

REGISTRATION FORM

St. Helen Chamber of Commerce

Annual Backyard BBQ Cookoff

Saturday May 18, 2024

Cook: _____

Address: _____

Phone: _____

Organization (if applicable) _____

Team Member Name: _____

Initials Required

I agree that the host of the "Cook-Off" is not responsible for any loss, damage or injury to the person, persons or personal property of the contestants or attendees.

I have received a copy of the "Rules of Competition".

I agree to follow all the "Rules of Competition" and agree to follow sanitary guidelines.

Cook Signature: _____

Date: _____

ENTRY DEADLINE IS FRIDAY, MAY 10TH!

Return form to:

St. Helen Chamber of Commerce Office @ 1833 N. St. Helen Rd, St. Helen MI 48656.

Or Mail to:

St. Helen Chamber of Commerce, PO Box 642, St. Helen MI 48656

BACKYARD BBQ COOK-OFF, SATURDAY MAY 18TH, 2024

“Rules of Competition”

Entry fee is \$40.00, which includes ribs.

You must fill out the registration form, initial and sign form.

WE will provide the meat, 3 slabs of St Louis style pork ribs. They will be handed out right after Competitor Meeting at 9 a.m.

Turn in is 4 p.m. & each team must present 6 ribs in one box to the Turn-In table.

The 4p.m. turn in time is strictly enforced.

ALL cooking must be done on site at the Township Park. Only spices and sauces may be prepared ahead of time.

YOU must provide all cooking equipment, including grill, charcoal, wood, propane, etc. Electricity is available but you must provide the extension cords. NO digging of holes.

YOU must remove all of the above and clean your team area when competition is complete. Team area must be free of trash and debris.

YOU must provide all spices, sauces and rubs for your winning ribs.

WE will provide serving containers for the judges and public tasting.

ONLY 2 team members are allowed in the competition area at any time.

NO pets or guests are allowed in the cooking area.

Judging is based on appearance, tenderness and taste. Each category has a maximum score of FIVE (5) points. Scores from each category and each judge are added up to determine a winner. Tie-breakers are highest score in taste then tenderness.

Team leader will turn-in 6 ribs in one box provided by event coordinator to the Turn-In table clearly marked.

Each cook can present only one entry of six ribs (Bones).

Trophies will be awarded for 1st, 2nd, and 3rd place, plus a “People’s Choice” award.

SANITARY GUIDELINES

Each team must have disposable gloves, sanitizer, disposable towels, and extra utensils in their cook area.

Food must **not** be touched with bare hands at any point in the process from preparation to plating. Your Team Area will be inspected throughout competition.