



The Art & Nature of Fun

PRESENTED BY NEWFIELDS

2024 INDIANA STATE FAIR
BACKYARD BBQ COOK-OFF

CONTESTANT INFORMATION PACKET

WHO IS THE BEST BACKYARD GRILL MASTER IN INDIANA?

This competition is open to all ages and residents of Indiana.

We look forward to a great day of delicious grilled foods, friendly competition, great pork sampling, and fun music!

SCHEDULE OF EVENTS:

Setup and Cooking	6:00am
Chef's Meeting	9:00am
Judging	11:30am – 3:00pm
Shoup's Booth Sampling	12:30pm
Awards	5:00pm

CATEGORIES:

Build a Hogburger®
Chicken
Pork Loin
Pork Ribs
Open

JUDGING TIMES:

11:20am
12:00pm
1:00pm
2:00pm
3:00pm

Needs to be submitted with a recipe that utilizes 1 or more of Shoup's products (Orig BBQ Sauce, Orig Seasoning, Steak Seasoning, New – Carolina Gold, Sugar Free, or Teriyaki Sauces)

Showmanship

9:45 am – 12:00 pm

Automatically entered - Judging based on theme, style, creativity, and showmanship

AWARDS:

All teams will receive a bottle of Shoup's Orig. Barbecue Sauce, Orig. Seasoning, Steak Seasoning, & New Sauces – Carolina Gold, Teriyaki Glaze, & Sugar Free.

Category Winners:

1st - \$100
2nd - \$50
3rd - \$25

Overall Grand Champion:

\$1000 & Prizes

Reserve Grand Champion:

\$500 & Prizes

Showmanship:

1st - \$300 & Prizes
2nd - \$200 & Prizes
3rd - \$100 & Prizes

Award Medals and Plaques will be given to 1st, 2nd, and 3rd place in each category.

TERMS & CONDITIONS:

1. Judging will be done by equal six person teams
2. Your sample will be judged by all members of a judging team.
3. Each judge will rate the sample for **APPEARANCE**, **TASTE** and **TENDERNESS** on a 9 to 1-point scale. The **TASTE** score will be doubled. The lowest score will be dropped but will be used to break ties. The Build a Hogburger® category will be judged on **APPEARANCE**, **TASTE** and **NAME**. The five highest judges scores will be tallied for overall points. The lowest judges score (6th judge) will be dropped and not used for the totals.
4. Results will be tallied. If there is a tie it will be broken as follows: The low score that was thrown out (as mentioned above) will be added to the cumulative score to break the tie. If still tied, the judging slips will be compared for the highest cumulative scores in **TASTE** first, then **TENDERNESS**, then **APPEARANCE**. All of these categories will utilize the 6th judges scores.
5. Total points per entry will determine the category winner within each classification.
6. Cumulative points for all classifications will determine the Grand Champion. Second place in cumulative points for all classifications will determine the Reserve Grand Champion. (Showmanship results do not add into cumulative scores; it will be judged as a separate contest.)
7. All categories must be cooked on wood, charcoal, gas grill or a smoker.
8. All meat must be checked in in a raw state—No precooked or marinated meat will be allowed prior to check-in. All meat needs to be checked in in original packaging.

INSTRUCTIONS FOR SUBMITTING SAMPLES FOR JUDGING:

1. Judging will start at 11:20am—Saturday, August 10th – Only designated 4 person teammates can touch or handle your entries.
2. Judging will be done on a category bases in the following order: 1. Appearance 2. Taste 3. Tenderness. Judging Times are Build a Hogburger® - 11:20am, Chicken – 12:00pm, Pork Loin – 1:00pm, Pork Ribs – 2:00pm, Open – 3:00pm.
3. Sample must be turned in on time. You will have a 10-minute window to turn in your entry. The Hogburger® category turn in starts at 11:20am with a final turn in time of 11:30am. All other categories will be turned in on the hour with a 10-minute grace period past the hour. Example: 12pm turn in means entries must be turned in by 12:00pm to 12:10pm.
4. A horn will be blown to open and close the turn in time for each category. The rule is your entry must be turned in within the 10 minutes from the first to the second blow of the horn.
5. Submit enough of your entry to feed six judges and place in the official container provided by BBQ Officials. Remember, appearance is one of the judging criteria. For the Build a Hogburger® category, you will need to submit two entries: One for appearance and the second cut into 6 pieces for the judges' samples. Contestants will be provided two containers by the BBQ officials for this category.
6. If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce) it will be judged that way. No pooling or cups of sauce will be allowed for the judges to dip.
7. Garnish is limited to only green leaf lettuce, kale, and common curly parsley. This means no aluminum foil. This applies for the Chicken, Loin, Ribs and Open Categories. The only exception to this rule is the Build a Hogburger® category in which anything goes.
8. Samples for judging must completely fit in the provided container with the lid closed for judging.
9. All open entries must utilize 1 or more of Shoup's products (BBQ Sauce, Original Seasoning, or Steak Seasoning). NO DESSERTS will be accepted. All open entries must be accompanied by your detailed recipe written on a provided card given to you upon check in. These recipes may be used by Shoup's Country Foods promotional purposes with proper acknowledgement given to the recipe creator. Open categories will not be judged on tenderness. Only the open category will be allowed to use containers inside your box to help secure your entry if needed. Example: baked beans would have a separate cup within the provided container, for each of the judges.

