

Entry conditions

By entering the Creekside BBQ Battle 2017 teams acknowledge that they have read and accepted these terms and conditions

ABA Rules can be found at <http://www.ausbbq.com.au/abarules>

SCA Rules can be found below

Cooking Location

The Creekside Hotel
4 Scott St Warracknabeal

Ph: Sally 0422162798

Hand In Location

Main beer garden

Event Coordinator

Name Sally Gebert
Phone 0422162798
Email sally@gebort.com.au

ABA Head Judge

TBA

Competition Categories

Beef, Lamb, Chicken, Pork Ribs, Duck (Luvaduck Duck supplied rules the same as for Chicken). To be eligible for the grand champion/overall winner, contestants must enter the first four categories. Duck score does not contribute to final overall score.

Allowed cuts

ABA BBQ Battle

Chicken – Any cut.

Beef – Brisket, beef cheek, ribs or chuck.

Lamb – Any cut.

Pork Ribs – Baby back, spare or St Louis cut. A bone must be present in every rib.

Duck – Anything goes (Each team will be supplied 1 whole Luvaduck Duck)

- Cannot be served raw
- Must be cooked on an approved unit
- 6 portions that fit in an approved box. Lid must shut
- Treat the same as chicken

Please visit www.ausbbq.com.au/abarules for full rules on competing in an ABA Sanctioned Barbecue Competition. This is the only Official and most up to date ABA Rules and is the only copy the ABA Head Judge will be working to. Please ensure you have read the ABA Rules and are familiar with these rules before competing.'

SCA Steak Cookoff

Steak – 2 Scotch fillet steaks supplied by The Creekside

Chicken Wings - 10 wings, must contain 5 drummies and 5 Flappers/Flats

Burger- Turn in 2 whole full size burgers in provided box.

SCA Rules listed below

Event Timetable

Thursday 19th October 2017

3pm – Early load in if needed please contact Kevin to confirm 0434269445

Friday 20st October 2017

9am - Team load in all day

Saturday 2st October 2017

Team load in. Teams have until 12pm to access and load in to their site before gates will be closed.

1pm - 2pm - Cooking area site inspection

12.00pm – Team briefing at The Buffalo Trace BAR in pit area (to be conducted by ABA head judge and SCA representative) all teams must attend.

SCA steak Selection will take place

2.00pm SCA Cookoff begins

11.00am – SCA 101 & Judges Course

2-2.30pm – Steak (SCA) - Turn in

3-3.30pm – Burger(SCA) - Turn in

4-4.30pm – Wings (SCA) – Turn in

5.00pm winners announced during Redheads Party

2.30pm – BBQ Battle ABA event Cooking time commences

5pm – 7pm Redheads welcome party at the Buffalo Trace Bar
BBQ, Beer and Cider supplied

Sunday 22rd October 2017

9.00am: Judges course

11.00am - Chicken - Turn in

12.00pm - Lamb - Turn in

1.00pm - Pork Ribs- Turn in

2.00pm - Beef - Turn in

3.00pm- Duck - Turn in

4.30pm - Winners announcements and Trophies

Cash and Prizes

The Creekside Battle

Grand Champion- \$4000 Cash

Reserve Grand Champion- \$1500

Winner Chicken - \$ 750, 2nd \$300, 3rd \$200

Winner Lamb - \$ 750, 2nd \$300, 3rd \$200

Winner Pork Ribs- \$ 750, 2nd \$300, 3rd \$200

Winner Beef - \$ 750, 2nd \$300, 3rd \$200

Winner Duck - \$ 500, 2nd \$300, 3rd \$200

The Creekside Steak Cookoff

Steak

1st Place \$1000, 2nd Place \$300, 3rd Place \$100

Chicken Wings

1st Place \$300, 2nd Place \$150, 3rd Place \$50

Burger

1st Place \$300, 2nd Place \$150, 3rd Place \$50

- Trophies given in each category for 1st - 3rd place

Prize awarded for best team outfit and best presented pit area.

Bump in Bump out times

Bump in from 3pm Thursday, all Friday and Saturday before 12pm

All teams must be in and vehicles removed by 12pm Saturday

Bump out can start after presentations are completed on Sunday, teams are welcome to stay Sunday night

Cost of Entry

The fee for entering ABA Creekside BBQ Battle competition is \$ 225, which includes \$25 ABA registration.

This fee includes entry into the Redheads Paint the Town Red party on Saturday @ 5pm

This entry fee is not refundable after the 22nd of April 2017

The SCA Creekside Steak Cookoff is \$120 (Including ancillary events)

Creekside Hotel Facilities

Each team will be allocated a 4m x 6m space with a maximum of 4 people per team. This space will allow you camp on site
Showers, power and running water will be available.

The Creekside Hotel will be hosting the Pit Area on Crown land adjacent The Creekside Hotel on the banks of the Yarriambiack Creek

Council permits have been obtained to allow BYO Alcohol consumption up to 1.00 am on the Sunday Morning, this can also be purchased at the Side Bar adjacent the pit area.

NOISE AND BEHAVIOUR VIOLATIONS

All teams are invited to enjoy themselves and help provide a friendly atmosphere, while demonstrating respect for fellow competitors, the venue and the public. Teams are expected to conduct themselves in a courteous, considerate and responsible manner. Excessive intoxication and “unsportsmanlike” conduct/behaviour (as determined by the event coordinator or head judge) will not be tolerated and may result in immediate team disqualification and removal from the premises.

