

Athens/Clarke County Professional Firefighters Local 2795 is hosting a BBQ contest in association with the Georgia Barbecue Association (GBA) on April 29, 2023 on the grounds of Southern Brewing located at 231 Collins Industrial Blvd, Athens, GA 30601. Proceeds will benefit Next Rung, a 501(c)(3) charity dedicated to assisting first responders.

While this is not a traditional GBA event, it is a great way to get your feet wet in competition BBQ and help a great cause. The event will be run by GBA officials using GBA procedures, scoring, and trained judges. GBA membership is not required to compete, there are no finals, and no GBA Team of the Year points will be awarded.

Here are a few things you need know:

- 1) The entry fee is \$200 per team.
- 2) Each team will be provided with a 20 x 40 space, although additional space may be available upon request.
- 3) Power is NOT provided and access to running water may be limited.
- 4) The categories for this event are ribs, pulled pork, and chicken, which are defined as:
 - a) Pork Ribs: Loin back, baby back, or spare ribs only. No country style ribs.
 - b) Pulled Pork: A whole bone in Shoulder, bone in Boston Butt, bone in Picnic, or bone in Ham, to be cooked bone in and may be parted after reaching 145 degrees internal temperature. No Pork Collar allowed.
 - c) Chicken: any portion or portions of the chicken.
- 5) Each team is expected to participate in the "People's Choice" event, and will be provided one pork butt by the contest to be prepared and distributed to the public. More details about the "People's Choice" will be provided later.
- 6) Site set up begins at noon on Friday, and meat inspection will begin soon after.
- 7) You may NOT trim, marinade, season, cook, inject, or otherwise alter the meat in any way before it has been inspected.
- 8) Teams must be in their site no later than 6:30 pm.
- 9) Teams should have their meat inspected before the 7:00 pm Cooks meeting.

- 10) Friday's cook meeting will go over the rules and procedures for this event, answer any other questions, and distribute people's choice meat.
- 11) After the meeting, members of the teams are free to either remain on the grounds or leave and return at will, but once inspected, the competition meat may not leave your designate team space until turn in.
- 12) **COOKING FUELS:** The only approved cooking fuels are wood, charcoal, or wood pellets. Gas (any type) or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, pellets, etc. Electricity may be used to operate rotisseries, blowers, augers, and other ancillary equipment while cooking, but may not be the heat source for cooking meat entries.
- 13) Turn in times are as follows:

11:45 – 12:00	Pulled pork
12:45 – 1:00	Chicken
1:45 – 2:00	Ribs
- 14) You must use only the turn in boxes provided, which will be provided at the cook's meeting.
- 15) You must submit **AT LEAST** six (6) servings of each entry, although more is always better. A serving must not require further cutting or separating by the judges.
- 16) **NOTHING** other than the designated category meat (and any incorporated bones or sauce) is permitted in the turn in box. **NO** garnish of any kind is permitted.
- 17) There are no finals and no GBA team point will be awarded.
- 18) Top teams in each category and combined overall scores will be announced at awards. See team application for more details.
- 19) Any alcohol brought by Cook teams must be consumed from cups only and used discreetly. Teams must not provide alcohol to anyone other than listed team members.

Greg Sebastian is the lead contest representative for this event. Please contact him at (678) 377-1600 or LawyerGS@bellsouth.net with any questions about the competition portion of the event or the GBA. Please contact Michael Roberts at (404) 997- 1592 or Mrpowerweld@gmail.com with any other questions about this event.