



Sunday, September 17

CHAMPION OF THE GRILL 2017

**Compete to
win cash prizes!**

ENTRY FORM

ENTRY FEE \$75 (Each entry)

(Fee includes 8' x 10" open space*)

PORK RIBS (Loin or Spare-No Country style)

PORK SHOULDER or BUTT

CHICKEN (No Cornish hens)

BEEF (Brisket ONLY)

WHOLE HOG

*Need additional space? _____ 10' x 20' (\$100)

_____ 10' x 30' (\$200)

NEW PRIZES!

Category Winners Get \$100 Cash!

Total points per entry will determine the winner within each meat category.

Champion of the Grill Winner Gets \$500 Cash!

Cumulative points for entries in (4) categories including pork ribs, pork shoulder or butt, chicken and beef will determine the Champion of the Grill.

Interested in vending? Please contact the Chamber for a registration form.

Special Entry Categories

ENTRY FEE \$50 (Each entry)

_____ ENTER YOUR FAVORITE HEALTHY GRILLING ITEM

_____ ENTER YOUR FAVORITE GRILLED DESSERT

_____ ENTER YOUR FAVORITE BBQ SAUCE (HOMEMADE)

WINNER RECEIVES A TROPHY (No Cash Prize)

**NEW
Category!
BBQ Sauce**

1. Check the categories you wish to enter and calculate entry fee per item checked. Payment must be received prior to event - NO EXCEPTIONS. **Total entry fees enclosed: \$ _____**

2. Grill area is 8' x 10' open space and assigned on first come basis after receiving entry fee.*

Electric? yes ___no___ Do you want space inside covered pavilion? yes ___no___

**Please note: If you require a grilling space larger than 8' x 10', please see pricing above.*

3. Entrants must provide grill - if you are bringing more than one grill, please note below:

of propane/charcoal grills: _____ # of smokers: _____

NEW REQUIREMENT 2017 FOR ALL COMPETITORS: Handwashing stations required (see attached).

Requirement for Professional/Commercial Grill Users: All PROFESSIONAL grillers and FOOD vendors must obtain a Fire Permit from Frankford Township. The form is available at www.frankfordtownship.com or call 973-948-7592. Cost is \$42.00 and payable to Frankford Twp.

Official Team/Leader info

Team Name: _____

Team Members: _____

Team Leader: _____

Mailing Address: _____

Cell # : _____ E-mail Address: _____

- Each contestant must provide a minimum of 400 bite-size samples (small!) for People's Choice voting (on toothpicks or in cups).
- Samples **DO NOT HAVE TO BE THE ITEM YOU ARE SUBMITTING FOR JUDGING**. Samples must be provided or griller risks disqualification from competition.
- **Participants must follow the rules and regulations attached. There will be no refund of entry fees for any reason whatsoever.**

Official Griller Team Rules & Regulations

Rules will be honored - please read carefully.



1. Contestant or team shall consist of 1 chief cook and no more than 4 assistants. Each team will provide pit(s), grill(s) and equipment to be used exclusively by that team within assigned cooking space. All cooking shall be done within the team's assigned cooking space. Grill area must not exceed 8'x10' (props, tents, tables, etc.) unless larger space is contracted and paid for.
2. All contestants follow the same rules and regulations. A contestant is one who is engaged in cooking.
3. No cooking of any kind may begin until the designated Meat Inspector has inspected the meat. All meat must start out raw and unseasoned. Meat may not be pre-cooked, sauced, spiced, injected, marinated, cured in any way, or otherwise pre-treated prior to official meat inspection. Any meat not meeting this qualification will be disqualified.
4. Once the meat has been inspected, it must not leave the contest site/ grounds or the contestant will be disqualified. Refrigeration is available on site. Meat inspection times are scheduled on Saturday, September 16 from 12:00 pm to 5:00 pm and Sunday, September 17 from 7:00 am to 11:00 am.
5. All meats must be on ice or refrigerated before being cooked. Holding temperature must be 40 degrees or less. After cooking, meat must be maintained in a covered container (unless in the cooking process).
6. Contestants must provide all equipment, supplies and electricity, except as contracted for in advance. Contestants must adhere to all electrical, fire and other codes including county, state or federal.
7. Teams may cook with any type of wood, wood pellets, charcoal and/or propane, in approved containers only. Other flammables (compressed or liquid gas, etc.) may not be used within the cooker except to START the INITIAL fire. No type of flammable may be used within the cooker once the meat has been placed there. Electric accessories such as spits, rotisseries, fans, augers, or forced draft are permitted. Electrical devices may be used within the cooker as long as they do not generate heat. Electric smokers holding ovens or containers or any other devices with heat producing electrical coils are not allowed. Uses of prohibited auxiliary heat sources inside the pit will show cause for disqualification.
8. All contestants must provide a fire extinguisher at their grilling area. **Please check your extinguisher's expiration date!**
9. Sanitizing of work area should be maintained with the use of a bleach/water rinse (cap/gallon water). Each contestant must provide a separate container for washing and sanitizing of utensils. Each contestant must have a temporary handwashing station (see attached) as per the Sussex County Health Department. It is the responsibility of the contestant to keep their assigned space clean and follow all rules of the event. All fires must be put out, pits filled and all equipment removed from the site. Any cooking space left with loose trash or unclean cooking areas may be disqualified from future participation in the event.
10. There will be no refund of entry fees for any reason whatsoever.
11. Judging times will be posted. Advanced calling for an item is not required. An entry will be judged only at the time posted. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time. Each contestant must submit at least six (6) separated and identifiable portions of meat in the container provided for judging. **NO OTHER CONTAINERS WILL BE ACCEPTED.** Judging teams will score in areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE. **No side sauce or dipping sauce containers, stuffing, filler or accompaniment will be permitted in the meat judging containers.** Meats may be presented with or without sauce on it. Contestants may enter more than one category and meat, as contracted. **Garnish is limited to green lettuce or common curly parsley or cilantro.**
12. Each contestant must provide a minimum of 400 bite-size samples for People's Choice voting. Samples must be provided or griller risks disqualification from competition. More samples mean more opportunity for votes!
13. Contestants may not sell finished product, unless also registered as a commercial vendor.
14. The decision and interpretations of the "Champions of the Grill" Rules and Regulations are the discretion of the Sussex County Chamber of Commerce. Its decisions and interpretations are final.