



TRAVELER'S
CELLAR
WINERY
PRESENTS

1ST ANNUAL



REUNITING
After **WAR**

BBO

Competition

SAT SEPT 11TH, 2021



Traveler's Cellar Winery Presents:
The 1st Annual R.A.W.
Invitational BBQ
Competition

A Benefit for:



September 10th-11th, 2021

Friday September 10th

Check-in, Teams Meeting,
and Meat Inspection

Saturday September 11th

Competition and judging,
live music, vendors, food
trucks, silent auction

A Non-Sanctioned Competition for Amateurs and Pros Alike.

Your participation raises much needed funds that provide reunions for our amazing Veterans who have given so much defending our country.

Event to be held at Traveler's Cellar Winery
3220 Fuqua Rd Rockfield, KY 42274
ph:270-846-9463
email travelerscellar@yahoo.com



BBQ CONTEST PRIZES

1st ANNUAL GRAND CHAMPION \$600 + TROPHY + Gunter Wilhelm Knife Set

	1 ST Place	2 nd Place	3 rd Place
Pulled Pork	\$500 + Trophy + Knife	\$250 + Trophy	\$100 + Trophy
Ribs	\$500 + Trophy + Knife	\$250 + Trophy	\$100 + Trophy
Brisket	\$500 + Trophy + Knife	\$250 + Trophy	\$100 + Trophy
Chicken	\$500 + Trophy + Knife	\$250 + Trophy	\$100 + Trophy

PRELIMINARY CONTEST SCHEDULE

FRIDAY SEPTEMBER 10th, 2021***

- 8:00 am Load in / Registration begins
- 9:00 am Meat Inspection begins
- 11:00 am Meat Inspection/ Registration ends
- 4:30 pm Teams Meeting w/BBQ Chairman
- 6:00 pm Load-in period ends (all vehicles must exit and park in designated area)
- 10:00pm Quiet Time Enforced

SATURDAY SEPTEMBER 11th, 2021***

- 7:00 am Quiet Time ends
- 9:30 am Judges Check-In
- 10:00 am Judges Meeting
- 12:00pm Chicken Turn-In
- 12:30 pm Ribs Turn-In
- 1:00 pm Pork Turn-In
- 1:30 pm Brisket Turn-In
- 3:00 pm Ceremony and Announcement of Awards
- 4:00 pm Load-Out Begins (No load out allowed until after Ceremony)
- 6:00 pm Live music ends

***Schedule subject to change



Categories and Fees

Each category is a separate fee. You must participate in at least two categories to compete. There is a \$50 discount if entering all four categories. If you select all four categories, you will also be eligible for the additional 1st Annual "Grand Champion" recognition and awards. Keep in mind a competitor is not eligible for "Grand Champion" unless competing in all four categories.

You are encouraged to sell BBQ to the public, but all meats will be inspected on the 10th and no other outside meats are allowed.

Chicken	\$75	\$_____
Ribs	\$75	\$_____
Pork	\$75	\$_____
Brisket	\$75	\$_____
(4 Category Discount)		-\$50
Your Total Fees		\$_____

ex: All 4 categories would be \$250

Please make checks or Money Orders out to "Reuniting After War" and send to: Traveler's Cellar Winery 3220 Fuqua Rd Rockfield, KY 42274

Deadline for receiving payment and applications is July 31st!

To learn more about the amazing work that R.A.W. does, please visit this link: <https://reunitingafterwar.org/>



1st Annual R.A.W. Invitational
BBQ Competition



Official Team Name _____

Head Cook _____

Contact Person _____

Mailing Address _____

City/State/Zip _____

Phone _____ Number in Group(No more than 4 total) _____

E-Mail _____

Will you be selling food to the public? (No additional charge to do so) Circle Yes or No

Estimated Time of Arrival on Friday the 10th: (Meat Inspection is from 9am-11am) _____

Space is limited on our property. Please select only what you absolutely need and large spots will fill up fast. Size of space required: (After your vehicle has been moved to designated area) **Circle one:** 10x15 10x30 20x30

Application and payment for the entry fee must be received no later than Saturday July 31st, 2021. Check, Cash or Money Order is accepted.

