

GEORGIA BEEF BOARD BBQ SHOWDOWN

Enter to participate in the Georgia Beef Board BBQ Showdown at the Quaker State 400 Presented by Walmart NASCAR Weekend! Atlanta Motor Speedway has teamed up with the Georgia Beef Board and Georgia BBQ Association to host the first Georgia Beef Board BBQ Showdown!

LOCATION

Atlanta Motor Speedway

CONTEST DATES

July 8-10, 2022

REGISTRATION DATES

Now-July 1, 2022

REGISTRATION FEE

\$350 (\$480 value)

Includes:

- All three categories
- Infield camping space (20' x 40')
- Two (2) infield wristbands good for the weekend
- One (1) tow pass for vehicle
- Space for your BBQ Pit (20' x 40')
- Additional infield wristbands can be purchased for \$65, per person in advance or \$100 the weekend of event
- **Note:**
 - Camping spots do not include water or electric hook up's
 - The campground has a shower house with restrooms. If you prefer rent your own private Port-o-John for \$100, please call 678-899-7622.
 - To rent a generator, please contact Justin Sistrunk with Sunbelt at 770-560-7855 or justin.sistrunk@sunbelt.com

REGISTRATION LINK

fevo.me/qs400bbq22



MEAT CATEGORIES

Beef Brisket: May be whole brisket, flat, or point. Corned beef is not allowed

Best Race Day Beef Recipe: Any entry in which beef is a primary ingredient

Sponsors' Beef Entry: Any entry in which beef is a primary ingredient AND Coca-Cola and/or Pit Boss products are also prominent ingredients.

PRIZES

Category Winners (x3)

- Pit Boss Prize Package
- Picture in Victory Lane

Overall Winner

- Pit Boss Prize Package
- Picture in Victory Lane
- Introduced on main pre-race ceremonies stage prior to driver introductions on Sunday
- VIP experience to 2023 March NASCAR Race
 - Four (4) VIP Garage Passes
 - Four (4) VIP Suite Tickets
 - One (1) VIP Parking Pass

SHOWDOWN SCHEDULE

Thursday, July 7th

- 2pm – Infield campgrounds open

Friday, July 8th

- 10am – Meat Inspection Begins
- 5pm – Cooks Meeting & Competition Begins

Saturday, July 9th

- 12:45pm-1pm - Brisket
- 1:45pm-2pm – Race Day Beef Recipe
- 2:45pm-3pm - Beef based entry with Coca-Cola and/or Pit Boss
- 3:15pm – Meet at Georgia Beef Board BBQ Showdown Tent for escort to Victory Lane for Awards
- 3:30pm - Awards in Victory Lane



QUAKER STATE 400 PRESENTED BY WALMART WEEKEND SCHEDULE

Friday, July 8th

- 4:45pm-8pm: Legends & Bandolero Races
- 6:30pm-7:30pm: Camper Appreciation Party @ The Gathering Place
- 8:30pm-11pm: SCC Laps for Charity

Saturday, July 9th

- 8:30am – 5pm: Fan Zone Open
- 9:30am: Soft Gate Opening (10,13,15) & Suite Level
- 10:05am-11:25am: NASCAR Xfinity Series Qualifying
- 11:35am-1pm: NASCAR Cup Series Qualifying
- 1pm: All Gates Open
- 3:15pm-4:15pm: Pre-race Concert Featuring Candlebox
- 4:30pm: Driver Introductions
- 5pm: Alsco Uniforms 250 NASCAR Xfinity Race
- 8pm-11pm: The Peach Pit Party featuring Blackberry Smoke
- 8:45pm-11pm: Movie Night @ Bruton Smith Park
- 10:45pm: Fireworks

Sunday, July 10th

- 8:30am- 3pm: Fan Zone Open
- 8am-9:30am: SCC Track walk
- 11am: Gates Open
- 1:15pm: Pre-race concert featuring Flo Rida
- 2:30pm: Driver Introductions
- 3pm: Quaker State 400 Presented by Walmart Race



