

The Kiwanis Club of Griffin
proudly rolls out...



September 22, 2012

Kiwanis Fairgrounds, Griffin GA

All teams must be members of the Georgia BBQ Association in order to compete.

[You can join via this entry form if not already a member.]



▶ **Entry deadline is September 8, 2012.**

We will only be able to accept a limited number of teams!

Cook sites will be assigned on a first-come, first-served basis.

www.bbqga.org

SIGN UP NOW! ↓

Kiwanis of Griffin
Southern Slow Ride BBQ Competition

Payout Information

Grand Champion - \$1,500

Reserve Champion - \$750

Categories – Pulled Pork, Loin, Ribs

1st - \$500

2nd - \$250

3rd - \$125

Ancillaries - \$100 each

People's Choice - \$200

Over \$5,000 in cash and prizes.

(Purse based on 22 teams.)

BBQ Contest Entry Form

Official Team Name:

Team Contact Person:

Email Address:

Phone Number

Address: _____

Address Line 2 _____

City _____ State _____ Zip Code _____

Space assignments are 20' x 20'. There may be a limited number of larger spaces available. These spaces will be assigned in the order in which requests are received. No campers allowed on cook spots unless cooker and camper are contained in one unit.

Check categories in which you will compete:

Pulled Pork (\$75) Pork Loin (\$75) Pork Ribs (\$75)

Ancillary Categories

(must have at least 5 entries per category)

Poultry (\$25) Stew (\$25) Dessert (\$25) Sauce (\$25)

People's Choice (no fee to enter, limited to 1st 10 teams, 5 team minimum
1 large pan of chopped & sauced meat. We will provide the pan.

Additional Charges

If you need electricity please select the number of amps you will need below.

I do not need electricity 20amps - \$25 30 amps - \$50

Additional space requested. (No charge but we must know ahead of time)

Size of space requested: _____

GBA membership fee (\$35) Portable toilet rental (\$75)

BBQ Vendor \$50 (first FIVE to sign up will be allowed to sell their BBQ at event)

RV Campsite RV Campsite with water / electricity \$20 (septic not available)

Team Members

Pit Master

Team Member 1

Team Member 2

Team Member 3

Team Member 4

Team Member 5

Team Member 6

Agreement

By checking here I certify that I have read and agree to abide by the rules and regulations of Slow Ride BBQ Contest and the Georgia BBQ Association.

I agree.

I do not agree.

signature

Total Amount Due: _____

(please add entry fees for all categories and any additional charges)

Payment must be received NO LATER THAN 5 p.m. Friday, Sept. 21

Mail entry form and check for total amount payable to:

The Southern Slow Ride BBQ Contest

P.O. Box 516, Griffin GA 30224

To ensure your spot, email this completed form to kiwanisfg@juno.com now.

The Southern Slow Ride BBQ Contest

will take place Saturday, Sept. 22, 2012 at

The Kiwanis Fairgrounds

1025 South Hill Street, Griffin GA.

Check-in is at 8:30 Saturday morning
with a judges meeting to follow at 9:00 am.

Contact us: Wade Hutcheson: Kiwanis of Griffin: 770-227-9187
hutch@uga.edu kiwanisfg@juno.com
770-584-7224

Accomodations: Holiday Inn Express 770.228.9799
1900 North Expressway
Griffin GA 30224

A block of double bed, non-smoking rooms are being held. Room rate is \$85.00 per night. All rooms are accessible via interior hallway only. Indoor pool and hot breakfast bar daily. 15 minutes from the Fairgrounds. Use event code: KOG

RV Spaces will be available at the Fairgrounds, with no septic hookup. Water and electric is available for campsite for a \$20 fee – preorder on form above.

Southern Slow Ride BBQ Competition

Application to Judge

This contest is sanctioned by the Georgia Barbecue Association. To assure that it receives the best judges, Southern Slow Ride invites anyone who is enthusiastic about barbecue and is a trained and/or certified judge to apply to participate as a judge in the contest. We will notify you via email if your application is accepted.

Name

Home Phone Number

Cell Number

Fax Number

Email

Address

Address Line 2

City _____ State _____ Zip Code _____

I am: (check all that pertain to you)

GBA Certified

Available to judge Friday evening if necessary (Please arrive at 5:30 pm)

Select T-Shirt Size

S

M

L

XL

XXL

Comments / Additional requests

email completed form to: kiwanisfg@juno.com

Georgia Barbecue Association Rules for Barbecue Contest Participants

These rules are in effect for all GBA sanctioned contests.

