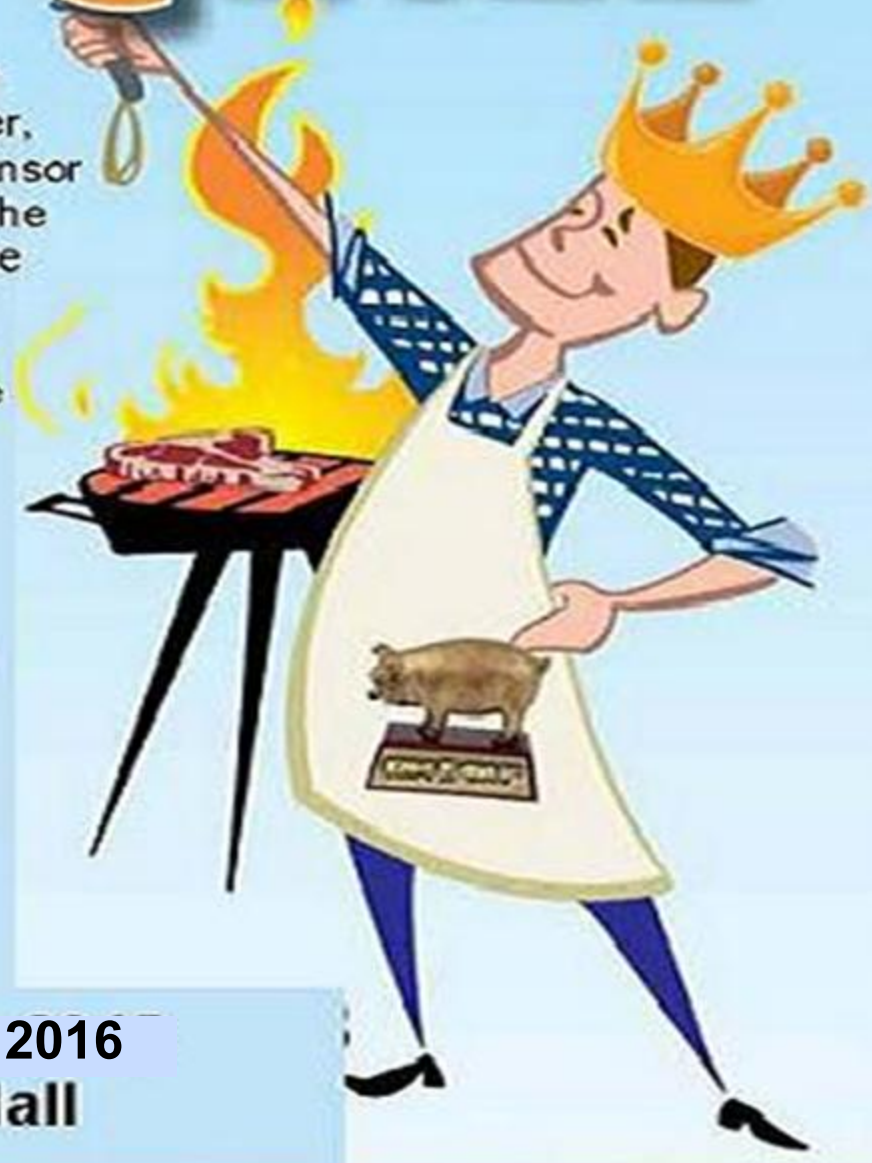


# KING OF THE GRILL

Do you have what it takes to be....

Here is your chance to show your skills. Get your team BBQ together, either self sponsored or get a sponsor from a local Plainfield business. The entry fee for the competition will be \$100 and will include one rack of pork ribs, one pork butt and 12 chicken thighs. Extra meat can be purchased for an extra charge. Meat will be distributed to competitors Friday Aug. 5<sup>th</sup> at 6:00 PM at the Town Hall field.