GEORGIA BARBECUE ASSOCIATION

TEAM RULES AND REGULATIONS FOR 2022 GEORGIA BEEF BOARD BBQ SHOWDOWN

- 1. CONTESTANT:** A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to Georgia Barbecue Association (hereafter referred to as GBA) rules at this event. Each team will consist of a head cook and as many assistants as required. This event is open to any team that pays the required entry fee.
- 2. INTERPRETATION OF RULES:** The interpretation of the rules and regulations of this event are those of the GBA Lead Representative at the contest. His or her decisions are final.
- 3. EQUIPMENT:** Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.
- 4. MEAT INSPECTION:** All meats must be USDA or state DA inspected and passed. No pre-seasoning, pre-trimming, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the GBA Lead Representative. Meat inspection begins at the discretion of the GBA Lead Representative, but no later than noon on the day prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat – once inspected – may not leave the cook team's site until turn in.
- 5. COOKING FUELS:** The only approved cooking fuels are wood, charcoal or wood pellets. Gas (any type) or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter or flame or electrical heating element may not enter the cooker after the initial fire is started. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used as any part of the cooking process.
- 6. APPROVED COOKERS:** Any cooker, homemade or commercially manufactured, will be allowed to compete in GBA contest. Only wood, charcoal, or wood pellet fired cookers are permitted. Electric or hand-operated rotisseries or rotating shelves are allowed.
- 7. CONTESTANT'S SITE:** Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements.
- 8. BEHAVIOR:** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. Repeat offenders will be barred from competing in future GBA sanctioned contests. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws by the contest organizer and will adhere to same.
- 9. CLEANLINESS AND SANITATION:** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and turn-in preparation process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the

competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

10. MEAT CATEGORIES: This event will have the following categories:

a. Beef Brisket: May be whole brisket, flat, or point. Corned beef is not allowed.

b. Best Race Day Beef Recipe: Any entry in which beef is a primary ingredient.

c. Sponsors' Beef Entry: Any entry in which beef is a primary ingredient AND Coca-Cola and/or Pit Boss products are also prominent ingredients.

11. JUDGING: Blind judging only. Brisket entries will be submitted only in the 9" x 9" container provided by the contest organizer with no garnish, decorating, or any other foreign objects of any kind. The remaining categories may be submitted in the container provided by the organizer OR any other appropriate container provided by each team. Any garnish in these other categories must be intended for consumption and will be scored as part of each criteria. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TEXTURE, TASTE and OVERALL IMPRESSION. Entries may be sauced or unsauced, but any sauce must be incorporated into the entry.

12. SCORING: Each entry will be scored in the areas of APPEARANCE, TEXTURE, TASTE and OVERALL IMPRESSION. The lowest score for each team in each criteria is dropped, and the remaining scores for each team in each criteria are then used to determine the overall score. Scoring for Appearance, Texture and Taste range from a low of seven (7) to a high of ten (10). The scoring for Overall Impression ranges from 9.1 to 10.0 in 0.1 increments. Using a weighted average, the maximum score for any category is 600 points.

13. DISQUALIFICATION: An entry may only be disqualified by the GBA Lead Representative and may occur at any time during the judging process. Reasons for disqualification include, but are not limited to, any of the following:

A. There is evidence of marking or sculpting. Marking is defined as; any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as; the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.

B. There is anything in the box in violation of these rules.

C. There are not a minimum of six (6) separate and identifiable pieces/servings.

D. There is evidence of blood.

E. The entry is turned in after the officially designated time.

F. Gloves are not used while handling food products.

G. Not cooking any entry as required by the rules-

H. Entering meat that was not inspected.

14. JUDGING PROCEDURE: The GBA uses comparative judging. All the boxes are grouped randomly, brought to the table, and placed in sequential order. After the judges are seated, all boxes are opened and all judges score the boxes for appearance. When all judges have scored for appearance, judging for texture and taste begin. The overall impression is scored after the other three criteria have been scored. A GBA representative will collect the score cards.

15. WINNERS: The entries will be ranked in order in each category based on their scores in that category. Any ties will be broken using the standard GBA tie-breaking procedures. The Grand Champion is the team with the highest combined scores in all three categories.

16. TURN IN TIMES: Each meat category turn in time will allow for a 15 minute window for preliminaries and a 5 minute window for finals. Turn in times for this contests shall be as follows:

Brisket	12:45 – 1:00
Race Day Beef	1:45 – 2:00
Sponsors' Beef	2:45 – 3:00