

**THE  
SPANISH PEAKS  
MUSIC FESTIVAL**



**BIG BONE OUTFITTERS**

**1st Annual BBQ Cook-Off**

**Entry Form 2017**

**July 14 & 15**

**Griller or Team Information:**

Griller or Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email: \_\_\_\_\_

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

City, State, Zip: \_\_\_\_\_



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## 1st Annual BBQ Cook-Off

If Competing as a team list each member:

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

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

**By signing this document, the contestant agrees they have read & will abide by all rules & regulations set forth and established by the committee. If competing as a team, each member must sign.**

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_



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**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

*\*\*\*The head cook for each team will be responsible for the conduct of his/her team, guests or invitees. Alcohol will be allowed on the grounds (no glass containers); however excessive use will be grounds for disqualification. Excessive use will be determined by onsite security & contest organizers. \*\*\**

**Registration** - Registration and fee must be received no later than July 1, 2017

**Entry form** - Complete the entry form, return along with the registration fee of \$100 to:  
Big Bone Outfitters  
8800 County Rd 340  
Walsenburg, CO 81089

**Committee Contact Information** -

Phillip Sharp (Big Bone Outfitters) 615-425-6752 or [phil@bigboneoutfitters.com](mailto:phil@bigboneoutfitters.com)

**Concert Tickets:** Kids 0-10 Free Admission, 11-15 \$15 Dollars, 16 and up \$25

**Refunds** - There will be no refund of entry fees unless approved by committee.

**Check in time** - Each team may check in on Friday, July 14 starting at 8AM.. Teams may set up their equipment anytime after their arrival. Music festival admission is \$25 for adults and \$15 for children up to 12 will be given to registered grillers only, at check in. Additional wristbands for the festival may be purchased at this time. All contestants must be set up and ready to cook by 5pm Friday, July 14. Grillers are allowed to start/cook any time after check in/setup until cooking end time of 12PM Saturday, July 15

**Meat Inspection will begin at 1 pm Friday, July 14**

**Turn-In Time** - Each team will be provided a 20' x 10'site, which will be numbered & pre-assigned by the BBQ committee turn-in times will be pre-set for each category.



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Once this time is set and/or announced no changes may be made. A turn-in window of ten minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.

**Equipment** - Each griller will supply all of the equipment necessary for the preparation and cooking of their entry; including a cooker, containers to carry & hold water as well as a tent. All meat must be cooked on site.

**Cooker** - can only be one of the following: charcoal, wood or propane fired device. (no open pit fires). Drip pans must be used to catch grease.

**Meat inspection** - All meat must be in its original packaging when you arrive for the event. All meat must be USDA or state DA inspected & passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the grillers site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the griller.

**Contestant's Site** - Each griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.

**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.

**Meat Categories** -



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- Boston Butt - weighing a minimum of 5lbs or more
- Chicken - whole chicken
- Pork Ribs - minimum of 4 ribs

**Judging** - There will be a total of four judges per category. **Judges decisions are final.** Entries will be submitted in styrofoam trays with hinged lids without dividers. (not provided) All judging containers must be clean, undamaged and free of any markings. Only the entry to be judged is allowed in the container. A minimum of four separate and identifiable portions per category in containers must be submitted for judging. Meats may be cooked with sauces, but once cooking is complete, sauces can not be added before the meat is placed in the judging tray.

Entries will be judged on:

Appearance

Taste/Flavor

Tenderness

Texture

**Scoring** - Each entry will be judged by four judges. Judges will assign a score from 1 to 10 for each tray sampled.

**Prizes:**

1<sup>st</sup> Place:\$500

2<sup>nd</sup> Place:\$350

3<sup>rd</sup> Place:\$150