

2018 Michigan Renaissance Festival

www.MichRenFest.com · 248.634.5552 · Marketing@MichRenFest.com

WEEKENDS AND LABOR DAY, AUGUST 18 - SEPTEMBER 30 | PLUS FESTIVAL FRIDAY, SEPTEMBER 28 | 10am-7pm

BBQ Competition

CONTACT INFORMATION

COMPANY NAME (if applicable)

ADDRESS

CITY

STATE

ZIP

PHONE NUMBER

EMAIL ADDRESS

HEAD COOK

ALTERNATE PHONE

ASSISTANTS

**Harvest Huzzah Weekend
September 22nd & 23rd**

Please read
all attached
rules and
regulations!

CONTEST CATEGORIES

check all categories that you would like to compete in

BEEF RIBS no country style

PORK RIBS no country style

SAUSAGE

SALE CATEGORIES

check all that you would like to sell

Please fill in the prices you would like to charge for each item per serving. All prices are subject to review. You will be informed prior to the event if your prices are approved. The following items are the ONLY items you are permitted to sell. If you are found selling any other items you will be asked to leave festival grounds!

BEEF RIBS: \$ _____ / SERVING

PORK RIBS: \$ _____ / SERVING

BRISKET: \$ _____ / SERVING

SAUSAGE: \$ _____ / SERVING

CHICKEN : \$ _____ / SERVING

SIDES INCLUDE : BAKED BEANS, COLESLAW

AND CORNBREAD / BISCUITS

CONTEST FEE: \$50 (this fee is waived if you sell your product as a vendor)

VENDOR BOOTH FEE: \$100

SALES FEE: 25%

Prizes: Grand Prize: \$600 • 1st place: \$100 • 2nd place: Sweatshirt • 3rd place: Goblet

Please bring enough product to provide 2500 samples on both Saturday and Sunday. You may also market your business from your booth (hand out business cards, coupons and flyers, allow people to sign up for your mailing list, hold "enter to win" contests, etc.), we simply ask that you respect our patrons, employees and property while doing so.

Signature

Date

BBQ Competition Rules & Regulations

- 1. Contestant:** A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to Michigan Renaissance Festival (MRF) rules and the MRF competition. Each team will be comprised of a head cook and as many assistants as required. The contest organizer of the MRF contest may not cook in any category in a contest. No team shall enter more than one turn-in box per met category in a contest. Neither a family member of a competing cook team nor any cook team member of that cook team may enter the judging area at any time during a contest. These rules apply to the cook teams. All contestants must have at least one representative of their team present at the cook team meeting held on the morning prior to the contest. In the event this is not possible, the team shall contact the contest organizer at that contest and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred. Violation of these rules may result in disqualification from the contest.
- 2. Interpretation of the Rules:** The interpretation of the MRF rules and regulations are those of the MRF representative at the contest and his or her decisions are final. The MRF representative may not deviate from nor change any MRF rule for any contest for any reason.
- 3. Equipment:** Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal or wood pellets. No team may share a cooker with any other team.
- 4. Meat Inspection:** All meats must be USDA or state DA inspected and passed. No preseasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Meat Inspector as appointed by the MRF representative or the contest organizer. Meat inspection begins at 8am on the day of the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn-in.
- 5. Cooking Fuels:** The only approved media are wood, charcoal or wood pellets. Gas of any kind or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.
- 6. Approved Cookers:** Any wood, charcoal or wood pellet fire cookers, homemade or commercially manufactured, will be allowed to be used in MRF contests. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal or wood pellet augers are permitted during the cooking process. Electric or manual operated power draft devices are permitted during the cooking process.
- 7. Contestant's Site:** Each team will be assigned a cooking site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements.
- 8. Behavior:** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Cook teams must refrain from the consumption of alcoholic beverages during the contest. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest and MRF fair grounds.
- 9. Cleanliness and Sanitation:** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the contest has ended. All cook teams are expected to maintain their own Temporary Event Vendor permit and 1 million dollar liability insurance.

10. Meat Categories:

- Beef Ribs
- Pork Ribs (no country style ribs and no chopped, pulled or sliced rib meat loose in the turn-in box)
- Sausage (any variety)

11. Judging: MRF allows for blind judging only. Entries will be submitted in an approved container, with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on Presentation, Taste/Flavor and Tenderness/Texture. Meat may be sauced or not sauced. A minimum of 8 separate and identifiable portion must be submitted.

12. Scoring: Each entry will be scored by 6 MRF judges in the areas of Presentation, Taste/Flavor and Tenderness/Texture. Scoring ranges from a low of 1 to a high of 5 in increments for each category. Any entry that is disqualified as per section 13 will receive a score of zero for all three judging categories from all 6 judges at the table.

13. Disqualification: An entry can be disqualified by the MRF representative only. An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- There is anything in the box besides meat (and bone for ribs submissions).
- There is not a minimum of 8 separate and identifiable pieces.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.

14. Judging Procedure: The table captain brings all boxes to the judging table. He or she announces the number of the box to be judged, opens the box and judges check for rules violations such as marking, insufficient number of samples, etc. All judges score this box on presentation. Each judge then takes a sample and scored this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for the remaining boxes. After all the boxes have been scored the table captain will return the boxes to the designated area. The table captain will then collect the judging slips and turn them over to the MRF representative. The use of eating utensils is not allowed.

15. Winners: The winners in each meat category will be determined by adding all the scores together and the team with the most points will be Grand Prize winners. The team with the next highest total points will be 1st place, etc. Ties in any meat category are allowed. In the event of a tie in a meat category, the next lowest rank will be omitted and the tied teams will be awarded the same rank.

Prizes: Grand Prize: \$600 • 1st Place: \$100 • 2nd Place: Sweatshirt • 3rd Place: Goblet

16. Turn in Times: Each meat category turn-in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- a. Sausage: 2:00pm
- b. Beef Ribs: 3:00pm
- c. Pork Ribs: 4:00pm

The contest organizer may revise the times but a one hour time frame between categories must be maintained. Meat turn-in times as posted by the contest organizer, either in the application form or the confirmation notice, is final and cannot be changed. Turn-in boxes and their contents become the property of the Michigan Renaissance Festival at the moment they are placed on the turn-in table.

Additional info:

Contestants are responsible for:

- Cook staff
 - All food product and equipment required to prepare it
 - Tent
 - Table(s) and chair(s)
 - Table covering(s)
 - Setup and tear down
 - Please dress in Renaissance style if possible, and have fun!
 - Obtaining a Temporary Food License
 - To obtain a Temporary Food License please visit http://www.michigan.gov/documents/MDA_FS_Temp_Ap_ElectronicForm_84673_7.pdf
 - Maintaining and providing proof of \$1M liability insurance
 - Whisper generator if needed (please see attached rules for a list of approved cooking fuels)
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Contestants will receive:

- 4 passes for the weekend
 - One parking pass
 - Direct access to an average of over 15,000 people per day
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Please note that setup is Friday prior to the event from 9am - 6pm, or Saturday morning of the event from 7am - 9am.

ALL VEHICLES MUST BE OFF SITE BY 9AM SATURDAY MORNING!

Please send all completed forms to:

Michigan Renaissance Festival
Attn: BBQ Comp
12600 Dixie Highway,
Holly, MI 48442
email: marketing@michrenfest.com
fax: 248-634-7590

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