

# BBQ, Blues & Brews

## Fundraising Event Overview

Saturday, September 23<sup>rd</sup> 2017

2pm – 7pm



BBQ, Blues & Brews Festival held on Broad Street in the historic Varina downtown district and is an event that features all the things people LOVE about North Carolina...BBQ, Blues, and Craft Beer!! This fundraising event is for people to enjoy a friendly, competitive, delicious BBQ Cook-Off. Guests are encouraged to visit all contest zones to sample delicious BBQ, savor a great & unique selection of craft beers, and enjoy a variety of blues music.

The BBQ Cook-Off is designed to be easy, laid back, fun, and PROFITABLE for contestants as they compete for bragging rights and Prize Money. This contest is NOT a KCBS sanctioned event.

1<sup>st</sup> Place: \$1000  
2<sup>nd</sup> Place: \$500  
3<sup>rd</sup> Place: \$300

Winners are chosen through a "blind judging" by a panel of 3-5 judges, a few of which are KCBS certified.

### **About Fuquay-Varina Downtown**

#### **Association:**

Fuquay-Varina Downtown Association, Inc. is a nonprofit corporation responsible for supporting the downtown districts in Fuquay-Varina. Our program is funded through your private donations!

Fuquay-Varina supports two historic and unique downtown districts. A vibrant, healthy Downtown promotes business and residential growth through substantial investments...making Downtown an economic engine for our Community. Downtown is where future businesses/industries learn the character of the community and realize it is truly the "heartbeat" of our town. This event is our "neighborhood" BBQ!



**\*Remember...this is a fundraising, non-sanctioned event. It is meant to be FUN! Friendly competition is good but we hope you'll just relax and have a good time meeting a lot of NC BBQ lovers!**

**This is a RAIN or Shine event, no refunds.**

**THANK YOU for participating!**

### **ARRIVAL & SET-UP:**

- 1. Teams must arrive and check-in on Friday, September 22<sup>nd</sup> between 3pm – 6pm;** to complete your set-up by 8pm. Check-in location to be announced.
2. Each team will receive a clam-shell Styrofoam container to submit your BBQ to the judges.
- 3. Team Meeting: We will review the rules and instructions for the contest with each team the evening of registration. Teams will be disqualified if you do not have a representative at the Team Meeting.**

### **COOK-OFF CATEGORY: BBQ Pork**

- Boston Butts and Whole Hog – Contestants are responsible for providing and bringing their own meat.
  - (8) 10lb Boston Butts
  - 100lb Whole Hog
- Meat must be cooked on-site from a raw state. Teams may cook with any type of wood, charcoal, or butane/propane. There is no electricity, however generators are allowed. No holes or fire pits may be dug. Each team is to provide adequate safety equipment to guard against fire.
- Meat may be sauced or not sauced when cooking – this is entirely up to the contestant. Sauces should be home-made and not commercial. Sauces are NOT a category that is judged in this event.

### **CONTESTANT RESPONSIBILITY:**

- \$150 Entry Fee; \$175 after July 14<sup>th</sup>, 2017.
- Teams are to provide their own meat for the contest.
- Teams are to provide their own cooking devices, tables, chairs, tents, utensils and etc.
- There will be a limited water supply on-site, therefore, Teams should bring their own water supply to insure adequate amount needed, including a bucket of chlorinated water for sterilization.
- Teams must read and abide by the guidelines in the NC Health Department regulations as set forth in RULES GOVERNING THE FOOD PROTECTION AND SANITATION OF FOOD ESTABLISHMENTS 15A NCAC 18A .2600 **Specifically, Temporary Food Establishment Rules .2665 to .2669.** <http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf> PRIOR to cooking – Meat must be maintained at 40° F or less. AFTER cooking, Meat must be maintained at 140° F or above OR cooked meat can be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that meat reaches a temperature of at least 165° F for a minimum of 15 seconds.

