



Dear BBQ Team:

On behalf of the Committee of The Fire In the Foothills BBQ Festival, we would like to thank you for your interest in participating in the annual BBQ Cook-off. This is our 2nd Annual competition, we anticipate to it grow each coming year and we will strive to make it bigger and better each time!

Team Schedule	Date	Begin
Team Check-in begins	08/30/2024	8:00 am
Meat Inspections begin	08/30/2024	12:00 pm
Cooks Meeting	08/30/2024	5:00 pm
Quiet Time	08/30/2024	10:00 pm
Gates Open to Public	08/31/2024	10:00 am
People's Choice turn-in (Please have ready in tray provided, event worker will pick up)	08/31/2024	11:00 am
Chicken turn-in	08/31/2024	12:00 pm
Pork Ribs turn-in	08/31/2024	12:30 pm
Pork turn-in	08/31/2024	1:00 pm
Beef Brisket turn-in	08/31/2024	1:30 pm
BBQ Competition Awards	08/31/2024	3:00 pm

Best Regards,

Darrell Calloway
Organizer, The Fire In The Foothills BBQ Festival



2024 AWARDS

Pro Teams

PRO TEAMS	CASH PRIZE
Grand Champion - BIG MOTHER SMOKER & CASH	2500
Reserve Grand Champion	1500
3rd Overall	500
4th Overall	250
5th Overall	100
Category Winners - Chicken, Pork Ribs, Pork & Beef Brisket	
1st	350
2nd	250
3rd	150
4th	100
5th	50

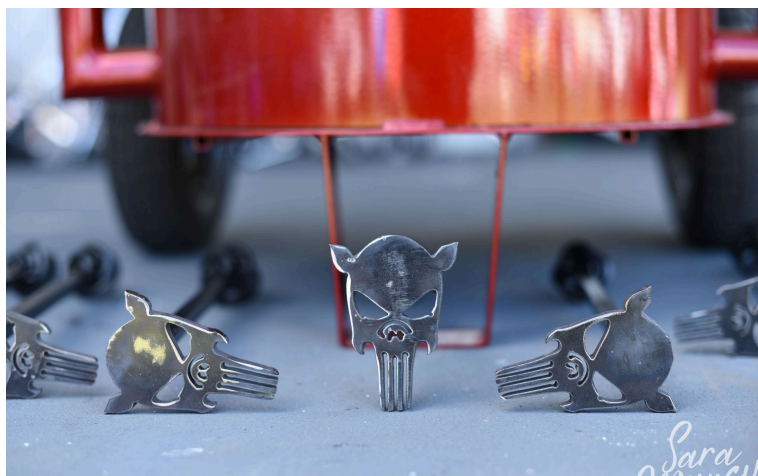




2024 AWARDS

BackYard Teams

BackYard Teams	Cash Prizes
Grand Champion	1500
Reserve Grand Champion	500
3rd Overall	250
4th Overall	100
5th Overall	50
Category Winners - Chicken, Pork Ribs & Pork	
1st	225
2nd	125
3rd	100
4th	75
5th	50





RULES & PROCEDURES

COMPETITION MEAT INSPECTION

Meat inspection will be from 12:00 pm - ?? on Friday. If you expect to arrive after 4:00 pm on Friday you must inform Darrell Calloway at 336-466-0904. Meat must be unprepared (including seasoning, injected brined marinated etc.) Uncooked meat must be kept below 40 degrees F. A cooler with ice is acceptable. Cooked food must be kept above 140 degrees F. It is the responsibility of each cook team captain to follow these guidelines and all teams are subject to random verification.

SUPPLIES

Each contestant shall supply all of his/her own meat, cooking ingredients, individual cooking devices, utensils, preparation tables, fire extinguishers, etc. (with the exception of the People's Choice Pork Butt). Please note: provided for you is a regulation cooking area, electricity, and water (on-site, but not to every space) All contestants MUST adhere to all electrical, fire, food safety, and other codes and rules set forth by the Fire In The Foothills BBQ Festival and other legal entities.

VEHICLES

All team member vehicles that do not fit in the team space must be off the grounds or in the cook team parking on Saturday by 8:00 am. No vehicles will be allowed back onto the event grounds until after 4:00 pm on Saturday evening.

COOKS MEETING

5:00 pm, Friday, August 30th, 2024 (It is mandatory that you attend this meeting to pick up food containers). INSTRUCTIONS FOR SUBMITTING ENTRIES FOR JUDGING AND TIME SCHEDULES WILL BE GIVEN AT THIS MANDATORY COOKS MEETING. THIS INCLUDES MASTER / PRO TEAMS and BACK YARD TEAMS.

TEAM NAME & CONDUCT

Each team must submit an official team name that cannot be changed. In the case of duplicate names, the earliest submission shall prevail. A cook team shall consist of a **chief cook** and as many assistants as desired as long as they will fit inside your cooking area. The chief cook will be the only team member that will communicate with the BBQ Representative (Darrell Calloway). The committee expects that good taste will be used - not only in your cooking, but in your area as well. We want each team to have a good time, and we want a good family atmosphere for those who attend. **THE CHIEF COOK IS RESPONSIBLE FOR THE CONDUCT OF HIS/HER TEAM AND GUESTS.**

CAUSES FOR DISQUALIFICATION/DISCIPLINARY ACTION

- Excessive use of alcoholic beverages.
- Use of controlled substances.
- Foul, abusive, or unacceptable language.
- Excessive noise generated from speakers or public address systems.
- Failure to adhere to instruction or direction from the Fire In The Foothills BBQ Festival

ARRIVAL & CHECK-IN

Arrival and check-in details and directions will be sent to you in your pre-event package and arrive by the first week of August. You will receive your space assignment and hospitality package at check-in. You may set up any time after 8:00 am on Friday, August 30th, 2024. For early arrival arrangements, please contact Darrell Calloway at 336-466-0904 at least 2 weeks prior to the event.

SIGNAGE

In consideration of our event sponsors, we require that teams display only one sign of corporate logo identification, no larger than 2' x 5' and no higher than 8 feet off the ground. Teams not identifying corporate sponsorship may have larger signs than specified, but no inflatable bottles or large balloons are allowed on cook team sites. The Fire In Foothills BBQ Festival organization reserves the right to make the final determination on what is acceptable on all signage.

SPACE REQUIREMENTS

All cooking areas are 16' x 40'

Electric Hook-ups \$75
Water Hook-ups \$25

Electric is 50 amp

Any questions concerning spaces should be directed to Darrell Calloway 336-466-0904

OTHER RULES & REGULATIONS

Teams must attempt to order all categories.

Pro teams, chicken, ribs, pork and briskett.

BackYard teams, chicken, ribs and pork.

All teams are required to submit an entry in the People's Choice taste testing competition. A boston butt will be provided by [Mitchell's Butchery](#).

NON-BBQ COMPETITION CONCESSIONS

Any food, drinks, or other items to be sold or dispensed at the Fire in The Foothills BBQ Festival must be approved by the Fire In The Foothills Committee prior to the event. The Fire In The Foothills organization reserves the write to refuse vending privileges.

NOTICE

The Fire In the Foothills BBQ Festival reserves the rights to make additional rules as the situation warrants. All decisions of the The Fire In The Foothills BBQ Festival are final. Violations of the rules and regulations of the festival may result in disqualification and expulsion from the grounds and/or disqualification from future participation in the event.

PETS

Pets must be contained within allotted cook area and/or on a leash at all times.

NO EXCEPTIONS