To signup for the King of the Grill BBQ competition contact:  
Larry or Evelyn Pontbriant.  
Phone: 860-886-2273  
Email: [kingofthegrill@lpasf.org](mailto:kingofthegrill@lpasf.org)



**Saturday, August 6, 2016**  
**Plainfield Town Hall**

**PBA PLAINFIELD**  
BUSINESS ASSOCIATION  
Pursuing Our Shared Vision, One Community at a Time

For an application packet and rules for the Plainfield King of the Grill BBQ competition send an Email to:  
[kingofthegrill@lpasf.org](mailto:kingofthegrill@lpasf.org)  
Subject: King of the Grill 2016

# Plainfield Business Association

## King of the Grill BBQ COOK-OFF

August 6<sup>st</sup>, 2016

Official Competitor Application Form

TEAM NAME \_\_\_\_\_

Chief Cook \_\_\_\_\_ Phone \_\_\_\_\_ E-Mail \_\_\_\_\_

Address: \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Entry Fee: \$100

**Meat for the Competition is included in the entry fee and will be distributed August 5, 2016 at 6:00 PM**  
**Contest Meat: 12 chicken thighs, two racks pork ribs, One Boston butt pork roast.**

Set up begins and teams can begin arriving at 4:00 PM on Friday August 5, 2016; Teams are requested to be in place by 8PM August 5, 2016.

1. Teams are responsible to keep meat delivered for the contest at 40 degrees or lower until cooking.
2. Teams are responsible to have an instant read thermometer at the cook site to verify meat temperatures.
3. Chicken must be cooked to an internal temperature of at least 165 degrees.
4. Pork must be cooked to an internal temperature of at least 160 degrees.
5. Teams are responsible for having a hand washing station at their cook site. This can be a simple thermos container with hot water, and a spigot with a pan to catch the waste water, but the health department requires a hand washing station be available at each cooks site.
6. Cooking heat source should be charcoal, wood, wood pellets or gas. No electric please.
7. For presenting each meat category for judging, six individual portions must be placed in the single, numbered container provided by the event organizers. No additional containers allowed. Team number must be on the top of the container. Container must close and remain closed until opened at the judging table.
8. To keep the playing field level, nothing besides, SIX, separate, fully seasoned meat portions and simple garnish of either green leaf lettuce and/or parsley may be added to an entry container for judging. Banned items include extra sauce, salt, pepper or seasoning. Season all meat the way you want the meat to taste for the judges. Any items besides seasoned meat portions, green leaf lettuce and/or parsley will be considered marking and cause for disqualification of the entry. Pooled sauce is also not allowed.
9. Chicken will be delivered to the team as chicken thighs. When presented for judging there must be at least six individual portions that are easily removed from the container by judges.
10. Ribs will be delivered to each team as two racks of St Louis cut pork ribs. At least 6 individual portions of ribs must be added to the container presented to the judges.
11. One Boston pork butt will be delivered to the teams for preparation. At least 6 individual portions of an entrée prepared from the pork butt must be added to the container presented to the judges. The one requirement is that the port butt entry has individual portions that do not require any additional supporting container be added to the judging container. For example sausage patties would be fine, since they stand on their own, but cups pork chili would not because of the additional cups required to keep entries as individual portion.

**King of the Grill BBQ Competition Waiver of Liability:** In consideration of your accepting this entry, I the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the event organizers, Plainfield Business Association, Town of Plainfield or any individual or group responsible for the organization or management of the event. I hereby grant permission to organizers and affiliates of the Plainfield Business Association or the Town of Plainfield to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose. I agree to abide by the rules and regulations of the King of the Grill BBQ event and the Town of Plainfield.

Signature of Chief Cook \_\_\_\_\_

Date: \_\_\_\_\_

\_\_\_\_\_  
**Release must be signed or entry will not be processed.**

Send check payable to **Plainfield Business Association** along with this application to:

King of the Grill BBQ contest  
C/O Larry Pontbriant  
7 Lambert Dr.  
Norwich, Ct 06360

Questions? Email Larry  
Pontbriant [kingofthegrill@lpasf.org](mailto:kingofthegrill@lpasf.org)