



Williams Annual Marcellus Barbecue Cook-Off Rules & Regulations

1. All proceeds will benefit area United Ways.
2. *Williams will match all monies raised, dollar for dollar.*
3. The BBQ cook-off will be held rain or shine.
4. All entries must be received by Oct. 1, 2012.
5. The BBQ cook-off is a family friendly event and intended as a good natured competition.
6. A maximum of 400 total tickets will be sold.

Categories

1. There are three entry categories: BBQ pork ribs, BBQ beef brisket or BBQ pulled pork.
2. Each BBQ team will make a minimum donation of \$150.00.
3. BBQ teams may enter for only one category.
4. Companies may sponsor more than one BBQ team.
5. Each team is responsible for providing 400 reasonably sized samples. Reasonable sized samples are:
 - a. No less than one rib and no more than two ribs.
 - b. Or a two (2) ounce serving of beef brisket or pulled pork.

Responsibilities of the Chief Cook

1. Chief Cooks are responsible for the conduct of each team member and for the team's compliance with the rules and regulations.
2. All Chief Cooks must certify that the rub and sauce used on the ribs tasted in the cook-off are made from scratch by members of the team.
3. Each Chief Cook must check in by 9 a.m. on Oct. 5.
4. Each Chief Cook must have available a copy of the recipe used on the day of the cook-off for review by organizers. The recipe will not be made available to the public by the cook-off committee, though teams are welcome to share their recipe with the public if they choose.
5. It is the responsibility of the Chief Cook to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up be thorough.
6. All teams **MUST** have a working fire extinguisher.
7. Excessive use of alcoholic beverages will be grounds for disqualification. Contestants must not give, offer, sell or donate alcoholic beverages to the general public.

Cooking Areas

1. Each team will be given at least a 10 x 15 foot space. All cooking facilities, rigs must fit within your team's contest space. Additional parking for vehicles will be available outside the contest area. All vehicles within the cooking area must have wheel blocks for all wheels.
2. Refrigeration will not be provided, so bring your own coolers and adequate ice to keep your uncooked food safe (40 degrees or below) and to preserve your cooked food after the contest is over (below 40 degrees or above 140 degrees). Normal and reasonable food safety rules are to be followed. As indicated above, the danger zone for food is above 40 degrees and below 140 degrees. This is the zone in which dangerous bacteria can multiply rapidly and cause food borne illness. Cooks should also make provision for keeping their hands and work surfaces clean and sanitary.
3. Competitors are responsible for supplying their own grill, cooking equipment, tables, meats, latex gloves, garbage bags, fire extinguishers and 3 sanitation buckets for keeping all utensils, etc. clean and sanitary (wash, rinse and sanitized). Sanitizing is most easily done using a mixture of 1 capful of bleach per gallon of water and letting the treated items air dry. If a cook wants more food safety information, please check out the subject on the internet. Unsafe cooking practices and unsafe food will result in immediate disqualification.
4. A shared water source is available to all BBQ teams.
5. No open burning is allowed. Each team must have a grill that contains fire, coals or fuel and is raised off the ground.
6. Tobacco products are not be used in the cooking area by any member of the team.
7. BBQ entries can be cooked prior to the event or cooked on-site.
8. Williams and the United Way will not be responsible for theft or damage to the equipment, or bodily injury of any kind.
9. The BBQ Cook-Off Chair and committee reserve the right to make additional rules and regulations as the situation warrants. Decisions of the BBQ Cook-Off Chair and committee are final.

VIP, People's Choice and Grand Champion Judging and awards

1. First, second and third place awards for each category will be chosen based on the scoring of the VIP Judges.
2. First place winners will receive a plaque while second and third will be recognized.
3. VIP Judging begins at 2:00 p.m.
4. VIP judge packages will include 4 VIP judge tickets that will grant early entry into the cook off and the right to judge all entries, the day's entertainment and the opportunity to talk to BBQ teams from leaders of the natural gas industry.
5. Category winners will be selected by the VIP Judges. Each VIP judging team will be given ballots to rate the entries for each category based on taste, texture, appearance and over all appeal.
6. People's Choice awards will chosen based on the highest amount of money in the People's Choice buckets at each BBQ team's station.

7. The proceeds from the People's Choice will go to the United Way designated by the winning team *and again, Williams will match the amount dollar for dollar.*
8. The Grand Champion will be the category winner with the highest number of People's Choice dollars and will receive a plaque to keep and a traveling trophy. The traveling Trophy will be engraved with their team name, but must be returned the following year and awarded to that year's Grand Champion.
9. In the event of a tie, the BBQ committee will select the winners.
10. Decisions of the BBQ committee are final.
11. First place and the People's Choice winners will receive plaque marking the Date and event.
12. All Proceeds from the cook-off will be divided between Susquehanna County, Wyoming County, Wyoming Valley and Broome County, NY, United Ways.

Questions? Please call Deserae Davis at 570.996.4001 or email us at MarcellusBBQCookOff@Williams.com