THE CONTEST:

1. The Indiana State Fair Backyard BBQ Cook Off will be Saturday, August 12, 2023 at the Indiana State Fairgrounds.
2. Competition is open to anyone. There is a limit of 4 people per team.
3. Shoup's Country Foods employees, sponsors and State Fair Commission employees are not eligible to participate.
4. Shoup's Country Foods requires all contestants to have a hand washing area at the individual booth setups.
5. Designated barrels will be provided for proper disposal of charcoal at the end of the event.
6. Contestants will be provided with (2) uncovered 8-foot tables for their booth space.

CONTESTANT RESPONSIBILITIES:

1. Set up will begin on Saturday, August 10th with check in at 6:00am to 10:00am
2. No set up will be allowed before 5:00am.
3. Chef's meeting (required) at 9am
4. No electricity will be available at your booth
5. Booth space will be assigned and teams should be ready to cook no later than 10:00am
6. A pop up shelter is encouraged for each team, however, it is **required** that they are weighted down. The fire marshal will be checking tents the day of the event.
7. All teams will be required to cover the tables provided by BBQ officials. Any additional tables needed must be provide by the contestant
8. Carts are very limited for loading out. Bringing your own cart would be beneficial.

ACCEPTANCE:

The deadline to enter is Friday, July 26, 2024 or until all available contestant places are filled. **REFUNDS WILL NOT BE MADE**

Mail to:

Shoup's Country Foods
2048 S. State Rd. 39
Frankfort, IN 46041

Or register online at www.shoupscountry.com

HOLD HARMLESS CLAUSE:

The Indiana State Fair Commission, Indiana State Fair Board, Shoup's Country Foods and all other sponsors shall not be responsible or liable in any way for any losses, costs, damages, liabilities, debts or expenses incurred by the participants of the 2024 Indiana State Fair Backyard BBQ Cook Off, subsidiaries, affiliates, successors or assigns as a result of any acts, omissions or negligence of any person, firm, partnership or corporation attending or participating in the 2024 Indiana State Fair Backyard BBQ Cook Off weather or not the act, omission or negligence occurs prior to, during or following the 2024 Indiana State Fair Backyard BBQ Cook Off.

If you have any questions, please contact:

Amy Mennen (765) 479-0460 or amy@shoupscountry.com
Cindy Cacy (765) 479-0457 or cindy@shoupscountry.com

2024 INDIANA STATE FAIR BACKYARD BBQ COOK OFF

PRESENTED BY: SHOUP'S COUNTRY FOODS



Contact Name: _____ Team Name: _____

Address: _____

City: _____ ST: _____ ZIP: _____

Email Address: _____ Phone: _____

Cell: _____



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\$20 entry fee allows you to compete in each individual category.
\$85 entry fee will allow you to enter all categories.

Category	Entry Fee
Build the Ultimate Hogburger <i>(Hogburgers will be provided. You cook and dress them any way you like. Category will contribute to overall points)</i>	_____ \$20
Chicken	_____ \$20
Pork Loin	_____ \$20
Pork Ribs	_____ \$20
Open <i>(Open category needs to be submitted with a recipe and utilize 1 or more of Shoup's Products- Orig BBQ Sauce, Orig Seasoning, Steak Seasoning, NEW- Carolina Gold, Teriyaki Glaze, or Sugar Free.)</i>	_____ \$20
All categories <i>(must be entered in all 5 categories to be considered for Grand Champion)</i>	_____ \$85
TOTAL ENTRY FEE	\$ _____

**Want an Official
2024 Cook Off T-Shirt?**
(Include with your entry fee) \$20/shirt

Adult Sizes – S M L XL 2XL 3XL

QTY _____ Size _____

Total Included _____

Pick up at check-in

Showmanship:

All contestants will be automatically entered in the Showmanship Category. This will be judged on the Theme, Style, Showmanship and Setup of your area. A combined score from a panel of officials will determine this winner. These Showmanship points do not contribute to the overall cumulative points.

- All teams are encouraged to bring a pop-up shelter with weights, cart, and are required to bring table covers for the tables provided.
- All entries will have a 15x15ft. booth space (two 8 foot tables will be provided)
- Entries may be individuals or a team (4 people or less)
- Shoup's Sauces and Seasonings will be provided to each participant
- A check for the entry fee along with the entry form may be dropped off or mailed to:
Shoup's Country Foods
2048 S. State Rd. 39
Frankfort, IN 46041

Or Register online at www.shoupscountry.com
Email entries: amy@shoupscountry.com

DEADLINE: July 26, 2024 or until all spaces are filled

I have read the terms and conditions and agree to abide by them.

Participant Signature

Date

Event photos may be used for promotional purposes.