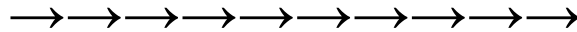


Adult Backyard BBQ Rules

1. Entry fee will be \$50 to enter Boston Butt, Chicken, Ribs and Brisket. An entry fee of \$75 will be charged whether you enter a single category or all three categories. You must enter all three categories to be eligible for Grand Champion.
2. All meat must be inspected before cooking, and in original store wrapping, and in a cooler with ice and must be held at 40 degrees or below.
3. After the meat is inspected, you may marinate or begin cooking the product.
4. The cooked meat must be held at 140 degrees or higher.
5. No food products are to be sold or given to the public.
6. All entrees must be in a styrofoam 9x9 box (provided). There must be six (6) identifiable pieces in each box, with no garnish, or decorations, and the team number must be on the box.
7. Turn in time for chicken is 12:30 p.m. You will have five minutes before and five minutes after the hour to turn in your entries to the judges. This will ensure that the judges will receive the hot food.
8. Turn in time for ribs is 1:00 p.m. They can have a dry rub or basted with a finishing sauce, but do not put excess sauce in box. You must have at least six (6) separate pieces of ribs in the box. Some will enter with (6) one bone rib, but you can put in (6) two bone ribs in the box. You will have five minutes before and five minutes after the hour to turn in your entries to the judges. This will ensure that the judges will receive the hot food.
9. Turn in time for Boston Butt is 1:30 p.m. They can have a dry rub or basted with a finishing sauce, but do not put excess sauce in the box. You must have at least six (6) separate pieces of ribs in the box. Some will enter with (6) one bone rib, but you can put in (6) two bone ribs in the box. You will have five minutes before and five minutes after the hour to turn in your entries to the judges. This will ensure that the judges will receive the hot food.
10. Turn in time for brisket will be 2:00 p.m. They can have a dry rub or basted with a finishing sauce, but do not put excess sauce in box. You will have five minutes before and five minutes after the hour to turn in your entries to the judges. This will ensure that the judges will receive the hot food.
11. When you finish cooking, a container will be provided for your hot ashes. Please use this container to avoid fires and it will also help keep your area clean.
12. Your cooking area must be as clean as you found it. Garbage containers will be provided.
13. Do not have any open fires on the ground. Use a charcoal starter (chimney) or start the fire in your cooker. All grill fires must be contained.
14. You will have a 20x20 cook site designated for you—please stay within this area with your tent and cooking equipment.
15. You may cook with wood, gas, charcoal or pellets. Any type of grill is permissible.
16. Water and electric service will be provided, and ice will be on the grounds for sale.
17. The decisions by the judges will be final. A cook's meeting will be held at 6:30 p.m., Friday, September 5, to go over the rules and answer any questions that you may have about the cook off. That way, we will have a level playing field.
18. No pets allowed in or near the barbecue or judging areas.
19. Failure to follow the above rules may cause your entry to be disqualified, as we want a safe and enjoyable cook off.
20. Four admission passes per team will be given for the Young Adults Competition and for the Adult Competition.
21. Garnish is allowed - Green leaf lettuce or parsley only.

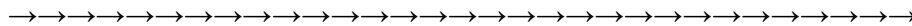
Rules subject to change.



Young Adults Cook Off Rules (Ages 10–15)

1. Entries are open to Chicken and Dessert only. Entry fees are \$5.00 for Chicken and \$5.00 for Dessert. You must enter both categories to be eligible for Grand Champion.
2. Chicken must be cooked on site, on the grill, UNDER ADULT SUPERVISION.
3. Chicken entries may be wings, breasts, legs, etc. and there must be at least six (6) separate pieces in the box.
4. Chicken must be presented in a 9x9 styrofoam box (provided) with no garnish.
5. Turn in time for chicken will be at 11:00 a.m. You will have 5 minutes before and 5 minutes after the hour to turn in your entries to the judging committee. This will ensure that your food is hot and is served hot to the judges.
6. Desserts may be made at home or on site. Pies and cakes may be presented whole or in 6 pieces and must be made in part by a team member. (Mom and Dad can help). *Store bought items will be disqualified.*
7. Desserts may be presented in a 9x9 styrofoam box (provided) with no garnish with the exception of larger items such as cakes and pies. They must be covered and the items out of sight.
8. Turn in time for desserts will be 11:30 a.m. You will have 5 minutes before and 5 minutes after the hour to turn in your entries to the judging committee.
9. Results of the Young Adults Cook Off will be announced at the Awards Ceremony on Saturday night.

Rules subject to change.



BBQ Cook-off Entry Form

Team Name: _____ **Head Cook** _____

Address: _____ **Phone** _____

Please Check One:

Young Adult: Chicken _____ Dessert _____

Adult: Ribs _____ Chicken _____ Boston Butt _____ Brisket _____

Entry Fee: _____

Mail Entry Form & Fee to:

Lincoln County Fair, P.O. Box 476, Fayetteville, TN 37334 (Attn: BBQ Cook Off)