Sponsorship

Out of respect and consideration to the companies that are sponsoring the Creekside BBQ Battle no conflicting banners, product displays or prominent signage of any form will be allowed

Other Rules

- **You may not sell your food under any circumstances.**
- **Members of the public may not taste your food, even if offered for free. Supplying members of the public with your food is a health code violation.**
- **ABA Head Judge decision is final in the event of any dispute.**



SCA Rules

General Rules

- The head cook must be a member of SCA by the end of the cooks meeting to be eligible for any added money at events.
- Should a non-member win a SCA event, they will have until 8AM the following Monday to become a member and be invited to the SCA Championship. If the team does not become a member within the allotted time frame, the invitation will be rolled down to the next member in order of placement at the event. The invitation cannot extend past 10th place. If there is not an invite in the top ten then the invitation will be awarded at the end of the year as an "At large bid" from the points list.
- SCA events are judged by a panel of judges and will be in a "blind judging" format.
- Each team is required to have some type of fire extinguishing device in their cook site.
- The head cook of a team must be 18 years old.
- Head cooks may only enter 1 entry into the steak category.
- Head cooks may enter more than one entry into an ancillary category.
- The Cookoff promoter/organizer will provide all the rib-eye steaks for the event.
- Turn in times will be announced at cooks meeting and cannot be changed once announced.
- Reasons for DQ: Ribeye steaks other than the ones provided for the event found in team area, a steak or ancillary turn in after the time window has expired, a non-signed ticket presented at awards, a folded foil disk or any foreign object found in the turn in box, issued steaks are removed from the teams cooking area.
- Teams must sign the turn in ticket at time of turn in.
- Teams are subject to random ice chest inspections by any SCA Representative.
- SCA does not allow spouses of the SCA Rep to cook in an event the spouse is running, other family members of the SCA Rep are allowed to compete in the event.
- SCA Kids Challenges are for kids 4-17 years of age. Parents may help build the fire.

Steak Cooking Rules

- Cooks may cook on any fire or heat source.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- NO other rib-eye steak is to be present at the cook site other than the ones given to the teams.
- Steaks may not be removed from the teams numbered cooking area except to turn in the entry.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Steaks must be turned in whole and uncut on top of the provided foil disk with no garnish in the box.
- Foil disks must be placed in the box, silver side up and not folded in any way

- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- The order of tie breakers for steak is: Taste, Doneness, Texture, Appearance and Overall Impression.

Appetizer Rules

- Appetizer must be turned in using provided box and the lid must close completely.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Part of the appetizer must be cooked on the grill.
- No dessert dishes may be submitted as an appetizer.
- Appetizer boxes may contain small disposable cups for sauce or dips and toothpicks or skewers to hold food items together.
- You must turn in minimum of 6 pieces or cut 6 bites for judging
- Appetizer will be judged on taste, originality, and appearance.
- The order of tie breakers for appetizers is: Taste, Appearance, Originality

Burger Rules

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Burger patty can be made of ANY protein or meat of your choice.
- The protein must be shaped in the form of a patty and burger dressed the way you want the judges to taste it.
- Turn in 2 whole full size burgers in provided box. Box must be able to close.
- Burgers will be judged on taste, originality, and appearance.
- The order of tie breakers for burgers is: Taste, Originality, Appearance.

Chicken Wings

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Wings can be fried, baked, smoked or grilled.
- Must turn in a minimum of 10 wings, 5 drummies and 5 Flappers/Flats
- Chicken wings will be judged on taste, texture, and appearance.
- The order of tie breakers for wings is: Taste, Texture, Appearance.

Grilled Cheese

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must contain cheese
- Must turn in 1 whole sandwich and either 6 cut samples or bites for judges.
- Grilled Cheese boxes may contain small disposable cups for sauce or dips.
- Grilled Cheese will be judged on taste, originality, and appearance.
- The order of tie breakers for Grilled Cheese is: Taste, Originality, Appearance.

Hot Dogs

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 2 hot dogs in a bun dressed as you would like the judges to eat it.
- Can use any type of hot dog.
- The order of tie breakers for Hot Dogs is: Taste, Originality, Appearance.

1-Bite Challenge

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 6 bites on the provided spoons for judging.
- 1-Bite turn in can be hot or cold.
- 1-Bite will be judged on taste, originality, and appearance.
- The order of tie breakers for burgers is: Taste, Originality, Appearance.

Dessert Rules

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Desserts must be cooked on site.
- Dessert must be turned in using the provided box and lid must close completely.
- You must turn in a minimum of 6 pieces or bites of your dessert for judging.
- Dessert will be judged on Taste, Originality, and Appearance.
- The order of tie breakers for desserts is: Taste, Originality, Appearance.

Mixed Drink Rules

- Drinks must be mixed on site.
- Drink is to be presented in the provided cup with lid.
- Mixed Drink will be judged on taste only
- If there is a tie, it will go to a taste off to determine winner.

SCA Kids Challenge Rules

- Meat will be provided by the event based upon pre-registration of cooks. No guarantee of meat availability for on-site entries. On-site entrants may not provide their own meat if event sponsored meat is no longer available.
- Parents please understand that this is a KIDS CHALLENGE! Parental supervision is required. However, the child should be responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from parents is acceptable but please respect the rules and allow the kids to be the head cooks.