



**MARCH 7<sup>th</sup> & 8<sup>th</sup>, 2025**

**Entry Fee:** \$100.00 **Location:** Earle May Boat Basin Park, 100 Boat Basin Circle, Bainbridge, GA

**Prizes:**

- Overall 1<sup>st</sup> Place - \$500 + Trophy
- Overall 2nd Place - \$250
- Overall 3rd Place - \$100
- Butts 1<sup>st</sup> Place – Trophy
- Ribs 1<sup>st</sup> Place – Trophy
- Tri-tip 1<sup>st</sup> Place - Trophy

**Contestant Rules, Responsibilities, and Judging:**

- Three categories of meat are eligible for prizes: Boston Butt; Pork Ribs; Tri-tip. All three meat categories must be entered to be eligible for overall placement.
- Each team shall provide their own supplies and cooking equipment. The presenting sponsor will provide the meat.
- Each team shall keep their cooking area in a clean manner. No animals are allowed in the cooking area. Cookers, tents, and other equipment must be kept within the boundaries of the team's assigned cooking space.
- All competition meats must be inspected. No pre-seasoning, injecting, marinating, or cooking of meat until after inspection. Each team must have a representative present at meat inspection and contestant meeting on Friday.
- Meat must be stored at 40° before cooking. After cooking, meat must be covered and maintained at 140°.
- Containers/boxes will be provided for meat presentation. Each team must provide enough meat for eight judges to sample – (8) separate and identifiable pieces of meat.
- Meat will be judged on presentation, taste, tenderness & moistness. No foil or stuffing is allowed in the container. No garnish, toothpicks, skewers, or foreign materials are permitted. Meat may be presented dry or sauced.
- Blind judging will be the method of determining winners. In the event of a tie, the winner will be determined based on the combined totals of their presentation score.
- Judging times are pre-determined. Each team is responsible for the timely turn in of entries.
  - ribs - 2:30 p.m. (turn in from 2:25 – 2:35)
  - tri tip - 3:15 p.m. (turn in from 3:10 – 3:20)
  - butts - 4:00 p.m. (turn in from 3:55 – 4:05)
- Causes for disqualification: pre-seasoned, injected, marinated, or cooked meat prior to inspection; cooking meat for the contest that was not inspected: undercooked meat or foreign objects in container (other than meat) at judging time; use of controlled substances by team members, excessive drunkenness, unacceptable/foul/abusive behavior.

No refunds – rain or shine event. For more information contact: Chandler Ray 229-248-3629 / [cray@firstportcity.com](mailto:cray@firstportcity.com)

**Make check payable to and mail to: River Town Days, P.O. Box 755, Bainbridge, GA 39818**

Business \_\_\_\_\_ Team Captain \_\_\_\_\_

Email \_\_\_\_\_ Phone Number \_\_\_\_\_

Address \_\_\_\_\_

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