

Blackcat BBQ Showdown

Flea Market

&

Fall Fest

**Friday & Saturday
October 19 & 20, 2018**

Goreville City Park

West Main Street Goreville, IL.

**Proceeds will go to the City Park for
future park improvements/projects**

*** The Blackcat BBQ Showdown is fun, family friendly competition. It is not associate with the KCBS, MBN or any other Barbecue societies, associations or clubs. ***

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Blackcat BBQ Showdown

Categories

Brisket	\$75.00 Entry Fee
Pork Spare Ribs	\$75.00 Entry Fee
Boston Butt	\$75.00 Entry Fee
Chicken (Dark & White)	\$75.00 Entry Fee

All Categories Total Entry Fee \$250.00

Trophies and Prize Money for First and Second Place in Each Category.

Grand Champion

To be eligible for Grand Champion contestant must be entered in ALL Categories

Prize Money is based on a percentage of the entry fees.

THE MORE COMPETITORS THAT ENTER, THE MORE MONEY TO WIN!!!!

Important Times

Friday

Set up starts at 4:00 p.m.

Chief Cook Monitory meeting 4:30 p.m.

Meat inspections 5:00

Start time after you have passed inspection, but not before 5:00 p.m.

Saturday

Turn-in-Times

Chicken	12:00 p.m.
Ribs	1:00 p. m.
Boston Butt	2:00 p.m.
Brisket	3:00 p.m.

Container will be provided to each competitor for each category that the contestant in participating in. Keep in mind that we have 5 judges per category when you are portioning your entry. Entries will be judged on presentation, taste, and tenderness. Judges decisions are final.

Entries shall be turned in ON TIME, in their unmarked container, to the Information Booth. Entries turned in late may be subject to disqualification.

Awards

Winners will be named at the awards ceremony Saturday starting at 6:00 p.m. at the Entertainment Stage.

****Contestants will need to turn in their entry form, entry fee and all signed documents, by October 1st ****

** The Blackcat BBQ Showdown is fun, family friendly competition. It is not associate with the KCBS, MBN or any other Barbecue societies, associations or clubs. **

** Contestants, please note we can not give cash prize money the day of the event. Winners will be given a vulture to turn in or mail to city hall. Checks will be made within two weeks after the next regular Village Board Meeting. Regular Village Board meetings are on the first Monday of the month. **

Fuel for cooking: COOKER can ONLY be one of the following: Charcoal, wood or propane fired device. (NO open/pit fires).

Peoples Choice

Participation Optional but highly encouraged. No additional fee

Participants will be give a sign/banner in order to let patrons know that their participation in the Peoples Choice competition.

** Contestants please note that we will try our best to let you know the number of tickets sold. However, we will not be able to give you an exact number **

Trophies and Prize Money for First Place in Each Category.

Peoples Choice Categories

*** Peoples Choice Brisket Peoples***

Choice Pork Ribs

*** Peoples Choice Boston Butt***

Peoples Choice Chicken

Peoples Choice Grand Champion

To be eligible for Peoples Choice Grand Champion contestant must be Participate in ALL Categories

Prize Money is based on a percentage of peoples choice tickets sold

Times

The Peoples Choice judging will be Saturday from 3:00 p.m. to 5:00 p.m.

Votes will need to be turned into the Information Booth no later then 5:15 p.m.

Cost

\$10 fee to participate. Patrons will visit participating teams and exchange purchased tickets for sample and then vote for their favorite.

Tickets

Peoples Choice tickets may be purchased the date of the event at the Information Booth up until 4:45 p.m. or reserved in advance. If tickets are purchased in advance, they may be picked up at the Information Booth.

Awards

Winners will be named at the awards ceremony Saturday starting at 6:00 p.m. at the Entertainment Stage.

How do I know with contestants are participating in the Peoples Choice?

Contestants in the Peoples Choice will have a sign/banner to let patrons know that they are participating in the Peoples Choice contest.

