

SEBRING FIREMEN INC. BACKYARD BBQ BASH



CONTESTANT REGISTRATION FORM

ALL PROCEEDS BENEFIT SEBRING YOUTH ATHLETIC PROGRAMS

COMPLETE THE ENTRY FORM BELOW AND MAIL ENTRY FEE TO:

SEBRING FIREMEN INC. | PO BOX 1981 SEBRING, FL 33871-1981 | AUSTINMADDOX13@YAHOO.COM |
FAX: 863-385-7773

TEAM ENTRY FEE: \$150/team

Team Name: _____

Team Captain: _____

Mailing Address/City/State/Zip: _____

Phone: _____ **Fax:** _____

Email: _____

MARK ALL CATEGORIES YOUR TEAM WILL BE COMPETING IN:

RIBS: _____ CHICKEN: _____ PEOPLES CHOICE PULLED PORK: _____ BRISKET: _____

ARRIVAL/SET UP DAY: THURSDAY 4 p.m. - 7 p.m. _____ FRIDAY 8 a.m. - 6 p.m. _____

Team Member Signature: _____ **Date:** _____

ALL ENTRY FORMS MUST BE SUBMITTED BY March 2nd 2020

FIRST RESPONDER TEAMS RECEIVE FREE ENTRY- PERMIT ONE TEAM PER DEPARTMENT

- This is not a sanctioned event. All event rules and regulations are established by Sebring Firemen Inc.
- Each team will receive a 20' x 20' space. Power will be available for every spot, however running water may not be available for every spot.
- Entry fee checks can be made out to Sebring Firemen Inc.
- Teams may choose not to participate in certain categories. Entry fee is a flat \$150.

* For assistance contact Austin Maddox @ 863-443-0621 austinmaddox13@yahoo.com, or J.C. Shoop @ 863-214-8089 jshoop@heacock.com

SEBRING FIREMEN INC. BACKYARD BBQ BASH



ALL PROCEEDS DONATED TO SEBRING YOUTH ATHLETIC PROGRAMS

COMPETITION TEAMS EVENT SCHEDULE

THURSDAY, MARCH 5TH 2020

- 4:00 p.m. – 7:00 p.m. Optional early set up for competition teams.

FRIDAY, MARCH 6TH 2020

- 8:00 a.m. Team arrival & set up time begins.
- 10:00 a.m. Registered vendors must be set up
- 11:00 a.m. Gates open for public
- 6:00 p.m. Mandatory Set Up Time for Competition Teams
- 6:30 p.m. Meat Inspections Begin- All meat must remain in packaging for inspection

SATURDAY, MARCH 7TH 2020

- 10:00 a.m. Gates open
- 11:00 a.m. People's Choice Pulled Pork Competition Turn In
- 12:00 p.m. BBQ Brisket Competition Turn In
- 12:30 p.m. Hog Calling Competition
- 1:00 p.m. BBQ Chicken Competition Turn In
- 2:00 p.m. BBQ Ribs Competition Turn In
- 3:00 50/50 & RAFFLE DRAWING
- 3:30 p.m. BBQ Awards Ceremony

* Teams may set up earlier on Thursday, March 5th 2020 upon request.

* For assistance contact J.C. Shoop @ 863-214-8089 jshoop@heacock.com, or Austin Maddox @ 863-443-0621 austinmaddox13@yahoo.com

* There will be a designated gated area for team member RV's, and campers. Power, water, and sewer will not be provided.

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PRIZE WINNINGS

BBQ RIBS COMPETITION

- 1ST \$500
- 2ND \$250

BBQ CHICKEN COMPETITION

- 1ST \$500
- 2ND \$250

BBQ BRISKET COMPETITION

- 1st \$500
- 2nd \$250

PEOPLE'S CHOICE BBQ PULLED PORK

- 1ST \$500
- 2nd \$250



SEBRING FIREMEN INC. BACKYARD BBQ BASH

AGREEMENT

APPLICANT AGREEMENT: BY RETURNING THE OFFICIAL ENTRY FORM, I AGREE TO ABIDE BY THE RULES AND REGULATIONS OF THE SEBRING FIREMEN INC. BACKYARD BBQ BASH, and all rules, guidelines and laws established by and Sebring Firemen Inc., and the Highlands County Fair Association Inc.

WAIVER OF LIABILITY: In consideration of you accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my executors and administrators, waive and release any and all rights and claims for damages I may have against the Sebring Firemen Inc., and the Highlands County Fair Association and their agents, sponsors, successors and assigns for any and all injuries suffered by me in this event. Further, I hereby grant full permission to the Sebring Firemen Inc. and their agents, sponsors, successors and assigns to use my photograph, name, likeness, recordings, videotapes or any other record of this event for any legitimate purpose.



