



Team BBQ Application

Team Name: _____

Chief Cook: _____ Chief Cook T-Shirt Size: _____

Phone Number: _____

Email Address: _____

Address: _____

City: _____ State: _____ Zip: _____

Number of team members _____ (see below for pricing)

Competitors Fee: **\$60.00**

The Team BBQ Fee includes:

2 cooks per team

2 Wrist Bands (Access to special donated keg)

1 T-Shirt

Additional team members cost **\$10.00** per person and do not have access to wrist bands

All checks should be made out to "VE Club" and mailed to:

VE CLUB BooB-B-Q
130 Davisville Road
Warminster, PA 18974

I, the undersigned intending to be legally bound, hereby for myself, my heirs, executors, and administrators, waive release any and all rights and claims for damages I may have against the VE Club, or any individual or group responsible for the organization or management of the VE Club and the VE Club BooB-B-Q. I hereby grant permission for the VE Club and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose.

Chief Cook Signature: _____ Date: _____

WE CAN NOT PROCESS APPLICATION WITHOUT A SIGNATURE



VE CLUB
BOOB-B-Q
RULES & INFO

- 1) The BooB-B-Q will take place on Saturday, September 17th 2016 at: VE CLUB
130 Davisville Road
Warminster, PA 18974
- 2) **You must arrive between 7:00am to 8:00 am.**
- 3) You will be instructed where your site location will be, and you will be given room for set-up.
- 4) **There will be a mandatory cooks' meeting at 8:00am.**
- 5) YOU will need to provide your own racks of St. Louis Style ribs and chicken thighs.
- 6) All teams must compete in both categories.
- 7) There is a third category that you may enter if you want called “Anything But.” You may turn in any type of food for this category.
- 8) This is not a KCBS-sanctioned event. The entries will be submitted against Modified KCBS with no presentation score. Meats will be judged on **appearance, taste & tenderness**. No garnish is allowed. No pools of sauce are allowed. Judges will be critiquing appearance on how the food looks, not how the box looks.
- 9) We will supply turn in boxes for each category. Meats **MUST** be submitted in the boxes provided in order to keep them safe. A minimum of 6 pieces of chicken and 6 ribs must be submitted.
- 10) All meats must be cooked on YOUR grill to the correct temperature. You must have a meat thermometer on hand (160 degrees minimum for ribs and chicken). We will not provide any cooking supplies
- 11) Washing and cleaning stations must be present for the proper handling of meat.
- 12) All grease and ash must be put into the barrels provided. Absolutely no dumping of ash or grease on the ground. Water will also be available, but we are unable to guarantee availability of electric power. Trash Boxes will also be provided for you as well.
- 13) Cash prizes and a trophy will be given in each category.
- 14) **Turn in times are: 2:45pm for chicken, 3:30pm for ribs & 4:45pm for anything but**
- Times may change
- 15) Awards will be presented around 5:30pm.
- 16) Your site must be cleared and free of litter by 6:30pm.