

2nd Annual Williamsburg PRO-AM BBQ Cook Off

Brought to you by Rotary Club of the Historic Triangle
www.WilliamsburgPROAMBBQ.com

Amateur Team Rules

We are glad to have you here! It is our belief that the Amateur BBQ Teams have the **MOST FUN** of anyone at our annual event. Not only are you helping to raise money for a great cause, but you will make friends and memories that will last. We look forward to your participation this year and in the years to come. **THANK YOU!**

Entry Fee - Entry fee for Amateur teams is \$100 and includes entry tickets to the event for the team captain and one assistant. You are welcome to bring more team members but additional team members must purchase their own tickets.

Contest Categories and Cooking - This year's categories are: Chicken, Pork Ribs, and Pulled Pork. You may prepare any cut of chicken you wish (eg thighs, wings, breast, or pulled chicken). Beyond these categories, there are no rules for cooking. Use whatever rubs or injections or marinades you wish. You do not have to compete in all three categories, but only teams competing in all three will be eligible for the Grand Champion Trophy. Teams are responsible for supplying their own food.

Setup - Amateur team may set up their cook site as early as 1:00 PM on Saturday June 29, 2019 but no later than 8:00 PM. Teams are encouraged to "camp out" on site and cook overnight. Teams do not have to camp out, but access to the site is limited between 10:00 PM Saturday and 7:00 AM Sunday (no cars). Amateur teams may bring the following:

- Your cooker or cookers (no open fires)
- Tents, chairs, hammocks, etc.
- Generators
- Water, you are encouraged to bring your own water supply for cleaning purposes as water will be limited on site.
- Prep tables, coolers, utensils, soap and lots of paper towels.
- Adult beverages are allowed, but must remain within the boundaries of the event site.

Contest Judging and Prizes - You are an amateur team and we have amateur judges! For each category you enter, you must prepare enough food for 8 judged servings. Food will be judged on taste, tenderness and appearance, with double points awarded to taste. We will award a 1st and 2nd place prize and trophy for each category. The 1st place prize is \$250 and the 2nd place prize is \$100. We will also be awarding a Grand Champion Trophy to the top amateur

team who competes in all three categories based on top cumulative score. There is no cash prize for the Grand Championship, just bragging rights!

Health Code Requirements - Amateur teams are not required to be health department compliant and therefore, serving samples to regular attendees is prohibited. You must, however, make every attempt to keep raw items cold and hot items hot prior to service. Also, please test the temperature of your meat for doneness prior to serving to the judges. (This is particularly important for chicken). Again, please bring your own water for hand and utensil washing, soap and plenty of paper towels, and keep a clean cook site.

Team meeting and service schedule - All amateur team captains must attend the brief Amateur Team Meeting at 5:30 PM on Saturday June 29, 2019 under the big tent at the site. It is at this time that we will determine the serving schedule. The serving schedule will roughly be: Chicken 12:30 PM, Ribs 1:15 PM, Pulled Pork 2:00 PM.

Rules and Cancelation Policy - This is a rain or shine event. Plan accordingly. In the event of severe weather, the Rotary Club of the Historic Triangle reserves the right to cancel the event up until 11:00 AM on Saturday June 29th. Rules subject to change at the sole discretion of the Rotary Club of the Historic Triangle.