Kids/Teens Showdown

This will be an adult supervised event

Kids Showdown (ages 7-12)

Contestants will grill a burger

Entry Fee \$20.00

Trophies and Prize Money for First and Second Place
Prize Money is based on a percentage of the entry fees.

Teen Showdown (ages 13-18)

Contestant will grill a steak

Entry Fee \$20.00

Trophies and Prize Money for First and Second Place
Prize Money is based on a percentage of the entry fees

Important Times

Saturday

Check-in 7:30 a.m. to 8:00 a.m.

Meat Inspections will start at 7:45 a.m.

Monitory Meeting 8:15 a.m. contestant and adult supervisor both will need to be there.

Start time after Monitory Meeting.

Turn-in-Times

Burgers 10:00 a.m.

Steaks 10:30 a. m.

Awards

Winners will be named at the awards ceremony Saturday starting at 11:30 a.m. at the Entertainment Stage

Contestant in the Kids/Teen Showdown will need to turn in their entry form, entry fee and all signed documents, signed by the contestant and adult supervisors by October 8th

Container will be provided to each competitor. Keep in mind that we have **5 judges per category** when you are portioning your entry. Entries will be judged on **presentation, taste, and tenderness**. Judges decisions are final.

Entries shall be turned in ON TIME, in their unmarked container, to the Information Booth.

Entries turned in late may be subject to disqualification.

** The Blackcat BBQ Showdown Kids/Teen Showdown is fun, family friendly competition. It is not associated with the KCBS, MBN or any other Barbecue societies, associations or clubs. **

The Kids/Teen Showdown is an amateur contest for cooking enthusiasts ages 7-18.

Prior to the contest, all competitors will be required to attend a “Kids/Teen Showdown Cook's meeting with their adult supervisor, which will cover topics such fire safety, rules for the event, etc.

The Organizers reserves the right to make additional rules as the situation warrants. All decisions are final.

Violations of rules and regulations may result in disqualification and expulsion from the grounds and/or disqualification from participating in future contests.

Contestants will need to make enough portions for (5) judges.

The following criteria will be used for judging: presentation, taste, and texture.

Cooking Space on the day of the contest, each competitor will have a cooking space in an area designated as the “Cooking Corral”.

Each cooking space will 10x10

Adult supervisor

It is the responsibility of the adult to maintain a clean and safe environment. Adults will tend the heat source, handle knives and check meat for doneness. The adult is only allowed to assist with safety and supervision, i.e. lighting the grill, dangerous cutting, etc. Contestants are responsible for shaping and seasoning meat.

Important Rules

- 1. Each competitor must have a parent (or adult partner) onsite with them during the contest.**
- 2. Each competitor must bring their own meat, grill, tables, charcoal (if needed) along with all other supplies.**
- 3. The child competitor must do all of the preparation, cooking and presentation. The adult is only allowed to assist with safety and supervision, i.e. lighting the grill, dangerous cutting, etc.**
- 4. Each competitor must prepare a minimum of five (5) samples for presentation.**
- 5. Competitor MUST use container provided by the Cook-off Organizer.**

**** Contestants, please note we can not give cash prize money the day of the event. Winners will be given a vulture to turn in or mail to city hall. Checks will be made within two weeks after the next regular Village Board Meeting. Regular Village Board meetings are on the first Monday of the month.****

General Rules

1. This is a friendly competition.
2. Only one team per cook site
3. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire or gas fire.
4. No pre-seasoning or pre-cooking of the meat is allowed, until after inspection
Any meat found not in compliance with this rule will be disqualified.
5. Once meats has been inspected and approved, they must not leave your cook site.
6. All entries must be prepared in as sanitary manner as possible. All applicable local health department rules and regulations must be complied with.
7. Fires are not to be built on the ground. Holes or pits are not allowed.
8. No vehicles will be allowed in the event area after 9:00 a.m. You will need to park your vehicles in the designated parking areas.
9. **NO ALCOHOL IS ALLOWED IN THE PARK!!!!**

BBQ Showdown Rules

A \$75.00 entry fee is required for each meat category entered (brisket, spare ribs, boston butt, and chicken).

