

**United Methodist Men 2nd Annual Butts on the Bay
Pork Rib Cooking Contest
Jan 6, 2018 Sailors Cove, Port St Joe, FL 32456**

Official Entry Form

Date _____

Name of Individual or Team Members _____

Contact Person _____

Address _____

City, State, Zip _____

Telephone No. _____

Email _____

Please see the attached rules. All entries must be completed and received by the deadline of JAN 3, 2018 along with a \$50 entry fee. All proceeds from booth sales go toward United Methodist Men. Contest will be held at Sailors Cove, PSJ, Jan 6, 2018

UMM USE ONLY

Date Paid _____ Check/Money Order # _____ Amount \$ _____

RECEIPT

Date _____, 20____

RECEIVED

FROM _____

_____ Dollars

For _____

By _____

Amount: _____

Payment: _____

Bal. Due: _____

Please make Checks out to : FUMC – Men's Club

Contestant Contact: Joel Norred, 850-323-1033, JoelNorred@fairpoint.net

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. No cook team member of a 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 at 9:00am. Cook teams 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. INTERPRETATION OF RULES

The interpretation of the rules and regulations are those of the UMC at the contest and his or her decisions are final. The UMMC Representative may not deviate from nor change any rule for 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 contest organizer. Meat Inspection begins at 6:00am the date of 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. Inspection can be done when team arrives to site once Inspected Meat must not leave site of contest. Cooking may begin at the times when the individual team decides to start. Meat can only be turned in once the start time of turning in begins and will only be allowed 5 minutes past hour to turn in meat.

5. COOKING FUELS

The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind 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, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

6. APPROVED COOKERS

Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

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. No alcoholic beverages will be distributed to the general public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest.

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 judging 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

Pork Ribs

11. JUDGING

FBA sanctioning allows for 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. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or unsauced. A minimum of 8 separate and identifiable portions must be submitted.

12. SCORING

Each entry will be scored by certified judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS /TEXTURE. Any entry that is disqualified as per section 13 will receive a score of zero for all three categories from all six judges at that table.

13. DISQUALIFICATION

An entry can be disqualified by UMM Representative only. An entry can be disqualified for any of the following reasons:

- i. 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.
- ii. There is anything in the box besides the meat.
- iii. There are not a minimum of 8 separate and identifiable pieces.
- iv. There is evidence of blood such that the meat is uncooked.
- v. The entry is turned in after the officially designated time.
- vi. Gloves are not used while handling food products.
- vii. Not cooking the meat that was inspected.

14. JUDGING PROCEDURE

The table captain brings all the boxes to the table. He or she announces the number of the box to be judged then opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. 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 Foundation representative.

15. WINNERS

The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. In Event of a tie in any meat category between 1st thru 3rd places the team with the highest scores of 10 will be the winner if tie on the highest number of 10 then the highest number of 9's and so on until winner is named.

16. TURN IN TIMES

Each meat category turn in time will allow for a 10 minute window that is 5 minutes before and 5 minutes after the time as suggested below:

Pork Ribs at 1:00pm

The contest organizer may revise the times but a one hour time frame between categories must be maintained. Meat turn-in times as posted by the contest organizer, either in the application form or the confirmation notice, are final and cannot be changed. Turn-in boxes and their contents become the property of the UMC

17. BEST BOOTH SPACE

This award goes to the Booth Space that is the most eye-catching. Judges will be asked to vote for their favorite booth. The winner of this award will receive a trophy.

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Sponsored By United Methodist Men, 1001 Constitution Drive, Port St Joe, Fl 32456