

September 8th & 9th

2023

Chicken Crazy



&



Hog Wild

BBQ Cook-Off



Obion County Complex

- We want each team to have a good time and we want a good atmosphere for those who attend. Any alcoholic beverage must remain in the barbecue area. Paper or plastic containers are necessary.
- Volume of bands, radios, stereos, etc. will be contained to low "park level" after 12:00 am Saturday.
- Open fires will be allowed only for the purpose of making coals for cooking. Please keep these fires as low as possible and protect the unwary from stumbling into them.
- Decisions of the Cook-Off Committee and judges are final.
- Violations of Rules and Regulations of the contest may result in disqualification, expulsion from grounds and /or disqualification from further participation.
- The Cook off Committee reserves the right to make additional regulations as the situations warrants.
- Electricity will be provided. Team must provide their own extension cords. All cook teams with campers must supply your own generator.
- No motor vehicles will be allowed inside any cooking site (vans, motorhomes , etc..)
- Awards competition will be presented as soon as results are tabulated.

Judging Times, Saturday, September 9th

- ◆ **Backyard Variety** **9:00 am**
- ◆ **Backyard Bird** **9:30 am**
- ◆ **Shoulder** **10:00 am**
- ◆ **Fine Swine** **10:30 am**
- ◆ **Ribs** **11:00 am**

Grand Champion \$250 + Trophy

Plus trophies for first four placings

	Fine Swine	Backyard Bird	Backyard Variety	Rib	Shoulder
1st	\$200	\$300	\$200	\$300.	\$300
2nd	\$100	\$150	\$100	\$200	\$200
3rd	\$75	\$75	\$75	\$100	\$100
4th	Trophy	Trophy	Trophy	Trophy	Trophy

Tyson Foods, Inc. , Obion County Complex
 Erich Felkner / Soybean Festival
 2800 Tyson Drive
 Union City, TN 38261

Official Rules & Regulations

Entry Form

• Tyson will provide chicken to any team interested in serving and cooking for the community during the community feed on Friday night. The Community feed will begin at 5:00 pm

• Barbecue is defined by the sponsors as pork meat (fresh and uncured) prepared on a wood or charcoal fire, with any nonpoisonous substances and sauces as the cook believes necessary. Contest categories include: backyard bird variety, backyard bird, pork shoulder, pork ribs and fine swine. Any other part of the pig will be assigned to one of these categories at the discretion of the committee. Meat for a contest entry may not be precooked, sauce injected, marinated or cured in any way prior to inspection at the beginning of the contest.

* Backyard Variety entry is defined as any variety of meat except those in ribs & shoulder. Example: bologna, bratwurst etc.

* Pork rib entry is defined as portions of a hog that include the ribs, loin back or spare, only –country style is not acceptable.

* Pork shoulder entry is defined as the front leg, containing the arm bone, shank bone and portion of the blade bone.

* Backyard Bird is defined as whole or partial chicken cooked on a wood or charcoal fire.

* Fine swine is defined as tenderloin, ham or pork without rib.

• Each contestant competing shall supply all of his own meat, cooking ingredients, individual cooking devices (portable stoves, wood or charcoal) utensils, preparation tables, etc. All contestants must adhere to all codes by the city, country, state or federal government.

• Contestants will be allowed to enter the cooking area to unload and set up from 12:00 noon to 5:00 pm Thursday, and from 8:00 am to 1:00 pm on Friday. Contestant parking will be provided adjacent to the cooking area. (All vehicles must be removed from the cooking area by 3:30 pm Friday afternoon. We will have a cook team meeting in front of the Tyson Tent on Friday afternoon at 1:00 pm. Attendance is not required but suggested.

• Each contestant may have as many assistants as necessary for such chores as hauling wood, serving the community and encouraging the cook.



*Each applicant must comply with all applicable rules and regulations of the Health Department, including but not limited to the following:

- Meat must be at least 40 degrees or less before cooking. Coolers with ice will keep the meat cool enough.
- After cooking the meat must be maintained at 140 degrees or above in a covered container.
- Cook and all food-handling assistants must wear aprons and hats.
- Cleanliness of the cook, assistants and contestant's area is required.
- No live animals (dogs, pigs, etc.) are allowed in the cooking area.
- Each contestant must cook enough barbecue to give samples to the judges. There will be approximately 3-4 judges for blind judging. If a team runs out of barbecue before judging is completed the team will be disqualified. Containers will be provided and must be used.
- Garnishments maybe used for presentation, must be able to fit into the container that is provided.
- Judging will be by secret ballot.
- Contestants may cook in all categories. There is a \$50.00 fee for the first category and \$30.00 for each additional category. (\$170 to compete in all categories)
- All teams interested in serving in the park will be required to pay the \$50.00 fee and must participate in either the Backyard Variety or Backyard Bird category. Judging and award presentation for these categories will be on Saturday @ 12 pm
- All cook teams are expected to be respectful of others. Failure to do so can result in disqualification.

Contact Information: Tyson Foods, Inc.,
Obion County Complex - Erich Felkner

731-886-4780

Official Team Name : _____

Chief Cook Name: _____ Phone: _____

Address: _____

Email address: _____

Assistant Cooks: _____

Corporate Sponsors (if any): _____

Categories in which you will be competing: _____

Total: \$ _____ (please make check payable to Tyson Foods, Inc.)
 Aug. 30th **Deadline for form and paid by**

Agree to abide by all rules and regulations for the Tyson Chicken Crazy & Hog Wild BBQ Cook-off Space Requirement _____