Contestants may begin setting up 4:00 p.m.

Health Department and meat inspections will begin at **5:00 p.m.**

Chief Cook Monitory meeting at **4:30 p.m. Friday at the Information Booth**

The official start time is any time after you have passed inspection, but not before 5:00 p.m.

The chief cook will be held responsible for the conduct of the team. No more than five cooks per team are allowed. Each team will be responsible for the clean-up of their space.

Fires must be of wood or wood substance. Electrical accessories such as spits, augers, or forced draft are permitted. Contestants must supply all needed equipment and supplies. Each team will be responsible for their team members and guests.

Competition meats cannot be seasoned, marinated, or on the pit before the official start time. No pre-cooked, pre-boiled or pre-marinated meats. Cooking (including seasoning or marinating) will not begin until judges inspect the meat.

All Teams must abide by the Southern Seven Health Department Inspection Criteria.

It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at the Blackcat BBQ Showdown.

Contestants shall provide all needed equipment, supplies. Contestants must adhere to all fire and other codes. **It is your responsibility to have a fire extinguisher near all cooking devices.**

Each team will be assigned a cooking space. Cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. **Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector.** All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified.

Parboiling and/or deep-frying competition meat is not allowed.

All measures will be taken to ensure that judges will not know which entry is being judged at any given time. The chief cook will have barbecue at the judging area on time. One container of each category will be judged. All entries must be in containers supplied by officials.

Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.

Barbeque will be judged on **Presentation, Taste and Tenderness.** Judges decisions are **FINAL.**
Prize money and trophies will be awarded to 1st and 2nd places in all categories.

** Contestants, please note we can not give cash prize money the day of the event. Winners will be given a vulture to turn in or mail to city hall. Checks will be made within two weeks after the next regular Village Board Meeting. Regular Village Board meetings are on the first Monday of the month.**

REMEMBER.....

THE MORE COMPETITORS THAT ENTER, THE MORE MONEY TO WIN!!!!!!

QUICK REFERENCE

This is a QUICK REFERENCE list of items that will be required for participation in the Blackcat BBQ Showdown. Many other items will be needed that are NOT on this list. Please read through the BBQ Cook-Off guidelines and the Illinois Temporary Food Stand Food Safety Guidelines provided in your packet. The items in **bold** are the most important and relevant to our event. If you have any questions, please feel free to contact us. We want you to come prepared to have a successful, fun, and winning event!

ALL BBQ Cook-Off teams need to bring the following items:

- USDA Inspected meat
- Meat thermometer
- Disposable gloves
- Fire extinguisher
- Antibacterial sanitizer to clean surfaces, a sanitizing solution of 1tbsp bleach to gallon of water and wiping cloth will suffice.
- Paper towels
- Sink basins (at least 3) for utensil cleaning and a separate basin for hand washing (see guidelines) can use clean buckets if you don't have a 3 basin sink.
- Electric drop cords
- Anything needed for you cooking set-up; you will be on the street (tables, coolers, ice, etc.)
- EZ up or pop up tents over the food prep area (screened tent not necessary)
- Some type of hat (baseball, cowboy, jester, etc.), chef's choice, to use as hair restraint

Illinois Temporary Food Stand Food Safety Guidelines

These guidelines consider the temporary food stand's special circumstances and are intended to help operators comply with the Illinois Food Service Sanitation Code. Additional requirements may be imposed to protect the public's health or to prohibit the sale of some or all potentially hazardous foods. When no health hazard exists, some requirements may be waived.

