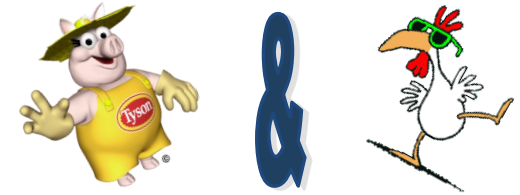


October 5th 2024 BBQ on the Square



&

Feed

Location at around Obion County

Courthouse



Obion County Complex

- We want each team to have a good time and we want a good atmosphere for those who attend. Any alcoholic beverage must remain in the barbecue area. Paper or plastic containers are necessary.
- Volume of bands, radios, stereos, etc. will be contained to low "park level".
- Open fires will be allowed only for the purpose of making coals for cooking. Please keep these fires as low as possible and protect the unwary from stumbling into them.
- Decisions of the Cook-Off Committee and judges are final.
- Violations of Rules and Regulations of the contest may result in disqualification, expulsion from grounds and /or disqualification from further participation.
- The Cook off Committee reserves the right to make additional regulations as the situations warrants.
- Electricity will be limited. Team must provide their own extension cords. All cook teams with campers must supply your own generator.
- No motor vehicles will be allowed inside any cooking site (vans, motorhomes , etc..)
- Awards competition will be presented as soon as results are tabulated.

Judging Times, Saturday, October 5th	
◆ Leg 1/4	4:00 pm
◆ Backyard Variety	4:30 pm
◆ Fine Swine	5:00 pm
◆ Shoulder	5:30 pm

Payout (Rounded to the nearest \$5 of available entry money and depending on entries)

Grand Champion—20%

	Fine Swine	Backyard Variety	Leg 1/4	Shoulder
1st	50%	50%	50%	50%
2nd	20%	20%	20%	20%
3rd	10%	10%	10%	10%
4th	Trophy	Trophy	Trophy	Trophy

Tyson Foods, Inc. , Obion County Complex
 Keisha Hooper / Fall Fest
 2800 Tyson Drive
 Union City, TN 38261

Official Rules & Regulations

- Barbecue is defined by the sponsors as pork meat (fresh and uncured) prepared on a wood or charcoal fire, with any nonpoisonous substances and sauces as the cook believes necessary. Contest categories include: backyard bird variety, leg 1/4, pork shoulder, and fine swine. Any other part of the pig will be assigned to one of these categories at the discretion of the committee. Meat for a contest entry may not be precooked, sauce injected, marinated or cured in any way prior to inspection at the beginning of the contest.
- * A Leg 1/4 entry is defined as leg 1/4 provided by Tyson grilled and seasoned to your perfection.
- * A pork shoulder entry is defined as the front leg, containing the arm bone, shank bone and portion of the blade bone.
- * A Backyard Variety entry is defined as any variety of meat . Example: bologna, bratwurst, ribs etc.
- * Fine swine is defined as tenderloin, ham or pork without rib.
- Each contestant competing shall supply all of his own meat, cooking ingredients, individual cooking devices (portable stoves, wood or charcoal) utensils, preparation tables, etc. All contestants must adhere to all codes by the city, country, state or federal government.
- Contestants will be allowed to enter the cooking area to unload and set up from 5:00 am to 7:00 am Saturday Contestant parking will be provided adjacent to the cooking area. We will have a cook team meeting in front of the Tyson Tent on Saturday morning at 9:00 am. Attendance is not required but suggested.
- Each contestant may have as many assistants as necessary for such chores as hauling wood, serving the community and encouraging the cook.



*Each applicant must comply with all applicable rules and regulations of the Health Department, including but not limited to the following:

- Meat must be at least 40 degrees or less before cooking. Coolers with ice will keep the meat cool enough.
- After cooking the meat must be maintained at 140 degrees or above in a covered container.
- Cook and all food-handling assistants must wear aprons and hats.
- Cleanliness of the cook, assistants and contestant's area is required.
- No live animals (dogs, pigs, etc.) are allowed in the cooking area.
- Each contestant must cook enough barbecue to give samples to the judges. There will be approximately 3-4 judges for blind judging . If a team runs out of barbecue before judging is completed the team will be disqualified. Containers will be provided and must be used.
- Garnishments maybe used for presentation, must be able to fit into the container that is provided.
- Judging will be by secret ballot.
- Contestants may cook in all categories. There is a \$50.00 fee for the first category and \$30.00 for each additional category. (\$140 to compete in all categories)
- All teams interested in serving in the park will be required to pay the \$50.00 fee and must participate in leg 1/4. Judging and award presentation for these categories will be on Saturday @ 6 pm.
- All cook teams are expected to be respectful of others. Failure to do so can result in disqualification.
- Tyson will provide chicken to the teams for cooking to the community during the community feed on lunch Saturday. The Community feed is mandatory to cook at least 50 leg 1/4's and serve starting at 5 pm.

Contact Information: Tyson Foods, Inc.,

Obion County Complex - Keisha Hooper

731-886-4720

Entry Form

Official Team Name : _____

Chief Cook Name: _____ Phone: _____

Address: _____

Email address: _____

Assistant Cooks: _____

Corporate Sponsors (if any): _____

Categories in which you will be competing: _____

Total: \$ _____ (please make check payable to Tyson Foods, Inc.) **Deadline for form and paid by Sept. 28th**

Agree to abide by all rules and regulations for the Tyson Downtown Cook-off and Feed Space Requirement and if you need electricity _____