



The Blues, Berries & BBQ Festival is proud to announce the “SMOKIN ON THE RIVER” BBQ Competition at Harbison State Forest on Saturday, June 22, 2019.

Top Prize: \$150

Meat Categories Include: Chicken, Ribs and Boston Butt.

We will provide the meat....

Complete the entry form on-line and return along with the registration fee of \$50.00 to: Blues, Berries & BBQ Festival, 710 Heidt Street, Columbia, SC 29205.
Registration deadline is May 31, 2019.

Name _____

Contact _____

Address _____

City/State/Zip _____

Phone (day) _____ (evening) _____

Email _____

GENERAL RELEASE

By signing below, I understand that I am entering this contest voluntarily and acknowledge that participation is a privilege, not a right. In exchange for the opportunity to participate in the Blues Berries BBQ Competition, I assume all risks and indemnify and release all sponsoring and/or hosting entities. I understand that neither the Blues Berries & BBQ Festival, City of Columbia, Harbison State Forest, Richland County, Sponsors and each of their respective Parent, Subsidiary and affiliated companies, and all of their respective Directors, Officers, Shareholders, Agents and Employees, including without limitation, independent contractors, if any, rendering security services in connection with the BBQ Competition (Collectively, The Cook-Off Parties) are responsible for loss or damage of work, personal injury, or property damage, nor will the cook-off contestant be a party to legal action against the cook-off parties. I have read the description of the festival and its rules and I agree to abide by its terms.

Applicant Signature

Date

There will be no refund of entry fees for any reason, except at the election of the contest organizer.

COOKING SITE RIG INFORMATION

The standard cooking site is 20 ft. long by 20 ft. wide. Space will be assigned in advance based on availability. Check-in and set-up is available Friday evening starting at 3:00 pm, June 21, 2019 at the Harbison State Forest, 5600 Broad River Rd., Columbia, SC 29210.

Please check-in before setting up. Check-in will be at the registration table on site; signs will be posted. Security will be provided, however Blues Berries & BBQ does not assume any liability. Water hook-ups are limited on-site be prepared to carry water.

“Smokin on the River “ BBQ Competition Rules/Regulations

1) Each contestant will be assigned a cooking space. Cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the contestant’s assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Contestants shall not share an assigned cooking space or cooking device.

2) Contestants shall provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes. An inspected **fire extinguisher** shall be near all cooking devices.

3) It is the responsibility of the contestant to see that the assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any contestant’s assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the contestant from future participation at Blues Berries & BBQ sanctioned events.

4) ALL CONTESTANTS ARE ELIGIBLE TO SELL THEIR BBQ.

5) Entries will be submitted in an approved Blues Berries & BBQ numbered container, provided by the contest organizer. The number must be on top of the container at turn-in. Product should be ready for pick-up by 5:00 PM.

6) 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. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.

7) Each contestant must submit at least six (9) portions of meat in an approved container. Chicken and Boston Butt may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for three (3) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Presentation score to one (1) as a penalty.

Trash: Each contestant is responsible for keeping their area clean during the contest. Each contestant is responsible for providing trash bags. A dumpster will be provided.

Clean Up: Clean up and breakdown starts at 9:00 pm. The site must be torn down and free of litter by 11:00 pm. No vendor vehicles will be allowed to enter or leave grounds until 9:00 pm. A \$50 cleaning deposit cash or credit card is needed and will be returned by mail once site has been inspected for cleanliness.

Initial _____

JUDGING GUIDELINES:

Each entry will be judged on its own merit; judges’ criteria for meats will be based on **Aroma (5pts), Doneness (5pts), Presentation (10pts), Texture (10pts) and Taste (20pts).**