

 **14th Annual Chesapeake Jubilee BBQ Cook-off**

 **Instructions**

**May 17-18, 2019**

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**The number of competitive teams shall be limited to 35.**

**Entry Fee:** Early Bird before April 1, 2019 **KCBS Member**  $265, **non-KCBS** Member $255

 After April 1, 2019 KCBS Member $290 Non-KCBS Member $320

**Entry Fee Due:** May 1, 2019

**Space:** Standard space: 20’W X 30’L (600 sq ft)

**Set-up**: Set-up begins at 8 am Friday, please contact us if you wish to arrive earlier.

**Inspection:** The contest and **KCBS** reps will inspect meat on Friday after 9:00am.

 Health Department and **KCBS** rules will apply.

**Electricity:** Standard 20 amp circuit willbe provided. There is limited 30 plus amp

 circuits available.

 **Have proper adapters and be prepared to run heavy gauge power**

 **cords at least 100’.**

**Water:** Water will be provided.

**Port-A-John: Private Port-a-Johns may be provided for an additional cost** of $75.

**Sales:** All merchandise sold will be subject to **VA State Sales Tax**.

**Tax forms:** Tax Forms will be mailed to you. The Chesapeake Jubilee asks for 10% of sales.

 (Prior Chesapeake Jubilee approval is required.)

**If selling food: A 2019 Chesapeake Jubilee Food Vendor Application must be completed and submitted with appropriate fees & Health Department permits.**

**Contact:** Contact Stephanie Welke for additional information at Director@chesapeakejubilee.org or 757-482-4848.

 **Chesapeake Jubilee, Inc.,** P.O. Box 1911, Chesapeake, VA 23327

**Tee Shirt:** **One free T-shirt per team shall be provided.**

**Submit Online Application**

**Categories:** (You may compete in all or only a few, **but the first four are mandatory for *Grand Champion*.) Please refer to KCBS rules!**

1. Beef Brisket 2.Pork 3.Pork Ribs 4.Poultry

Prizes to be awarded are as follows:

Grand Champion $2,500.00 and trophy

Reserve Grand Champion $1,500.00 and trophy

1st  Place in each category $ 800.00 and trophy

2nd Place in each category $ 450.00 and trophy

3rd Place in each category $ 350.00 and trophy

4th Place in each category $ 250.00 and trophy

5th Place in each category $ 150.00 and trophy

Judging begins at noon, Saturday May 18th..  The Awards presentation is TBA.

**NOTE:**

**If you are leaving on Saturday, please do so before 6 pm or after 11pm, due to crowds.**

**No vehicles will be allowed to move on-site from 6pm to 11 pm on Saturday.**



 **The 14th Annual Chesapeake Jubilee BBQ Cook-off**

**May 17-18, 2019**

**General Contest Rules**

 1. **The Chesapeake Jubilee BBQ Cook-off** competition activities will be governed by **KCBS 2019 Rules** and Regulations and local rules necessary to address local conditions. Please see the KCBS **Cooks Handbook 2019 Rules and Regulations** on www.kcbs.org for the latest changes and/or additions.

The Rules and Regulations governing the **Chesapeake Jubilee BBQ Cook-off** exist to ensure a fair and enjoyable experience for everyone concerned with the festival. Violations of these rules and regulations may result in disqualification, expulsion from the grounds, and / or disqualification from future participation.

2. All contestants are equal. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There are no Professional/Amateur Classifications. Teams will consist of a chief cook and no more than five assistant cooks. The use of a single cooking device by more than one team is not permitted. All preparation, seasoning, and cooking of product shall be done within the confines of the assigned contestant's space.

Each contestant shall supply all of his own meat, cooking ingredients, individual cooking devices (charcoal, wood, portable stoves, etc.), utensils, and prep tables.

Cookers, props, trailers, vehicles, tents, or any other equipment, including generators, may not exceed the boundaries of the team’s assigned cooking space.

No in-ground pits may be dug, and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground. Barrels and blocks will be available. All contestants must use a coal or ash receptacle, and **under no circumstances may ashes be dumped on the ground.** Receptacles are located around the contest area. If used to make coals, the burn barrels should be screened or otherwise set up NOT to send sparks and smoke onto fellow competitors.

It is the responsibility of the contestant to see that the team’s assigned cooking space is kept clean and policed following the contest. All fires must be put out and the ashes disposed of properly. All equipment must be removed from the site. It is imperative that clean-up be thorough. **ALL FIRES MUST BE PUT OUT.** Any team’s assigned cooking area left in disarray or with loose trash, other than trash containers, may disqualify the team from future participation at KCBS sanctioned events.

**Conduct:**

The chief cook will be held responsible for the conduct of his team and guests. Violations of the KCBS or local rules and regulations for the contest may result in disqualification, expulsion from the grounds, and / or disqualification from future participation. Causes for disqualification include: excessive use of alcoholic beverages; use of controlled substances, foul, abusive, or unacceptable language; excessive noise generated from speakers or public address systems; and use of gas or other auxiliary heat sources inside the pit, failure to observe the Fire Marshall’s rules and regulations.

1. A "Quiet Time" will begin at 11PM until 7:00 a.m. on contest nights. Excessive use of radios or amplifying equipment will not be allowed.
2. Under **NO** circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by contestants.
3. No live bands, combos, etc., will be allowed in the individual cooking areas during the event.
4. No live animals are allowed in the cooking area.
5. There will be no refund of entry fees after May 4, 2018.
6. Each team should bring a fire extinguisher to keep near all cooking devices - 5 lbs. ABC minimum.
7. Personal golf carts are not permitted on the festival grounds.
8. No vehicle shall be driven across or along sidewalks.

Contestants must adhere to all electrical, fire, and other codes, whether city, county, state, or federal.

1. Use of tobacco products is **NOT** allowed in the cooking area.
2. Cleanliness of the cook, assistant cooks, and contest area is required.
3. Sanitizing of work area should be implemented, i.e., with the use of a bleach/water rinse (one cap bleach per gallon of water).
4. Fires must be of *wood, wood pellets or charcoal.* **GAS** or **ELECTRIC GRILLS** are **NOT** permitted. Propane wands are permitted as fire starter only. Electrical accessories such as spits, augers, or forced draft will be permitted.

**Judging:**

1. Judging will begin at 12:00 noon May 18th .

**12:00** Noon -- Chicken

**12:30** pm -- Pork ribs (loin or spare)

**1:00** pm -- Pork (shoulder/butt/picnic)

**1:30** pm -- Brisket (beef)

**An entry will be judged only at the time posted by the CONTEST ORGANIZER. The allowable turn-in time will be five (5) minutes before or after the posted time.** There will be no advance calling for an item. For example, if beef brisket is scheduled for 1:00 p.m., plan to submit it then. KCBS Rules apply.

2. Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If meat is not presented in such a manner, the judge not having meat to taste, will judge taste and tenderness as one (1). All appearance scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

3. Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.

4. To simplify the judging process, no side sauce containers will be permitted in the meat containers. Meat may be presented with or without sauce on it, as the contestant wishes. **Sauce may NOT be pooled or puddled in the container.**

5. A contestant / team may enter only one variety or type of meat in a given category.

6. The Barbecue Committee reserves the right to make additional regulations as the situation warrants.

**All decisions of the Barbecue Committee and Judges are final.**