



8th Annual
Wolf Creek-Trotwood Smoke, Sizzle, & Sounds BBQ Contest

Saturday September 29, 2018

Set Up Time and Meat Inspection 8:00am

Event 11:00am – 7:00pm

Trotwood, Ohio – Madison Park

1st - \$500 2nd - \$250 3rd - \$175

Official Entry Form

Team Name _____

Chief Cook W/Phone Number _____

Address _____

City/State Zip _____

Entry fee is \$50 for the two Categories; Chicken and Pork Ribs

To sell product as well as compete: \$125 **(All Food Vendors will need to have the appropriate and valid Montgomery County Vendors License)**

Please Make Checks Payable to the **City of Trotwood**. Checks must be for the full amount to guarantee entry.

NO REFUNDS WILL BE GIVEN. Send payment to City of Trotwood, 3035 Olive Road, Trotwood, OH 45426.

Deadline for Contestants to enter is **Friday September 7, 2018.**

Late entries will be accepted until **Friday September 14, 2018** with an additional **\$25.00 late fee added.**

For questions call Kelly Adams at 937-854-7227 or e-mail kadams@trotwood.org.

Waiver of Liability: I, the undersigned, in consideration for receiving permission to participate in the Wolfcreek Trotwood Smoke, Sizzle, & Sounds Barbeque Contest hereby **release, waive, discharge and covenant not to sue** the City of Trotwood, all sponsors of the Wolfcreek Trotwood Smoke, Sizzle, & Sounds Barbeque Contest, their officers, agents, servants, assigns, or employees (hereinafter "Releasees") from any and all liability, claims, demands, actions and causes of action whatsoever arising out of or related to any loss, damage, or injury, including death, that may be sustained by me, or any property belonging to me, **whether caused by the negligence of the Releasees, or otherwise**, while participating in Wolfcreek Smoke, Sizzle, & Sounds Barbeque Contest, or while in, on or upon the premises where the event is being conducted. It is my express intent that this Waiver of Liability shall bind my spouse, members of my family, heirs, assigns, agents, executors and administrators, and shall be deemed as a release, waiver, discharge and covenant not to sue the above-named Releasees. I hereby grant full permission to the Releasees to use any photographs, video tapes, motion pictures, audio recording or any other record of this event for any legitimate purpose.

CHIEF COOK _____ **DATE** _____

Signature

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**RULES AND REGULATIONS/
JUDGING PROCEDURES**

1. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
2. 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 PRODUCT SHALL BE DONE WITHIN THE ASSIGNED COOKING SPACE. Teams shall not share an assigned cooking space or cooking device.
3. Contestants shall provide all needed equipment, supplies and electricity. A fire extinguisher shall be near all cooking devices.
4. Fires can be of wood, wood pellets, charcoal or gas.
5. Parboiling and/or deep-frying competition meat is not allowed.
6. The Two Meat Categories are:
CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken
PORK RIBS: Ribs shall include the bone
7. All competition meats shall be inspected by the Official Meat Inspector beginning at 8:00 am, Saturday, September 29th. 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 by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label (EXCLUDING (but not limited to); teriyaki, lemon pepper or butter injected)
8. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. (Improper garnish shall receive a score of one (1) on Appearance).

9. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddle in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, **(approximately 1/8 inch cubed)**. (Sauce violations shall receive a score of one (1) on Appearance).
10. Entries will be submitted in a container supplied by organizer. The number must be on top of the container at turn-in. The container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. (Marked entries will receive a one (1) in all criteria from all judges).
11. Each contestant must submit at least six (6) separated and identifiable (visible) portions for meat in a container. (Chicken maybe submitted chopped, sliced or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in). Judges may not cut, slice, or shake apart to separate pieces. (If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1)).
12. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. (Violations of this rule will be scored a one (1) on all criteria by all six judges).
13. Turn –in times are 4:30 pm for CHICKEN and 5:00 pm for PORK RIBS. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. Late entries will not be accepted.
14. The following cleanliness and safety rules will apply:
 - A. No use of tobacco products while handling meat.
 - B. Cleanliness of the cook, assistant cooks, cooking device(s), and team’s assigned cooking space is required.
 - C. Shirt and shoes must be worn.
 - D. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
 - E. Prior to cooking, meat must be maintained at 40 degrees or less.
 - F. After cooking, all meat:
 - a. Must be held at 140 degrees or above ~or~
 - b. Cooked potentially hazardous food shall be cooled:
 - (1). Within 2 hours from 140 degrees F to 70 degrees F and
 - (2). Within 4 hours from 70 degrees F to 41 degrees F or less
 - (3). Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds.

15. It is the responsibility of the contestants 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.
16. There will be no refund of entry fees for any reason.

CAUSES FOR DISQUALIFICATION & EVICTION
(of a team, its members and/or guests)

A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- A. Excessive use of alcoholic beverages or **public intoxication with a disturbance.**
- B. Serving alcoholic beverages to the general public.
- C. Use of **illegal** controlled substance.
- D. Foul, abusive or unacceptable language.
- E. Excessive noise generated from speakers or public address systems.
- F. Fighting and/or disorderly conduct.
- G. **Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.**

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualifications from the contest by the City of Trotwood.

Clarification: If product is turned in and is disqualified, it receives a 1 (one) in all criteria. If the team is disqualified and not allowed to turn in, or if the product is turned in after the time limit (not accepted), it is not judged and receives no score.

JUDGING PROCEDURES

1. Entries will be submitted in an approved numbered container provided by the City of Trotwood. The container may be re-numbered by authorized personnel before being presented to the judges.
2. Judges may not fraternize with teams on turn-in day until conclusion of judging.
3. Judging will be done by a team of 6 persons, who are at least 16 years of age.
4. Only judges and support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during the judging process.
5. Each judge will first score all the samples for 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 the taste and tenderness/texture, before moving on to the next entry.
6. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. **9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible**

7. A score of one (1) is a disqualification and requires approval by a Contest Representative.
Grounds for disqualification:
Appearance: Unapproved garnish, sculptured meat, marked turn-in container, foreign object in container, less than 6 samples of meat, or judges not receiving a sample.
8. The weighting factors for the point system area as follows: Appearance – 0.5714, Taste – 2.2858, Tenderness/Texture – 1.1428
9. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.
10. Total points per entry will determine the champion within each classification of meat.

At 6:00pm, the judging will conclude and the announcement of the top three teams will take place team winner, second place team winner and first place team winner.

The awards for the top three teams shall be as follows:

First Place Team Winner - \$500
Second Place Team Winner - \$250
Third Place Team Winner - \$175
People's Choice Winner - Trophy