Stand Construction

- Interior construction materials shall be suitable for use and easily cleanable.
- All openings to the outside shall be protected from flying insects by an effective air curtain, tight-fitting screens or doors.
- Stands shall be adequately screened and ventilated to the outside when grills, fryers or ovens are located inside the stand. The ventilation shall be adequate to removed trapped heat, smoke and moisture.
- Floors shall be constructed of smooth and cleanable material and elevated off the ground.
- Living quarters shall be completely partitioned or separated from food preparation or storage.

Food

- **All food shall be obtained from approved sources.**
- **All food preparation shall be done inside the stand except for approved outside cookers and grills.**
- **Food shall be protected from contamination at all times. Bacteria, viruses, chemicals and foreign materials like broken glass are dangerous food hazards that may contaminate food.**
- Potentially hazardous foods – such as meats, eggs, dairy products (for example, cream- filled pastries), cut melon, cooked vegetables and grains – shall be held at temperatures **above 135 degrees F or below 41 degrees F**. Flash display of these foods without temperature control is prohibited. These foods can support dangerous bacterial growth at unsafe temperatures.
- Raw animal products must be cooked to the following internal temperatures for at least 15 seconds:

Poultry and stuffed food — 165° F

Pork; ground, diced or shredded meats and fish; eggs cooked ahead — 155° F

Whole cut meats and fish, fresh eggs — 145° F

- **All ice must be obtained from an approved source in single use bags.**
- Only canned or bottled beverages may be stored on drained ice. This ice may not be used for human consumption.
- Opened containers of potentially hazardous foods must be labeled with the date they were opened. If the date is missing, the food item may be subject to destruction.
- Frozen potentially hazardous foods may be thawed in mechanical refrigeration units, under running water no warmer than 70 degrees F or cooked frozen without interruption until done.
- **Food and single service articles or utensils must be stored off the floor.**
- Potentially hazardous foods such as reconstituted mixes and batters, dairy mixes in dispensing units, and foods heated for service and not sold shall be discarded at the end of each day.
- Food may be prepared off-site at an approved food service. These foods must be labeled with the production date and properly transported to the food stand at safe temperatures.
- **Ready-to-eat foods shall not be touched with bare hands. Disposable gloves, deli tissue, spatula, tongs or other utensils may be used to handle these foods.**
- Self-serve condiments shall be individually packaged or offered in containers that are self-closing or enclosed.
- To protect public health, the health authority may condemn any food found to be contaminated or to be held at unsafe temperatures.

Water

- **All water used at the stand shall be from an approved source.**
- All plumbing shall comply with the Illinois Plumbing Code.
- Hoses used to provide water shall be of food-grade quality.
- Adequate hot and cold water shall be available for food preparation, cleaning, sanitizing and hand washing.
- When hot water under pressure is not available, a means to furnish hot water shall be provided.

Equipment

- Equipment shall be located and installed to allow cleaning and to prevent food contamination.
- **Food contact surfaces must be smooth and easily cleanable, maintained in good condition and protected from contamination.**
- Scoops for potentially hazardous foods shall be stored with the handle up in running water wells, in still water above 135 degrees F or below 41 degrees F (ice water) or in the product.
- Refrigeration failure due to any type of power outage must be immediately reported to the regulatory authority.
- **Accurate metal-stemmed thermometers shall be used to check food temperatures.**
- Refrigeration for potentially hazardous foods must be equipped with an accurate numerical thermometer.
- Adequate equipment and space are required for temperature control of potentially hazardous foods.

- Temperatures of all refrigeration and hot food holding units shall be checked at least every two hours during operation. If a unit cannot be adjusted to maintain proper temperatures, discontinue using it for storing potentially hazardous foods.
- **Outside grills and cookers must have overhead coverings and barriers to safeguard the public.**

Cleaning

- **Utensils, equipment and the stand must be kept clean.**
- **At least three sink basins are required for manual utensil cleaning. Use the first basin to clean utensils, the second for rinsing and the third for chemical sanitizing.**
- Replace water when dirty. Air dry and store clean utensils in a protected location.
- Basins must be filled during hours of operation, even if running water is not available.
- **Sanitizing solutions shall be equivalent to 50 ppm chlorine (bleach); for other sanitizers, follow directions on container. Chemical test strips must be used to measure sanitizer concentration.**
- All water storage containers must be cleaned and sanitized before filling and between refilling.
- **Wiping cloths shall be stored in a clean sanitizing solution between uses. Paper towels may be used with a sanitizing solution from a spray bottle.**

Waste Disposal

- All sewage, including liquid waste, shall be disposed of according to the law.
- Trash shall be held in a manner that does not create a nuisance.