SEBRING FIREMEN INC. BACKYARD BBQ BASH

CONTEST OVERVIEW & REQUIREMENTS

- (a) All fees MUST accompany application and are non-refundable.
- (b) The entry fee will provide a team with a predetermined space of 20' x 20', and entry into the selected meat categories. All spots will be assigned at the discretion of SEBRING FIREMEN INC BACKYARD BBQ BASH executive team. **ENTRY FEE IS NONREFUNDABLE.**
- (c) **No team vending is permitted. BBQ may only be sold by registered vendors.**
- (e) Any exchange of currency will result in that team being disqualified for any prize money or awards.
- (h) **LOAD-IN TIME:** Load-in times will be allowed from Thursday, March 5th from 4 PM to 7PM, and Friday, March 6th from 8:00 AM until 6:00 PM. The SEBRING FIREMEN INC BACKYARD BBQ BASH begins at 11:00 AM on Friday and no traffic will be allowed in or out after 4:00 PM Friday until Saturday after the awards ceremony.
- (i) Generators will not be turned on until Friday at 9:00 AM and will be turned off at 4:00 PM on Saturday.
- (j) **LOAD-OUT TIME:** ALL teams should begin to load-out after awards on Saturday. Load-out will only be allowed through designated exit points.
- (k) No open pits or holes are permitted. Fires shall not be built on the ground. No pets allowed.
- (l) **AWARDS:** Awards will be presented to the winners in each category starting at 3:30 PM on Saturday of the event.
- (m) All meats will be cooked on-site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. All competition meat subject to inspection at cook-off by the Promoter or his representative.

CONTESTANT RESPONSIBILITIES

- (a) Each contestant competing shall purchase all of their own meat, cooking ingredients, individual cooking devices (portable stoves, wood or charcoal, etc.), utensils, preparation tables, extension cords, water hoses, etc.
- (c) All contestants MUST adhere to all local electrical, fire, and other codes.
- (d) Trash and wastewater receptacles will be at select locations throughout the event area, close to each cook team space. Please place your trash in these approved containers. ROTR committee members will be available throughout the event to empty receptacles.
- (e) **CONTESTANT PARKING:** Vehicle parking is available on a first come, first served basis. No motorized vehicles may be parked in your team area after 6:00 PM on Friday.

FIRE REGULATIONS: (a) Ash receptacles will be picked up from your space by designated member.

Please do not place trash in the ash or grease receptacles.

(b) Do not place coals or grease into rolling garbage containers or trash dumpsters.

(c) Each space may be subject to fire inspection at any time during the event. The City of Sebring Fire Department will be requiring that all teams be required to have a minimum of one portable fire extinguisher with a minimum size of 2A10BC at each team cook/vending space.

(d) No open fire or gas fire pits. Contained fire pits are permitted within designated space.

TEAM CONDUCT AND PUBLIC SAFETY:

(a) Team contact and head cooks will be held responsible for the conduct of their team and guests. We want each team to have a good time, and want a good atmosphere for all who attend. Inappropriate conduct by team members or visitors to a team's area shall be avoided. All team members and their guests are expected to cooperate with all event staff and volunteers.

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- (b) Under no circumstances are alcoholic beverages to be sold to the public by competition teams.
- (c) All teams are required to have a bucket of water with bleach or other effective sterilizing agent located in their team cooking area as indicated in Competition Rules.
- (d) No live bands will be allowed in individual team areas at any time during the event.
- (e) There shall be NO amplified music or loud noise after 11:00 PM.
- (f) Any team playing excessively loud music or other sounds will be requested to turn down the volume. Please be considerate of your neighbors.

SEBRING FIREMEN INC. BACKYARD BBQ BASH REGULATIONS:

- (a) The sale, distribution or promotion of any goods, services, barbecue equipment or products, promotional items, souvenirs, t-shirts is not permitted.
- (b) No fundraising activities of any kind are allowed in the designated event zone.
- (c) In the event of bad weather conditions, the event will proceed as planned and no refunds will be given. Be prepared if standing water in your area from rainstorms will cause a problem, please plan accordingly.
- (d) Not all sites will be perfectly level. Try to plan for this by bringing an appropriate amount of leveling blocks and materials to properly secure your cooking rig in place.
- (e) There will not be organized security on site after 10 pm Friday night.

UTILITY AVAILABILITY:

- (a) Water and power will not be available for every spot. Teams will need to bring in their own power supply.

APPROVED COOKERS

- (a) Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process. No electric, gas, wood, charcoal or wood pellet fryers are permitted during the cooking process. Frying with any form of fat, butter, or any type of oil is prohibited.

MEAT CATEGORIES – the following categories are sanctioned for SEBRING FIREMEN INC BACKYARD BBQ BASH:

- (a) Chicken: The team may cook chicken whole, halved, or individual pieces.
- (b) Pork Ribs: Spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
- (c) Pulled Pork: Whole shoulder, Boston butt or Picnic only which must weigh a minimum of four pounds. Must be cooked as a single piece of meat. Once cooked, it may be separated and returned to the cooker for finishing.
- (d) Brisket seven (7) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

If you have any questions, please contact us via e-mail at jshoop@heacock.com, or austinmaddox13@yahoo.com