



WABASH ROOTS'N'QUE

SMOKE ON THE WABASH in MT. CARMEL, IL

BBQ Competition Registration Form

Saturday, June 18th, 2022

Team Name _____

Head Cook _____

Address _____ City _____ St _____ Zip _____

Telephone _____ Email _____

I have read and understand the information & guidelines listed below, and agree to abide by same.

Signature (Head Cook) _____ Date _____

-I'll require Electricity ____ (1-20amp circuit) I'll require water ____ Cooking space is 20' wide x 15' deep.

-Entry Fee - \$75 (Chicken, Ribs & Pork) + (\$50 for Chicken/Ribs only. Not eligible for Grand Champion)

-Entry Deadline is Monday, June 6th, 2022. All checks made to "Wabash Roots'N'Que".

How to Enter: (Forms & Fees, including competition and applicable vending, must be received together)

By Mail - Wabash Roots'N'Que, PO Box 303, Mt. Carmel, IL 62863

Online - rootsnque.com

Registrations *with fees* will be considered for inclusion in the order they are received. Wabash Roots'N'Que reserves the right to refuse any and all entries. No refunds made after registration and fees are paid if team is accepted. See Guideline #20 for Set-Up times. It is the responsibility of the Head Cook to read and know the guidelines included here and elsewhere on the website, www.rootsnque.com. Roots'N'Que reserves the right to make additions, corrections and deletions to the guidelines at any time. Changes will be available on the website.

EXHIBITOR: Agrees to abide by all rules and regulations for the WABASH RIBBERFEST BARBECUE CHAMPIONSHIP Inc (governing body of Wabash Roots'N'Que) including Sponsors, Officers, Directors, Servants, Agents and/or Employees hereafter called "CHAMPIONSHIP" and the owner and/or Contestant, including Parents and/or Legal Representation, herein called "EXHIBITOR" agree that the CHAMPIONSHIP will in no case be responsible for any loss, damage or injury to the person, animals, or property of the EXHIBITOR, or the Exhibitor's Agents, Servants, Family and/or Employees regardless of how much loss, damage or injury is occasioned and by whom that CHAMPIONSHIP and the EXHIBITOR further agree that the EXHIBITOR will protect, indemnify and save harmless the CHAMPIONSHIP from any/all claims, suits and/or judgments (including the cost of defense for any loss, damage or injury to any person, animal or property) occasioned by any action or inaction of EXHIBITOR either solely or in conjunction with the CHAMPIONSHIP or anyone else. Your signature below indicates that you have read and understand any and all rules herein attached or otherwise located on the rootsnque.com website, and that you agree to abide by them.

Contestant _____

Parent/Legal Guardian (if under 18) _____

SMOKE ON THE WABASH

BBQ COMPETITION TEAM GUIDELINES - KEEP THESE NEXT TWO PAGES!

CHICKEN: A chicken entry may begin as a whole chicken or parts. It **MUST** be cut into pieces before providing to judges. Judges are not allowed to cut meat.

RIBS: A pork rib entry may be spare ribs, loin ribs or baby back ribs submitted with bones attached to the meat. No Country Style Ribs allowed.

PORK: A pork entry refers to a pork butt and judging samples must be pulled.

CHECK IN AT THE 4th & MARKET STREET AREA FOR YOUR ASSIGNED SET-UP LOCATION

1. Teams must have a "Name".
2. Team must have a Head Cook. Head Cook will be responsible for the conduct of his or her team. Only good conduct and good attitudes are acceptable. Any other behavior will be cause for disqualification and removal from the event.
3. Head cook must attend Cook's Meeting at 8pm, Friday June 17th, (location to be determined.) If unable to attend at that time, you must contact Jennifer @ 618-262-1076 for additional instructions.
4. All meat **MUST** be inspected before it is put on the cooker. Teams may have meat inspected any time after setup Friday (17th) or Saturday (18th).
5. Once inspected, meat **CANNOT** leave the competition area. The inspected meat must be cooked on site.
6. Meat must arrive in a cooler on ice, not frozen but cold. Meat must be held at 40 degrees or less.
7. Meat is to be **RAW** and **UNSEASONED**. **NO** marinades, rubs, boiled meat, etc. will be accepted prior to inspection. **NO EXCEPTIONS**.
8. After inspection: teams may season, marinate or whatever they choose. After cooking, meat must be maintained at 140 degrees or higher in a **covered** container.
9. Give yourself the time needed to set-up, start charcoal, etc. You must allow time for cooking and be able to get your entries to the check-in location on time.
10. **NO GAS GRILLS**. **ONLY** Charcoal, wood or pellet grills will be allowed.
11. You will be given a 12 x 12 Styrofoam container with a lid. Make sure to fill your container with as much of your sample as you can and to present the sample in easily handled portions. Remember, you must provide enough samples for six judges.
12. **NO** garnishments of any kind, only the meat is allowed in the container.
13. **NO** writing or marking of any kind will be allowed on the containers inside or outside. Remember, no garnishments whatsoever in or on the containers. Anything placed in or on the containers, which might identify the team, will cause the team to be disqualified from the competition, or at the discretion of the coordinator, result in the samples being moved to a new container. This will affect the presentation.
14. **Check-in time** for finished, cooked meat products will be from **11:50 am to 12 Noon for Chicken entry, 12:20 pm to 12:30 pm for Rib entry, and 12:50 pm to 1:00 pm for Pork** on Saturday, June 18th, 2022. You must have your cooked meat checked in during these time frames (location to be determined). Any team's finished meat products **not** checked in before 12 Noon for Chicken, 12:30 pm for Ribs, and 1:00 pm for Pork will not be judged.
15. All categories will be judged blind. (Judges do not know which team they are judging. Samples will be judged on:
APPEARANCE: Does it look appetizing when the container is opened?
TENDERNESS: Is it tender; is it moist, not dry: is the meat done?
FLAVOR: Does it taste good; does it have a good flavor?
OVERALL IMPRESSION: Judge's individual experience of eating this particular piece of meat.
16. Cleanliness of the Cook, Assistants and Contestant's area is required. It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned and policed during and following the contest. Because the contest is held on asphalt, proper cleanup of grease and ashes is required to avoid disqualification.

