

THE WEST TENNESSEE STRAWBERRY FESTIVAL

**“The Berry Best BBQ Cook Off 2010”
Friday, May 7th and Saturday, May 8th 2010
Viking Park, Humboldt, TN**

Barbecue is defined as pork meat, fresh and uncured, prepared on a wood or charcoal fire, with any non poisonous substances and sauces as the cook believes necessary to enhance taste and flavor. Contest categories include: Pork Ribs, Pork Shoulder, Chicken, Anything But, and Sauce.

- * A Pork Rib entry is defined as portions of the hog that include rib bones, loin back, or spare. Country style ribs are not allowed.**
- * A Pork Shoulder entry is defined as the front leg, containing the arm bone, shank bone, and a portion of the blade bone. Boston butts are permitted.**
- * A Chicken entry is defined as a whole or partial chicken cooked on wood or charcoal flame.**
- * An Anything But entry is defined as any variety of meat except those in the above listed categories. Examples include: steak, tender loin, bologna, etc.**
- * A Sauce entry is defined as any liquid based seasoning used to enhance taste and flavor of a meat.**

***Each team competing shall supply all of its own meat, cooking ingredients, cooking devices, utensils, prep tables, etc.**

***Each team will be provided serving containers, sauce cups, and cardboard trash cans.**

***All teams must adhere to all codes by the City of Humboldt, Gibson County, and The U.S. Federal Government.**

***Cook Off food can not be sold to or given away to the general public.**

***Teams will be allowed to enter the park anytime after noon on Thursday and anytime Friday.**

***Parking is available near the park. Team members may park at campsite, provided the vehicle stays in the allotted area.**

***Cook Off meat must be maintained at 40 degrees or below before cooking. Competition meat must be inspected by a Cook Off Official before you can begin cooking.**

***After cooking, competition meat should be maintained at 140 degrees or higher and in a covered container.**

***Please help maintain the cleanliness of your area and the park as a whole at all times.**

***Judging will be blind, No garnishment or presentation is necessary. Anything in the box will be judged(Tasted) as part of your entry.**

***Decisions of the Cook Off Committee and Judges are final.**

***The Cook Off Committee reserves the right to make additional regulations as the situation warrants.**

***Violation of the rules and regulations of the contest may result in disqualification, expulsion from the grounds, and/or disqualification from other festival events in the future.**

***Electricity will be provided, however, teams must provide their own cords, adapters, etc.**

***Water is available on sight for filling containers, etc.**

***Judging of the Anything But category will be at 8:00 and the Sauce category will be at 8:30 on Friday Night.**

***Judging of the Shoulder category will be at 10:00, the Chicken category will be at 10:30, and the Rib category will be at 11:00 on Saturday Morning. Awards will follow at noon.**

***It is the intent of the West Tennessee Strawberry Festival for each team to have a good time. We also want a good family atmosphere for all those who attend. We remind all participants that the contest is being held in a city owned, public park and all rules must be obeyed.**

***Each category will pay four places. Grand Champion is determined by total points accumulated in all categories EXCEPT SAUCE.**

Awards are as follows:

Ribs and Shoulder: **1st place - \$225.00**
 2nd place - \$150.00
 3rd place - \$100.00
 4th place - \$ 50.00

Anything But and Chicken : **1st place - \$175.00**
 2nd place - \$125.00
 3rd place - \$ 75.00
 4th place - \$ 50.00

Sauce : **1st place - \$40.00**
 2nd place - \$30.00
 3rd place - \$20.00
 4th place - \$10.00

Grand Champion: **\$250.00**

***Any question or comments may be directed to the Chamber of Commerce : 731-784-1842 or to Jeff Brown : 731-414-0454.**

**** TEAMS MUST BE PRE REGISTERED NO LATER THAN MONDAY, MAY 3rd 2010. YOU CAN PAY WHEN YOU ARRIVE, BUT YOU MUST SEND IN YOUR ENTRY FORM BY THE DEADLINE. If you have any questions about pre registration, please call Jeff @ 731-414-0454.**

COOKOFF ITINERARY

THURSDAY, MAY 7TH :

NOON: Park opens to vehicles. Teams may enter and set up cook sites.

FRIDAY, MAY 8TH:

NOON – 6:00 PM: Park is open to vehicles. Teams may enter and set up cook sites.

6:30 – 10:30 PM: Live entertainment by West TN Idol/ Colgate Country Showdown, followed by Nashville based Randy Moore and The Fabulous Suedes.

8:00 PM: Judging of Anything But category

**8:30 PM: Judging of Sauce category
(winners of these two categories will not be announced until Saturday)**

10:30PM on: Teams are asked to observe low “park level” noise ordinance.

Saturday, May 9th:

10:00 AM: Judging of Shoulder category

10:30 AM: Judging of Chicken category

11:00 AM: Judging of Rib category

NOON: AWARDS PRESENTATION

**The West Tennessee Strawberry Festival
"Berry Best BBQ Cook Off 2010"
ENTRY FORM**

TEAM NAME : _____

TEAM CAPTAIN : _____

TEAM CAPTAINS ARE RESPONSIBLE FOR THE TEAM MEMBERS AND THEIR ACTIONS

CONTACT NAME: _____

CONTACT ADDRESS: _____

CONTACT PHONE NUMBER: _____

\$100.00* ENTRY FEE COVERS ANY AND ALL CATEGORIES. GRAND CHAMPION IS DETERMINED BY THE TOTAL ACCUMULATED POINTS FROM ALL CATEGORIES **EXCEPT THE SAUCE CATEGORY.*

MAKE CHECKS/ MONEY ORDERS PAYABLE TO THE 73RD ANNUAL WTSF.

SIGNATURE: _____ **DATE:** _____

The Berry Best BBQ Cook Off and the WTSF are family oriented events, suitable for all ages. By signing above, you and your entire team agree to abide by all official rules of the contest. Thanks and happy cooking.

Festival President: Laurie Gamble
General Chairman: Alex Smith
Cook off Chairman: Jeff Brown
Co-Chairman: Michael Longmire
Judging Coordinator: Judy Kail