- Use a bleach/water rinse (one cap/gallon of water) to sanitize work area. Cook Teams are required to provide a separate container for washing, rinsing, and sanitizing of utensils.
- NO SMOKING while handling the meat. Shirt & Shoes are required.
- **Teams are not allowed to sell anything.**
- Teams are required to collect a "Tasting" ticket PRIOR to serving a "TASTING" portion – approx. 2oz. to the attendee. *\*\*The smaller the portion, the LONGER you stay in the contest!*
- **Teams may serve the BBQ chopped or pulled.**
- Event starts at 2pm on Saturday. All servings must be ready, fresh and hot at that time. Event ends at 7pm.
- All contestants must stay until the end of the event. No early departures are permitted.
- Teams will abide by the following rules:
  - No nudity, vulgarity, or drunkenness will be allowed or tolerated. Security will be patrolling in each contest zone. No fireworks. **No loud music from Friday 11pm to Saturday 8am nor from Saturday 2pm – 7PM as to avoid interfering with bands engaged by the event sponsors.** Any offensive conduct will be grounds for disqualification from the event and expulsion from the contest area.

#### **FVDA will sell "Tasting" tickets to the general public.**

- \$20 allows person to Taste/Sample BBQ from 20 contestants of their choosing
- Tasting Tickets are RED 'Admit One' tickets – Person will receive 20 single red tickets
- Yellow tickets are used to vote for People's Choice Award. Votes can be placed in Voting Container (labeled brown bag).

#### **Team's Serving Instructions:**

- Cook Teams MUST COLLECT a red ticket for EVERY serving they provide!! NO TICKET= NO BBQ!! Keep all of the tickets you collect and place in some a container.
- Cook Teams will serve a Taste/Sample of their BBQ in a 2oz. cup provided by FVDA.
- FVDA will provide an adequate supply of forks and napkins for each Cook Team. Remind tasters they can keep and reuse the fork but each sample must be served from a clean 2oz cup.

• **Do NOT serve more than a 2oz. serving!!**

• **VERY IMPORTANT: TEXT Rachel's cell phone when you are almost out of BBQ: 850-390-3431**

## **FVDA (SPONSOR)**

### **RESPONSIBILITY:**

- FVDA will provide the Ticket sales for “Tasting” tickets.
- FVDA will provide an adequate supply of the following items to each Team for serving:
  - 2 oz. cups
  - Forks
  - Napkins
- FVDA will provide a Team Sign for your serving table and a container to collect the VOTES from the tasters.
- FVDA will provide portable work light (DOT type) in the cook zone for safety reasons.
- FVDA will provide a portable hand-washing station in the cook zone.
- FVDA will provide porta-johns in the cook contest zone.
- FVDA will promote the event and the contestants on their website, social media, and through Press Releases to media outlets.
- FVDA will provide a location to collect USED OIL.

### **BLIND JUDGING:**

- There will be 3-5 judges.
- Prize Money: 1<sup>st</sup> Place: \$1000 2<sup>nd</sup> Place: \$500 3<sup>rd</sup> Place: \$300
- **People's Choice Award:** Will be determined by the number of votes each Team received. Each Tasting Ticket sold includes a Voting ticket that the taster will use to vote for their favorite BBQ. Each Team will be given a container to receive the tickets. FVDA volunteers will collect the containers and count each to determine the highest # of votes – to declare the Winner.
- **Judging will take place on Saturday, between 2 – 4pm at a location specified in your Arrival packet.**
  - Teams will be given a specific time window to submit their entry (in the pre-numbered container provided at arrival) to the judges as part of their Arrival & Set-up Instructions.
  - Meats may be sauced while cooking but do NOT add sauce or sop meat upon placing it in container for judging. **Place approx. 10 ounces** in your *pre-numbered* container for judging to avoid excess waste.
  - Boxes may be “dressed” or “undressed” – your option.
  - The public will vote for People’s Choice through-out the event starting at 2:00 PM. Voting boxes will be collected at 6pm and counted.
  - ALL Winners will be announced at 6:30pm at the Stephens Stage.

**THANK YOU FOR YOUR PARTICIPATION AND SUPPORT!**  
**Our Cook-Off Motto: Keep it Simple & Make it Fun!**