

**17TH ANNUAL
LINCOLN COUNTY FAIR
BARBECUE COOK-OFF**



SATURDAY, SEPTEMBER 9, 2017

Adult Competition - Ribeye Steak, Chicken and Ribs

Cook Site Set-Up Time: Starting at 12:00 PM on Friday, September 8th

Adult Grand Champion: \$300 & Trophy
for highest total combined points Ribeye Steak, Chicken & Ribs

	1 st Place	2 nd Place	3 rd Place
Ribeye Steak.....	\$150 & Trophy	\$100 & Trophy	\$50 & Trophy
Chicken.....	\$150 & Trophy	\$100 & Trophy	\$50 & Trophy
Ribs.....	\$150 & Trophy	\$100 & Trophy	\$50 & Trophy

Adult Entry Fee: \$100 to enter Ribeye Steak and/or Chicken and/or Ribs. An entry fee of \$100 will be charged whether you enter a single category or all three categories. You must enter all three categories to be eligible for Grand Champion.

Youth Competition (ages 10 – 15) – Chicken & Dessert

Cook Site Set-Up Time: Starting at 12:00 PM on Friday, September 8th

Youth Grand Champion: \$50 & Trophy
for highest total combined points in Chicken & Dessert

	1 st Place	2 nd Place	3 rd Place
Chicken.....	Trophy	Trophy	Trophy
Dessert.....	Trophy	Trophy	Trophy

Youth Entry Fee: \$20 to enter Chicken and/or Dessert. An entry fee of \$20 will be charged whether you enter a single category or both categories. You must enter both categories to be eligible for Youth Grand Champion.

Best Cook Site Award 1st place - \$75⁰⁰ 2nd place - \$50⁰⁰ 3rd place - \$25⁰⁰

Youth Judging starts at 11:00 am and Adult Judging starts at 12:00 pm on September 9th

Adult Barbecue Cook-Off Rules

1. **Entry fee will be \$100 to enter Ribeye Steak and/or Chicken and/or Ribs. An entry fee of \$100 will be charged whether you enter a single category or all three categories.** You must enter all three categories to be eligible for Grand Champion.
2. You will have a 20x20 cook site designated for you - please stay within this area with your tent and cooking equipment.
3. You may cook with wood, gas, charcoal or pellets. Any type of grill is permissible.
4. Do not have any open fires on the ground. Use a charcoal starter (chimney) or start the fire in your cooker. All grill fires must be contained.
5. Water and electric service will be provided. Ice will be on the grounds for sale.
6. No pets allowed in or near the barbecue or judging areas.
7. The decisions by the judges will be final. **A cook's meeting will be held at 6:30 P.M., Friday, September 8th.** A member of the LCF Barbeque Cook-Off Committee will review the rules and answer any questions you may have about the Cook-Off. This will give a level playing field for all who enter the competition.
8. All meat must be inspected before cooking, and in original store wrapping, and in a cooler with ice and must be held at 40 degrees or below.
9. After the meat is inspected, you may marinate or begin cooking the product.
10. The cooked meat must be held at 140 degrees or higher.
11. No food products are to be sold or given to the public.
12. All entries must be in a Styrofoam 9x9 box (provided). There must be six (6) identifiable pieces in each box.
13. Garnish allowed - green leaf lettuce and / or parsley only.
14. Turn in time for Ribeye Steak is 12:00 P.M. You will have five minutes before and five minutes after to turn in your entries to the judges. This will ensure that your food is served hot to the judges.
15. Turn in time for Chicken is 12:30 P.M. You will have five minutes before and five minutes after to turn in your entries to the judges. This will ensure that your food is served hot to the judges.
16. Turn in time for Ribs is 1:00 P.M. They can have a dry rub or basted with a finishing sauce, but do not put excess sauce in the box. You must have at least six (6) separate pieces of ribs in the box. Some will enter with (6) one bone rib, but you can put in (6) two bone ribs in the box. You will have five minutes before and five minutes after to turn in your entries to the judges. This will ensure that your food is served hot to the judges.
17. When you finish cooking, a container will be provided for your hot ashes. Please use this container to avoid fires and it will also help keep your area clean.
18. Your cooking area must be as clean as you found it. Garbage containers will be provided. Tents, cooking equipment, trailer, etc. must be removed from the competition area by 4:00 pm on Saturday, September 9 and completely off the fairgrounds by 10:00 am Sunday.
19. Failure to follow the above rules may cause your entry to be disqualified, as we want a safe and enjoyable Cook-Off.
20. Four (4) LCF BBQ Cook-Off Admission Passes will be given to each team entered in the Youth Competition or Adult Competition.

