

Entry Fees:

**\$50.00 Each Meat**

Chicken

Ribs

Pulled Pork

**Entry fee includes cook site with 20 AMP service and water. Bring water hose and power cords.**



Proceeds Benefit:

**High Springs Historical Society**

Please Print:

\_\_\_\_\_

Cook Team Name

\_\_\_\_\_

Pitmaster

\_\_\_\_\_

Mailing Address

\_\_\_\_\_

City State Zip

\_\_\_\_\_

Phone

\_\_\_\_\_

Signature of Pitmaster

**Best of High Springs- \$300 + Trophy**

Chicken/Pulled Pork/Ribs:

1<sup>st</sup> place- \$200 + Trophy

2<sup>nd</sup> place- \$150 + Trophy

3<sup>rd</sup> Place- \$100 + Trophy

**Cook's Briefing Saturday 6 am**

Saturday Turn In Times

\*\*\*11am- Chicken Turn In

\*\*\*12 pm- Ribs Turn In

\*\*\*1 pm- Pork Turn In

**3:00 pm (approx.) Awards Ceremony**

Team set up starts FRIDAY,  
Oct. 21 @ 4 pm

NOTE: Cook teams are not  
required to enter ALL  
categories . **Please check the  
categories you will enter  
above.**

TO be eligible for the "Best of  
High Springs" you MUST cook  
all 3 meats

PLEASE make checks payable  
to:

**High Springs Historical  
Society**

For Questions or Info contact:  
**Christy Swilley with the  
High Springs Historical  
Society @  
(352) 474-1297**



## Rules and Regulations

### Rules for Barbecue Contest Participants

1. **CONTESTANT.** A contestant is any individual, group, restaurant, etc., hereinafter referred to as a team, that will prepare and cook an entry or entries for the purpose of being judged. Each team will be comprised of a head cook and as many assistants as required. No team shall enter more than one turn in box per meat category in a contest. Neither a family member of a competing cook team, nor any cook team member of that cook team may enter the judging area at any time during the contest. All contestants must have at least one representative of their team present at the Cook Team Meeting held on the evening prior to the contest. In the event this is not possible, the team shall contact the contest organizer. Cook team absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred. Violation of these rules may result in disqualification from this contest.
2. **EQUIPMENT.** Each team will supply all the equipment necessary for the preparation and cooking of their entry including a cooker. All types of cookers are eligible. No team may share a cooker or grill with any other team. All competition boxes must be placed on the turn in table with the label up. Any box loaded upside down by the team may be submitted for judging. Teams are not permitted to modify the box in any way from its original configuration as provided by the contest Reps including moving the label. Upon inspection by the Reps, if the label has been moved to the opposite side (bottom) of the box, the team will be DQ'd for modifying the box and the Judges will be instructed to score a (2) in each category for the entry. If the label is on the correct lid and the box must be turned over to have the label showing, the only score affected will be presentation.
3. **CONTESTANT'S SITE.** Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc., must be contained within this space. If additional space is required, the team should contact the Contest Organizer and make satisfactory arrangements.

4. **BEHAVIOR.** Every team, including members and guests, are expected, and required to always exhibit proper and courteous behavior. A quiet time will be in effect from 10 pm on the night prior to the contest judging and remain in effect until sunrise on the following day. No alcoholic beverages will be distributed to the public. Teams will be informed of all local laws and will adhere to the same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in next contest.
5. **CLENLINESS AND SANITATION.** All teams 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 always required while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state, and local food safety rules and regulations must be always adhered to.
6. **MEAT CATEGORIES.**
  - a. Chicken: The team may cook chicken whole, halved, or individual pieces
  - b. Pork Ribs: Loin back (baby back) or spareribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
  - c. Pork: Whole shoulder, Boston butt or Picnic only which must weigh a minimum of four pounds. Must be cooked as a single piece of meat. Once cooked it may be separated and returned to the cooker for finishing.
7. **JUDGING.** Blind judging only. Entries will be submitted in an approved container with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container.
8. **DISQUALIFICATION.** An entry can be disqualified by the Contest Organizer only. An entry can be disqualified for any of the following reasons:
  - a. There is evidence of marking or sculpting. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of the meat entry contained in a turn-in box that identifies the submitting team to any judge.
  - b. There is anything in the box besides the meat
  - c. There is not a minimum of eight (8) portions
  - d. There is evidence of blood such that the meat is uncooked
  - e. The entry is turned in after the officially designated time
  - f. Gloves are not used while handling food products
  - g. All competition entry boxes must be placed on the turn in table with the label up. Any box loaded upside down by the team may be submitted for judging. Teams are not permitted to modify the box in any way from its original configuration as provided by the contest Reps including moving the label. Upon inspection by the Reps, if the label has been moved to the opposite side (bottom) of the box, the team will be DQ'd for modifying the box and the Judges

will be instructed to score a (2) in each category for that entry. If the label is on the correct lid and the box must be turned over to have the label showing, the only score affected will be presentation.

9. **JUDGING PROCEDURE.** The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens the box and checks for rule violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores the box on taste and tenderness. The use of eating utensils to eat the samples is not allowed. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for boxes 2 through 6. After all the boxes have been scored, the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the Lead Representative.
10. **WINNERS.** The winners in each category will be determined by adding all the scores together and the team with most points will be 1<sup>st</sup> place, the team with the next highest total will be 2<sup>nd</sup> place, etc. The Grand Champion will be the team with the most total points. To qualify for Grand Champion a team must submit entries in all 3 meat categories.
11. **TURN-IN TIMES.** Each meat category turn in time will allow for a 10-minute window, that is 5 minutes before and minutes after the time as suggested below:
  - a. **Chicken 11:00 am**
  - b. **Pork Ribs 12:00 pm**
  - c. **Pork 1:00 pm**