



2020 Backyard BBQ Competitions

Presented by:

Central Valley Electric Cooperative



Friday & Saturday June 26-27

Eddy County Fairgrounds

3402 S. 13th Street ~ Artesia NM 88210

Team Contact Information: (Team is one+ people submitting entry in at least one Category)

Team Name: _____

Contact Name: _____ Chief Cook: _____

Address: _____ City State & Zip: _____

Email: _____ Phone: _____

Main Categories: (ENTRIES JUDGED BY KCBS CERTIFIED JUDGES! CHOOSE ONE OR BOTH! PRIZE MONEY FOR TOP 5 FINISHERS)

\$25 per entry Chicken Pork (\$25 x # entries) _____

(turn in time for **both** Chicken & Pork **1:55-2:05 pm Saturday**)

Chicken must be boneless, unless submitting drumsticks or game hens. Pork category is open to any pork cut. Rib cuts may be spare ribs, St. Louis style or baby back ribs. Pork Ribs must include the bone. Country style ribs prohibited. Meat must be stored in original package at 40°(F) or less and cannot be pre-cooked or pre-marinated.

Special Categories: Turn in for Special Categories *Friday Night*.

"Anything Goes Discos" (\$25 x # entries) _____ # of entries ("Discada" or "Plow Disc Cooking")
"Anything Goes Discos" excludes Dessert entries. "Discos" entries are not subject to KCBS Meat or Garnish regulations.

Dessert (\$25 x # entries) _____ # of entries
Dessert entries must be prepared at competition. Dessert entries are not subject to KCBS Garnish regulations.

Guac-Off (\$25 x # entries) _____ # of entries
Guacamole entries must be prepared at competition. Guacamole entries are not subject to KCBS Garnish regulations.

Meat must be stored in original package at 40°(F) or less and cannot be pre-cooked or pre-marinated. All meat will be inspected at team check-in. Meat and other ingredients must be held in separate coolers.

Entry Fee: \$25 each entry (Additional \$25 fee for electricity- access available on limited basis)

Applications are accepted on first come first served basis. Space is limited. **Mail, fax, or email application to reserve team entry via (fax) 575-746-1686 or email: dvgrousnick@yahoo.com** to Smokin' On The Pecos, PO Box 924, Artesia NM 88211. Team registration is complete once application and payment have been received. This is an all weather event. Applicants agree to abide by all rules and regulations of The Central Valley Electric Cooperative's Smokin' on the Pecos Backyard Competition.

Electricity is available on a limited basis for a **\$25 fee**. First requested, first served. **Request Electricity Access?** **Yes** **No**
Back Yard teams will have water access available as well.

Payment: **Please make checks payable to Smokin' On the Pecos.** Please submit Entry Forms and Payment to: Smokin' On the Pecos ~ PO Box 924, Artesia NM 88211. Teams are officially registered once entry & payment is received. Applications are accepted on first come, first served basis. Space is limited. This is an all weather event. No refunds applicable once teams are officially registered.

Team Captain Signature: _____

WAIVER OF LIABILITY

Must be signed. In consideration of Smokin On the Pecos organizers accepting this entry, I, the above signed, intending to be legally bound, hereby for myself, my heirs, executors and administrators waive and release any and all claims, rights of action and demands for personal injury, property, consequential and other damages whatsoever which may arise out of the activity/event set forth herein. This release shall be for the benefit of the Eddy County Fair Board, CVE and Smokin' On the Pecos event, their representatives, successors and assigns for any and all injuries suffered by me or any member of my Team at this event. Further, I hereby grant full permission to the Smokin' On The Pecos and /or their authorized agents to use my photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose. I further agree to accept all conditions set forth and to abide by the rules and regulations of The Central Valley Electric Cooperative's Smokin' On the Pecos Backyard BBQ Competition as defined.

2020 Smokin' on the Pecos

Backyard BBQ Event Presented by: Central Valley Electric Cooperative

The Central Valley Electric Cooperative's Smokin' On The Pecos Backyard BBQ Competition challenges the amateur backyard smoker/griller to a friendly BBQ contest against other local amateurs (neighbors, friends and family alike). Teams compete to show-off their BBQ talent and to determine who has the best Backyard BBQ in Southeastern NM. Each team will consist of one or more members (team members ages 16-17 must be in a team with at least one other member 18 or older).

