



City of Auburn

Trains and Flames Barbecue Challenge

Saturday, October 23, 2021



Rules

General Rules:

1. This is not a sanctioned event
2. This event is rain or shine. No refunds. Event will be held at 1369 4th Avenue (Whistlestop Park next to City Hall)
3. All teams will compete under the same set of rules and will be eligible to win in any category
4. Barbecue is defined by the sponsors as chicken wings, beef or pork prepared on wood or charcoal and basted. Both grilling and smoking methods may be used. No open pits or holes permitted. Fires may not be built on the ground. Teams will be responsible for providing all meat to be judged.
5. Categories for the barbecue contest are chicken leg quarters, ribs and Boston Butts. Ancillary competition consists of Brunswick Stew. All barbecue and stew must be prepared in the competition area. No pre-cooking prior to start of contest.
6. **To be eligible the head cook must submit a completed entry form with the team member's names along with a signed release (located on bottom of entry form). Any entry not meeting these requirements will be returned as incomplete and will have the same effect as if an entry had not been submitted. Entry form deadline: 10/18/2021. Children under the age of 12 are not allowed to be in the cook area.**
7. Each head cook/team must provide cooking ingredients, cooking devices (including grill), utensils, fire extinguisher, shade and preparation table. Availability of electricity is very limited. Water will be available at several sites throughout the venue. Clean-up facilities will not be provided. Please leave your competition space as you found it. Separate metal barrels will be provided for dumping hot ash and grease. No dumping on the ground is permitted.
8. Teams competing in the barbecue categories will be provided with an area approximately 10' x 20'. If more space is needed, additional spaces are available for an additional fee. It is the head cook's responsibility to keep all tents, tables, grills, etc., in the designated space provided. Animals are not permitted within 10 feet of the preparation area.
9. Vehicles can be unloaded at site, but must be removed from the competition area once unloading is complete.
10. Each team may consist of one head cook and up to three assistant cooks. The contest is only open to amateur competition teams.
11. Each team must comply with all applicable rules and regulations of the Georgia Health Department and local, city and county health departments.
 - Meat must be kept at 40° Fahrenheit or less before cooking (a cooler with ice is cold enough).
 - After cooking, the meat must be maintained at 140° in a foil covered pan (this can be done by placing it at the back of the grill away from direct heat).
 - Containers holding the barbecue and Brunswick Stew must remain covered except when serving
 - Cleanliness of the cook, assistants and contest area is required. No use of any tobacco products while handling meat
 - All contestants must supply a fire extinguisher and keep it near the cooking area.
12. All barbecue meat to be judged must be inspected prior to cooking. All meat must be in the original packaging when submitted for inspection. Meat may not be spiced, cured, precooked, sauced, marinated or injected before inspection. Cooking may start at any time after the teams have completed set up of their space and their meat has been inspected.
13. Stew meat may be precooked but not marinated or combined with other pre-chopped ingredients until after meat inspection. Commercial mixes and commercially prepared meats are not permitted. One (1) quart of stew is required to submit for judging

14. Chicken leg quarters must be cooked until juices run clear or to an internal temperature of 165°F. All other meats should be cooked to an internal temperature of at least 165°. Entries submitted under-cooked (as determined by the contest organizer) will be automatically disqualified.
15. A mop/basting or barbecue sauce may be used during the cooking process. Meat may or may not have sauce on it when submitted for judging.
16. Containers and greenery for the presentation of entries will be provided by the City of Auburn. No other greenery is to be used in presentation. Quart containers for the Ancillary competition will be provided.
17. Entries not following contest rules will not be judged.
18. The City of Auburn reserves the right to disqualify an entire team or an individual team member for any activity of action that is determined to be deceitful, dangerous, illegal or in violation of any rules as listed. Some examples are as follows:
 - Foul, abusive or unacceptable language or behavior by a team member or guest
 - Excessive noise from a radio or generator
 - Consistent excessive number of people in the team's competition space that could cause a safety problem
19. Setup can be done on Friday afternoon, October 22nd. If setting up on the 22nd the setup needs to be coordinated with Trains and Flames Barbecue Challenge officials. Sites are first come-first served.

Event will be held at 1369 4th Avenue in Whistlestop Park next to and behind City Hall.

All competitors MUST attend the mandatory Cook's meeting on Friday 10/22 at 8:00 pm (or whenever all teams are checked in with notice provided to all teams) in Auburn City Council Chambers.

Prize Categories:

Amateur Barbecue

1st place (one each for Chicken Leg Quarters, Ribs, and Boston Butt)	\$500 and 1st place plaque
2nd place (one each for Chicken Leg Quarters, Ribs, and Boston Butt)	\$250 and 2nd place plaque
3rd place (one each for Chicken Leg Quarters, Ribs, and Boston Butt)	3rd place plaque

Brunswick Stew Ancillary Competition

Ancillary 1st Place - \$200 and 1st place plaque
Ancillary 2nd Place - \$100 and 2nd place plaque
Ancillary 3rd Place - 3rd place plaque

Amateur Best Overall Grand Prize **\$500 and Grand Prize plaque**

People's Choice **\$300 and People's Choice plaque**

Questions:

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