



Juneteenth Freedom Festival BBQ Cook-Off Entry Form

Join us for our 1st Annual Juneteenth Freedom Festival BBQ Cook-Off!

Monday, June 19th, 2023 / Time: 8:00 am

Lake Charles Civic Center- 900 Lakeshore Drive Lake Charles, LA 70601

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Entry Cost: \$50

Categories: (Check all that apply) (Meats cannot be pre-seasoned)

☐ Brisket
☐ Sausage

☐ Chicken
☐ Pork Steak

☐ Ribs

*Check-In & Inspection will be on Monday, June 19th, 2023 / Time: 7:30 am

*The BBQ Cook-Off will begin at 8:00 am. **ALL COOKING MUST STOP AT NOON, WHEN THE OFFICIAL ANNOUNCES THE END OF THE COOK-OFF.** Judging will begin at 12:15 pm.

*All entry forms are due by Friday, June 9th at 2:00pm. **No walk-in forms will be allowed.**

*By checking this box, I am stating that I understand the all rules and regulations. ☐

Space Details:

*Space is approximately 10 x 10 (if larger accommodations are needed, please contact)

*No water or electricity available- must be self-contained

*No pets allowed on premises.

*Check or money order must accompany your entry form. Payments can also be made on this

link: <https://givebox.com/523822>

*Make payable to:

SWLA Center for Health Services
2000 Opelousas Street
Lake Charles, LA 70601

Questions: Please email jabel@swlahealth.org or call 337-439-9983 ext. 1250



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Monday June 19th, 2023

Rules and Regulations

1. **Contestant-** A contestant is any individual or team that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be checked in during the check-in & inspection period on Monday, June 19th, 2023 at 7:30 am. Each team must have a dedicated “Head Cook” who will speak on behalf of the team.
2. **Interpretation of Rules-** The interpretation of the rules and regulations are those of the contest organizer, Jasmine Abel. Her decisions are final.
3. **Refund of Entry Fees-** There will be no refund of entry fees unless approved by the Juneteenth Freedom Festival Committee.
4. **Equipment-** Each team will supply all of the equipment necessary for the preparation and cooking of their entry (including the cooker/grill) during the check-in & inspection period. **ANY EQUIPMENT USED THAT WAS NOT CHECKED IN DURING THE INSPECTION PERIOD WILL LEAD TO THAT TEAM BEING DISQUALIFIED FROM THE COOK-OFF.**

Cooker/Grill can ONLY be one of the following: charcoal, wood or propane. No open/pit fires.) The health and safety of our contestants and spectators attending the event should be a primary consideration when selecting appropriate cooking fuels.

5. **Meat Inspection-** All meats must be USDA or state DA inspected/approved. Meat CAN NOT be seasoned, browned, cooked or marinating before the inspection period. During the inspection period, if the contest organizer notices any seasoned, browned, cooked or marinating meats, it is at her discretion to disqualify that team from the cook-off. **After inspection**, the meat may be marinated or seasoned by the team.
6. **Contestant’s site-** Each team is required to keep all equipment including cooker/grill, canopy, trailer, etc. contained within assigned space. No exceptions.
7. **Cleanliness and Sanitation-** Each team is expected to maintain their cook sites in an orderly and clean matter 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 food safety rules and regulations must be adhered to at all times.

8. **Meat Categories-** The following categories are included in competition:
- a. **Brisket-** no more than 3 slices of brisket
 - b. **Chicken-** must consist of a one (1) piece of white meat and (1) piece of dark meat
 - c. **Ribs-** no more than two (2) ribs
 - d. **Sausage-** no more than (1 link)
 - e. **Pork Steak-** must be a sliced piece of pork steak. One piece should not be bigger than the plate

PLEASE MAKE SURE YOU HAVE THE SAME PORTION FOR EACH JUDGE.

9. **Judging-** Entries will be submitted in the containers supplied by event organizer at check-in by the Head Cook. NO GARNISH OR SIDE ITEMS. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced and one (1) cup of bbq sauce can be placed on the side of meat if need be. Each judge must receive their own plate meaning one group must provide six (6) individual containers for each judge to taste.

10. **Scoring-** Each entry will be scored by six (6) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 1 to a high of 10 based on a 1 point judging system. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four categories from all judges at the table.

ALL SCORES WILL BE AVAILABLE FOR PICK UP NEXT TO THE MAIN STAGE AFTER 2:00 PM!

11. **Disqualification-** An entry can be disqualified by the event organizer ONLY. An entry can be disqualified for any of the following reasons:
- a. There is anything foreign (other than meat/sauce) in container submitted for judging
 - b. Team does not attend the check-in or inspection period
 - c. Team uses a meat that was not check-in or inspected during the check-in or inspection period
 - d. The entry is turned in after the officially designated time
 - e. Gloves are not used while handling food products
 - f. Each judge does not receive their own entry in an individual container
 - g. There is evidence of blood such that the meat is uncooked

12. **Important Times Each Team is Expected to Remember:**

- a. :Check-in/Inspection period- 7:30 am
- b. Cook-off Begins- 8:00 am
- c. Cook-off Ends- 12:00 pm
- d. Judging Begins- 12:15 pm
- e. Judging Ends- 1:00 pm
- f. Winners Announced- 2:00 pm on the main stage

13. **Judging Procedure-** The event organizer brings all approved containers to the table. She will announce the number of containers to be judged. She will open each container and check for rule violations as stated above. The containers will then be passed to the judges for sampling. Each judge will then score each entry for APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored, the event organizer will return the containers to the designated area. The event organizer will then collect the judging slips.
14. **Winner-** Teams who have entered the cook-off will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place. The winners will be determined once the scores are tallied. THE GRAND CHAMPION Title will be the Team with the most total points and be declared the 1st Place Trophy Winner. The next highest total points will be declared the 2nd Place Winner. The following highest total points will be declared the 3rd Place Winner. Items will be awarded to the winners.
15. **Last but not least, teams MAY NOT SELL ANY FOOD ITEMS BEFORE, DURING OR AFTER THE COOK-OFF. Samples can be provide to spectators after the cook-off but these samples CAN NOT BE SOLD.**

If you have any questions or concerns about the rules and regulations, please email jabel@swlahealth.org or call 337-439-9983 ext. 1250.