

Taste of Idaho Adventures

Gold Buckle Champion Governor's Proclamation Idaho State BBQ Competition Contestant Information

GENERAL INFORMATION

Welcome to the first annual Gold Buckle Champion BBQ Competition to be held in Nampa, Idaho at the Ford Idaho Horse Park. All events are open to the public. We welcome everybody including contestants, visitors, guests, and supporters.

Proceeds from this event will benefit Gold Buckle Champion and be reinvested back into the community for ongoing tourism and non-profit initiatives.

Take exit 38 off I84 North on Idaho Center Blvd. East on Franklin Blvd, North on Equine Drive.

The guest hotels and information are located:
<http://www.idahocha.com/events/futurity-aged/hotels/>

If you have any questions, please contact:
Stephanie Gornichec: 208-571-7344
Dave Schultz: 208-401-6277
or Sue Marostica 208-890-9774

Call when you reach the grounds and someone will meet you and show you your spot.

COOKING INSTRUCTIONS & RULES

TEAMS

- Teams shall consist of 1 head cook and other team members
- There shall not be multiple entries per team. A team may cook several pieces of meat per category, but may only turn in one entry per category. The turn in quantities will be a minimum of 6 portions.

EQUIPMENT & COOKING AREA

- There shall be only one team per BBQ pit or grill. No two teams share a grill or pit.
- No propane or gas allowed.
- Open fires are not permitted on the ground. Coals that will be needed for starting their pits must be generated from a closed container. A fire extinguisher must be readily available.
- No two-story structures will be allowed.
- No expansion of a team's allotted area will be allowed beyond their assigned area.
- All belongings must be entirely contained within the 10' x 20' or 20' x 20' area. We ask everyone to respect the property and be careful not to damage any landscaping and/or property.
- Cooking conditions are subject to inspection by the judging committee.
- Each team must supply their own ingredients, grill/pit, tools, and generator. Generators should not be used during the quiet time of 11:00 pm – 6:00 am.
- Receptacles for ashes will be available for dumping hot ashes throughout the contest.
- We will have trashcans throughout the contest area for your use.
- Restrooms will be available for your use.
- Teams will be provided one water connection.
- Gray water may only be disposed in approved

marked containers.

MEAT

- Cooks are to prepare and cook in as sanitary a manner as possible.
- BBQ for the contest may be prepared using wood or charcoal smokers, and the team may prepare and cook the meat in any fashion they prefer. The teams must prepare the BBQ on-site at the contest.
- There will be a meat inspection to make sure no meat is marinated or seasoned prior to the event.
- All meats cooked at the Gold Buckle Champion BBQ Competition must be USDA-approved meat or have been purchased from a USDA-inspected facility.
- Meat inspections will not occur before Friday at 2:00 PM

OTHER

- Under no circumstances are alcoholic beverages to be distributed to the public by the teams.
- All teams must be discreet with all alcoholic beverages on the premises and are requested to respect the rights of others with special emphasis against loud music, profane language, and infringement on adjoining sites.
- Teams must conduct themselves in a professional manner.
- No pets are allowed.

REGISTRATION

- Each team must register at the Registration/ Information tent located at the event site upon arrival Thursday evening or September 5, Friday morning at 8:00 AM Teams are allowed to arrive after 5:00 pm on Thursday, September 4th. The contestant's number and cooking area assignment will be issued then. Teams with large trailers and/ or rigs will be assigned in an area in which it can be accommodated. Information on the activities such as ancillaries will be available at a later date.
- There will be a cook's meeting on Friday afternoon at 5:00 pm. The location will be confirmed at the time of check-in.

JUDGING & AWARDS

- Judging of the Gold Buckle Champion BBQ Competition on Saturday, September 6, 2014 will be conducted by rules similar to KCBS.
- No garnish in turn in boxes

- Minimum of 7 portions in each box
- Judging rules will be explained further at the cook's meeting Friday afternoon.
- Awards will be announced on Saturday, September 6, 2014 at 5:00 pm.

AWARDS & PRIZE MONEY

- Total Prize Money and trophies – To be determined but will not be less than \$10,000 total.
- Grand Champion will have a paid entry to the World Cooking Championships November 12-18, 2014 in Las Vegas, Nevada to compete for \$50,000 in prize money

CLEAN UP & EXITING

- All teams are required to clean up their assigned cooking areas and return the site to pre-contest condition.
- There will be separate containers for trash, ashes, grease, and gray water. They will be clearly marked
- Load out time Saturday after awards (no vehicle movement until AFTER awards)
- The Gold Buckle Champion BBQ Competition reserves the right to reject any application.
- If your application is not accepted, your money will be returned.
- No refunds will be made after you have been accepted into the contest.
- All photos taken of your team becomes the property of the Gold Buckle Champion BBQ Competition and may be used for promotional purposes without your prior consent.

Fun!

- **During this time period is the Taste of Idaho Adventures, presenting the Idaho Cutting Horse Association Futurity & Aged Event, a Community Tailgate Competition, with a peoples choice award, Nampa Fire Department Burn Out Charity and the Toys for Tots. You are welcome to join in the FUN at anytime!**

