



Inaugural BBQ Cook Off Registration Form

Team Name (Keep it clean): _____

Name of Head Cook: _____

Address: _____

Phone Number: _____

Email Address: _____

The fees for Ribs, brisket, and Chicken are \$75.00 each or \$225 for all 3 and a free entry to the peoples choice

Table rental= \$20 each for the event, Chair rental= \$10 for 2 chairs for the event

Make checks/money orders payable to: American Legion, 9950 Cockrell Rd, Manassas, VA 20110 or paid in cash at the Legion in person. Check memo= BBQ Showdown

All entries must be received by end of March by mail. Walk ins are allowed until 4 p.m. April 1.

I/We will have entries in the following categories:

____ Pork Ribs ____ Brisket ____ Chicken

Head Cook Signature: _____ Date: _____

Total Enclosed: _____

American Legion BBQ Showdown BBQ Cook Off Liability Waiver, Cont.

I hereby acknowledge that I am voluntarily participating in the Inaugural American Legion BBQ Showdown. I hereby assume full responsibility for all liability and all risk of injury or loss, including death, which may result from my participation in this event. I hereby hold harmless, release, waive, forever discharge and covenant not to bring legal action or claim against The American Legion or any of its committees or representatives, from any and all claims or demands I may have by reason of any accident, illness, injury or death, or damage to, loss or destruction of any property, arising or resulting directly or indirectly from my participation in the event and occurring during such participation.

This general release and waiver of liability of all claims is binding on my heirs, executors, administrators and family members and any and all persons pursuing a claim on my behalf, on behalf of my estate or

against me or my estate. By signing below, you are agreeing that you understand and agree to all terms in the waiver. All team members and minors' parents must sign this document in order to be considered for the Inaugural American Legion BBQ Showdown.

1. Print Name: _____ Signature: _____

Date: _____

2. Print Name: _____ Signature: _____

Date: _____

3. Print Name: _____ Signature: _____

Date: _____

4. Print Name: _____ Signature: _____

Date: _____

American Legion BBQ Showdown BBQ Cook Off Liability Waiver

AMERICAN LEGION BBQ SHOWDOWN RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL JUDGE DECISIONS ARE FINAL. VIOLATIONS OF THE RULES AND REGULATIONS OF THE CONTEST MAY RESULT IN DISQUALIFICATION.

Team Name: _____ Date: _____

Head Cook: _____

Phone #: _____ Email: _____

Address: _____

City: _____ State: _____ Zip: _____

BBQ Cook Off Rules

1. A \$75.00 entry fee is required for each meat category entered (chicken, pork ribs, Brisket). You may enter multiple categories and are encouraged to do so.
2. Entries must contain enough portions for all judges in each category you enter.
3. Contestants should provide their own tables, chairs, and tents if desired. There will be limited accessible spaces available for generator power, these are first come first available. A fire extinguisher is provided and required per set up.

Tables/chairs are available for rent at 1 table=\$20, 2 Chairs=\$10

4. All meats will be provided by the American Legion from **Nokesville Meats**. Meats will be based on a lottery system for teams to choose their cuts.

5. Check in starts at 4PM. on Saturday, April 5, 2025. Grills and smokers can be started at 5:30. Fires can be of gas, wood, or charcoal grills. Electric smokers allowed with personal generators. Open fires or fire pits are not allowed.
6. The head cook must have the barbeque at the judging area on time. One container of each category will be judged. All entries must be in containers supplied by the judges. The scorecard will tell you what you will be judged on. No alcohol during setup and until the event opens on Sunday April 6th.
7. Turn-in times are tentatively as follows: Chicken 11:00AM, Ribs at 11:30AM and Brisket at 12Noon. (Note: these times are subject to change given unforeseen circumstances. Please confirm with event coordinators upon check-in)
8. Head Cooks and or Parents must always supervise the children for their safety
9. Seasoning choice is optional.
10. The cook must maintain health standards when handling meat. Meat must be maintained at 40 degrees or lower prior to cooking and 140 degrees or higher after cooking. Sanitary gloves must be worn while handling the meat. Table cloths should be used on tables.
11. All meat must be thoroughly cooked. Blood or redness indicating raw product will be disqualified. If a team wants to add garnish to their boxes, they must supply their own.
12. There will be awards for first, second, and third places in all categories. Winners may also have their picture taken and displayed
13. Judging will be done with a blind system. Judges will not know which team they are judging. Only the contest officials will have that information.
14. Each team is responsible for the clean-up of their space.
15. Judges decisions are final.
16. Teams cannot sell food. This allows us to not have to have health department inspections.