



## **Second Annual Pikes Peak BBQ Showdown Competition**

Registration Form:

The following category/categories will be cooked for the competition  
Ribs, Brisket, Chicken

Team Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Pit Master: \_\_\_\_\_

If Competing as a Team List Each Member:

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

Entry fee:

\$ 175.00 Entry fee

Awards: Cash payout for first through fifth place in the following categories (Chicken, Ribs and Brisket). Also a first place cash payout for people choice ribs. (Each team will be given 3 racks of ribs cut in half length ways by Colorado Springs Grill Store.).

Registration:

Registration and entry fee must be received no later than Monday August 13th. Event Organizer will be on site Friday.

Check in: You can set up your cooking area after 11AM Friday August 17<sup>th</sup> **after** having checked in with the event organizer. The event organizer will be on site from the 17<sup>th</sup>-18<sup>th</sup> AM and PM. Check-in will be available from 11AM, Friday August 17<sup>th</sup> – 4PM that evening. Meat inspection starts at 12PM Friday, **at least one member** from each competing team must be present for the inspection. Cooks meeting will be at 4PM Friday evening, **at least one member** from each competing team must be present. All booths must be off grounds by 8AM Sunday morning.

Judging: Judging will be done in one round on Saturday, August 18<sup>th</sup>. Each griller must submit 6 samples in the event organizers supplied containers given to them at check-in. There will be a total of six (6) Judges. Garnish for presentation boxes will be optional this year.

**JUDGES DECISIONS ARE FINAL**

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Rules:

See additional sheet for complete rules and regulations. By signing this document, the contestant agrees they have read and will abide by all rules and regulations set forth and established by Colorado Springs Grill Store. If competing as a team, each team member must sign.

Pit Master \_\_\_\_\_

Colorado Springs Grill Store \_\_\_\_\_



## **Second Annual Pikes Peak BBQ Showdown**

### RULES & REGULATIONS

1. INTERPRETATION of RULES–The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
2. REFUND OF ENTRY FEES –There will be no refund of entry fees unless approved by organizing committee.
3. EQUIPMENT – **Each team/competitor is required to bring at least one fire extinguisher for their cooking area.** Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal, wood or Pellet smoker, gas grills. (NO open/pit fires and/or electric heat source smokers). The health and safety of contestants and festival goers should be a primary consideration when selecting appropriate cooking fuels. Each team is recommended to bring the following items (power cord at least 10 feet long, tables, 10x10 shade tent, Cooler, cooking utensils ie. Cutting board knives, cooking gloves and anything else they will need for cooking).
4. MEAT INSPECTION –All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. All meats must be cooked to done temperatures. All contest meat, once inspected, may not leave the competitor's site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the competitors. Meat inspection starts at 12PM Friday August 17<sup>th</sup>.
5. CONTESTANT'S SITE –Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
6. CLEANLINESS AND SANITATION –All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
7. CATAGORIES –The following categories are included in competition
  - A. Chicken –may cook any part of chicken or the whole chicken (with enough for 6 judges plates) **165 F Done Temp**
  - B. Pork Ribs –minimum of (6) ribs PEOPLES CHOICE CATEGORY WILL BE JUDGED SEPARATELY **165 F -195 F Done Temp**
  - C. Brisket – (with enough for 6 judges plates) **135 F- 164 F Done Temp**



8. JUDGING – Entries will be submitted in the containers supplied by event organizer at check in by the Griller. Each entry will be judged on APPERANCE, TASTE / FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. Each item tuned in must be separated and identifiable portions per category in containers supplied to Griller at check in, must be submitted for judging. Each entry will be scored by 6 judges in the areas of APPERANCE, TASTE / FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 0 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per SECTION 10 will receive a score of zero for all four categories from all four judges at the table.

10. DISQUALIFICATION – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:

- a. If there is anything foreign other than meat/sauce/garnish in containers submitted for judging (Garnish is optional)
- b. The entry is turned in after the officially designated time
- c. Gloves are not used while handling food products
- d. Not cooking the meat that was inspected

11. TURN IN TIMES –

- a. People’s choice ribs 11:00AM
- b. Ribs 12:00PM
- c. Chicken 1:00PM
- d. Brisket 2:00PM

12. JUDGING PROCEDURE – The event organizer brings all approved containers to the table. He/she announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPERANCE TASTE /FLAVOR, TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. The event organizer will then collect the judging slips.

13. PAYOUT – Places 1 thru 5 will be awarded with a placement ribbon and a cash prize from the following chart. Grand Champion and Reserve Grand Champion will be announced at 4PM on Saturday August 18<sup>th</sup>.

Place	Chicken	Brisket	Ribs
1 <sup>st</sup>	\$200.00	\$200.00	\$200.00
2 <sup>nd</sup>	\$100.00	\$100.00	\$100.00
3 <sup>rd</sup>	\$75.00	\$75.00	\$75.00
4 <sup>th</sup>	\$50.00	\$50.00	\$50.00
5 <sup>th</sup>	\$25.00	\$25.00	\$25.00

Reserve Grand Champion- receives \$200.00 and a bottle of *Crown Reserve* with an engraved place for placing.

Grand Champion – receives a smoker with a retail value of \$1,000.00.



## Pikes Peak BBQ Showdown 2018

Barbeque competition being held on Saturday, August 18<sup>th</sup> that the Ute Pass Cultural Center. I understand, appreciate and acknowledge that property damage and injuries are common to such events. I fully assume the risk of such property damage and injuries and I participate in this voluntarily and with my full knowledge of the inherent risks. I hereby waive and release any and all rights that either my heirs, successors and assigns or I may have against Colorado Springs Grill Store LLC, Ute Pass Culture Center, or the city of Woodland Park, Colorado, Bristol Beer Company, Ent Federal Credit Union, or Wild Goose Catering, and any of its Board of Directors, their agents, servants and/or employees and volunteers, arising from my participation in this event, including but not limited to property damage and injuries. I further agree to indemnify and hold harmless all of the foregoing from any claim which may be made by me or on behalf of me by third parties which might be made against me by others, arising from my participation in the foregoing event. This waiver shall remain valid and may not be unilaterally rescinded by the participant. This form is to be signed by the participant, which is 18 years of age or older.

In addition to the release and waiver of liability, signing this form acknowledges that you have read and fully understand the Pikes Peak BBQ Showdown. Also by signing, I give permission for my image to be used in advertising this event.

If you plan on entering the steak competition or entering your child into the KidsQue, check the appropriate box before submitting this form. If you are entering your child into the KidsQue there is an additional registration form that will need to be completed and submitted.

- My child will be competing in the KidsQue. (free to competitors competing on Saturday)
- I wish to enter into the steak competition on Friday to prove I can make the best steaks in the Pikes Peak BBQ Showdown for a day.

Pit Master \_\_\_\_\_

Colorado Springs Grill Store \_\_\_\_\_



Date: \_\_\_\_\_

Amount Paid: \_\_\_\_\_