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 according to Georgia Barbecue Association (hereafter referred to as GBA) rules at a GBA sanctioned contest. Each team will consist of a head cook and as many assistants as required. The contest organizer of a GBA sanctioned contest may not cook in any category in that contest. No competing cook team member, nor family member of a competing cook team, may enter the judging area at any time during the contest unless requested by the lead contest representative.

2. **INTERPRETATION OF RULES:** The interpretation of the GBA rules and regulations are those of the GBA Lead Representative at the contest and his or her decisions are final. The GBA Representative may not deviate from nor change any GBA rule for any contest for any reason.

3. **EQUIPMENT:** Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.

4. **MEAT INSPECTION:** All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the GBA Lead Representative or the contest organizer. Meat inspection begins at the discretion of the Official Meat Inspector but, no later than noon on the day prior to the contest. 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 cook team's site until turn in.

5. **COOKING FUELS:** The only approved cooking fuels are wood, charcoal or wood pellets. Gas (any type) or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter or flame or electrical heating element may not enter the cooker after the initial fire is started. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used as any part of the cooking process.

6. **APPROVED COOKERS:** Any cooker, homemade or commercially manufactured, will be allowed to compete in GBA contest. Only wood, charcoal, or wood pellet fired cookers are permitted. Electric or hand-operated rotisseries or rotating shelves are allowed.

7. 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.

8. BEHAVIOR: Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. Repeat offenders will be barred from competing in future GBA sanctioned contests. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws by the contest organizer and will adhere to the same.

9. CLEANLINESS 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 turn-in preparation process. The use of sanitary gloves is required at all times 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 adhered to at all times.

10. MEAT CATEGORIES: The following categories are sanctioned by the GBA.

a. Pork Ribs: Loin back, baby back or spare ribs only. No country style ribs.

b. Pork Loin: May be bone in or bone out, Must weigh 5 pounds or more.

c. Pork: Whole shoulder, Boston butt, Picnic or Whole ham. Must be cooked as a single piece of meat.

11. JUDGING: GBA sanctioning allows for blind judging only. Entries will be submitted only in the 9" x 9" container provided by the contest organizer with no garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TENDERNESS, TASTE and OVERALL IMPRESSION. Meat may be sauced or unsauced.

12. SCORING: Each entry will be scored by five (5) GBA certified judges in the areas of APPEARANCE, TENDERNESS, TASTE and OVERALL IMPRESSION. Scoring for Appearance, Tenderness and Taste range from a low of seven (7) to a high of ten (10).

The scoring for Overall Impression ranges from 9.0 to 10.0 in 0.1 increments. Using a weighted average, the maximum score for a category is 600 points.

13. DISQUALIFICATION: An entry may be disqualified by the GBA Lead Representative only and may occur at any time during the judging process. An entry may 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 a 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 six (6) separate and identifiable pieces.
- D. There is evidence of blood such that the meat is undercooked.
- E. The entry is turned in after the officially designated time.
- F. Gloves are not used while handling food products.
- G. Not cooking pork as a single piece of meat.
- H. Not cooking the meat that was inspected.
- I. Pooling or puddling of sauce.

14. JUDGING PROCEDURE: The GBA uses comparative judging. All the boxes are grouped randomly, brought to the table, and placed in numerical (change to sequential) order. After the judges are seated, the boxes are opened and all judges score the boxes for appearance. When all judges have scored for appearance, judging for tenderness and taste begin. The overall impression is scored after the other three criteria have been scored. A GBA representative will collect the scorecards.

15. WINNERS: The top three scores in each category will be judged again by a panel of five final judges. Each of these teams will be notified of their selection as a finalist as soon as possible. The final judges will select the FIRST, SECOND and THIRD PLACE in all categories; and from the first place winners will select the GRAND CHAMPION.

16. TURN IN TIMES: Each meat category turn in time will allow for a 15 minute window for preliminaries and a 5 minute window for finals. Turn in times for all contests shall be as follows:

Preliminaries:

Pork Loin 10:15 – 10:30 Pork 11:15 – 11:30 Ribs 12:15 – 12:30

Finals:

Pork Loin 1:25 – 1:30 Pork 1:55 – 2:00 Ribs 2:25 – 2:30