

SNOOPS GRILL BBQ COMP

MARION MI 49665

AUG, 6TH & 7TH 2021

BOOM BANG DONE

Team Name: _____

Head Cook Name: _____

Email: _____ Phone #: _____

Address: _____ City: _____

State: _____ Zip: _____

Event Categories: "Circle each one you will participate in"

RIBS PORK BUTT BRISKET ALL

Entry Fee: \$125 per team

Very limited camping area in the Village of Marion call Marion Park early to get a reservation.

With a \$50 deposit you reserve your spot in the competition the remaining balance must be due by July 1st. Non refundable

Early Deposit \$50 _____

Entry Fee \$125 _____

Checks will need to be made out to Snoop Eising

Other payment can be made on Venmo, @eisingoutdoors

Pay Pal @eisingoutdoors or find by 231-388-4308

In consideration of you acceptance of this entry form and fee, I the undersigned intending to be legally bound, do hereby for myself, my heirs, executors and administrators, waive and release any and all right and claims for damages i may have against with Snoop's Grill, event sponsors, and their agents, successors and assigns for any and all injuries suffered to me in this event. I further grant permission to the Snoop's Grill Boom Bang Done competition or agents authorized by them to use any photographs, videos, and all social media records of this event for any legitimate purpose.

Teams are responsible for their own cooking equipment, supplies and meat. Any heat source is allowed for cooking your meats. WOOD, PROPANE, CHARCOAL, PELLETS/ELECTRIC

SIGN HERE _____

Arriving at 9:00 am on Aug 6th 2021, you can arrive any time you'd like after 9am however there will be a mandatory cooks meeting at 1 p.m. a team member from each team must attend the cook meeting.

Upon arrival each team will be assigned a minimum of a 10' x10' space. If you need power please bring a small quiet generator to run your equipment. Meat inspections will take place after you arrive. Meat must be raw and unseasoned. You may either cook Spare Ribs, St. Louis cut Ribs or Baby Back Ribs, NO country style ribs. Ribs must be turned in with bone-in. Each entry must contain a minimum of bones individually cut so all judges can each have a rib to sample. More ribs can be put into the box at the cook's discretion. Ribs will be turned in a styrofoam container provided to you at check in. Garnish is not allowed, just foil and ribs in the turn in box.

This will be blind judging so judges will not know whose entry they are eating. The judges will be asked to score each individual entry on its own merit, No comparison judging.

The entries will be judged on appearance, taste and tenderness and scoring will be done using the KCBS scoring system. The scoring system is from 9-2 all whole numbers between two and nine may be used to score an entry. 9 excellent 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible. The weighting factors for the points system are Appearance -.5600, Taste - 2.2972, Tenderness - 1.1428