

John Boy and Billy & Harveys Supermarkets
Present
The 3rd Annual Backyard Grillin' Contest

2008 Official Rules

1. This is an **amateur cooking contest**. If you have placed in the top 20 or better of a Memphis in May, Kansas City BBQ Society, or Florida BBQ Association sanctioned event - you are considered a professional and are not eligible to compete. Each amateur Grill Master must be 18 years or older. Each Grill Master may have one assistant.
2. **There is not an entry fee** - but the Grillin' Contests are one of many vehicles that Harveys uses to raise money to support the Muscular Dystrophy Association (MDA). There is no required amount but any donation is greatly appreciated and the money stays in our area to help the children. This is a tax deductible donation.
3. All types of Grills are welcome (Grills on wheels, trailers, stand alone or home-made). Grill Masters can use multiple cookers as long as they fit inside the regulation 10' x 20' area (one parking space). Gas, wood or charcoal is acceptable.
4. Each Grill Master must supply all of their own meat, cooking ingredients, cooking devices and utensils. All foods before cooking must be in coolers maintaining a 40° Fahrenheit.
5. The recipe is the Grill Masters choice. As long as the recipe has one of the 5 listed meats and can be cooked on a grill, the recipe entry is acceptable. (i.e. Jambalaya, soups, casseroles, burritos, etc.) Meats allowed: Beef, pork, poultry, seafood and processed wild game. This competition has a 5-hour cooking time limit.
6. Meat for the contest **MAY NOT** be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated to official meat inspection.
7. Each Grill Master will cook for local judges. (i.e.: Fire Chief, Mayor, Police Chief, etc.) Plates will be judged on presentation, appearance of entry, originality and taste. Point scale is 1-10 for each. (see judging sheet for more information).

8. There will be no selling of plates to the public. You will need to prepare enough for 10-15 people.
9. You may cook more than one meat, but you may only submit **ONE ENTRY and ONE PLATE**.
If you submit more than one you will be automatically disqualified. There are no separate meat categories.
10. Order for judging will be 'luck of draw'. Team #'s are assigned by the Grillin' staff.

The schedule of the event is:

6:30 am	Grill Masters may arrive to set up
7:45 am	Rules Meeting & Meat Inspection
8:00 am	Grill Masters Start your Grills
12:30 pm	30-minute bell- presentation boxes handed out.
1:00 pm	Judging begins in selected order.

11. **Food Judging Points:** All food judging points are awarded on a scale of 1 to 10 with 1 representing the lowest possible score and 10 being the highest possible score. (See attached inspection sheet for more information).
Bonus Points: Bonus points will be awarded during food inspection for purchasing required products for competition; 10 points for purchasing meat of choice at Harveys Supermarket and 10 points for using a John Boy and Billy Grillin' Sauce or 3 pepper hot sauce purchased from Harveys Supermarket. Dated receipt must be submitted. Maximum of 20 bonus points available.
12. In the event of a tie, points will be added in for tiebreaker points by:
Judge's Choice Vote: 1 judge - 1 vote
13. Contest Entrants will receive 2 Grillin' contest T-shirts. Additional ones may be purchased the day of the event. T-shirts, hats and aprons can be purchased the day of the event also.
14. **Judging:**
 - An inspection sheet for each Grill Master will be completed by an appointed competition director from the Big Show Grillin' Team. Total points will be tabulated and signed-off by the judges and contest directors.
 - The contest directors have the final say in qualification or disqualification of Grill Masters.

Barbecue is defined as meat, FRESH OR FROZEN AND UNCURED, basted or not, as the Grill Master sees fit, with any consumable substances and sauces as the Grill Master believes necessary. Meat for the contest MAY NOT be pre-cooked, sauced, spiced, injected, marinated or cured in any way, or otherwise pre-treated prior to official meat inspection. Each team is responsible for observing required temperature control and good hygienic practices. Meat must be maintained at a temperature below 40° Fahrenheit prior to cooking, and at or above 155° Fahrenheit after cooking.

Local fire safety laws may prevent the use of any type of gas anywhere on the grounds at any time, and, if so, these laws shall prevail.

Contest Winners: There are 7 preliminary district cooking contests and a Championship cook-off for the 7 district winners.

The **1st place winner** from each preliminary contest will receive:

- John Boy and Billy & Harveys Supermarket Apron and Hat
- Grill Master Trophy
- \$100 gift card to Harveys Supermarket
- John Boy and Billy Grillin' Sauce gift pack
- Entry to the John Boy and Billy & Harveys Supermarket Backyard Grillin' Championship in Nashville, Georgia (207 East McPherson Street) Saturday, October 18, 2008 (home of Harveys Supermarkets) to compete as the Champion.

2nd place winners receive:

- Grill Master Trophy
- \$50 gift card to Harveys Supermarket
- John Boy and Billy Grillin' Sauce gift pack

3rd place winners receive:

- Grill Master Trophy
- \$30 gift card to Harveys Supermarket
- John Boy and Billy Grillin' Sauce gift pack

**The 2008 Championship
John Boy and Billy & Harveys Supermarket
Backyard Grillin' Contest Winner will receive:**

- Championship Grill Master Trophy
- Gift certificate to Harveys Supermarket
- \$1000 Cash
- All expense paid trip to Charlotte, North Carolina to cook at the John Boy and Billy radio show on the official John Boy and Billy Big Show Grill. (Tuesday, November 11, 2008)

GRILL MASTER RESPONSIBILITIES

Each Grill Master competing shall supply ALL of his own meat, cooking ingredients, individual cooking devices, utensils, preparation table, etc. We suggest a tent, chairs, food handling gloves, wet wipes, bleach, fans (if electrical is available) and a clean 5 gallon bucket of water.

The only thing provided to the Grill Masters competing is a regulation size cooking area. All Grill Masters MUST adhere to all electrical, fire and other codes set forth in the acceptance packet.

WATER

Water will be available for competition. You will be required to have in your area a bucket of chlorinated water for sterilization. Please bring bleach for this. Ash barrels and trash cans will be placed in designated areas.

ACCEPTANCE

Applications accepted on a first come, first served basis. All entries submitted are not guaranteed entrance to the contest. ENTER EARLY!

SUBMIT APPLICATIONS TO:

- *Harveys Supermarket Store Manager*
- *Or fax to Lisa Overman 229-686-2927*
- *Or sign up online www.harveys-supermarkets.com*

Violations of the rules and regulations of the contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation.

If you have any questions, problems, need to make advance arrangements, or if you have been accepted and for some reason can not attend, please contact us at: (229) 237-2812 or email us at lsmith@jh-harvey.com