



Chamber's *Smokin'* BBQ Cook-off

BBQ Cook-Off Information Sheet

Team Meeting and Meat Inspections:

The Cooks' Meeting will begin at 5:00 p.m. on Friday July 9 immediately followed by the meat inspections. Meat shall remain in its Cryovac or professional meat packaging stored at a temperature of 40 degrees or colder until prep starts. **All prep and cooking is to be done on location.**

Set-Up and Turn-Ins:

The event will be held on Main Street, Downtown Fort Fairfield, Maine in the "food court." Set up will begin after 3:00 p.m. Friday night. Turn-ins will begin at 11:45 Saturday. Turn-in times will be:

Chef's Choice 11:15 a.m. Chicken 12:00 p.m. Ribs 12:45 p.m.
Pork 1:30 p.m. Brisket 2:30 p.m.

Prizes will be \$500 first place cash prize, \$250 second place cash prize, and a \$100 third place cash prize for all four categories. In addition, there will be a \$500 cash prize for the "People's Choice" and "Chef's Choice" challenge. (If I get more sponsorships, I will increase these amounts). There will be trophies for each category. 125 fan favorite tickets will be sold for the People's Choice challenge with each team providing fans with sample amounts of whichever meat the team chooses. People's Choice serving will begin at 2:30 and end at 4:00. The awards will be announced on Saturday, July 10 around 4:00 p.m.