



# KING OF CONYERS

## 2026 COMPETITOR APPLICATION

Hosted by American Legion Post 77

**EVENT DATE**

Labor Day - September 7, 2026

**LOCATION**

674 American Legion Rd NE, Conyers, GA 30012

**APPLICATION DEADLINE**

August 5, 2026

**ENTRY FEE**

\$150 - nonrefundable

### GRAND PRIZE

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\$500 cash | Trophy | Bragging rights | TV and newspaper feature | And more

### CONTESTANT INFORMATION

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Full Name: \_\_\_\_\_

Team Name (if any): \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

### COMPETITION ENTRY

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☐ Pork Ribs

☐ Whole-Bird Chicken

☐ Entering both categories

☐ First-time King of Conyers contestant

### TEAM AND COOKING SETUP

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Chief Cook: \_\_\_\_\_

Number of Team Members: \_\_\_\_\_

Smoker/Grill Type and Approximate Size:

Fuel Type: \_\_\_\_\_

**Important:** No electricity or water will be provided. Teams must bring all supplies and stay within their assigned cooking space.



# KING OF CONYERS

## APPLICATION ACKNOWLEDGMENTS AND WAIVER

### FOOD SALES

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☐ Yes, our team plans to sell plates of food to the public.

☐ No, our team will not sell food to the public.

Teams that sell plates must also complete the applicable Vendor Application and comply with all event food-service instructions. Food intended for sale to the public may be prepared, marinated, seasoned, cooked, or otherwise handled at the contestant's discretion, including before arrival, provided it is handled safely and complies with applicable event and food-service requirements. Public-sale food must remain separate from competition food submitted to the judges.

### REQUIRED CONTESTANT ACKNOWLEDGMENTS

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☐ I understand that contestants may arrive as early as 7:00 AM and must be checked in and on site no later than 9:00 AM.

☐ I understand that all preparation and cooking of competition food intended for the judges must occur on site.

☐ I understand that competition food intended for the judges may not be pre-staged, marinated, brined, injected, seasoned, rubbed, trimmed, partially cooked, or otherwise prepared before arrival. This restriction does not apply to food prepared for sale to the public.

☐ I understand that all competition entries must be presented to the judges at 12:00 PM.

☐ I understand that no electricity or water will be provided.

☐ I agree to complete cleanup and remove all equipment, trash, grease, and debris from my assigned area by 1:30 PM.

☐ I agree to follow the official King of Conyers BBQ Cook-Off rules, judging procedures, safety requirements, and instructions issued by event officials.

### WAIVER AND RELEASE

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I voluntarily participate in the King of Conyers BBQ Contest and accept the risks associated with cooking, food preparation, heat, fire, equipment, and public food service. I release and hold harmless American Legion Post 77, its officers, members, volunteers, representatives, sponsors, and event partners from claims, liability, loss, or damage arising from my participation, except where prohibited by law. I certify that the information on this application is accurate and that my team will comply with the official rules and lawful instructions of event officials.

**Contestant Signature:** \_\_\_\_\_

**Printed Name:** \_\_\_\_\_

**Date:** \_\_\_\_\_

### SUBMISSION CHECKLIST

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☐ Completed and signed application

☐ \$150 nonrefundable entry fee

☐ Vendor Application, if selling plates

☐ Copy retained for team records

**POINT OF CONTACT:** Peter Bourne | [peteraldwinbourne@gmail.com](mailto:peteraldwinbourne@gmail.com) | 770-828-4788



# KING OF CONYERS

## 2026 OFFICIAL COOK-OFF RULES

*These rules apply to all King of Conyers contestants. Event officials and the Head Judge have final authority over competition administration, safety, turn-in, judging, and disqualification decisions.*

**1. EVENT SCHEDULE** - The cooking field opens at 7:00 AM. Contestants may arrive at any time beginning at 7:00 AM, but all teams must check in and be on site no later than 9:00 AM. All competition entries must be presented to the judges at 12:00 PM. Cleanup must be completed by 1:30 PM.

**2. SUPPLIES AND COOKING SPACE** - Teams must provide all cooking equipment, fuel, food, utensils, sanitation supplies, tents, tables, and other materials. American Legion Post 77 will provide the assigned cooking space, trash bags, and judging containers. **NO ELECTRICITY OR WATER WILL BE PROVIDED.** All props, trailers, vehicles, tents, smokers, and equipment must remain within the assigned space unless approved by the event coordinator. Holes, dug pits, and equipment that may damage the site are prohibited.