Personal Hygiene

- **Hand washing facilities equipped with clean warm water, soap and paper towels shall be accessible at all times. Hand sinks are to be designated for that use only and posted with an instructional sign. A large container with a free flow stay-on spout may be used to supply clean water when running water is not available.**
- **Hands and arms must be washed, rinsed and properly dried before starting work and after breaks. Common towels are prohibited. Wash hands before using single use gloves, after handling raw foods, coughing or sneezing, and whenever contaminated.**
- The food handler who has fever, vomiting, diarrhea, jaundice (yellow skin or eyes), severe burns, boils or cuts or who is a known carrier of an infectious disease transmittable by food shall not be allowed to work in a food stand. Minor cuts or burns must be covered with both clean adhesive bandages and disposable gloves.
- **Hair restraints are required for all food handlers.**
- **Eating, smoking or any personal care is not to be done inside stands. Sitting on counters and equipment is prohibited. A single service cup with a lid and straw will be acceptable for drinking inside stands, if stored and used at a non-food preparation location.**

Hand Washing Procedures

Clean hands and exposed portions of arms with a hand soap in only those sinks designated for this purpose.

Lather and wash hands vigorously, rubbing together the surfaces of the hands and arms for at least 20 seconds. Pay particular attention to the areas underneath the fingernails and between the fingers.

Rinse hands thoroughly with clean potable water and use disposable paper towels to dry hands. The use of common towels, aprons or clothing for drying hands is prohibited.

To learn more about food borne illness and ways to prevent it, talk to your health care professional, your local health department or the Illinois Department of Public Health, Division of Food, Drugs and Dairies.

525 W. Jefferson St., Springfield, IL 62761
217-785-2439

Friday October 19, 2018

Set up 4:00 p.m.

Check-in at Information Tent for set-up location

Health Department and Meat Inspections begin at 5:00 p.m. based on first come first serve from our inspector.

Southern Seven Health Department will conduct food safety and meat inspections beginning at 5:00 p.m. First come, first serve.

After you have passed inspection, you may begin cooking!

One container will be provided to each competitor for each entry. Keep in mind that we have 5 judges per category when you are portioning your entry. Entries will be judged on presentation, taste, and tenderness. Judges decisions are final.

Friday evening tend to your BBQ!!

Saturday October 20, 2018

Judging Begins at 12:00 p.m.

One container will be provided to each competitor for each category. Keep in mind that we have 5 judges per category this year when you are portioning your entry. Entries will be judged on presentation, taste, and texture. Judges decisions are final.

Entries shall be turned in ON TIME, in their unmarked container, to the Information Tent. Entries turned in late may be subject to disqualification. Entry times for each category listed below:

Chicken 12:00 p.m.

Spare Ribs 1:00 p.m.

Boston Butt 2:00 p.m.

Beef Brisket 3:00 p.m.

Winners announced at 6:00 p.m.

First and second winners in each category will be announced from the entertainment stage at 6:00 p.m.!!!!!!! Competitors may leave any time after this announcement.

More Activities

Friday

Goreville Marching Band ----- Chill Supper

Saturday

Flea Market 8:00 a.m. - 2:00 p.m.

Hay rides

Parade

and

Lots More

**Agreement & Waiver of Liability between
Team/Contestant & Blackcat BBQ Showdown Committee
and the Village of Goreville, IL.**

In signing this agreement, I understand that no money will be refunded and my team agrees to abide by the rules and regulations set forth by the Village of Goreville and the Blackcat BBQ Showdown Committee.

