



Owensboro International Bar-B-Q Festival

Backyard Cooks
P. O. Box 21904
Owensboro, KY 42304

MAY 12, 2018 Backyard Cook-Off Rules

1. The Executive Committee, Festival Board of Directors and Backyard Cook Coordinators must approve all cooking entries.
2. Entry teams may have as many team members as they want. However, for the purpose of related publicity or for awards presentations, only four (4) team members will be considered "official" team members.
3. All times listed below are Owensboro local time, Central Daylight Time (CDT).
4. MANDATORY Team Captain Meeting will be 6:30 AM at BYC headquarters (location TBD and shared at a date prior to the event). Summarize the day's planned activity, and any last minute Q&A.
5. Team Locations: Team booth areas are pre-assigned, and an overhead view of the competition area will be included for reference (TBD at a date prior to the event). MAX booth dimensions are 12 feet deep from the curb edge of the street and 21 feet wide. Please plan accordingly so that all teams can be accommodated.
6. Set-up for booth and cooking equipment begins at 6:00 a.m. Cooking may begin at 7:00 a.m. Lighting of the grill is considered part of set-up and may be done before 7:00 a.m. cook time. Fires must be lit once in position, no pre-lit fires before arrival.
7. Meats judged in the 2018 Backyard Cook-Off are Beef, Chicken, and Pork (detailed in Section 9). Judging of all meat begins promptly at 2:00 p.m. Best Booth judging will start at 9:00 a.m. Winners for all will be announced at the Awards Ceremony at 6:00 p.m.
8. All meats must be prepared on-site and will be judged on taste, cut, tenderness, and appearance.
9. Categories for 2018 Backyard Cook off are as follows:
 - Beef:** 6 servings (suggested serving sizes 2-3 oz.)
 - Chicken:** 6 servings (suggested serving sizes 2-3 oz.) **NO CORNISH GAME HENS.**
 - Pork:** 6 servings (suggested serving sizes 2-3 oz.) Pork ribs must be cut apart.
 - Best Booth:** Booths will be judged according to Backyard Cook-Off themes and will take place at 11:00am. Booth judging and scoring is conducted separately from other categories and will not be included in cumulative meat scoring.
10. All meat must be raw and uncooked at check in. Prior preparation, such as marinating and seasoning, is permitted.

Questions or concerns, contact:
Kelly Ward, Coordinator
270-316-6334
kellyward17@att.net

Todd Johnson, Coordinator
270-925-3058
org669@gmail.com



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11. **DIP/SAUCE ***PLEASE PAY CLOSE ATTENTION!!!***:**
DURING PREPARATION: You may COOK with sauce/dip.
AT TURN-IN FOR JUDGING: DO NOT add sauce, dip, marinade, sop, or juice to meat or container once the meat is prepared for turn in. DO NOT add any additional spices, dip or sauce to meats once prepared for turn in. Aluminum foil will be provided when cooks sign in for their team meat trays. Use this foil ONLY. Meat is to be placed on the foil for turn-in. DO NOT fold foil over meat or mark the foil in any manner. NO garnishing or markers allowed.
12. All decisions of the judges will be final.
13. All teams should be ready for judging at 2:00 p.m., Saturday.
14. FREE SAMPLES TO THE CROWD are encouraged. However, contestants and/or sponsors may not sell food, drink, souvenirs, or other items to the public. ANY AND ALL SALES ARE PROHIBITED. NO FOOD CAN BE SOLD at the event, and any attempt constitutes disqualification from the event.
15. City regulations prohibit public consumption of alcoholic beverages.
16. Teams, Participants and Contestants in the Backyard Cook-Off are responsible for the CLEAN UP of their area immediately following the contest. Each team is responsible for keeping the contest area clean and policed before leaving event (no ashes, hot or cold, shall not be left on site). Trash cans and bags will be provided during event. Additional trash bags available upon request.
17. Utilities (Water and Electric ONLY) are limited availability and may NOT be available. Use your Registration Form to indicate if you need Electricity.
18. EQUIPMENT SET-UP / STAGING: Up to two (2) vehicles are permitted in the contest area for set up purposes only on Friday afternoon and before the competition begins on Saturday morning. After set up, all vehicles, driven, towed and any others must be moved to festival parking area. DO NOT USE ST. ELIZABETH ST TO EXIT COOKING AREA.
19. EQUIPMENT REMOVAL: Cooking equipment may be moved to a side street for vehicle pick up after cooking. NO VEHICLES ALLOWED IN THE COOKING AREA to remove items because of safety concerns for pedestrian traffic.
20. Each cooking team will be required to have a fire extinguisher (A,B,C) in full view at all times.

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21. Cleanliness of all team members, cooks and the cooking area is mandatory. Proper hand washing and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
22. Absolutely no tobacco products allowed during the preparation, handling, cooking or presentation of the contest entries.
23. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, while handling any food.
24. All traffic lanes in contest area must be kept open.
25. Once a team's entry fee is received, there are NO REFUNDS of any kind, in any amount, for any reason, in any time frame. Entries will be processed on a first paid basis.
26. No pets or small animals are allowed in cooking area.
27. No political advertisements/signs/etc in cooking area.
28. We cannot think of every little detail, but we will try to make your contest experience as enjoyable and fair as it can be. Without your participation, we have no event. Maximize your enjoyment with the intent to return next and subsequent years!
29. Please contact the Backyard Cook Event Coordinators if you have further questions or are in need of assistance for the 2018 contest.
30. Backyard Cook Off Committee personnel reserve the right to amend these rules and regulations as situations warrant. Intent to circumvent these rules or amendments will not be tolerated.
31. Lastly, and most importantly, HAVE A GREAT DAY and HAVE FUN!!!

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