**3. NO PRE-STAGING OR ADVANCE PREPARATION** - All competition meat intended for the judges must arrive raw and unprepared. Contestants may not marinate, brine, inject, season, rub, trim, partially cook, smoke, tenderize, or otherwise prepare competition food before arriving at the cook-off site. Competition food cannot be marinated the night before. Every preparation step and all cooking of competition food must be completed on site after check-in. These restrictions apply only to food intended for judging and do not apply to food prepared for sale to the public. Event officials may inspect competition meat, coolers, containers, and cooking areas at any time.

**4. SANITATION AND FOOD SAFETY** - Cooks must prepare, handle, cook, hold, and serve food in a sanitary manner. Teams must provide their own wash, rinse, and sanitizing setup, maintain safe food temperatures, protect food from contamination, and comply with lawful food-service instructions. Unsafe or unsanitary conditions may result in immediate correction, removal of food from service, or disqualification.

**5. ENTRIES PER PIT** - A team consists of one chief cook and no more than two assistants unless event officials approve otherwise. Only one competition entry per category may be cooked on a given pit by the same chief cook. Multiple entries in the same category by the same cook, or multiple entries cut from the same piece of meat, are not permitted.

**6. COMPETITION CATEGORIES** - The recognized categories are: (1) Pork Ribs and (2) Whole-Bird Chicken. Sausage is not a competition category. The chicken must be cooked as one whole bird on site. Contestants may enter either category or both categories.

**7. JUDGING CONTAINERS AND PORTIONS** - Judging containers supplied by the event must remain clean, unmarked, and free of identifying features. Marked containers may be disqualified. Teams must provide sufficient portions for three judges. Pork rib entries must include representative portions from the cooked rack. Whole-bird chicken entries must provide white and dark meat from the single whole bird, presented as directed by the Head Judge at check-in. No garnish or condiment may be added if it prevents judges from evaluating the true quality of the meat.



# KING OF CONYERS

## 2026 OFFICIAL COOK-OFF RULES - CONTINUED

**8. TURN-IN TIME** - All judging entries must be presented at 12:00 PM. The Head Judge will announce the turn-in procedure at check-in. Late entries may be refused and will not be judged unless the Head Judge determines that exceptional circumstances justify acceptance.

**9. JUDGING** - Entries will be evaluated by three judges. Scoring will be based on Taste - 50 points, Tenderness - 40 points, and Appearance - 10 points. Judges may also consider aroma, texture, doneness, and aftertaste as components of these scoring areas. The Head Judge will resolve scoring, tray, and procedural questions.

**10. PUBLIC PLATE SALES** - Contestants may sell plates of food to the public if they choose to do so and have completed the required Vendor Application. Food intended for sale to the public is not subject to the no-advance-preparation restrictions in Rule 3. Contestants may marinate, season, trim, cook, or otherwise prepare public-sale food before arriving or on site, as they choose, provided they comply with applicable food-safety, sanitation, storage, and event requirements. Public-sale food must remain separate from competition food. Competition meat and judging portions may not be sold, sampled, or distributed before judging is complete and the Head Judge releases them. Teams are responsible for safe handling, serving, storage, and disposal of all remaining food.

**11. DISQUALIFICATION** - A team or entry may be disqualified for advance preparation, pre-staging, late turn-in, marked containers, prohibited garnish or condiments, unsafe cooking practices, unsanitary conditions, duplicate entries, failure to follow site boundaries, disruptive conduct, or failure to comply with instructions from event officials or the Head Judge. Disqualified tray numbers will be identified after category results are announced.

**12. CLEANUP AND SITE RESTORATION** - Each team must clean its cooking area and remove all equipment, food waste, grease, charcoal, ash, trash, and debris. Cleanup must be fully completed by 1:30 PM. Grease, ash, coals, or waste may not be dumped on the ground or into unauthorized containers. Teams are responsible for damage caused by their equipment or operations.

**13. AMENDMENTS AND FINAL AUTHORITY** - Any amendments, clarifications, or schedule adjustments will be provided to contestants at or before check-in. The event coordinator and Head Judge retain final authority over competition interpretation, safety, judging administration, and enforcement of these rules.

## CONTESTANT RULE ACKNOWLEDGMENT

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By signing below, I confirm that I have read, understand, and agree to comply with the 2026 King of Conyers BBQ Contest Official Cook-Off Rules.

**Chief Cook Signature:** \_\_\_\_\_

**Team Name:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Questions: Peter Bourne | [peteraldwinbourne@gmail.com](mailto:peteraldwinbourne@gmail.com) | 770-828-4788**