



Wine & Swine
Grissettown Longwood Fire & Rescue
Proudly Presents
BBQ Cook-Off on BBQ Rd
Hosted by Silver Coast Winery
April 26-27, 2019



Silver Coast Winery

Cook Team Application for Saturday Cook-Off AND Friday Night Wing Competition

Registration fee is due no later than April 1, 2019 \$150.00

Name: _____

Address: _____

Phone: (H) _____ (C) _____

Email: _____

Team/Business Name _____

Type of Cooker: _____ If electric you must supply generator. Number of Cooks: _____

Space Needed for Cooking Booth: _____ Fee includes: **6 pork butts and 1 dozen wings**

Ages: _____ (All contestants must be 18 and over or accompanied by an adult at all times.)

Please review the rules of the event. Your signature below confirms understanding and acceptance of the event rules and regulations. Please mail completed form and payment to Silver Coast Winery, 6680 Barbeque Rd., Ocean Isle Beach, NC 28469. Make checks payable to Silver Coast Winery. You may also scan and email your call and pay by credit card.

WAIVER AND RELEASE Participation in the BBQ Cook-Off on BBQ Rd on April 14, 2018 on the grounds of Silver Coast Winery shall be at the Participant's own risk. Silver Coast Winery, Grissettown Longwood Fire & Rescue, Employees, Volunteers and/or Agents shall not be liable of/for any damages arising from personal inquires or damages sustained by the Participant in or during his/her active or passive participation in the aforementioned event.

Participant assumes full responsibility for any injuries or damages and does hereby release and discharge Silver Coast Winery, Grissettown Longwood Fire & Rescue, Employees, Volunteers and/or Agents from any and all claims, demands, damages, rights or causes of action present or future resulting from participation in the BBQ Cook-Off on BBQ Rd held April 14, 2018.

Participant/Group hereby warrants that he/she/they has/have no disability, impairment, or ailment that would prevent him/her/them from engaging in active or passive participation in the BBQ Cook-Off on BBQ Rd; nor will it be determined to be detrimental to his/her/their health, safety, physical or mental condition if he/she/they so participate.

I/We hereby grant our consent and permission to Silver Coast Winery, Grissettown Longwood Fire & Rescue, its affiliates, agents and employees, to use our name, business name, photographs, videotape, motion picture recording, voice, or likeness for their purposes, including pre and post event publicity.

I/We have carefully read this Waiver and Release and fully understand its contents. By my/our signature below, we consent and agree to the terms of this Waiver and Release. Individual signatures also demonstrate consent of the rules of the event provided under separate cover.

Team Captain or Individual Signature accepting/acknowledging responsibility for self or the team.

Print Name Team Captain or Individual: _____

Sign Name: _____ Date: _____



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Cook Team Application & Registration Fee Deadline March 30, 2019

Registration is due by April 1, 2019 \$150.00

Friendly Wing Competition is Friday April 26 from 6:00pm until 8:00pm

Cook-Off and Festival is Saturday April 27, 10:00am-4:00pm

This BBQ Cook-Off is designed to be fun and profitable for the
Grissettown Longwood Fire & Rescue

THE CHALLENGE IS ON!
Put your BBQ to the test.

On site Rules and Regulations for Cookers:

- Cook-Off will be located on winery property.
- Cookers must comply with all laws, ordinances and regulations of the United States, State of North Carolina and Brunswick County.
- Cook-Off will be held come rain or shine. No rain dates. Please be prepared for inclement weather.
- No refund for any cancellation.
- A designated parking area is provided.
- Pets are not allowed.
- Please request space needed for your cooking booth on the application. Space will be assigned based on request.
- There must be no cigarette or cigar smoking, no dipping snuff and no chewing tobacco while handling the meat or preparing it for competition.

ARRIVAL & SET-UP

- Check in and set up will be Friday April 26th, from 10:00pm-3:00pm. **You must be set up completely by 3:00pm.**
- Teams will receive a coded container to submit your BBQ to the judges.
- Team meeting will be at 3:30pm Friday evening to review the rules & regulations for the contest. Pork Butts and Wings will be handed out. **Teams will be disqualified if you do not have a representative at the meeting.**

FRIDAY NIGHT FRIENDLY WING COMPETITION

- 6pm-8pm
- 1 dozen wings included in registration fee
- Teams supply the sauces.
- Must designate Spicy or Mild sauces.
- Judging will be at 6:00pm.
- Award ceremony will be at 7:00pm.

CONTESTANT RESPONSIBILITY:

- You must keep your area tidy and all garbage is to be put in dumpster.
- You must bring your own tent, tables, chairs, cooking equipment, utensils, fire extinguisher (to be located in the cooking area), coolers to store meat in if marinating and lighting.
- Safe food handling practices should include: Temp probe, food grade gloves, fans, insect control, hair protection, trash can, hand sanitizer, serving utensils. It is mandatory that you must use rubber or plastic gloves while handling the meats.
- There is limited water supply on-site, therefore teams should bring their own water supply to insure adequate amount needed, including a bucket of chlorinated water for sterilization.
- Teams may cook with any type of wood, charcoal or propane. There is NO electricity however generators are allowed. **No holes or fire pits may be dug.**
- Any team using wood, charcoal or wood pellets must bring approved metal cans for all debris.
- Meat may be rubbed, sauced or not sauced when cooking. Sauces should be home-made and not commercial. Sauces are NOT a category.
- Teams are not allowed to sell anything.
- Teams must be ready to serve tastes at 11:00AM.
- Teams must turn in for Judging at 11:00am.
- Team is responsible for complete cleanup of their booth.
- All teams must stay until the end of event. No early departures are permitted.
- Teams must abide by the following rules:
 - No fireworks
 - No loud music
 - No solicitation allowed
 - No motorized vehicles other than those used for unloading & loading is permitted in event space.
- There will be a designated parking area for all team members.
- 11:00am-2:00pm-Tastings for festival attendees to choose the People's Choice Award.
- Admission is \$5.00 for guests which will include 3 tickets for People's Choice.
- Cook Teams are not eligible for People's Choice tickets.
- Tickets will be collected at end of tastings.

SPONSOR RESPONSIBILITY

- Provide People's Choice Award tickets
- Provide adequate supply of each items to each team for tastes:
 - 2 oz. tasting cups
 - Forks
 - Napkins
 - Coded container to put BBQ in for judging

- Container to collect People's Choice Award tickets
- Portable hand washing station in cooking area
- Porta-Johns near cooking area
- Promote the BBQ Cook-Off on website, Facebook, press release, media

JUDGING BY OUR PANEL OF JUDGES

- There will be a blind judging by 5-7 judges at 11:00am.
- Entries will be judged on taste, tenderness and appearance.
- Prizes and awards will be awarded.
- Each team must submit BBQ in coded container. Be sure there is enough BBQ to serve all the judges.

AWARDS

- **PEOPLE'S CHOICE AWARD FOR THE BEST BBQ**
 - Will be determined by the most votes a team receives.
- **AWARDS CEREMONY**
 - Award ceremony will be at 2:30pm

Good luck and have fun!

For more information about the Festival call Susan at 910-287-2800