MOLASSES JUNCTION GENERAL STORE ST. AUGUSTINE, FL

Inaugural BBQ Cook Off Registration Form

| Item Being Entered (Circle) Chicken Pork Ribs Pork Butt |
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| Team Name: |
| Name of Head Cook: |
| Address: |
| Phone Number: |
| Email Address: |
| The fees for Ribs, and Chicken are \$25.00. |
| Make checks/money orders payable to: Molasses Junction General Store, 6300 Co Rd 214, St Augustine, Fl 32092 or paid at the Store Counter. |
| All entries must be received by June by mail. Walk ins are allowed until 4 p.m. June 19. |
| I/We will have entries in the following categories: |
| Pork Ribs Pork ButtChicken |
| Head Cook Signature: Date: |
| Total Enclosed: |

MOLASSES JUNCTION GENERAL STORE ST. AUGUSTINE, FL

Molasses Junction General Store BBQ Cook Off Liability Waiver, Cont.

I hereby acknowledge that I am voluntarily participating in the Inaugural Molasses Junction General Store BBQ Cook Off. I hereby assume full responsibility for all liability and all risk of injury or loss, including death, which may result from my participation in this event. I hereby hold harmless, release, waive, forever discharge and covenant not to bring legal action or claim against The Salvation Army or any of its committees or representatives, from any and all claims or demands I may have by reason of any accident, illness, injury or death, or damage to, loss or destruction of any property, arising or resulting directly or indirectly from my participation in the event and occurring during such participation.

This general release and waiver of liability of all claims is binding on my heirs, executors, administrators and family members and any and all persons pursuing a claim on my behalf, on behalf of my estate or against me or my estate. By signing below, you are agreeing that you understand and agree to all terms in the waiver. All team members and minors' parents must sign this document in order to be considered for the Inaugural Molasses Junction General Store BBQ Cook Off.

| 1. Print Name: Date: | Signature: | |
|-------------------------|------------|--|
| 2. Print Name: Date: | Signature: | |
| 3. Print Name: Date: | Signature: | |
| 4. Print Name: Date: | Signature: | |

MOLASSES JUNCTION GENERAL STORE ST. AUGUSTINE, FL

Molasses Junction General Store BBQ Cook Off Liability Waiver

MOLASSES JUNCTION GENERAL STORE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL JUDGE DECISIONS ARE FINAL. VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST MAY RESULT IN DISQUALIFICATION.

| Геат Name: | | Dat | e: |
|------------|--------|------|----|
| Head Cook: | | | |
| Phone #: | Email: | | |
| Address: | | | |
| City: | State: | Zip: | |

MOLASSES JUNCTION GENERAL STORE

ST. AUGUSTINE, FL

BBQ Cook Off Rules

- 1. A \$25.00 entry fee is required for each meat category entered (chicken, pork ribs, pork butt). You may enter multiple categories.
- 2. Entries must contain three portions for each category you enter.
- 3. Contestants must provide their own tables, chairs, and tents if desired. There will be limited accessible water available. A fire extinguisher is required per set up.
- 4. Competition meats may not be seasoned or marinated before the competition. No pre-cooked or pre-boiled meats will be allowed. All meat must be in USDA approved packing at the time of check in.
- 5. Check in starts at 7 a.m. on Saturday, June 22, 2016. Grills and smokers can be started at 8 a.m. 7. Fires can be of gas, wood, or charcoal grills. Open fires or fire pits are not allowed.
- 6. The head cook must have the barbeque at the judging area on time. One container of each category will be judged. All entries must be in containers supplied by the judges. The scorecard will tell you what you will be judged on.
- 7. Turn-in times are as follows: Chicken 3:00 p.m. and. Ribs 4:00 p.m.
- 8. Head Cooks and or Parents must always supervise the children for their safety
- 9. Seasoning is optional.
- 10. The cook must maintain health standards when handling meat. Meat must be maintained at 40 degrees or lower prior to cooking and 140 degrees or higher after cooking. Sanitary gloves must be worn while handling the meat.
- 11. All meat must be thoroughly cooked. Chicken can be whole or cut up. Pork Ribs only. Blood or redness indicating raw product will be disqualified.
- 12. There will be awards for first, second, and third places in all categories. Winners may also have their picture taken and possibly placed in the local newspaper.
- 13. Judging will be done with a blind system. Judges will not know which team they are judging. Only the contest officials will have that information.
- 14. Each team is responsible for the clean-up of their space.
- 15. Judges decisions are final.

MOLASSES JUNCTION GENERAL STORE

ST. AUGUSTINE, FL

| CLICCULICE FOR COMMETITION | |
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| CHECKLIST FOR COMPETITION Supplies To Buy: | Equipment: |
| Supplies 10 Buy. | □ Smokers, Smoker Grates, Grills, etc. |
| □ Large Aluminum Pans | |
| | ☐ Cleaning Supplies: Greased Lightning, WD-40, |
| □ Small Aluminum Pans | 10, |
| □ Heavy Duty Alum. Foil | Bleach Cleaner, Hand/Dish Soap |
| □ White Cleaning Rags | □ Coolers for meat, drinks and dry cooler |
| □ Heavy Duty Garbage Can Liners | □ Cambro |
| □ Latex Gloves | □ Cutting Board |
| □ Hand Sanitizer | □ Extension Cords |
| □ Sweet Onions 10 lb bag | □ Fire Extinguisher |
| □ Paper Towels | □ Charcoal Chimney |
| □ 2.5 Gallon Ziplock Bags | □ Welding gloves |
| □ Bottled Water/Gatorade/Drinks | □ White Glove Liners |

| □ Charcoal/Wood | □ Weed Burner with propane bottle |
|-----------------|--|
| □ Cooking Spray | □ Portable Work Light (2) |
| □ Mustard | □ Knife Box: Knives, Aim-a-Flame, Meat |
| □ Apple Juice | Thermometers, Whisk, Scissors, Small Injector |
| □ Parsley | □ Knife Sharpener |
| □ Lettuce | □ Electric Knife |
| | □ Chairs |
| | □ Folding Tables |
| | ☐ (4) 2"x16" PVP Pipes to elevate folding tables |
| | □ Tool Box: Wrenches, Screwdrivers, Hammer, |
| | Duct Tape, Electrical Tape, Bungee Cords, |
| | Ratchet Strap, Staple Gun, Staples |
| | □ Tongs, Grill Tools, Spatula |
| | □ Garbage Can |
| | □ Ash Bucket |
| | □ Ash Shovel |

| Make/Buy for Cooking: | □ Aprons |
|-----------------------|---|
| □ Rub | |
| □ Injection | Equipment: |
| □ Sauce | □ Water Hose and Spray Nozzle |
| □ Baste | (with water hose splitter) |
| □ Marinade | □ Rub Shakers |
| | □ Injector |
| | □ Spray Bottle |
| | □ Baste Mop |
| | □ Baste Bucket/Cup |
| | □ Pop-Up Tents (at least 2) |
| | □ Tent Stakes or Weights |
| Optional Supplies: | □ BBQ Team Sign/Banners |
| □ Red Solo Cups | □ First Aid Kit: Band-Aids, Antiseptic Wipes, |
| □ Plates | Sting Kill™, Aleve, BC Powder, Tums, |
| □ Eating Utensils | Insect Repellent |
| □ Buns | |

| □ Squeeze Bottles for BBQ Sauce | |
|---------------------------------|--|
| □ Chips | |
| □ Snacks | |
| □ Plastic Table Covers | |
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