Rules subject to change

Youth Barbecue Cook-Off Rules

Ages 10-15

1. Entries are open to Chicken and Dessert only. **Entry fee will be \$20 to enter Chicken and/or Dessert. An entry fee of \$20 will be charged whether you enter a single category or both categories.** You must enter both categories to be eligible for Youth Grand Champion.
2. Chicken must be cooked on site, on the grill and UNDER ADULT SUPERVISION.
3. Chicken entries may be wings, breasts, legs, etc.
4. All meat must be inspected before cooking, and in original store wrapping, and in a cooler with ice and must be held at 40 degrees or below. After the meat is inspected, you may marinate or begin cooking the product. The cooked meat must be held at 140 degrees or higher.
5. Chicken entry must be in a Styrofoam 9x9 box (provided). There must be six (6) identifiable pieces in each box.
6. Garnish allowed - green leaf lettuce and / or parsley only.
7. Turn in time for chicken will be 11:00 AM. You will have 5 minutes before and 5 minutes after to turn in your entries to the judging committee. This will ensure that your food is served hot to the judges.
8. Desserts may be made at home or on site. Pies and cakes may be presented whole or in 6 pieces and must be made in part by a team member. (Mom and Dad can help). *Store bought items will be disqualified.*
9. Desserts may be presented in a 9x9 Styrofoam box (provided) with no garnish with the exception of larger items such as cakes and pies. They must be covered and the items out of sight.
10. Turn in time for desserts will be 11:30 AM. You will have 5 minutes before and 5 minutes after to turn in your entries to the judging committee.
11. Adult Cook-Off Rules Items 2, 3, 4, 5, 6, 7, 10, 11, 17, 18, 19 and 20 also apply to the Youth Cook-Off.
12. Results of the Youth Cook-Off will be announced at the Awards Ceremony after the Adult Cook-Off.

Rules subject to change

Contact information:

Stanley Trentham – 931-227-8715

Debby Terry-Keith – 931-433-7207

LCF BARBEQUE COOK-OFF ENTRY FORM

Team Name:	Head Cook:
Address:	Contact Phone Number:
Please select either <u>Youth</u> or <u>Adult</u> and mark the items you are entering in the Cook-Off: ___ Youth: ___ Chicken ___ Dessert ___ Adult: ___ Ribs ___ Chicken ___ Ribeye Steak	Email Address:
	Mail Entry Form & Fee to: Lincoln County Fair PO Box 476 Fayetteville, TN 37334 Attn: BBQ Cook-Off
Entry Fee:	

Entry Deadline is September 9, 2017. Note: You Can Enter On Site.

Visit the LCF Website: www.lincolncountyfairinfo.com

Hotels in Fayetteville, TN

Hampton Inn Fayetteville
110 Redstone Drive
Fayetteville, TN 37334
931-433-3355

[Website](#)

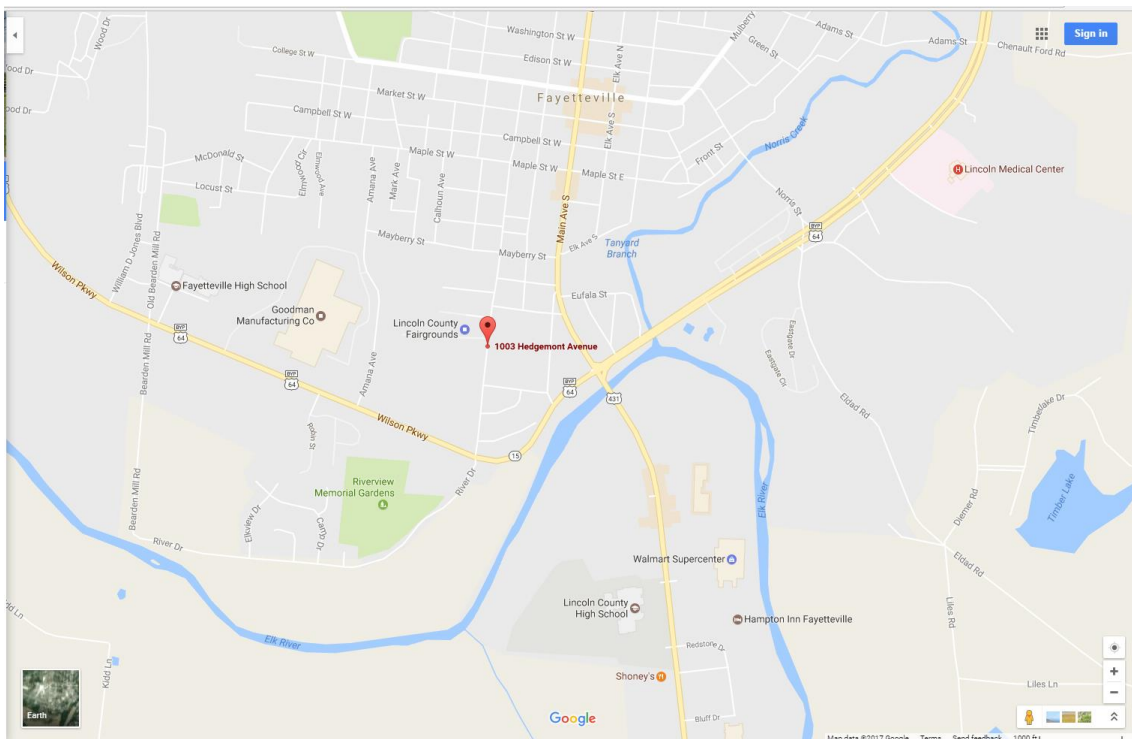
Best Western Fayetteville Inn
3021 Thornton Taylor Parkway
Fayetteville, TN 37334
931-433-0100

[Website](#)

Americas Best Value Inn
1653 Huntsville Hwy
Fayetteville, TN 37334
931-433-6121

[Website](#)

Lincoln County Fairgrounds
1003 Hedgemont Avenue
Fayetteville, TN 37334



LINCOLN COUNTY FAIR – 1003 HEDGEMONT AVENUE – FAYETTEVILLE, TENNESSEE 37334
2017 FAIR DATES: SATURDAY, SEPTEMBER 9 – SATURDAY, SEPTEMBER 16