



2ND Annual

SMOKIN' HOT IN HOOKER COUNTY

BBQ CONTEST

July 12, 2014

EAST MAIN STREET

Mullen, Nebraska

Official Entry Form

Contest Meats and Beans will be furnished

Each Team will be asked to do Brisket, Ribs, Chicken Hind Quarters and Beans. We will let teams know how much of each item by July 1st after we know how many teams we have.

For planning purposes, please submit Official Entry Forms by Sunday June 22. Entries are limited to 10 total teams.

Team Name _____

Number of Team Members (Limit of 5) _____

Contact Person/ Head Cook _____

Mailing Address _____

City _____ State _____ Zip _____

Cell Phone _____ Home Phone _____

Head Cook Email Address (Please provide it will help us cut postage costs and is the best way to communicate) _____

You can print entry form and rules on the events tab at www.mullennebraska.org

Entries can be mailed to:

Dale Ginkens

PO Box 152

Mullen, Nebraska 69152

Or emailed to ginks@nebnet.net

Awards will be given for each division and overall champion.

Entry Fee of \$25 includes the BBQ Meal for up to 5 Team Members.

Make checks payable to Mullen Commercial Club BBQ (Fee can be paid on arrival to BBQ)

There is limited electricity at the cook site if you must have electricity please let us know.

For additional information, please call Dale Ginkens at 308-546-9475 or email ginks@nebnet.net

Bryan Crisp evenings at 308-546-2254 or email handyman@nebnet.net.



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BBQ CONTEST

July 12, 2014

BBQ Contest Rules

1. All contestants are equal. A contestant is one who is engaged in the cooking of meat(s) in the 2nd Annual **Smokin' Hot in Hooker County BBQ** contest.

2. Each team will consist of a chief cook and up to 4 assistants. Each team will provide a pit/pits to be used exclusively by that team. The use of a simple pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the teams' assigned cooking space.

3. Meats: **This contest is Chicken Hind Quarters, Pork Ribs and Brisket.** Amount of each determined by number of entries. We will let each team know by July 1.

4. **Parboiling and/or deep-frying competition meat is not allowed.**

5. The Health Department requires that the following meat holding conditions must be met:

~ **After cooking meat, the temperature must be held at 140 degrees or above.**

~ **Potentially hazardous food that is cooked, cooled and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.**

6. Contestants must provide all needed equipment, supplies and electricity - except for special arrangements made in advance.

7. Fires may not be built on the ground and fires must be of wood, pellets or charcoal. No electric or gas grills. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

8. It is the responsibility of the teams to clean cooking area after contest.

9. Causes for Disqualification:

- ~ Excessive use of alcoholic beverages by a team, its members and/or guests.
- ~ Use of a controlled substance by a team, its members and/or guests.
- ~ Foul, abusive or unacceptable language by a team, its members and/or guest.
- ~ Use of gas or other auxiliary heat sources inside the pit.

11. Contestant turn in times are as follows:

- ~ Chicken at 4:20 pm on Saturday, July 12, 2014
- ~ Pork Ribs at 4:40 pm on Saturday, July 12, 2014
- ~ Brisket and Beans at 5:00 p.m. on Saturday, July 12, 2014

These entries will be delivered by the team or a member of the team to a designated area.

An entry will be judged only at the time posted. Teams may turn in 10 minutes before and up to turn in time.

12. Each contestant must submit at least four (4) separated and identifiable (visible) portions of meat in a container.

13. This contest will be judged by "blind judging" only. Entries will be submitted in an approved numbered container with a number on top provided by the contest organizer. Entries are scored in areas of appearance, tenderness/texture and taste. **The scoring system is from 10 (excellent) to 1 (bad).**

14. **Garnish is optional.**

15. **There will be a brief Chief Cook meeting to review the contest rules and answer any questions on Friday, July 11 at 7:00pm at the Quonset on East main street just South of the Rustic. Meats and Beans will be picked up at that time and place.**