



Friday, July 12, 2024 | Downtown Effingham

## Hometown Throwdown Amateur & Corporate Challenge Rules and Regulations

- 1) The decision and interpretations of the HTTD Rules and Regulations are at the discretion of the HTTD Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each Team shall consist of a chief cook and as many assistants as the chief deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest.
- 3) One member of each team is to be trained and certified as an Illinois Food Handler. Online Illinois Food Handler certification courses are available online at <https://illinois.foodhandlerclasses.com/>.
  - ***A Mandatory 'Cooks' Meeting will be held prior to the competition on Monday, July 1; 5:00pm at the Effingham County Chamber (903 N Keller Dr, Effingham, IL).***
  - Each team will be asked to provide proof of certification at this meeting.
- 4) There is a \$125.00 entry fee to participate.
- 5) Set-up begins at 7:00 AM on Friday, 12.
- 6) Each team will be assigned a cooking space. Pits, cookers, props, trailers, tents, and any other equipment shall not exceed the boundaries of the team's assigned cooking space. The space will be up to 10' x 20'. Once all entries are obtained, the space available for each team will be determined. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 7) **Contestants shall provide all needed equipment and supplies. Items include:**
  - Lettuce, parsley, or some type of greens to be used in your presentation to the judges.
  - Side dish + eating utensils for crowd
  - Power cords
  - Hoses for water supply
  - Kitchen/serving utensils
- 8) Contestants must adhere to all electrical, fire and other codes which includes fire inspection by Assistant Fire Chief Matt Kulesza. You must have your own fire extinguisher.
- 9) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site, following the competition. Receptacles will be provided to dispose of grease and hot coals. It is imperative that cleanup be thorough.
- 10) Fires shall be of wood, wood pellets, charcoal, or gas. Any electrical accessories such as spits, augers or forced drafts are permitted but the team are encouraged to supply their own electrical source of power – there is limited power downtown. No open pits or holes are permitted. Fires shall not be built on the ground.

11) All contestants will receive pork loin and chicken breasts. Once the meat has been assigned to the team, it must not leave the contest site. After the pork loin and chicken breasts are prepared, two (2) pork loins and (2) chicken breasts in 2oz sample sizes shall be used for the judging competition. The remaining pork loin and chicken breasts will be for the public to taste as samples.

12) **Items provided to teams by EffingHAM-JAM committee include:**

- 10lbs chicken breasts, 10lbs pork butt, and a few slabs of pork ribs\* (\*only for judges)
- Containers for samples will be distributed to the teams. Tickets for the public sampling will be sold by the HAM JAM committee.
- (2) 8 ft. tables
- Gloves
- Toothpicks
- Chafing dishes/pans
- Clam Shells for presentation to judges

13) **Side Dish** - Contestants shall provide 2 oz. samples of their prepared side dish item to each judge for judging purposes. No side dish ingredients will be provided and are the responsibility of the contestants to provide the same. Side dishes may be any item that the contestants wish to prepare including but not limited to fried apples, macaroni and cheese, beans, coleslaw, grilled vegetables, etc. Serving cups will be provided by the HAM JAM Committee.”

14) **Cash and/or Trophies will be awarded in the following The Hometown Throw Down Categories:**

- a. CHICKEN BREAST – will be part of the presentation for the judges to sample.
- b. PORK BUTT – will be part of the presentation for the judges to sample.
- c. PORK SPARE RIBS – will ONLY be part of the presentation for the judges to sample.
- d. BEST SAUCE/RUB – judged on teams own unique recipe.
- e. SIDE DISH – side dish will be part of the presentation for the judges to sample (sweet or savory)
- f. “TOP HOG” Trophy – will be based on scoring used for KCBS professional competition during the event to determine a corporate & amateur winner.
- g. GRAND CHAMPION – decided by the judges based on all categories.

15) **The following cleanliness and safety rules apply:**

- a. Disposable gloves will be worn while preparing and serving samples.
- b. No use of tobacco products while handling meat.
- c. Cleanliness of the cook, assistant cooks, cooking device(s) and the team’s assigned cooking space is required.
- d. A shirt and shoes are required to be worn.
- e. Rules and regulations of the Safe Food Handling should be followed.

16) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

17) **CODE OF CONDUCT:** The Chamber reserves the right to refuse admission to or eject any person whose conduct is deemed by Chamber Management, at Chamber Management’s sole discretion, to be undesirable, including, without limitation, misconduct, disorderly conduct, disruptive conduct, intoxication, serving alcoholic beverages to the public, use of illegal controlled substances, violent or aggressive behavior, use of vulgar or abusive language toward Event staff or other attendees, possession of prohibited items or failure to follow Chamber Management or venue or facility rules and directions. Undesirable conduct of any of the types expressly listed herein will automatically terminate this agreement and all rights of the cooking team. The exercise of Chamber Management’s ejection rights hereunder does not entitle the cooking team (or guests) to a refund of the entry fee or any part thereof.