



COURT SQUARE COOK-OFF

Sponsored by the Graham Area Business Association
PO Box 255
Graham, NC 27253

OCTOBER 2, 2010

OFFICIAL ENTRY FORM

Please type or print legibly

Official Team Name: _____

Chief Cook: _____ work phone: _____

Address: _____ home phone: _____

City: _____ State _____ Zip _____

Corporate Sponsor (if any) _____

Address: _____

Indicate fuel source: _____ (gas cookers only per City Fire Code)

What style do you consider your barbecue? Eastern Western

- Each team will be allotted one outside space.
- The \$25 entry fee must accompany entry form. This fee covers 100-125 pounds of pork, judging containers, and clean-up supplies.
- The Cookoff Committee reserves the right to reject any application. If your application is not accepted, the \$25 fee will be refunded. Once accepted, NO refunds will be made.
- The Graham Area Business Association, its employees, representatives and contractors shall not be responsible or liable for the property of any team, any loss, damage or injury occurring to any team, or its representatives. All property of the teams shall be under the care, custody and control of the team whether in transit to, from or within the Court Square BBQ Cook-Off.

I have read and agree to abide by all rules and regulations for the 2010 Court Square BBQ Cookoff.

Chief Cook _____
(signature required)

- This contest is NCPC sanctioned and does qualify the winners to be eligible to participate in the NC State Championship BBQ Cook-Off.
- Cooks who are one of the top three winners of a NCPC sanctioned local contest with less than 40 cookers are eligible to participate in the NC State Championship BBQ Cook-Off.
- Cooks who are one of the top five winners of a NCPC sanctioned local contest with 40 or more cookers are eligible to participate in the NC State Championship BBQ Cook-Off.
- Cooks who are eligible to compete in the NC State Championship BBQ Cook-Off can compete for two years.
- Only the first 25 cooks to submit their entry form and fee will be allowed to compete.

2010 OFFICIAL RULES & REGULATIONS

JUDGING WILL INCLUDE CATEGORIES: SHOWMANSHIP AND ON-SITE.

1. All cooking spaces will be numbered and preassigned by the Cookoff Committee.
2. A Cookoff official will direct you to your site. Each team is required to be checked in by 1:00 p.m., Friday, October 1, 2010.
3. Teams will be permitted to begin setting up their equipment any time after arrival.
4. The Cook-Off will provide an approximate 10'x 20' cooking area and a 100-125 lb. pig. The team shall provide all other equipment and supplies. Each team must provide its own tent. Teams must have containers to carry and hold water. Pork will be stored on a refrigerated truck until distributed to team sites. Decorating your site with streamers, banners, flags, signs, etc. to boast about your team, sponsor(s), community or brag of your superiority in the finer arts of "outdoor cooking" is appropriate and encouraged. Decorations must be in good taste.
5. All contestants are requested to respect the rights of all other contestants with special emphasis relating to loud music, loud and/or profane language or infringement on adjoining site with any equipment, cars, coolers, campers, etc. The Chief Cook will be responsible for the conduct of his/her team and guests.
6. CONTESTANTS MAY NOT SELL ANY FOOD, DRINK, SOUVENIRS OR ANY OTHER ITEMS TO THE GENERAL PUBLIC.
7. NO public display or consumption of any alcoholic beverages will be allowed on the grounds except in designated areas clearly marked by the Graham Area Business Association.
9. A representative of the Graham Area Business Association will be named to go with the judges while pigs are judged on-site and take up score sheets. No passes will be given.
10. All teams will be sent sample score sheets, a complete set of rules and regulations and a schedule.
11. The Graham Area Business Association, its employees, representatives and contracts shall not be responsible or liable for the property of any team, any loss, damage or injury occurring to any team or its representatives. All property of the teams shall be under the care, custody and control of the team, whether in transit to, from or with the Court Square BBQ Cookoff.
12. The Cookoff Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Cookoff Committee and judges are final.
13. Drip pans must be used to catch grease.
14. Each gas cooker must meet safety standards such as:
 - a. Proper regulator
 - b. Tanks secured to prevent accidental tipping
 - c. Other requirements as the site committee deems necessary for the safety of the contestants and the general public.
15. If a Chief Cook decides to withdraw, he/she must notify the Cookoff Committee immediately.
16. All pigs must be turned in complete, chopped and seasoned, ready to serve.
17. Each team is responsible for cleanup of their area at the conclusion of the contest.
18. Electricity provided for lighting of cook tents only.
19. Cookers must have documentation or labels on tents saying that tents are fireproof.

