OFFICIAL ENTRY FORM

Archuleta County's Best BBQ Competition

Pagosa Springs, Colorado: August 5, 2012

PLEASE PRINT				
Team Name:	Chief Cook			
Address: Day Phone:	City	State		-
		Cell:		-
Email:				
Check all categories in which you	will compete:Rib	osChicken	Brisket	Pork
We encourage each team to provi sample should be a two (2) ounce will be sold at the event for \$1 eac 80% payback. Tickets are only red	portion. People's Choic ch. Teams will turn in th	e tasting will begine tickets at the e	n at 2 pm and tast	ing tickets
Entry Fee includes a 10' x 20' space	ce and costs \$10/catego	ry.		
Total Entry Fee: \$				
to be legally bound, hereby, for m and all rights and claims for damage successors, and assigns for any an permission to the Barbeque Event videotapes, motion picture, record also agree to abide by the rules ar Society.	ges I may have against and all injuries suffered by toordinators/and or and dings, or any other reco	Archuleta County, or me in this event. gents authorized burd of this event for	Colorado, county Further, I hereby y them, to use ph any legitimate po	agents, grant full otography, urpose. I
Signature of Chief Cook (Parent if	under 18)	Date		
Release/Official Entry Form must I County Fair west entry gate off U.	•		•	
• Saturday, August 4: 5–9 p				
 Sunday, August 5: 7–10 ar 	m			
Special requests or comments:				

Please submit your entry form and payment by 9 pm Friday, August 3, 2012, to Archuleta County Extension, PO Box 370, Pagosa Springs, CO 81147, or drop the form at the office or fairgrounds. Call the office at (970) 264-5931 with questions.

Rules & Judging

Competition Rules and Updates

We will use the rules of the Kansas City Barbeque Society to qualify, score and judge entries in the 2012 Archuleta County's Best BBQ Competition. You can see the full rules at

http://archuletacountyfair.com/wp-content/uploads/2012/07/ACF_KCBS_2012_Rules.pdf or online at http://archuletacountyfair.com/events/bbq-contest/.

Note: The Archuleta County Fair reserves the right to modify the rules based upon the unique needs and constraints of this competition. The fair will follow the spirit of the rules but may modify rules like using fewer than six judges.

Updates

We will publish all updates on the BBQ competition page on the Archuleta County Fair website at http://archuletacountyfair.com/events/bbq-contest/.

Meats

Please note the following rules about the meats you can enter into the competition.

- 1. All teams must provide their own supply of meats.
- 2. The four competitive meat categories are ribs, pork butt, beef brisket, and chicken.
- 3. Pork ribs include spare ribs and loin or baby back ribs, in addition to country-style ribs.
- 4. Chicken includes Cornish hen and kosher chicken. It is acceptable to have manufacturer enhanced or injected products as shown on the label, excluding teriyaki, lemon pepper and/or butter injected.
- Pork is defined as Boston butt, picnic or whole shoulder weighting approximately five pounds or more. Pork must be cooked bone in or bone out in its entirety and may not be parted out during cooking.
- 6. Brisket may be whole or flats.

Check-in Procedure

You may check into the competition at the Archuleta County Fairgrounds at 344 U.S. Highway 84 in Pagosa Springs, Colorado, from 5-9 pm on Saturday, August 4, and 7-10 am on Sunday, August 5. The fairgrounds are located near Highway 84 and Mill Creek Road just south of the intersection of Highway 84 with U.S. Highway 160.

Use the west gate entrance into the fairgrounds. To find the entrance, go south of Mill Creek Road on Highway 84 and turn left into the fairground entrance just past the CSU Extension Building on the fairgrounds. If you come from the south on Highway 84, turn right when you see the fairgrounds entrance just before the CSU Extension Building.

Rules & Judging

Meat Inspection

Teams must submit all competitive food for review during check in to ensure it hasn't been pre-cooked, marinated, cured, etc., prior to the food inspection. Competitive foods must be presented to the Food Inspector at the beginning of the event before food preparation work can commence. The event coordinator shall make the final decision as to whether any competitive food product shall not be allowed.

Turn-in Times for Judging

All competitive food entries must be turned in at the Archuleta County Fair Activity Tent, unless otherwise notified by the event coordinator.

- There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table.
- 2. Entries must be at the turn-in table between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the table prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.
- 3. Turn-in times, turn-in area and hot coal bin locations will be provided when checking in to the competition. Turn-in times range from 2 3:30 pm on Sunday, August 5.

Public Tasting and People's Choice Award

You want the public in Archuleta County to try out the county's best barbecue, right! The People's Choice contest is a unique opportunity for the public to taste competition-level BBQ cooked by true pitmasters. Teams can provide 2-ounce samples for public tasters to share in the delight of your BBQ.

Note: The Archuleta County Fair will pay back 80% of the tickets you turn in after the People's Choice to help defer the cost of your People's Choice meat. Your team does not have to provide Public Tasting samples if you do not want to incur the extra expense, though.

Here's how it works:

- People's Choice hours are 2–4pm on Sunday, August 5, 2012.
- Your team should provide enough BBQ for public tasters to sample. We estimate there will be 250–500 tasting samples distributed among all pitmasters in the competition.
- People's Choice tasters purchase tickets at \$1 each and use the tickets to try 2-oz samples of BBQ.
- At the end of the Public Tasting, tasters cast their vote tickets for the best-of-the-best BBQ
 in the competition. These tickets are awarded based on taste, tenderness, logo, team name,
 creativity, and whatever else the taster likes.