I grant permission to use any photos, videotapes, motion pictures or record of this event for any legitimate purpose.

I understand that I am responsible for my team's conduct. We agree to behave in a courteous and professional manner that upholds the spirit of barbecue competitions. I understand that failure to comply with this rule may mean ejection from the contest or disqualification.

Waiver of Liability: In consideration of accepting this entry, I the undersigned, agree to indemnify and hold harmless the Village of Goreville, Blackcat BBQ Showdown committee, and all sponsors. Blackcat BBQ Showdown, the Village of Goreville and the Blackcat BBQ Showdown committee will in NO CASE be responsible for any loss, damage, or injury to the person, animals, or property of Exhibitor, or Exhibitor's Agents, Servants, Family, and/or Employees, regardless of how much loss damage or injury is occasioned and by whom. Exhibitor further agree that they will protect, indemnify and hold harmless the "Blackcat BBQ Showdown" and all from any/all claims, suits, and/or judgments (including the cost of defense of any loss, damage or injury to any person, animals or property occasioned by any action or inaction of Exhibitor either solely or in conjunction with the "Blackcat BBQ Showdown" or anyone else).

I agree that I will be responsible for my own insurance and under this hold harmless clause that is made a part of this contract. I have carefully read and fully understand its contents. I am aware that this is a release of liability, hold harmless agreement and assumption of risk agreement and that it is a legally binding contract. I further understand that this release is binding on my heirs or anyone making a claim. I sign of my own free will.

This Agreement is executed for intended use in The State of Illinois, and the laws of that state shall govern the interpretation and effect. The parties agree Johnson County, Illinois shall be the appropriate forum for any action relating to this agreement. Parties hereto understand the legal effect of this Agreement and have sought or had opportunity to seek legal counsel prior to executing said agreement.

Signature of Head Cook or Adult Supervisor (if contestant is under 18 years old)

Sign _____

Date _____

Contestants Responsibilities

1. Contestants understand and accept that they are responsible for all operational costs related to their service incurred from the events. This includes, but is not limited to, inventory costs, labor, paper products, cleaning supplies, permits, tents, and additional miscellaneous expenses.
2. Contestants will accept responsibility for keeping their space clean.
3. Contestants shall comply with all applicable federal, state, local laws, ordinances and regulations.
4. Non-liability: Contestants are responsible for the safety, security and storage of their merchandise and equipment and must procure any necessary insurance or licenses required for such. Blackcat BBQ Showdown committees members and the Village of Goreville, its officers, employees, are not liable for any lost, stolen or damaged goods for any reason.
5. Insurance: Contestants are responsible for their own insurance. Contestants are required to provide the Blackcat BBQ Showdown with a Certificate of Insurance encompassing the dates of the event.
Insurance Company: _____ Agent: _____
Address: _____ Phone: _____
6. Contestants Provisions: Contestants should inspect heating sources to ensure they are safe and properly connected and will not cause a fire hazard. Contestants are required to have a fire extinguisher at all times. Contestants area must be neat, clean and self contained at all times.
7. Contestants area is to be left in a reasonably clean manner, with all refuse taken away or disposed of properly.
8. Contestants are responsible to bring their own supplies. With the exception of the “turn-in” containers.
9. The Blackcat BBQ Showdown Committee reserves the right to relocate any Contestant if necessary.

My initials signifies that I have read and understand the Contestants Responsibilities within this agreement.

Signature of Head Cook or Adult Supervisor (if contestant is under 18 years old)

Initial here _____

Contestants Understandings

I understand that the Blackcat BBQ Showdown Committee (BBSC) reserves the right to disqualify Contestants at any time.

That myself and staff behavior is to be professional & courteous at all times.

I understand that the BBSC reserves the right to refuse any contestant.

