

HoneyBee Festival BBQ Contest



Team Application Form

The Honeybee Barbecue Contest will take place on Saturday June 2, in conjunction with the Honeybee Festival located in downtown LaFayette, GA between Patton Street and Joe Stock Park.

The area for barbecue contestants will be on a near level paved surface near Joe Stock Park. Spaces will be 20' X 20'. There will be 3 categories of competition:

Chicken, Pork (may be pulled, chunked, chopped, or sliced), and Pork Ribs. Teams can set up starting at noon on Friday. Teams will be allowed to sell food during the day, if they choose to do so. Judging will be done by volunteers according to Barbecue Judging rules. Cooking must be completed over charcoal and/or wood fire. In case of a tie in any category or for grand champion, a coin toss will determine the winner. The contest will be limited to only 12 teams.

Further information contact: Chris Finkbone at cfinkbone@windstream.net, or at 423-653-4899

Entry Fee to compete in all 3 categories: \$100

Prize Monies:

SPONSORED BY BLOSSMAN GAS

First in category \$100.00

Second in category \$50.00

Third in category \$25.00

Three Categories: Chicken, Pulled Pork and Pork Ribs

Double Blind Judging

*Grand Champion will receive a Phoenix 24,000 BTU stainless grill (retail value \$1,079) donated by Southern Hearth, a Blossman Gas Company. It comes with stainless side shelves. Grill is on display at the Southern Hearth.



Official Team Name _____

Contact (Head Cook) _____

Address: _____

Phone # H () _____ - _____ Cell () _____ - _____

Email: _____

Check any of the following

Yes I would like to sell BBQ _____

Yes I need water _____ (must provide own hose)

Yes I need Electricity 15-20 amp _____ (must provide extension cords)

Turn in schedule:

Chicken 12:00 PM

Pork 12:30 PM

Pork Ribs 1:00 PM

*Allowable Turn in Window of exactly 5 minutes prior to deadline and 5 minutes after deadline

If I am selected to be a competitor for the 2018 LaFayette Honeybee Festival BBQ Competition, in consideration of my selection, I release and hold harmless and indemnify the City of LaFayette, its officers, elected officials, employees, agents, servants and volunteers, from any and all liability, loss or damage including, but not limited to, personal injury and property damage in connection with the festival, which is caused by me and my agents, servants and employees. By signature below I confirm that I have read and understand all rules and regulations set forth by the LaFayette Honeybee Festival, and the Honeybee Festival BBQ competition and that I will comply with all rules and regulations.



All Members of Team must sign above
Mail Form with check payable to:
Honeybee BBQ Competition
C/O City of LaFayette
P.O. Box 89
LaFayette, GA 30728



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BBQ CONTEST MEAT INSPECTION-JUNE 2, 2018

MEAT INSPECTION - All meats must be USDA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the Contest Representative or the contest organizer. Meat inspection begins at 5:00 p.m. on Friday, June 1 and will continue until 9:00 p.m. as needed. For teams who set up on Saturday, June 2, meat inspection will begin again at 7:00 a.m. All meat must be maintained at or below a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. After cooking all meat must be maintained at or above a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in. Teams are encouraged to prepare and sell food during the event, if desired.

CLEANLINESS AND SANITATION - All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

TEAM NAME/CONTACT Gloves/Sanitation	Time	Chicken	Ribs	Pork
1. _____				
2. _____				
3. _____				
4. _____				
5. _____				
6. _____				
7. _____				
8. _____				



OVERALL JUDGING PROCEDURES-2018

Judging for Honeybee BBQ Contest is a double blind judging system. The judges do not know which teams' samples they are judging, nor do the teams know who the judges are. The basics of this established blind judging system are: the teams are provided identical 9 X 9 inch Styrofoam boxes on which a team number will be written. The only person(s) to know the correlation of the numbers is the CONTEST representative(s); judges are not informed.

Inside the containers, a team places a minimum of three (6) separate and identifiable portions of the meat entry for the judges to sample. Garnish is limited to leaves of green lettuce and parsley. No sculpting of entries, no marking of the meat or container, nor any out of the ordinary or otherwise identifiable shapes are permissible; in addition, no pooling of sauce is allowed.

Entries are scored for three criteria: APPEARANCE, TENDERNESS, and TASTE, by six different judges, using a rating score of two (2), through ten (10), with one (1) being reserved for disqualification. One Decimal point will be included for judging

Judges use the following score references.

- 10 -- Perfect
- 9 – Exceptional
- 8 – Excellent
- 7 – Very good
- 6 – Good
- 5 – Average
- 4 – Below average
- 3 – Poor
- 2 – Inedible
- 1 – Disqualification



Each entry is presumed to be average before examination. After presentation and tasting, the entry is scored up or down from there as determined by the individual judge's independent opinion for all three criteria. Entries are scored individually - not comparatively. It is permissible and acceptable for several entries to have the same numerical score in any given criteria.

Judges are volunteers. The only prerequisite to serve is age; a judge must be at least 18 years old. Judging is to be taken seriously. During the judging process, no cell phones are allowed. Judges are required to only drink water and not to leave the judging area. Judges are assigned a particular table/seat and a judging number. Anonymity of judging is again assured but later follow-up of scorecards is possible. A panel of six judges will score entries in three categories: chicken, pork-ribs, and pulled pork.

Judges' scores are personally recorded by the individual judges on a scorecard. Judges are asked not to discuss their scores. Once scores are recorded by a judge on a scorecard, they are not allowed to be changed, erased, or altered in any way. The scorecards are collected after each entry sample is judged and turned in to the contest representative to be tallied.

A weighted system applies to scoring totals; Appearance =10%, Tenderness = 40%, Taste =50%