission to the event (separate wrist band provided to team members). Discount code will be provided to the team for a local hotel near the location.

Teams can begin arriving at ACCA Shrine Temple no earlier than 5:00 PM on Friday, September 2nd to check in, set up, and begin cooking. 1 team member must stay overnight, they must comply with all applicable laws and regulations of the City of Richmond. September 3rd starts the event, gates open at Noon (12:00), judging starts at 11:50am and event ends at 8:00pm.

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

Contestants shall provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

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 the site. It is imperative that clean-up be thorough.

Fires shall be of wood, charcoal, or propane.

All competition meats shall be inspected upon arrival on September 2nd. 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. All competition meat shall start out raw. No pre brine, no pre rub will be accepted

Meat shall not be branded or presented in a way to make it identifiable. Violations of this rule will be scored a zero (0) on all criteria by all judges.

Meat Categories are as follows: Teams can do all categories or what they choose (I might decrease the categories)

- a. CHICKEN: thighs, wings, breasts, legs
- b. RIBS: baby back or short ribs
- c. PULLED PORK: shoulder or butt
- d. BRISKET

An entry will be judged only at the time established by the contest organizer. A late turn-in time will receive a zero (0) in all criteria. The turn-in times are as follows:

- a. CHICKEN: 11:50 – 12:00
- b. RIBS: 12:20 – 12:30
- c. PULLED PORK: 12:50 – 1:00
- d. BRISKET: 1:20 – 1:30

All BBQ meat entries will have a lettuce garnish in serving boxes for presentation to judges for each meat category.

The container shall not be marked in any way so as to make it unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above-listed material will receive a zero (0) in all criteria from all Judges.

Each contestant must submit at least six (6) portions of meat in an approved container.

The decision and interpretations of the Rules and Regulations are at the discretion of ACCA Shrine. Their decisions and interpretations are final to the extent consistent with the rules.

- Still working on this, it might be best to do vote best from the attendees if we can't get judges -

BBQ Judging Procedure:

- Entries will be submitted in an approved numbered container provided by the contest organizer.
- Judges may not fraternize with teams on turn-in day until the conclusion of judging.
- Each judge will first score all the samples for the 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 mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- The scoring is as follows

10 – Excellent

9.5 – Very good

9 – Good

8.5 – Above Average

8 – Slightly Above Average

7.5 – Average

7 – Slightly Below Average

6.5 – Below Average

6 – Poor

5.5 – Very Poor

5 – Inedible

Winners:

1st Place trophy, prize money & shirts

2nd place trophy & shirts (?)

3rd place trophy & shirts (?)

Selling food: Teams are allowed to sell any food items they have on the menu. There will be a separate drink tent for beer, sodas, & water sold by ACCA Shrine