The BBSC reserves the right to move any contestant to a different space if necessary.

That it is my responsibility to bring what supplies I might need. I have read all pages of this agreement.

I understand that alcohol is not promoted.

I agree to pay my entry fees and turn in my entry forms in by the turn in date.

In the event of a dispute requiring the Village of Goreville to take legal action under terms hereunder, the Village may recover its legal fees and costs related thereto from the Contestant. Any dispute shall be resolved in Johnson County, Illinois.

Head Cook or Adult Supervisor (if contestant is under 18 years old)

Print Name _____

Signed: _____

Date: _____

Representative for the Blackcat BBQ Showdown

Signed: _____

Date: _____

**1th Annual
Blackcat BBQ Showdown, Flea Market & Fall Fest
Oct 19th & 20th 2018
Goreville, IL**

BBQ Showdown Entry Form:

BRISKET: \$75.00 Entry Fee YES NO

PORK SPARE RIBS: \$75.00 Entry Fee YES NO

BOSTON BUTT: \$75.00 Entry Fee YES NO

CHICKEN (DARK AND WHITE): \$75.00 Entry Fee YES NO

OR ALL CATEGORIES TOTAL ENTRY FEE - \$250.00

TEAM NAME: _____

CHIEF COOK: _____

EMAIL ADDRESS: _____

PHONE #: () _____

MAILING ADDRESS: _____

TEAM MEMBERS:

- _____
- _____
- _____
- _____

Please let us know what you need!!

Space:

15ft____ 20ft____ 25ft____
30ft____

Power:

Yes____ NO____
220v____ 110v____

We are limited on power.

Water:

Yes____ No____

Generators are welcome!!

We agree that the host of the cook-off, known as the Village of Goreville, its officers (elected and appointed), and any agent duly representing the host, shall not be held responsible for any loss, damage, or injury to the personal property of any of the contestants, or their family members or guests. I have read and agree to abide by the rules and regulations covering this cook-off and have informed all team members of the official rules.

CHIEF COOK: _____ **DATE:** _____

My Initials signifies that I have read and signed all other required documents. *Initial here* _____

Make checks payable to: Village of Goreville
Mail all entry and fees to: or **Drop off at the**
Village of Goreville **Village Hall**
ATTN: Jason **100 S. Boardway**
P.O. Box 16
Goreville, IL 62939

For more information or questions please call or
text Jason at (618) 751-0785
Or the Village Hall at (618) 995-2157
Fax (618) 995-1611

**1th Annual
Blackcat BBQ Showdown, Flea Market & Fall Fest
Oct 19th & 20th 2018
Goreville, IL**

Kids/Teen Showdown Entry Form:

This will be an adult supervised event

Kid Contestant (ages 7-12) \$20.00 Entry Fee Check here for kid contestant _____

Teen Contestant (ages 13-18) \$20.00 Entry Fee Check here for teen contestant _____

Contestant's Name: _____

Adult Supervisor Name: _____

EMAIL ADDRESS: _____

PHONE #: () _____

MAILING ADDRESS: _____

We agree that the host of the cook-off, known as the Village of Goreville, its officers (elected and appointed), and any agent duly representing the host, shall not be held responsible for any loss, damage, or injury to the personal property of any of the contestants, or their family members or guests. I have read and agree to abide by the rules and regulations covering this cook-off and have informed all team members of the official rules.

Contestant Signature: _____ **Date:** _____

Adult Supervisor Signature: _____ **Date:** _____

My initials signifies that, I as the adult supervisor, I have read and signed all other required documents.
Initial here _____

Make checks payable to: Village of Goreville
Mail all entry and fees to: or Drop off at the
Village of Goreville Village Hall
ATTN: Jason 100 S. Boardway
P.O. Box 16
Goreville, IL 62939

For more information or questions please call or
text Jason at (618) 751-0785
Or the Village Hall at (618) 995-2157
Fax (618) 995-1611