



2019 Taber's Backyard BBQ Competition

May 25, 2019 Taber Confederation Park

Entry Form

Team Name Information

Team Name: _____

Contact Name: _____

Address: _____ Town: _____

Postal Code: _____ Phone: _____

Competition

Which category will you be competing in? **(PROPANE BBQs are NOT PERMITTED)**

Emergency Services "Chef's Choice" General Public "Chef's Choice"

Will you require electricity? Yes No

Competition Information (Rules Attached)

Registration form and **entry fee (\$100.00)** must be received no later than May 15th.

Teams must bring their own barbeque (Wood, Pellet, Charcoal, & Electric Barbeques only).

- 6-7:30 am Check-in/set-up
- 8:00 am Cooking begins
- 5:00 pm Turn-In (only one entry of 6 portions/team). Judging to begin at 5:00 pm
- 5:00 pm Pulled Pork Dinner Served (\$5.00/plate)
- 6:30 pm Prizes will be awarded for 1st, 2nd, 3rd in each category and Trophy for "Best Overall"
- 4-10:00 pm Beer Gardens/Live Entertainment

Please see attached for complete rules/regulations. By submitting this form, the contestant agrees they have read and will abide by all rules and regulations set forth and established by The Town of Taber.

Registration can be made by:

Send/Drop-off forms & payment to:
The Aquafun Centre
4700 50 ST
Taber AB T1G 2B6

Online at: register.taber.ca/
(first call 403-223-5544 (3) to set up your account)

OR

Contest Enquiries: 403-223-6019 recreation@taber.ca

Registration enquiries: 403-223-5544 (3)
pool@taber.ca

TABER BACKYARD BBQ COMPETITION

Rules and Regulations

1. Contest will be open to Emergency Services teams and to the general public.
2. Set up will be from 6:00 am – 7:30 am the morning of the competition.
3. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary.
4. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. All meats must be purchased from a commercially approved business and must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees Fahrenheit or less. After cooking meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. An organizer will stop by each station to inspect the meat.
5. Each contestant shall supply all his/her own meat, cooking ingredients, cooking devices, utensils and prep tables. Some electrical will be available.
6. Cooker can only be wood, pellets, charcoal or electric. No gas grills permitted. Propane permitted as a fire starter only.
7. Fires may not be built on the ground.
8. Pits, cookers, props, tents or any other equipment may not exceed the boundaries of the team's assigned cooking space. Tents must be fire resistant.
9. Fresh water points will be available on the grounds.
10. No live animals are allowed in the cooking area.
11. No use of any tobacco products.
12. The event will be licensed. Alcohol may not be brought in by competitors, it must be purchased at the event.
13. At least one member from each team must have their Alberta Food Safety Basics Course. For in-person and online options go to www.albertahealthservices.ca.
14. Competitors may not sell food, but samples are permitted.
15. Causes for disqualification:
 - a. Excessive use of alcoholic beverages by a team, its members and/or guests.
 - b. Use of controlled substances by a team, its members and/or guests.

- c. Foul, abusive or unacceptable language by a team, its members and/or guests.
 - d. Use of gas or any other auxiliary heat source inside the pit.
16. Cleanliness of the cook, assistant cooks and contest area is required. Sanitation of work area should be implemented with the use of a bleach/water rinse.
 17. Each team must bring a fire extinguisher to keep near the pit – 5 pounds ABC minimum.
 18. Judging will begin at 5:00 pm. The allowable turn in time will be five minutes before to five minutes after the posted time, with no exceptions.
 19. Entries will be submitted in the numbered container supplied by the contest organizer.
 20. Each contestant must submit at least six separated and identifiable portions of meat in a container.
 21. Entries are scored based on APPEARANCE, TENDERNESS AND TASTE. Taste score is doubled. The lowest score will be dropped, but will be used to break a tie. The scoring system is from 9 (excellent), 5 (average) to 1 (bad).
 22. Marking of any kind of the meat or container will result in a disqualification. This includes, but is not limited to painting, sculpting or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks or foreign material is permitted.
 23. Awards will take place at 6:30 pm at the stage. There will be awards for two different streams, Emergency Services and the General Public, plus best overall. More information to come.
 24. After the competition, all fires must be extinguished. Teams are responsible for clean-up of their area immediately following the contest. No ashes shall be left on site.