17. Sanitary rules must be followed for cooking/handling food. Teams may be disqualified for not keeping the cooking area clean. Health Department inspections are the responsibility of the team IF VENDING.
18. Each contestant shall supply all meat, seasonings, cooking utensils, barbecue grills and other equipment necessary to prepare enough samples for six (6) hungry judges.
19. The Contest Committee requires that good taste be used not only in your barbecue, but in your personal conduct as well. The Contest Committee reserves the right to remove any team, person, or persons from the grounds as the situation warrants for not following any of these rules or for inappropriate personal conduct of any kind.
20. Contestants must make all deliveries of equipment/supplies to cooking site between **6:00 pm on Friday, June 17, 2022, and 8:00 am on Saturday, June 18, 2022.** No vehicles will be allowed to remain in the cooking/judging area. Tear down is not allowed until after awards, approximately 3pm, Saturday, June 18, 2022. (This is due to the public viewing of entertainment) **Cooking sites (max 20' wide x 15' deep) will be assigned. Note Electric & Water requirements listed on application – Bring your own cords (minimum 150') and hoses if needed.**
21. Teams may decorate their area and put up any type of barrier to indicate their area. Keep in mind; this in no way will have any bearing on the “BLIND” judging. (For example, if you have a sponsor, this is a good way to advertise for them by putting up banners, etc. showing their name.) Just remember, have fun.
- 22. PLEASE NOTE: ROOTS'N'QUE IS A RAIN or SHINE EVENT!**
23. Prizes for “Smoke On The Wabash” awarded as follows as close to 3:00 pm as possible:
Grand Champion: \$200 & Trophy

Note: You must enter all 3 categories to be considered for the Grand Champion Prize & Trophy

1st Place in each category: \$125 & Trophy

2nd Place in each category: \$50 & Trophy

3rd Place in each category: \$25 & Trophy

SIMPLIFIED RULES FOR EVERYONE

- Get raw meat inspected as early as possible
- Attend cook's meeting at 8pm Friday, June 17th (Location to be determined)
- Cook meat until done and put into Styrofoam Container (will be provided)
- Deliver finished cooked meat in the provided container to (Location to be determined) between 11:50 am & 12 Noon for Chicken, 12:20 pm & 12:30 pm for Ribs, and 12:50 pm & 1:00 pm for Pork on Saturday. No exceptions
- HAVE FUN!

**Competition Team Contact:
Jennifer Poland (1-618-262-1076)**

Competition Team Vendor Application

Team Name _____

Deadline for VENDING entry is Wednesday, June 1st, 2022

Team Vendors are REQUIRED to provide PROOF OF INSURANCE on COMPLETED PRODUCTS which includes Wabash Roots'N'Que as additional insured no later than Wednesday, June 1st, 2022.

Wabash Roots'N'Que reserves the right to accept or reject any application at any time.

Due to limited vending opportunities, the Team Vendor limit may be reached prior to the application deadline.

Form submission and fee payment information found on page one.

Vending Fee - \$100.00 in addition to competition fees (*Vending fees may also be paid online*)

Vendors may require a Health Department inspection – Fee to be paid by the vendor.

Electrical requirements determined following vendor application approval.

Please list below each item you would like to include on your menu. Roots'N'Que will approve items as quickly as possible

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Team Vendor Contact:
Jennifer Poland (1-618-262-1076)