



BLACK FOREST INN

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First Amateur Barbeque Showdown
September 17, 2022 Rain or shine

Entry Form:

Registration Deadline: September 12, 2022

Team Name: _____

Contact Name: _____

Address: _____

City/ State _____

Email : _____

Phone : _____

My signature certifies that I have read the event rules and will abide by the rules and regulations of the even. I understand that spaces will be allotted on a first come first serve basis.

Signature: _____

Registration fee: \$35.00

Submit Registration Form and fees to:

Black Forest Administration

817 Woodward Ave, Suite 3

Lock Haven, PA 17745

Anyone needing special accommodations needs to reach out to the event coordinator at least one week in advance: bryerwoods@outlook.com

Black Forest Amateur Barbeque Showdown

Rules and Regulations

1. Contestant: A contestant is any individual or group that will prepare and cook any entry or entries for the purpose of being judged/ Contestant and all team members must be amateur competitors. must be an amateur competitor. Contestant will be referred to as "Griller."
2. The interpretation of the rules and regulations are those of the contest organization and decisions are final.
3. Refund of Entry fees: there will be no refund of entry fees.
4. Equipment: Each Griller will supply all of the equipment necessary for the preparation of their entry including a cooker, tent and materials.
5. Meat Inspection: All Meats must be maintained at a maximum Temperature of 40 degrees F prior to inspection. Prior to cooking all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging.
6. Meat Categories
 - Whole or half birds accepted. Must provide enough for judge's taste testing.
 - Ribs Minimum of 4
 - BBQ Sauce minimum of 2 oz per judge.
 - Any Griller who would like to participate in people's choice judging is encouraged to prepare extra.
7. Judging: Each entry will be submitted to judges in containers supplied by the grillers. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. Each Entry will be scored by four (4) Judges.
8. Disqualification: Any evidence of blood such that the meat is uncooked will disqualify the entry.
9. Turn-in Times:
 - Barbeque Sauce- 3:00pm
 - Chicken -3:30 pm
 - Ribs- 4:00pm
10. Judging Procedure: Grillers present entries to the judges table at the prescribed time each submission will be passed among the judges for sampling. Judges will score each entry for APPEARANCE, TASTE/FLAVOR/TENDERNESS, and TEXTURE. Each judge will record their score on a judging sheet collected by the event organizer.
11. Winners : Grillers in each Category will have the opportunity to win First (1st), Second (2nd), or Third(3rd) place. The winners in each category will be determined by adding all the scores together for the following categories: (A) Chicken, (B) Ribs, (C) Barbeque Sauce. The Grand Champion will be the Griller with the most total points.
12. People's Choice: Grillers will have donation buckets in front of each table. The griller who collects the most donations wins people's choice. This is a fundraiser for Rescue Dogs Rock NYC
13. Booth Set up:
 - Booth Set up will begin at 8 am the morning of the event
 - If electricity is necessary, it is the responsibility of the Griller to bring their own generator
 - Each Griller will be allotted a 20x20 area to work in.
14. Event Timeline:
 - 8:00 am Team Setup
 - 8:30 Competition begins
 - 12:00 Event opens to the public
 - 3:00 Judging
 - 4:30 People's Choice Voting Ends

- 5:00 Award Prizes