

Southern Classic[®] BBQ Competition

Rules

- 1. Competition Overview.** The Farmview Market Southern Classic[®] BBQ Competition (the “Competition”) is a barbecuing contest being held by Farmview Market, LLC (the “Competition Organizer”), on Saturday, August 24, 2019, at Farmview Market, located at 2610 Eatonton Road, Madison, Georgia. The Competition will feature the following two (2) meat categories: (a) beef tri-tip, and (b) pork ribs.
- 2. Teams; Entry Fee.** Participants may compete in the Competition individually or on teams of no more than five (5) individuals (an individual competitor or a team, as applicable, is referred to herein as a “Competitor”). Space is limited to thirty (30) Competitors – spots will be filled on a first come, first served basis. A One Hundred & Twenty-Five Dollar (\$125.00) entry fee (the “Entry Fee”) is required for each Competitor, which includes a Twenty Dollar (\$20.00) refundable cleaning deposit (the “Cleaning Deposit”). Unless otherwise determined by the Competition Organizer, all events are considered RAIN or SHINE. No refunds will be given due to inclement weather. Representatives of the Competition Organizer will inspect each Cooking Site at the end of the Competition. If a Competitor’s Cooking Site is deemed by the Competition Organizer to be sufficiently cleaned, the Cleaning Deposit will be mailed to the Competitor within one week of the Competition. Other than as provided herein as to the Cleaning Deposit, the Entry Fee shall not be refunded for any reason unless approved by the Competition Organizer. The Entry Fee permits the Competitor to submit an entry in each of the (2) meat categories. In each meat category, each Competitor may submit only one (1) entry.
- 3. Cooking Site.** Each Competitor will be assigned a designated cooking site (the “Cooking Site”) by the Competition Organizer. A Competitor is not allowed to share its Cooking Site with another Competitor. All equipment and supplies must stay within the boundaries of the Competitor’s Cooking Site (10x15 spaces). A limited number of trailers can be accommodated on a first come, first serve basis. If additional space is desired, a Competitor should promptly contact a Competition Organizer to request additional space; however, additional space is not guaranteed.
- 4. Items to be Supplied by Competitors.** Competitors must supply their own meat,¹ ingredients, and any needed equipment and supplies; however, the Competition Organizer will supply sampling and judging containers, forks and napkins as well as, if applicable, containers to collect tasting tickets and voting tickets. Additionally, Competitors must provide their own tables, chairs and tents if so desired. Due to being a possible fire hazard, Competitors shall not use hay bales for decorations or seating at the Cooking Site. There will be no electricity provided. Water will be available in select locations, and Competitors must bring their own containers to transport water. Additionally, Competitors must have a bucket of chlorinated water for sterilization at their Cooking Site and must bring their own bleach or other effective sterilizing agent for this purpose. Moreover, each Competitor must provide a separate container for washing, rinsing and sanitizing utensils and other items used in the preparation of meats. Each Competitor is required to have a minimum of one (1) fire extinguisher at its Cooking Site. Competitors are not required to bring a first aid kit; however, the Competition Organizer highly recommends that each Competitor provide its own first aid and safety kit.
- 5. Check-In Time; Check-In Process.** Check-in for the Competition will start at 6:00 a.m. on August 24, 2019. During the check-in process, Competitors must complete and sign any additional required

¹ The Competition Organizer will provide a coupon to Farmview Market for those Competitors who would like to purchase their meats for the Competition at Farmview Market.

paperwork and have their unseasoned/unmarinated/uncooked meat inspected by the Competition Organizer. Only after they have finished checking-in will a Competitor receive its Cooking Site assignment and be allowed to begin setting up. Notably, though, meats cannot be seasoned, marinated or on the pit before the official start time, which is 8:00 a.m. on Saturday, August 24, 2019.

