



MARCH 27, 2010 - HISTORIC DOWNTOWN CRESTVIEW

Dear Potential Competitor,

Happy New Year! You are receiving this letter because you participated in the Triple B BBQ Cook-off in a previous year or because you are believed to have an interest in participating. 2010 will be the sixth year of this growing competition and we expect it to be our biggest year yet. This year we are upping the prize money even more – \$2,000 in all!!! We are also bringing back the hardware in 2010. That's right big trophies and cash!!!!

In addition to prize money and trophies, every competitor will have the opportunity to participate in the People's Choice Award again this year. The People's Choice award lets the general public participate in the event by allowing the public to purchase sheets of 10, \$1.00 tickets. Each ticket entitles the holder to a single sample from participating competitors. Competitors are encouraged to be creative in the People's Choice Competition. Samples can be any size and may include additional ingredients as long as each sample includes meat from one or more competition category. At the end of the day competitors can redeem all of the People's Choice tickets collected throughout the day and will receive \$0.40 for each ticket redeemed. In addition to this guaranteed cash payout, the competitor who redeems the most tickets will receive a \$600 cash prize and bragging rights as the 2010 People's Choice.

All competitors are also encouraged to vend full plates of food directly to the public. However, please keep in mind that we have been advised that on-site inspection by health officials is possible. Accordingly, you are advised to review the competition rules provided with this letter as well as all Florida health regulations relating to the sale of food before vending plates of food or participating in the People's Choice Award competition.

Enclosed you will find the official entry form and a copy of the 2010 Rules. Please return your completed entry form to the Chamber as soon as possible together with your check for the applicable entry fee. This year will be our biggest year ever so be sure to pass this information along to any friends or co-workers who might be interested in fielding a team. After all, competitors can participate for as little as \$30 and competing is a great way to market your business or just stir up some good natured rivalry with family, friends and co-workers. If you have any questions do not hesitate to contact me or the Chamber for additional information.

Most sincerely,

Nathan Boyles
Triple B Committee Chair
Nathanboyles@gmail.com



MARCH 27, 2010 - HISTORIC DOWNTOWN CRESTVIEW

BIGGER CASH PRIZES AND TROPHIES!!!!!!!!!!

Official Competitor Entry Form – Entry Deadline: March 12, 2010.

Team Name: _____ Contact Name: _____

Address: _____ City: _____ State _____ Zip: _____

Phone (day): _____ Phone (evening): _____ Email: _____

Please place a number beside each category below indicating the number of entries you intend to make in each category. Each category entry costs \$30. You can select “ALL IN” to receive one entry in each of the six categories at a discounted rate:

- _____ BRISKET (\$30 each) _____ ALL IN (\$150)
- _____ PORK (\$30 each)
- _____ RIBS (\$30 each)
- _____ CHICKEN (\$30 each)
- _____ WINGS (\$30 each)
- _____ SAUCE (\$30 each)

TOTAL AMOUNT OF CHECK ENCLOSED: \$ _____.

Return Form & check to: Crestview Chamber of Commerce
1447 Commerce Drive, Crestview, FL 32539

PEOPLE’S CHOICE AWARD: To participate competitors vend samples to the general public in exchange for People’s Choice Tickets. **Competitors will receive \$0.40 for each ticket they accept in exchange for a sample.** The Competitor who turns in the most People’s Choice tickets will be declared the People’s Choice Award Winner and will receive a **\$600 CASH** prize in addition to the \$0.40 per ticket payout. The People’s Choice Award is about crowd participation... so get creative!!!!

In addition to the People’s Choice Award, the following prizes will be awarded:

- Best Brisket: **\$100.00 CASH PRIZE**
- Best Pork: **\$100.00 CASH PRIZE**
- Best Ribs: **\$100.00 CASH PRIZE**
- Best Chicken: **\$100.00 CASH PRIZE**
- Best Wings: **\$100.00 CASH PRIZE**
- Best Sauce: **\$100.00 CASH PRIZE**
- **Reserve Grand Champion (Second Place)*: \$250 CASH PRIZE**
- **Grand Champion*: \$450 CASH PRIZE**

*Must enter brisket, pork, ribs & chicken to be considered for Reserve Grand Champion & Grand Champion prizes.

By signing below you agree that you and your team shall read the rules and regulations, shall agree to be bound by said rules and regulations, shall provide the Chamber with a signed copy of the rules & regulations prior to the competition and further agree that all decisions made by the Chamber or its designees regarding this contest shall be final and binding. You also acknowledge no refund for inclement weather no-shows.

Contact Signature: _____

FOR MORE INFORMATION AND EVENT UPDATES VISIT: <http://www.crestviewchamber.com/Triple-B.197.0.html> or Contact Nathan Boyles at: 850.689.8505 or Nathanboyles@gmail.com.

