

2nd Annual
SMOKIN' UP THE HOLLER
Backyard BBQ Competition

Sponsored by: Rhea County Fair

AUGUST 21-22, 2015

**The Rhea County Fair is seeking teams to cook in our Backyard BBQ Cook-off.
Event will be held at The fairgrounds/Ag Center located at 334 Eagle Lane, Evensville, TN 37337.
Across from Rhea Middle School.**

For detailed information: August 21st – Registration 8 a.m. to 8 p.m., Inspection - 4 p.m. August 22nd – Meat Turn In – 4 p.m. Judging – 5 p.m. Contact - Rhea County Fair @ www.facebook.com/therheacountyfair, rheacountyfair@yahoo.com or call Harold Fisher @ 423-280-8330 or Jim Hall @ 423-605-0805.

Awards to be given for both categories: 1st Place - \$250; 2nd Place - \$150; 3rd Place – \$100

Categories: One of each Chicken and Pork must be smoked.
Chicken, Cornish Hen or Kosher
Pork, Boston Butt, Picnic, Whole Shoulder

Entry Fee: \$25.00

Make checks payable to Rhea County Fair. Mail to P.O. Box 117, Evensville, TN 37332

ENTRY FORM

Name: _____
Chief Cook: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: (____) _____ Cell: (____) _____
Email: _____

Liability: Entrants, Participants, and Spectators by signing below do hereby release and discharge the Rhea County Fair, sponsors, promoters, assistants, their officers, directors, employees, agents, servants and representatives from any and all known and unknown damages, injuries, losses, judgments, and/or claims from any cause whatsoever that may be suffered to his/her person or property.

SIGNATURE: _____ **DATE:** _____

2015 Rules & Regulations

1. The decision and interpretations of the Rules and Regulations are at the discretion of the Rhea County Fair Committee.
2. Each team will be assigned a cooking space.
3. Contestants shall provide all needed equipment, supplies, etc.
4. It is the responsibility of the contestant to have a clean cooking area.
5. Fires shall be of wood, wood pellets or charcoal.
6. All cooking areas should have a fire extinguisher.
7. All meat shall be inspected prior to day of cooking. **No marinated or injections before inspection.** Once meat has been inspected, it shall not leave the site. Cooking shall not be started until designated time.
8. Categories – Chicken - Cornish hen or Kosher. Pork – Boston Butt, Picnic, Whole Shoulder.
9. Pork – Chopped, sliced, pulled.
Chicken – Parts, sliced.
10. Turn-in times will be determined at cooks meeting.
11. Garnish is optional. Leafy Lettuce or Parsley.
12. Containers – Provided by Rhea County Fair Committee. Containers shall not be marked in any way. There should be enough meat for 3 Judges.
13. Scores will be from 1-10. With 10 being best.
14. Judges will score on appearance, tenderness and taste.
15. No commercial entrants. Must be Backyard BBQ Cookers Only.