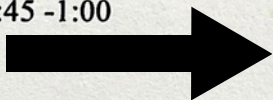


303 WEST FOURTH STREET, OCILLA, GEORGIA

# BACKROADS BBQ CHILLOUT

## FEBRUARY 21ST AND 22ND, 2025

### MIDDLE AND SOUTH GEORGIA BBQ RULES

1. Gloves must be worn at all times while handling meat.
2. Meat must be kept at a safe temperature (40°).
3. You must have a fire extinguisher on site.
4. Chicken: Legs, wings, thighs, breast are allowed unless specifically stated on application.
5. Ribs: Spare ribs, baby back ribs, and St. Louis ribs are allowed. No country style ribs.
6. Pork: Bone in Boston butt and whole shoulder are allowed. No pork collars allowed.
7. There must be 6 identifiable portions in each box but full boxes are recommended. No sculpting or marking of boxes allowed.
8. All meats can be sauced or unsauced. No sauce cups allowed.
9. No garnish of any kind including aluminum foil in box. Meat only.
10. All meats must be USDA approved and can be pretrimmed. Meat can not be marinated, injected, or preseasoned until on site. If caught doing this, you will be asked to leave the competition with NO REFUND.
11. Turn in times:  
Chicken/Ancillary: 12:45 -1:00  
Ribs: 1:45 - 2:00  
Pork: 2:45 - 3:00  


**TURN IN TIMES MAY VARY  
CHECK YOUR APPLICATION  
FOR DESIRED DEADLINE**
12. Mandatory cooks meeting at 10:00 am on Saturday.
13. All meats must be grilled or smoked. No frying allowed.
14. Gravity flow, stick burner, pellets grills, drums, and charcoal grills allowed. No gas smokers or fully electric smokers allowed. No gas grills. Gas is allowed only to start the initial fire.
15. No illegal drugs allowed at the contest. Beer or drinks may have to be in a cup if organizer prefers this.
16. Pitmasters are responsible for all teammates' behavior.
17. Fees are non-refundable.
18. Please do not post any pictures of boxes on social media before awards. Thanks.

**I HAVE HAVE READ THESE RULES AND AGREE TO ABIDE BY THESE RULES.  
SIGNED COPY MUST ACCOMPANY THE APPLICATION TO REGISTER.**

SIGNATURE \_\_\_\_\_