**TRIPLE B BAR-B-Q COMPETITION (TBC)
2010 RULES AND REGULATIONS**

1. Eligibility and Decision-Making Authority
 - a. Eligible competitors shall include and any individual, group or restaurant team provided that each team is lead by a team leader that is responsible for final team decisions.
 - b. These Rules and Regulations are subject to interpretation and implementation by the TBC Committee (the “Committee”) or Committee designee and all such decisions shall be final.
2. Equipment
 - a. Each team is responsible for providing all necessary equipment and supplies. The Committee will NOT provide any equipment, including extension cords.
 - b. Only Wood, wood pellet and charcoal cookers will be permitted. Gas and electrical heat sources will only be permitted to aid in initial combustion.
 - c. Electric or hand operated rotisseries or rotating shelves are permitted.
3. Meat, Cleanliness and sanitation
 - a. All meats must be USDA or state DA inspected and passed,
 - b. No pre-seasoning, injecting, marinating, or cooking is permitted until after an inspection has been made by the Committee appointed meat inspector.
 - c. Meat inspection will be conducted on the day prior to the competition within one-hour of competitor check-in.
 - d. All meats must be maintained at or below 40 degrees F prior to inspection.
 - e. All resting meats must be covered at all times prior to inspection.
 - f. All meats must be cooked to a minimum internal temperature of 140 degrees F.
 - g. Once a meat item has been inspected, it shall not leave the competitors site until turn in time.
 - h. All teams are expected to maintain their cook sites in an orderly and clean manner.
 - i. The use of proper sanitary practices during the preparation, cooking and judging processes is required.
 - j. The use of sanitary gloves is required at all times while handling food.
4. Competition Categories; Categories shall include the following:
 - a. Chicken: may be cooked whole, halved or in individual pieces.
 - b. Pork Ribs: Loin back, baby back or spare ribs only. NO country style ribs.
 - c. Pork: Whole shoulder, Boston butt or picnic. Must be cooked as a single piece of meat.
 - d. Beef Brisket: packer trimmed or flats; must be cooked as a single piece of meat.
5. Judging Rules and Protocol:
 - a. All judging will be blind.
 - b. Qualification and training of judges shall be at the discretion of the Committee.
 - c. Entries must be submitted in approved containers which shall be provided.
 - d. No garnish, decoration or marking of any kind shall be permitted with entries.
 - e. A minimum of eight separate and identifiable portions must be submitted with each entry for judging.
 - f. Entries may be sauced or unsauced.
 - g. Meat will be judged on the following categories and associated weighting factors:
 - i. Appearance (0.5714)
 - ii. Taste (2.2858)
 - iii. Tenderness/Texture (1.1428)
 - h. Each Meat entry will be allowed a 10 minute turn in window extending five minutes before and after the following times:
 - i. Sauce: 10:30am.
 - ii. Wings: 11:00am.
 - iii. Chicken: 12:00am.

- iv. Pork Ribs: 1:00noon.
 - v. Pork: 2:00pm.
 - vi. Brisket: 3:00pm.
6. Disqualification:
- a. Every competitor is subject to disqualification from the competition and removal from competition area (including a shut-down of vending activities).
 - b. Any decision of partial disqualification, complete disqualification or removal from the competition area rendered by the Committee or its designee shall be final and binding.
 - c. The following shall be potential grounds for disqualification:
 - i. Evidence of sculpting or marking an entry so as to identify it to one or more members of the judging panel or staff.
 - ii. The presence of any item in an entry box other than sauced or unsauced meat.
 - iii. Failure to include eight separate and identifiable samples with any entry.
 - iv. The presence of blood or any other indication that any entry is not fully cooked.
 - v. Attempted delivery of an entry before or after the turn-in window for that item.
 - vi. Failure to cook pork or brisket as a single piece of meat.
 - vii. Violation of any health or sanitation rule provided for in these rules or any other health or sanitation rule or regulation provided by the state of Florida or one of its political subdivisions.
 - viii. Entry of any meat not properly inspected by a TBC meat inspector.
7. Team Meeting:
- a. Every team leader shall attend the “pre-competition meeting” which shall be scheduled to occur late Friday evening.
 - b. Notice of the meeting will be provided to all competitors in advance.
 - c. A copy of these rules, signed by the Team Captain shall be required to be on file with the TBC at or before the time of the team meeting. Teams shall not be permitted to compete until a signed copy of these rules has been provided to the TBC
8. Other Important Information:
- a. Neither the Committee nor the Chamber shall be responsible for merchandise or equipment that may be lost, stolen or damaged at any time, for any reason during your participation in this event.
 - b. All electrical connections and equipment must be in good repair and properly grounded. Power available is 110 Volts. Provide a 200 ft. heavy duty all weather extension cord with a splitter.
 - c. If water is required each team must provide 200 feet of water hose with a splitter.

**I _____, am the team captain of the team known as _____
 _____. I acknowledge that I have read these rules and regulations and
 agree to be bound by them. I further acknowledge that I will obey all state and local laws, rules and
 regulations which may pertain to my team. In particular, I agree to abide by all health and
 sanitation laws and to collect all necessary sales tax for any sales that I may make and to remit the
 same to the State for processing.**

Team Captain.

Date