

## CONTEST INFORMATION AND TEAM PROCEDURES

**Team Meeting, Saturday 8:00 A.M. in the LeRoy American Legion Basement. At least 1 member of team must attend or team will be disqualified**

**IMPORTANT INFO...PLEASE READ** Due to the increasing number and size of campers/motor homes and vehicles, only 1 unit (camper, motor home, or vehicle) per team will be allowed at your site. Reserved offsite parking for team members and guests will be just south of the park in the lot behind the Presbyterian Church. WE WILL HAVE pre-designated areas for the teams to set up. DO NOT leave any equipment or vehicles prior to check in time on Friday. PLEASE see Bob, or Paul when you arrive for your designated site. You can call Hap, Paul, or Bob prior to the contest dates with any questions.

1. As our contest grows we struggle with electrical issues for teams and vendors. **Electricity is available but minimal.** If you require more than is needed for your pit operation and lights PLEASE bring your own quiet generator
2. **TRASH BAGS WILL BE PROVIDED.** Please remove full bags from container and set beside container (**extra bags are in bottom of garbage container**) PLEASE DO NOT LET GARBAGE SPILL OVER ONTO GROUND. Garbage will be collected early Saturday morning and again when contest is over. Large garbage dumpsters are also provided and will be conveniently located for those that have an overflow of full garbage.
3. MEAT INSPECTION WILL BE DONE AFTER TEAM IS SET-UP AND BEFORE COOKING BEGINS. ALL MEAT MUST BE IN RAW FORM AND AT PROPER TEMPERATURE OF 40 DEGREES OR LESS. MEAT MAY BE SEASONED AND/OR MARINATED (backyard only).
4. TO BE ELIGIBLE FOR BARBECUE CONTEST, CONTESTANTS MUST SUBMIT A COMPLETED ENTRY FORM, SIGNED RELEASE FORM AND ENTRY FEE (\$25 per category). **ENTRY FEE INCREASES TO \$30 PER CATEGORY AFTER MAY 20, 2017 . ENTRY FEE IS REFUNDABLE IF NOTIFIED BY JUNE 1.**
5. COOKING MAY BEGIN ANY TIME AFTER SPACE HAS BEEN ASSIGNED AND MEAT HAS BEEN INSPECTED.
6. EACH CONTESTANT MUST PROVIDE OWN COOKING INGREDIENTS, DEVICES (INCLUDING GRILL), UTENSILS, TABLE FOR PREPARATION, AND SANITIZER.
7. **CONTAINERS FOR HOT COAL DISPOSAL AND WATER WILL BE AVAILABLE. PLEASE RESPECT OUR CITY PARK AND THE SAFETY OF OTHERS AND PLACE ALL COALS IN THE PROVIDED CONTAINER. DO NOT DUMP IN TRASH CONTAINERS OR ON THE GROUND.**
8. CONTEST IS OPEN TO MAN, WOMAN, AMATEUR AND PROFESSIONAL COOKS.
9. AFTER COOKING, MEAT MUST BE MAINTAINED AT 150 DEGREES.
10. **TURN IN SAMPLES MUST BE IN CONTAINERS SUPPLIED BY CONTEST OFFICIALS WITH A MINIMUM OF 6 SERVING PORTIONS OF MEAT PER CATEGORY. NO GARNISH IS TO BE USED. REMEMBER, the more samples you put in the box the better your presentation will look and will help to maintain the meat temp.**
12. **NO SAMPLES ARE TO BE GIVEN TO JUDGES PRIOR TO OR DURING OFFICIAL JUDGING TIME.**
13. **SAMPLES MAY NOT BE DISTRIBUTED OR SOLD TO THE PUBLIC.**
14. **AREAS MUST BE KEPT CLEAN AND SANITARY AND COMPLETELY CLEARED OF ALL DEBRIS BEFORE LEAVING.**
15. NO LIVE ANIMALS IN COOKING AREA.
16. **ANY COOK UNDER 16 YEARS OF AGE MUST HAVE AN ADULT PRESENT AT ALL TIMES.**
17. **IN RESPECT TO RESIDENTS NEAR THE PARK AND OTHER TEAMS, WE ASK YOU TO OBSERVE QUIET TIME BETWEEN 11:00 P.M. FRIDAY AND 7:00 AM SATURDAY.**

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