Applications submitted are not guaranteed entrance. Traveler's Cellar Winery reserves the right to reject any applications after deadline date and /or after spaces are full. If your application is not accepted, your money will be refunded. However, **no refunds will be made once you have been accepted into the contest.** Any photos taken at the event become property of Traveler's Cellar Winery and/or Reuniting After War and may be used for promotional purposes. For any additional questions contact Derrick Huff (BBQ Chairman), @ travelerscellar@yahoo.com or at 270-846-9463

WAIVER OF LIABILITY/ PERMISSION TO USE PHOTOGRAPHS OR OTHER RECORDINGS

In consideration of the Event Sponsors accepting this entry , which is a privilege and not a right, I, the undersigned, for myself (or my organizational entry and with the permission by said entity and my team members to sign this waiver), my heirs, personal representatives, my team members, executors and administrators, their representatives, successors, employees, and guest do hereby release, indemnify and hold harmless Traveler's Cellar Winery, Reuniting After War, their officers, employees, agents, representatives and event sponsors and volunteers (hereinafter "Releases ") from any and all claims, demands, rights of action and causes of action for damages of any type whatsoever, including but not limited to claims for personal injury or property damages, arising from or during the Event, including without limitation , all costs, liabilities, judgements, expenses, damages or reasonable attorney fees. I hereby grant permission for the Traveler's Cellar Winery, Reuniting After War, and/or their authorized agents to use any photographs, videotapes, motion pictures, recordings and any other record of this Event for any legitimate purpose. I (or my organizational entry) agree to abide by all of the rules and regulations of the R.A.W. Invitational BBQ Competition.

Signature (required) _____

Date _____



OFFICIAL RULES AND REGULATIONS

1. The decision and interpretation of the R.A.W. IBC Rules and Requirements are at the discretion of the Contest Representatives and BBQ Chair. Their decisions and interpretations are final to the extent they are consistent with the R.A.W. IBC Rules. There is no separate Professional/Amateur Classification. All entrants are competing at the same level.

2. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.

3. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector on Sept. 10th. Barbecue is defined as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting this qualification will be disqualified. Pork is defined as BOSTON BUTT, PICNIC, and/or WHOLE SHOULDER weighing approximately five (5) pounds or more. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). Country style ribs will not be allowed. Chicken includes Cornish hen. Kosher Chicken is legal. Any cut of chicken is acceptable. It is acceptable to have manufacturer enhanced or injected products as shown on label EXCLUDING teriyaki, lemon pepper, and butter injected.

A. Parboiling and/or deep-frying competition meat is not allowed.

4. Once meat has been inspected, it must not leave the contest site.

5. All Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer. The Health Department requires that the following meat holding conditions must be met:

A. After cooking meat, it must be held 140 degrees or above.

B. Cooked potentially hazardous food shall be cooled: 1) Within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or less. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.

6. Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal. Generators are allowed. All contestants must bring a fire extinguisher.

7. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned and previously chosen cooking space size.

8. Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

9. No open pits or holes are permitted. Fires may not be built on the ground. No modification of the property at 3220 Fuqua Rd of any kind is allowed.

10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. If any team's assigned cooking space is left in disarray or with loose trash, other than at trash containers, it may disqualify said team from future participation at R.A.W. IBC events.

8. CAUSES FOR DISQUALIFICATION:

A. Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests. **NO OUTSIDE ALCOHOL PERMITTED ON THE PROPERTY. THIS IS STRONGLY ENFORCED.**)

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise generated from speakers or public address systems.

E. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in R.A.W. IBC events for two years.

F. Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by the R.A.W. IBC Representative.

12. A quiet time will be a time stated by the contest organizer but not later than 10:00 pm at night and will last until 7:00 am the following day. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Each contest organizer must provide personnel to see that quiet time is enforced.

13. First aid will not be provided, except at the election of the contest organizer.

14. To ensure the safety and well-being of all participants and spectators, R.A.W. IBC will supply uniformed security/police to remain on site throughout the duration of the contest. The security/police are to be instructed on R.A.W. IBC Rules and Regulations, including quiet time, and their enforcement.

15. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

16. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. For example, if beef brisket is scheduled for 1:30 pm, plan to submit it then. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

17. Each contestant MUST submit at least six (6) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

18. R.A.W. IBC allows for blind judging only. Entries will be submitted in an approved R.A.W. IBC numbered container provided by the contest organizer, then may be renumbered by judging officials. The number must be on top of the container at turn in. Entries will be judged by a judging team of six (6) judges. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. The scoring system is from 9 (Excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Rep.

19. Garnish is optional. If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce and/or common curly parsley, flat leaf parsley or cilantro. (No colored garnishes allowed) Any entry not complying with this rule will be given a one (1) on APPEARANCE.

20. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.

21. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.