



REGISTRATION APPLICATION

DEADLINE TO REGISTER:



Thank you for your interest in competing at the Jackson County Youth Livestock and Equine Association, Inc., **Merry Porkmas**

Friday, December 6, 2024: Set Up 1pm-5, Cook's Meeting: 6pm Quiet Time: 11pm-5am

Saturday, December 7th Turn In: Ribs 11:00am

Awards Ceremony 1pm (Exhibition Hall)

Team Name: _____ Head Cook: _____
Street Address: _____ Town: _____ State _____ Zip: _____
Phone: _____ Email: _____

Entry Fee: \$50

Please Read: Spaces will be assigned in the order in which FEES are received. Due to fire and safety regulation your vehicles, trailers and equipment **MUST** fit inside allotted space. **NO EXCEPTION.** Water hook-ups are available, but you must bring a 100' hose.

Signature: _____ Date: _____

Your signature indicates that you have read and agree to the "Waiver of Liability" (below) and the "Rules and Regulations" as provided by the Porkmas Committee and JCYLEA, Inc. attached to this registration form. Event held Rain or Shine. Entry fees are non-refundable. One portable fire extinguisher with a rating of not less than 2-A: 10-B: C required if any type of ignition source is present at your cook site. The Porkmas Committee has the right to reject any applications.

APPLICATION AGREEMENT: BY RETURNING THE PORKMAS REGISTRATION APPLICATION FORM, I AGREE TO ABIDE BY THE RULES AND REGULATIONS SET FORTH FOR THIS EVENT AND ANY GOVERNING ENTITY IN WHICH THIS EVENT IS BEING HELD.

WAIVER OF LIABILITY: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my executors and administrators, waive and release any and all rights and claims for damages I may have against the Porkmas Committee, JCYLEA, Inc., and/or Jackson County and their agents, sponsors, successors and assigns to use my photographs, name, likeness, recording, video or any other record of this event for the legitimate purpose.

**PLEASE MAKE CHECK PAYABLE AND SUBMIT
COMPLETED FORM TO:**

**JCYLEA INC
PO BOX 104
MARIANNA, FL 32447
BBQ Contest Chair: Forrest Dilmore
Phone: 850-372-2195
Email: jcyleainc@gmail.com**

We'll see you in December!

**2024 PorkMas Festival
Friday, December 6th, 2024
Jackson County Agricultural Center
3631 Hwy 90
Marianna, FL 32446**

RULES FOR BBQ CONTEST

- **MEAT INSPECTION:** All meats must be USDA inspected. No pre-seasoning, injecting, marinating, or cooking of an entry is permitted until after inspection by the official meat inspector. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F.
- **COOK SITE:** Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space.
- **BEHAVIOR:** Every team, including members and guests, are expected to and required to exhibit proper and courteous behavior at all times.
- **CLEANLINESS AND SANITATION:** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
- **MEAT CATEGORIES:** The following category will be judged at the following time. A minimum of 7 separate and identifiable portions must be in each entry.
 - ❖ **10:30am Ribs (Loin Back (baby back) or Spare Ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.)**
- **SAUCE:** Each entry may be sauced or unsauced. No containers of sauce or pooling of sauce is allowed in the turn-in box. It will be considered marking and will result in disqualification of that entry.
- **JUDGING:** All judging will be blind judging only. Entries will be submitted in an approved container with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on 1) PRESENTATION, 2) TASTE, 3) TENDERNESS, and 4) OVERALL IMPRESSION. Meat may be sauced or unsauced. A minimum of 7 portions must be submitted.
- **DISQUALIFICATION:** An entry can be disqualified for any of the following reasons.
 - There is evidence of marking or sculpting. Marking is defined as any handwritten or mechanically made mark inside or outside the Turn-In Box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of a meat entry contained in a Turn-In Box that identifies the submitting team to any judge.
 - There is anything in the box besides the meat
 - There is not a minimum of seven (7) portions.
 - There is evidence of blood such that the meat is under-cooked
 - The entry is turned in after the officially designated time.
 - Gloves are not used while handling food products.
 - Not cooking the meat that was inspected.
- **TURN-IN TIMES:** 11:00 am

**There will be a turn-in window 5 minutes before and 5 minutes after.