



CV Outdoor Games BBQ Competition 2019

Official Entry Form - Open to All Skill Levels

Team Name:	
Chief Cook:	
Address:	
City / State / Zip	
Phone:	
Email:	

Saturday BBQ Categories are: Pork, Chicken _____

Entry Fee: \$10.00/entry

PLEASE NOTE : Contestants are encouraged to compete in both categories for the GRAND PRIZE!!

Sunday BBQ Category is : Best Burger - not limited to beef _____

Entry Fee: \$10.00/entry

Total included: _____

Liability Waiver:

Cherry Valley Outdoor Games (Herein after known as event sponsor), including its members, officers, sponsors, and/or associates, and the contestants, including parents, and or legal representatives, agree that the event sponsor and event host will in no case be responsible for any loss, damage or employee's regardless of how much loss, damage, or injury is occasioned, and agree to indemnify and hold harmless the event sponsor and event host from any and all claims, suits or judgments including the cost of defense of any claim arising from such action against the event sponsor and event host. Furthermore, I hereby grant full permission to the event sponsor and event host and/or their agents to use any photographs, videotape, or any other record of this event for legitimate purposes. I have read and understand and agree to abide by all rules governing the Cherry Valley Outdoor Games BBQ Competition presented by the event sponsor.

Signed: _____ Date: _____

Print Name: _____

ALL ENTRIES MUST BE RECEIVED BY June 13, 2019!

Applications can be picked up/dropped off at Dutchman Stoves, 95 Willet Street Fort Plain NY, Coyotes Cafe, 13 Main St, Cherry Valley or Spurbecks Grocery, 9 Railroad Ave, Cooperstown. or Contact Kurt Beauregard PH:518-888-6993, beauregardkurt@gmail.com



CV Outdoor Games BBQ Competition 2019

Rules and Regulations

1. All Contestants must bring their meat to be checked and approved by 6:00 pm Friday
2. All contestants who are cooking pork may start at 8:00 pm on Friday
 - Pork can be bone in or bone out
 - Pork may be rubbed or injected
 - Pork can be marinated up to a week in advance
 - Open pit cooking or smoker is allowed
3. All contestants who are cooking chicken may begin at 7am Saturday
 - Chicken must be bone in
 - Chicken can be injected or rubbed
 - Chicken can be marinated up to a week in advance
 - Open Pit cooking or smoker is allowed
4. All meat must be raw and uncooked at check in. Prior preparation, such as marinating and seasoning, is permitted
5. Sites and cooking equipment may be set up the night before, however cooking is not permitted until the allotted time.
6. Meats judged in the 2019 CVOG BBQ competition
 - Saturday: Chicken and Pork
 - Judging of chicken begins promptly at 1:00 p.m
 - Judging of Pork begins promptly at 3:00 p.m.
 - Sunday: Best Burgers, not limited to ground beef.
 - Judging of burgers begins promptly at 12:00 p.m
7. All meats must be prepared on-site and will be judged on taste, tenderness and appearance.
8. Each site needs a trash can, water, sanitizer, and paper towels.



Rules and Regulations

(continued)

9. Teams, Participants and Contestants in the CVOG BBQ Competition are responsible for the CLEAN UP of their area immediately following the contest. Each team is responsible for keeping the contest area clean and policed before leaving event (no ashes, hot or cold, shall not be left on site).

ADDITIONAL RULES

Team contact and head cooks will be held responsible for the conduct of their team and guests. We want each team to have a good time, and want a good atmosphere for all who attend. Inappropriate conduct by team members or visitors to a team's area shall be avoided. All team members and their guests are expected to cooperate with all event staff and volunteers. Alcohol will be allowed in the cooking area. We strongly suggest you Drink Responsibly. If this is not respected you may be disqualified from the event and asked to leave. Parboiling and/or deep-frying competition meat is not allowed. It is the responsibility of each team to comply with food safety rules. All chicken must be cooked to an internal temperature of 165 degrees Fahrenheit. Any chicken that is turned in to judges that shows signs of being undercooked will be disqualified. Bleach and water sanitizing solution bucket must be in each cooking area. Disposable gloves must be worn when handling raw chicken.

~ It is a requirement of the contest that all teams, their friends and family and all visitors have FUN!, promote BBQ and enjoy the day!

Event Proudly Sponsored by: Dutchman Stoves and Chimneys
Distributor of Meadow Creek BBQ Equipment
95 Willet Street
Fort Plain NY 13339
PH: 518-993-2543