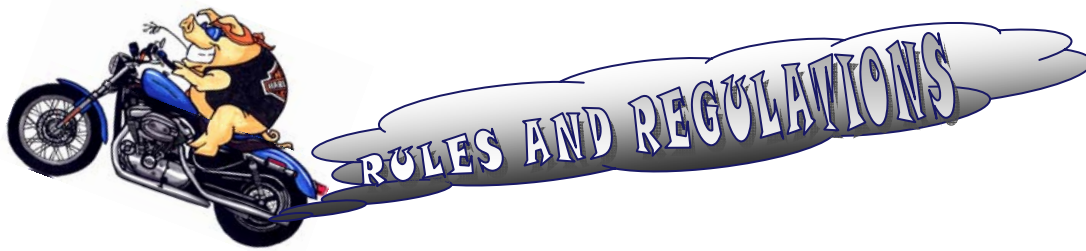


Pork in the Park BBQ Festival



THIS CONTEST IS FOR AMATEURS ONLY!

1. No stakes can be driven into the pavement or grassy areas because of underground sprinkler systems. Fences and tents need to be free standing. Please plan accordingly before arriving at Winter Place Park.
2. It is the responsibility of each team to see that their contest area is kept clean. Each team will provide their own container and extra garbage bags. A dumpster will be just off site for your convenience.
3. Electricity and water will be available for teams. Bring your own extension cords, water hoses and hose splitters.
4. Bagged Ice will be available for sale in the festival area. Ice will be delivered to your area when ordered.
5. The Chief Cook (name on application) will be held responsible for the conduct of his/her team and guests.
6. Teams may cook only with wood or charcoal.
7. Teams cannot offer food to the general public under the guidelines of the Wicomico County Health Department.
8. Checks MUST accompany entry forms. This will be a first come first serve basis.
9. The Pork In The Park Barbecue Festival Committee and the Wicomico County Recreation, Parks and Tourism Departments will be not be held responsible for tents, cookers, equipment and/or other personal items left on grounds before, during or after the contest.
10. The Pork In The Park Festival Committee reserves the right to make additional regulations and/or changes to existing regulations as the situation warrants. Decisions of the Barbecue Committee are final.
11. Violations of any rules and regulations of the contest may result in disqualification, expulsion from the grounds, and/or disqualification from future participation.
12. Food must be presented to judges tent in 9x9 Styrofoam containers (provided by the organizer)
13. The contest will use Blind Judging.
14. Meats may not be precooked, sauced, spiced, injected, marinated in any way, or otherwise pretreated prior to meat inspection.
15. Meats must be maintained at a temperature of 40 degrees Fahrenheit prior to cooking and at or above 140 degrees after cooking.
16. Meat inspection will happen at check in.