

5th Annual Shining Light BBQ competition and Fellowship

Registration:

Must be turned in by Saturday, May 31st, 2025. Email registration to **Shininglightbbq@gmail.com** Subject: Registration

What: Pork Ribs/Pork Butt/ Chicken (wings or thighs)

Where: 900 South Cannon Blvd, Shelbyville TN 37160 (Southside Baptist Church)

When: Check-in/meat pick up – Friday June 6th ,2025 at 5:00 pm. (Competition

officially starts at this time.)

Event: 12-4 PM Saturday, June 7th, 2025 (Judging begins at 10:15 am)

Entry Fee: No entry fee is required- must submit a registration form.

• This is a free event to the public; we ask that no meat or other products be sold during the event. Cooks may give away promotional items, just ensure no money is exchanged at or during the event.

Prizes: Will be awarded to 1st, 2nd, and 3rd place finishers.

Cooking Team Registration:

the Shining Light BBQ (Sign Name)		(Date)	
<u> </u>	e terms and conditions of the	following documents, per	rtaining to
	State:		
Email:			
Phone number:			
Head Cook:			
Team Name:			



Competition

Friday, June 6th – Teams may begin to arrive and set up at 5 p.m. Check-in/Meat pick-up will be at this time. We will have a Head cooks meeting at 6 pm. Rules and regulations will be reviewed, and any questions or concerns will be addressed at this time.

- 1. Judging will begin promptly at 10:15 a.m. on Saturday, June 7th. Turn in times are below.
 - **a.** Entries should be submitted in containers supplied by the event organizer at check-in.
 - i. 10:30 am: Pork Butt (NO SAUCE)
 - ii. 10:45 am: Ribs
 - iii. 11:10 am Chicken
 - **b.** Meat will be scored in the category of Appearance, Taste, and Tenderness.

*Contestants may set up tables at their stations to position for the people's choice award. Cooked items may be sauced and presented however the contestant deems safe and necessary, for this category.

Contestants

- 1. EQUIPMENT Each griller will supply all the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal, Wood, or Gas. The health and safety of contestants and eventgoers should be a primary consideration when selecting appropriate cooking fuels.
- 2. CONTESTANT'S SITE Each Griller is required to keep all equipment including the cooker, canopy, etc. contained within the assigned space.
 - a. CLEANLINESS AND SANITATION All Grillers are expected to maintain their cook sites in an orderly and clean manner. Everyone should use good, sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Grillers are responsible for the cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times.
- 3. Shining Light BBQ, its officers, agents, and volunteers, shall not be held liable in any way for any losses, costs, damages, liabilities, debts, or expenses incurred by participants of the Shining Light BBQ.
- 4. CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members, and/or guests:
 - a. public intoxication with a disturbance.
 - b. Serving alcoholic beverages to the public.
 - c. Use of illegal controlled substances.
 - d. Foul, abusive, or unacceptable language or any language causing a disturbance.
 - e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems, or amplifying equipment, will not be allowed.
 - f. Fighting and/or disorderly conduct.



- g. Theft, dishonesty, cheating, or any act involving moral turpitude.
- h. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Organizers and/or Security.
- *Event organizers and or property owners reserve the right to disqualify and or dismiss any participant/ team from competition and property at his/her discretion beyond the above-listed causes.

Any rule or competition changes will be communicated to cooks before going into effect.