Each team will share a 30'x40' competition space with at least one other Backyard Team. Space is limited. Some spaces will include water, and electrical outlets to be shared by teams assigned to that space. **Electrical access incurs an additional \$15 Fee.** Water stations will be available for spaces without direct water access. (All teams are responsible for their own water hoses and extension cords).

Entries: Team entries must comply with event categories. Backyard teams will compete with Competition teams in the Dessert and Guacamole categories, as well as in the "Anything Goes Discos" category (where many of them are the amateurs and the locals are the experts); so submit your team's "Disco" specialty! Desserts may be prepared in Disco, but cannot be submitted as a Disco entry.

Garnish is "Cook's Choice;" Backyard team entries, Dessert, Guacamole and "Anything Goes Discos" entries are not subject to KCBS Garnish regulations.

All Entries must fit into a single 9"x9" Styrofoam container (provided to teams at Cooks' Meeting).

All Entries will be judged on: (1) Appearance (2) Taste (3) Tenderness

Awards:

Chicken and/or Pork Categories: 1st – 5th Place Cash Payout each category.

Backyard teams have the potential to place in Special Categories: Dessert, Guacamole and/or "Anything Goes Discos" 1st – 5th Place Cash Payout.

MEAT INSPECTION:

1. All meats cooked at Smokin' On The Pecos must be USDA-approved meat or have been purchased from a USDA-inspected source. Backyard Competitors must be able to show proof of this. (Leave meat in store packaging until inspected.)
2. **Meat will be inspected at Team Check-In.** An event representative will certify meat fulfills requirements prior to team set-up.
3. Once meat is inspected, it cannot leave event venue. (*all preparation and cooking must be done on-site*).

Rules and Regulations :

1. Teams may check in from 2:00 p.m. - 5:00 p.m. Friday, June 26th or from 7:00 a.m. - 9:00 a.m. Saturday June 27th.
2. All Backyard teams will be assigned a competition space, and are asked to keep their equipment (i.e. grill, chairs, ice chest, tent(s) and other BBQ equipment) within their designated area. **Teams may not move once assigned a competition space.**
3. All Teams **must** be in place by 9:00 a.m. Saturday June 27th.
4. No movement of motorized vehicles will be allowed in competition area after 9:00 a.m. Saturday.
5. **A minimum of 40 lbs per tent/canopy leg is required.** Event Organizers recommend more. **Tent spikes are prohibited.**
6. This is an all weather event. No refunds will be given once application and payment have been received.
7. **Teams agree to observe "Quiet Time" beginning 11:00 p.m Friday and Saturday, out of respect for all Competitors.**
8. Teams will be held responsible for the conduct of their guests accompanying them.
9. **Team Captains must attend one of the Cooks' Meetings to qualify to compete.** Teams submitting a **Dessert, Guacamole or a "Discos" entry** will need to attend the **Cooks' Meeting Friday, June 26th at 5:15 p.m.** in the Judges' Building. Chicken or Pork entries only will have a **Cook's meeting at 9:30 a.m., Saturday June 27th** in the Judges' Building.
10. Each participating team will receive 1 (one) numbered 9"x9" Styrofoam judging container per entry for turn-in;
11. An Adult (over the age of 18) must be present on-site at all times (from set up to tear down for each participating team). Any team not under adult supervision will be disqualified;
12. Ingredients for team entry are the responsibility of the Team, and are subject to inspection upon team arrival. **Each team must turn-in at least six (6) pieces of each cooked entry**, using the provided numbered judging container(s).
13. Teams must clean, prepare, and cook their entry at their assigned cooking site, and meat must be held on ice at a temperature of **40 degrees (F) or less** prior to cooking; meat and other ingredients must be held in separate coolers.
14. Teams must hold their cooked items at a temperature of 140 degrees (F) or higher until turn in.
15. **Official turn in times will be strictly enforced. No late entries will be accepted;**
16. The judging for this event will be in accordance with Kansas City BBQ Society judging procedures to ensure the integrity of the event. Judges for this event will be certified KCBS Judges;
17. Judging scores will be tabulated in accordance with KCBS Judging Procedures; All decisions by the "Judges" are final.
18. Awards presentation will be in the Judges' Building, Saturday June 27th.
19. Each team is responsible for the clean-up of their assigned cooking area; grey water disposal in tree wells; trash and hot ash disposal in designated containers within the event area.
20. Failure to follow any of these rules will be cause for disqualification of the team.