



RULES:

1. This is non-sanctioned event will be held at 475 Grayson Parkway.
2. All teams will compete under the same set of rules and will be eligible to win. Ticket holders are the voters (People's Choice). Voting will be complete and final by 4:00
3. Barbecue is defined by the sponsors as chicken wings, beef or pork prepared on wood or charcoal and basted. Both grilling and smoking methods may be used. No open pits or holes permitted. Fires may not be built on the ground. There is no entry fee. Teams will be responsible for providing all meat to be judged for approximately 400 people. **The City will provide 1oz. sample cups. Selling food and non-alcoholic beverages is permitted.**
4. No pre-cooking prior to start of contest.
5. **To be eligible the head cook must submit a completed application form with the team member's names along with a signed waiver of liability. Any entry not meeting these requirements will be returned as incomplete and will have the same effect as if an entry had not been submitted. Entry form deadline: 09/30/2019. Only 10 teams per category (Amateur and Professional) will be accepted. Only 4 members per team. NO ONE UNDER 21 permitted in cooking area or venue.**
6. **Each head cook/team must provide cooking ingredients, cooking devices (including grill), utensils, plates (if applicable) fire extinguisher, shade and preparation table. The City will provide 1oz. sample cups. Clean-up facilities will not be provided. Please leave your competition space as you found it. Separate metal barrels will be provided for dumping hot ash and grease. No dumping on the ground is permitted.**
7. Teams competing in the barbecue categories will be provided with an area approximately 10' x 20'. It is the head cook's responsibility to keep all tents, tables, grills, etc., in the designated space provided. Animals are not permitted.
8. Vehicles can be unloaded at site, but must be removed from the competition area once unloading is complete.
9. Each team may consist of one head cook and up to three assistant cooks.
10. All barbecue meat to be judged must be inspected prior to cooking. All meat must be raw.
11. Clothing, including but not limited to: shirts and shoes must be worn in preparation area at all times.
12. No political advertisements/signs permitted in cooking area.
13. A mop/basting or barbecue sauce may be used during the cooking process. Meat may or may not have sauce on it when submitted for judging.
14. The City of Grayson reserves the right to disqualify an entire team or an individual team member for any activity of action that is determined to be deceitful, dangerous, illegal or in violation of any rules as listed. Some examples are as follows:
 - Foul, abusive or unacceptable language or behavior by a team member or guest
 - Excessive noise from a radio or generator.
 - Consistent excessive number of people in the team's competition. Only 4 members per team.
15. Setup can be done on Friday afternoon, October 4th after 2:00pm. If setting up on the 25th the setup needs to be coordinated with Brew and Que officials. Sites are first come-first served.

*****The Head Cook or Pit Master MUST attend the mandatory Cook's meeting on Friday 10/04 at 6:00 pm or coordinate a time with City of Grayson. Failure to do so will result in denial of entry. *****

WINNERS:

The winners are selected by People's Choice (the ticket holder) voting. There will be one winner in the amateur category and one in the professional category. Each will receive a plaque, recognition on our City social media pages and the head chef/pit master will receive a 1st Annual Grayson Brew and Que apron.

AGREEMENT

I hereby agree that I will follow the rules and regulations per the City of Grayson. Failure to do so will result in disqualification and refusal of re-entry.

Print Name: _____

Sign Name: _____

Date: _____

Email or US Mail Rules and Application to:

Amanda Leftwich
City of Grayson
PO BOX 208
GRAYSON, GA 30017
Phone: 770-963-8017
Cell: 770-560-7117
communitydevelopment@cityofgrayson.org