OLD MILO FARMS QUE AND PRAISE BAR- B – QUE CONTEST BENEFITTING THE HELPING HANDS FOOD PANTRY OF ASHLEY COUNTY

SEPTEMBER 29 AND 30, 2017

MILO, ARKANSAS

HELLO ALL…..

Old Milo Farms Pumpkin Patch is proud and excited to announce the First Ever ( 1st Annual) Bar-B-Que cooking contest at the farm Friday Sept. 29 and Saturday Sept. 30 benefitting the Helping Hands Food Pantry of Ashley County. Friday is open for set up of cookers and any early start cooking and Saturday is for the actual competition judging.

We plan to have praise groups perform throughout the day Saturday with BBQ sampling available to all paid attendees for the event.

The competition will run in conjunction with the Pumpkin Patch. Admission to the Pumpkin Patch and the BBQ competition, Praise singing and BBQ sampling is as follows:

1. All access with a pumpkin $12.00.
2. All access without a pumpkin $10.00.
3. Access to only BBQ competition, Praise singing and BBQ sampling $5.00.
4. Access only to Pumpkin Patch - $7.00 with pumpkin and $5.00 without.

We look forward to spending time with you on the farm eating some good BBQ and enjoying some good Praise music.

BBQ COMPETITION RULES (not a KCBS sanctioned event)

All teams in the Old Milo Farms BBQ competition must have pre-registered and paid the $75.00 entry fee to compete in the contest. All entries must be prepared and cooked on the event grounds in the designated cooking area. You may season or prepare the meat as you see fit. Cooking can be done on a charcoal, wood fire, electric, wood pellet or propane cooker of any design.

NOTE: You are responsible for observing prudent temperature and sanitary requirements.

General Rules:

1. Each team will consist of a Chief cook and as many assistants as the Chief cook deems necessary. Teams will receive 5 all access passes for assistants. Teams with more than 5 assistants will be expected to purchase passes for assistants numbering more than 5 per team.
2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team’s assigned cooking space. Multiple devices may be used.
3. Each team will bring their own supplies. This includes, but is not limited to seasonings, cooking and cleaning equipment. Also, each team is expected to prepare their favorite side for sampling.
4. All seasoning and cooking of the product shall be done within the confines of the team’s assigned cooking space.
5. Each team will receive a space in which to cook. Small “easy up” style tents or umbrellas are permitted for shade, but must heed fire regulations.
6. Contestants must adhere to all electrical, fire, health and other codes whether local, county, state or federal.
7. There is no start time provided the team starts in their assigned space and passes meat inspection.
8. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team’s area will not be permitted.
9. No consuming of alcohol.
10. All contestants are expected to prepare their favorite side dish to be sampled out to attendees during the sampling portion of the contest. People’s Choice Best Side will receive a cash prize.

Set Up:

1. Each team will be assigned a space that is 20’ x 20’.
2. Check in upon arrival to access your space and perform meat inspections (Friday 12pm – 5pm and Saturday 6am – 9am).
3. There will be an area for truck/trailer/RV parking away from the cooking area.
4. Generators are allowed. Limited electric and water are available.

Judging Overview:

1. Blind judging containers will be handed out at registration. You may choose to use these containers or not. If another container/platter is used, be wary of temperature changes and potential sliding/shifting of meats. All judges will be screened so as not to see the teams or their dishes during turn-ins.
2. Teams must cook and submit 4 portions of Chicken plus 4 portions of Pork plus 4 portions of Rib (3 bones) plus 4 portions of Sauce for judging. At check-in all teams will receive the meat they are expected to cook. Teams are expected to cook all the meat and offer samples to paying attendees.
3. The format for this competition is “FREESTYLE” meaning any way, shape or form as long as the dish is clearly marked for its content.
4. Overnight cooking is permitted.
5. Anything placed in the container that identifies your team will cause your entry not to be scored.
6. All samples must be delivered to the designated location (you will be shown at sign-in) as follows:

Chicken: 12:00pm

Pork: 1:00pm

Ribs: 2:00pm

Sauce: 3:00pm

Winner announced at 4:00pm

Prizes:

1. 1st, 2nd and 3rd in each category – Trophy
2. Overall - $250.00 Cash prize and Trophy
3. People’s Choice Best Side - $50.00 cash prize

Judging Criteria:

1. Entries will be judged by a team of up to 4 judges.
2. Garnish is allowed but will not be eaten nor will it officially be a part of the judging.
3. Product may be presented with or without sauce or seasonings.
4. No aluminum foil or paper should be in with the meat.
5. No toothpicks, skewers or foreign material or stuffing is permitted unless clearly visible and identified.

Samples:

1. Contestants are expected to cook all the meat provided to them for the competition.
2. Contestants are expected to provide samples to attendees only in containers provided to attendees by the festival.
3. Contestants are encouraged to supply their favorite sides for use during the sampling. There will be a $50.00 cash award given to People’s Choice Best Side Dish.