

Jekyll Island

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Jekyll Island Beach Music Festival and BBQ Beach Bash

August 21-22, 2009

General Rules

This event includes five categories: Sauce, Ribs, Pulled Pork and Pork Loin. Trophies and cash prizes will be awarded to the first, second and third place teams in each category. The Grand Champion cash prize is \$200, first place in each category will get \$150; second place, \$100; and third place, \$50. The first place sauce winner will get a plaque and \$50.

The rules are as follows:

- Spaces will be approximately 20x20. Plan to provide your own shade. Everything must fit within your space.
- No pets allowed. No skateboards, tricycles, bicycles, motorcycles, mopeds or three wheelers will be permitted with the exception of those used by Officials of the Jekyll Island Beach Music and BBQ Bash at the Beach.
- Team meeting will be Friday from 7 p.m. to 8 p.m.
- No pre-seasoning or pre-cooking allowed. Marinating and cooking can begin at 9 p.m. Friday.
- Contestants must supply all needed equipment and supplies. No gas or electric barbecue cookers allowed. All fires must be in containers, not on the ground.
- Flammables (propane, compressed or liquid gas, etc.) may be used within the cooker ONLY to START the INITIAL fire. No type of flammable may be used within the cooker once the meat has been placed there. Flammables may be used outside and away from the cooker to make additional coals.
- Electrical devices may be used within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans and delivery systems for approved fuels (e.g. Traeger grills).
- Electric smokers, holding ovens or any other devices with heat producing electric coils are not allowed.
- Meat for the contest will be provided by each team and will not be pre-cooked, sauced, spiced, injected, marinated, or cured in any way, or otherwise pre-treated prior to official inspection.
- All meat must be available for inspection between Noon and 7 p.m. Friday. If time permits, officials will inspect your meat when you check in. Otherwise, officials will come to your site before 7 p.m.
- Inspection criteria: Meat must be USDA stamped and in the original purchase packaging. Uncooked meat must be kept at 40 degrees F or lower and cooked meat must be kept at a minimum of 140 degrees F.
- No sauces or garnishes may be added to entries at judging time.
- Access to water is limited, but there will be several water stations available. Please bring two buckets and some antibacterial soap with which to clean your utensils and other cooking items.
- After your meat has been cooked and judged, you may serve it to friends or family on site or keep it for your own purposes. Teams which pay the additional Vendor Fee may sell their barbecue and other food items to the public.
- The Beach Music and BBQ Beach Bash committee will retain any meat and sauce left in the judging area.
- Excessive use of alcoholic beverages, as well as disruptive behavior and or improper conduct will be grounds for disqualification.
- The Jekyll Island Authority, BBQ Beach Bash, or the BBQ and Chili Times may use any photographs or videos authorized or taken of a team site or contestants and all participants agree to the usage of these photographs or videos.
- Restroom facilities will be available throughout the event.