6. **Cooking Methods.** All entries must be cooked on the official contest grounds located at Farmview Market. Gas, charcoal, and other cooking methods may be used. Electrical smokers are not recommended due to the lack of additional electrical power.
7. **Meat Requirements.** A Competitor may cook any amount of beef tri-tip desired for judging. If cooking pork ribs, a Competitor must cook one whole slab of ribs for judging. Pork ribs must be spare ribs or baby back ribs. Spare ribs can be cut down to a St. Louis cut. No pre-cooked, pre-boiled or pre-marinated meats are allowed. Meats that are boiled (only) or fried (only) will not be accepted.
8. **Entry Submission.** All entries must be in containers, to be provided by the Competition Organizer. The container shall not be marked by the Competitor in any way so as to make the container unique or identifiable. There should be a separate sample for each judge. For beef tri-tip, Competitors must present at least five(5) small sample, in provided container. For pork ribs, a Competitor must present at least five (5) ribs. Each Competitor shall submit no more than one (1) container per meat category.
9. **Turn-In Times.** Turn-in time for **Beef Tri-Tip** is 2:00 p.m., and **Pork Ribs** is 3:00 p.m., Saturday, August 24, 2019. A Competitor's failure to turn its entry in on time may result in disqualification from the Competition. Each team should appoint a chief cook, who will be responsible for getting the team's entries to the judging area on time.
10. **Judging; Awards; Prizes.** Each entry will be judged on originality, aroma, appearance, texture, and taste. Judging will be done in two rounds on Saturday, August 24, 2019 – specifically, beef tri-tip must be turned in by 2:00 pm, and pork ribs must be turned in by 3:00 pm. Judges' decisions are final. Awards will be given out by 5:00 p.m. on Saturday, August 24, 2019. Cash prizes will be awarded in both amateur and pro divisions for 1st, 2nd and 3rd places– specifically, each 1st place winner will receive Five Hundred Dollars (\$500.00), each 2nd place winner will receive Two Hundred Dollars (\$200.00), and each 3rd place winner will receive One Hundred Dollars (\$100.00). The Grand Prize Winners of the Competition will receive One Thousand Dollars (\$1,000.00) cash. To qualify for the Grand Prize, the Competitor must submit an entry in each of the (2) meat categories—either amateur or pro.
11. **BBQ Samples & People's Choice Award.** Members of the public can attend the Competition and will be able to purchase tickets to taste 2-ounce portions of BBQ samples from participating Competitors and vote for a People's Choice Winner. The People's Choice portion of the Competition will run from 11:00 am to 2:00 pm only. Each Competitor who wishes to participate in the People's Choice portion of the Competition must provide enough meat for at least Five Hundred (500) 1-ounce portions. Sample containers will be provided by the Competition Organizer. Meat must be prepared under sanitary conditions, served out of a covered server, and kept at 140°F or above. Participation in the People's Choice portion of the Competition is mandatory.

Members of the public who wish to taste BBQ samples from participating Competitors and vote for the People's Choice Winner will be able to purchase tickets from the Competition Organizer. Tickets will be Two Dollars (\$2.00) for one (1) tasting ticket; Fifteen Dollars (\$15.00) for ten (10) tasting tickets and one (1) voting ticket; and, Forty Dollars (\$40.00) for thirty (30) tasting tickets and three (3) voting tickets. BBQ tasting tickets collected by participating Competitors must be turned in at the designated Competitor Organizer's table no later than 2:30 pm on the day of the Competition – for each tasting ticket turned in,

the Competitor will receive Fifty Cents (\$0.50) from the Competition Organizer, and the remainder of the sale will be retained by the Competition Organizer.

12. Team Conduct and Public Safety.

- a. Each Competitor must wear a shirt and shoes at all times.
- b. No Competitor may use tobacco products while handling meat.
- c. No pets are allowed at the Competition, with the exception of service animals.
- d. No alcohol will be allowed at Farmview Market before, during, or after the Competition.
- e. Competitors cannot sell any items to the general public at Farmview Market before, during, or after the Competition, including but not limited to bottled sauces, shirts, and other merchandise.
- f. Any and all sales of tasting tickets must be done through the Competition Organizer. Competitors cannot sell samples of their meats directly to the public.
- g. Each Competitor is responsible for maintaining a clean, safe and orderly Cooking Site, using good sanitary practices during all food preparation, cooking, and judging processes.
- h. Each Cooking Site may be subject to inspection by the Competition Organizer at any time during the Competition.
- i. Each Competitor is required to have a water rinse station consisting of a bucket of water with bleach (one cap of bleach per gallon of water) or other effective sterilizing agent located in its Cooking Site. Each Competitor must wash, rinse and sanitize utensils and other items used in the preparation of meats in a separate container.
- j. All meat must be maintained at a maximum temperature of 40°F prior to inspection. Once meats have been inspected, they shall not leave the Competitor's Cooking Site. Prior to cooking, all meat that is resting in preparation for cooking must be covered. Proper cooking temperatures must be maintained at all times. After cooking, all meat must be maintained at 140°F or above and covered.
- k. Once the Competition ends, each Competitor must promptly clean its space, put out all fires and remove all equipment and supplies from its Cooking Site. Ash receptacles and containers for the disposal of grease will not be provided. Each Competitor will be required to dispose of these things as well as any trash themselves or cleaning refund will not be granted. Do not place trash into the ash or grease receptacles. Likewise, do not place coals or grease into garbage containers or trash dumpsters.
- l. Each Competitor will be responsible for the behavior of its team members and guests and ensuring their compliance with the above.

***ANY AMENDMENTS TO THESE RULES WILL BE PROVIDED TO
ALL COMPETITORS AT THE TIME OF CHECK-IN.***