

**National Barbecue Association
Old-Fashioned Barbecue Bash
People's Choice Cook-Off**

Saturday, February 25, 2012
11:00 a.m. – 3:00 p.m.
Crowne Plaza San Diego – Mission Valley
San Diego, CA

Calling All Barbequers!

The National Barbecue Association is seeking cooks for our second annual "People's Choice Cook-Off" to be held during the Old-Fashioned Barbecue Bash at the NBBQA National Conference and Trade Show.

On the final day of the conference, barbecue enthusiasts from the general public are invited to join our conference attendees for this special day focused on the art and enjoyment of barbecue. Barbecue Bash activities will include:

- "How to Q" presentations for the backyard barbecuer
- Barbecue author book signings
- BBQ Marketplace and Tradeshow
- The People's Choice Awards for best pulled pork and chicken

NBBQA is inviting BBQ **competition teams, restaurants and caterers** to participate by cooking and providing samples of their best pulled pork and chicken. Cooks should be prepared to provide 2 ounce samples for up to 700 guests.



Cooks will be paid \$250, plus \$200 off optional conference registration*

Meats and sample cups will provided by NBBQA

Trophies will be awarded to the top five vote-getters

This is not a sanctioned competition; just come out to support NBBQA, promote your team or business, have fun, meet some of the biggest names in the barbecue world and compete for bragging rights as the National Barbecue Association People's Choice Champion.

*Conference registration is not required. However, cooks who are interested in purchasing a full conference registration or a day pass for Thursday or Friday will receive \$200 off the cost of registration. Please let us know if you would like to receive complete conference registration information.

Open to the First 12 Teams ~ Deadline Extended to February 17, 2012



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Deadline extended to February 17, 2012.

Team/Business Name: _____

Chief Cook: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

E-mail address: _____

Telephone: (Home) _____ (Work) _____ (Cell) _____

Assistant Cooks: (Maximum 4)

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

Mail to:
NBBQA
455 S. Fourth St., Suite 650
Louisville, KY 40202

Or fax to:
(502) 589-3602



National Barbecue Association
The Old-Fashioned Barbecue Bash
2012 People's Choice Cook-Off

Rules and Information

REQUIREMENTS

The cook-off will be for **pulled pork and chicken only** – meat will be provided by NBBQA. Trophies will be awarded to the overall top five winners.

Each team will receive 1,000 two-ounce sample cups. Teams will fill each cup and give to attendees who give a valid ticket. Teams will collect the ticket once a sample of either pork or chicken is handed out so that each attendee will not receive more than one sample of meat per team.

Each team must provide their own supplies including cooking ingredients, grills, utensils, tents, tables, chairs, ice, wood, gas or charcoal, paper supplies, electrical wire/hooks (the longer extension cord the better), etc. (A 12 gauge minimum is required for optimal efficiency and safety.) This is not a sanctioned competition, **so any type of fuel can be used** (wood, charcoal, etc.).

Food preparation areas must be covered by a tent or canopy. All **tents or canopies** must have 50 pound weights attached to each leg. The event will be on a paved parking lot. All tents or canopies that cover or are close to cooking grills must be NFPA 701 flame retardant types.

Teams are required to possess a two-way 10 BC **fire extinguisher** and to comply with the rules of the Fire Marshall.

A container of water, hand soap, paper towels, and disinfectant must be in cooking area for hand washing.

An approved probe thermometer is required to check the temperature of the foods.

All supplies are to be kept off the ground. Cooking areas are to be kept free of trash. Trash containers will be provided by NBBQA/Crowne Plaza.

GENERAL RULES

Team members must maintain a clean appearance.

No live animals allowed in cooking areas.

Teams are encouraged to decorate their sites with streamers, banners, flags, and trophies to make the event more festive.

Teams may not sell food or beverages directly to the public. Only tickets can be used to obtain food. (Guests will be able to obtain beer and other beverages at separate sites.)

Under NO circumstances can alcoholic beverages be given out by the team members to the general public or to their guests. Team members are expected to be discreet in consuming any alcoholic beverages themselves; all alcoholic beverages must be in a non-marked cup or container.

The chief cook will be held responsible for the conduct of his/her team members and any of their guests.

SCHEDULE

The chief cook for each team must **check in on Friday, February 24 between 2:00 p.m. and 6:00 p.m.** at the registration area to receive their team's numbers and cooking area assignment. Team sites are 20 ft. x 20 ft. and will be assigned on a first-come, first-assigned basis.

There will be a **mandatory Team Meeting at 7:30 p.m. on Friday, February 24**, in the Kona Coast room to take the food handlers exam and to review of the rules and other relevant information. (See additional rules below.) Meat will be distributed to the teams immediately following this meeting.

Teams must be in their sites and prepared to serve guests between 11:00 a.m. and 3:00 p.m. on Saturday, February 25th.

WINNING TEAMS

All paid conference attendees and Barbecue Bash ticket holders will have the opportunity to cast one vote for their favorite overall team. Voting will end at 3:00 p.m. The winners will be the five teams with the highest number of votes, and will be announced at 3:45 p.m. in the indoor Trade Show room, Grand Hanalei.

RVS AND CARS

All RVs and vehicles belonging to a cooking team must be parked in an assigned area prior to 6:00 p.m. on Friday, February 24, and removed by 12:00 p.m. on Sunday, February 26.

RVs and cars may not be moved between 6:00 p.m. on Friday and 4:00 p.m. on Saturday for the safety of the guests and volunteers.

CLEAN-UP

Cooking teams are asked to leave their sites intact until 4:00 p.m. to keep the event grounds looking attractive.

All cookers and other equipment must be removed from the premises by 12:00 p.m. on Sunday

Teams are responsible for cleaning up in and around their areas before leaving.

NBBQA and the Crowne Plaza San Diego – Mission Valley assume no responsibility for any cookers delivered before Friday, February 24, or left after 12:00 p.m. on Sunday, February 26.

QUESTIONS?

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