

RED DIRT BBQ COMPETITION
ELMER THOMAS PARK
MAY 20, 2017
ENTRY FORM

Contestant Name: _____

Team Name: _____

Contact Person: _____

Address: _____

Phone: _____

Email: _____

There is no entry/registration fee, but a \$50.00 deposit is required to reserve your competition space at Elmer Thomas Park. Make check payable to: **CASA of Southwest Oklahoma, Inc.** Your check will be held until the day of the competition and returned to you *if you are present and participate in the competition*. If, for any circumstances, you are unable to attend the competition, CASA of Southwest Oklahoma, Inc. will retain your deposit. If you have any questions, please contact Wilma Whittaker, Executive Director for CASA of Southwest Oklahoma, Inc. at (580) 591-1983.

Cash Prizes for Overall Best:

First place—\$200

Second place—\$100

Third place--\$50

Trophies will also be given for:

1st, 2nd, and 3rd place – Best Overall

Best overall—Masonic Ribs

Best overall—Commercial Class Ribs*

(*Commercial Class is a separate category and will not compete against individuals, Masonic lodges, or teams—they are not eligible for cash prizes or best overall trophies)

With your entry form and \$50 check to CASA of Southwest Oklahoma, please read the following pages and sign your acknowledgment of the rules and regulations for the BBQ competition. Send to:

CASA of Southwest Oklahoma, Inc.

Red Dirt BBQ Competition

900 NW Cache Rd, Ste 138

Lawton, OK 73507

Acknowledgement of Competition Rules and Regulations:

I (printed name), _____, have read and understand the rules and regulations of the Red Dirt BBQ Competition and agree to adhere to the rules and regulations stated above. In the event that I (or a representative of my team) am unable to participate in the competition, I understand that my \$50 deposit will be forfeited as fundraising proceeds for CASA of Southwest Oklahoma, Inc. I (we) also agree to hold harmless Hilliary Communications, CASA of Southwest Oklahoma, Inc., and City of Lawton, its officers, officials, employees and volunteers from and against any and all claims, suits, actions, or liabilities for injury or death of any person, or for loss or damage to property, which arises out of competitor's use of premises or from any activity by signed competitor during the event held on May 20, 2017.

SIGNATURE: _____

DATE: _____

**RED DIRT BBQ COMPETITION
ELMER THOMAS PARK
MAY 20, 2017
RULES AND REGULATIONS**

1. CONTESTANT:

A contestant is any individual, group, restaurant, or other entity hereinafter referred to as a team that will prepare and cook ribs for the purpose of being judged according to the following rules. All contestants must have at least one representative present at the Cook Meeting held at 9:00 a.m. on May 20, 2017 (the morning of the event). In the event that this is not possible, the individual or contact person for the team shall contact either Wilma Whittaker (580-591-1983) or John Beemer (580-284-1645) to receive further instruction. Cooks (both individual and team) absent from the Cook Meeting may result in forfeiture of the deposit.

2. INTERPRETATION OF RULES:

The interpretation of the rules and regulations are those of the organizer at the competition and his/her decisions are final. The representative may not deviate from, change, nor make exception, to any of the rules set forth below.

3. EQUIPMENT:

- Each team will supply all of the equipment necessary for the preparation and cooking of their entry. No individual contestants or team contestants may share a cooker or grill with any other team.
- A canopy must be in place to cover your preparation and serving areas.
- Sanitary gloves (such as single-use latex food prep gloves) must be worn at all times while handling food.
- Each entrant is required to have a three-tub or three-pan washing set-up for sanitation of cooking or serving utensils. See below for washing set up:

First pan (or tub):	Hot soapy water (hot water will be provided onsite)
Second pan (or tub):	Hot clear rinse water (again, provided onsite)
Third pan (or tub):	Cool rinse for sanitation (2 teaspoons of 5% bleach per gallon of Water—both provided onsite)

4. STATION AND MEAT INSPECTION:

Ribs will be provided by Hilliary Communications/CASA and must be maintained at a maximum temperature of 40 degrees Fahrenheit prior to cooking. Contestants will be required to keep meat covered and cooled until cooking begins.

All meat must be cooked to a minimal internal temperature of 160 degrees Fahrenheit. After cooking, all ribs must be maintained at a minimum temperature of 140 degrees Fahrenheit in a covered container for serving.

Stations will be checked for sanitary conditions throughout the day and for the duration of the competition and meat temperatures will be monitored through the morning and afternoon for compliance.

5. APPROVED COOKERS:

Any wood, charcoal, gas, or wood pellet-fired cookers homemade or commercially manufactured, will be allowed to be used in the contest. Electrical or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

6. CONTESTANT'S SITE:

Each team will be assigned a cook site, which consists of two standard-sized parking spaces. All equipment including the cooker, canopy, trailer, etc., must be contained within the designated space.

7. BEHAVIOR:

Every individual or team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. No alcoholic beverages may be served or consumed by the individuals or teams participating in the competition. Failure to abide by these rules of behavior may result disqualification from the competition and/or expulsion from the competition grounds.

8. CLEANLINESS AND SANITATION:

All individuals and teams are expected to maintain their cook sites in an orderly and clean manner and are required to use good sanitary practices during the preparation and cooking processes. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. The three-tub or three-pan sanitation/wash station is also required (see rule 3, Equipment). Teams are also responsible for cleanup of their site once the competition has ended. All federal, state, and local food safety rules and regulations must be adhered to at all times. Grease and ash receptacles will be provided for your use.

9. MEAT CATEGORIES:

Ribs will be provided to you (or your team) and that is the only meat being judged. The awards are based on people's choice, and the awards will be given as stated on the registration form.

10. JUDGING PROCEDURE:

The judging is People's Choice. Each individual entering into the venue will be provided four tickets for ribs (one ticket per rib) and one wooden token (to vote with) for their donation to CASA. Each individual will give a ticket to a competitor in exchange for a rib, and who they choose as best overall is at their discretion. After eating their meal, they will use their token to vote for their favorite rib and place the token in the competitor's ballot box. Serving will begin at 4:00.

Once the event is complete (which is when the ribs run out or by 7:00 p.m., whichever happens first), the tokens from each ballot box will be added up and the winners will be announced promptly at 7:30 p.m. All prizes and trophies will be awarded at that time.

In the event of a tie, the winner will be chosen by the master of ceremonies or another such individual designated by the organizer.