

Dear Prospective Bar-B-Que Competitor,

Think you have what it takes to be crowned “King of BBQ”? Well, then grab your apron and fire up the grill...and prepare to impress over 2,000 hungry guests!

Join us for our 2nd Annual FIRE Bar-B-Que on Saturday April 17, 2010 at the Ada Jenkins Center at 212 Gamble Street in Davidson.

Complete with mouth watering cook-off competitions and tons of local flavor; experience some of Davidson’s restaurants, local celebrities, live music, and entertainment for children at this community event. We guarantee you’ll have one heck of a good time!
In a hurry? We have drive thru take-away meals available. .

This charity event helps us raise both financial support and awareness for the Center. Net proceeds from this event will help ensure that programs like our LEARNWorks after-school program which provides tutoring for 60 area elementary children, the Mobile Community Dental Clinic and the Center’s Free Clinic of Our Towns, will have the funds necessary to continue to serving citizens in the communities surrounding Lake Norman.

Don’t forget to tell your friends and family about the FIRE 5K race held the morning of the FIRE Bar-B-Que. Start to Finish, you won’t run out of fun!

If you have any questions or would like more information, please contact Don Doles, Event Chair at (704) 675-2235 or Georgia Krueger, Executive Director at the Ada Jenkins Center (704) 896-0471. We look forward to working with you on this special event. Thank you in advance for your support.

Sincerely,

Don Doles
Event Chair

Georgia Krueger
Executive Director



VISION AND MISSION STATEMENTS FOR THE ADA JENKINS CENTER

VISION:

To support the people of Huntersville, Cornelius, Davidson and South Iredell County toward becoming better educated, healthier and/or economically self-sufficient, empowering them for a better tomorrow

MISSION:

To improve the quality of life for the residents of our communities through the integrated delivery of health, education, and human services

Strategic Elements:

Seeking to meet the immediate and long-term needs of those in our communities, a multi-pronged approach to service delivery is utilized:

- Crisis assistance through a collaborative, integrated center that ensures the availability of temporary, emergency and transition support services that allow community members to survive during times of crisis
- Education, health and economic independence programs that enable community members to obtain healthier lifestyles and the skills to attain greater self-sufficiency
- Referral to a network of collaborative partners outside of the Center for crisis assistance and / or developmental support beyond the scope of the Center.

**Many Solutions,
One Location,
One Goal_**
Empowering for a better tomorrow



**Barbecue
Competition
Opportunities**

**Ada
Jenkins
CENTER**

Opening the Doors to Opportunity

The graphic on the right is a vertical banner. At the top, it features a stylized fire graphic behind the text "FIRE 2010" in large, bold, black letters. Below this, it says "BBQ ♦ BBQ Competition ♦ 5K Race". The middle section has a black background with the text "Barbecue Competition Opportunities" in large, bold, orange letters. The bottom section has a white background with the "Ada Jenkins CENTER" logo, which includes a red icon of a building with an open door. Below the logo is the tagline "Opening the Doors to Opportunity" in a cursive font.

Que n' Details

We're

Competition Categories

There will be two categories of competition for this event- **Hogmasters** and **Backyard Grillers**. **Hogmasters** are defined as those with professional grade equipment who either travel to other bar-b-que competitions or are in the bar-b-que business (restaurant or catering) and will be competing for cash prizes. **Backyard Griller** is defined as a local participant and as a group is admitted to encourage camaraderie and competition for recognition and donor prizes.

Meat Choices

Fresh pork shoulder is the meat of choice for this competition. Pork shoulder is defined as the portion containing the arm bone, shank bone, and a portion of the blade bone. Each Hogmasters contestant will be supplied with 50 pounds of meat at 7:00 PM on Friday evening, April 16th. The meat must be maintained at 40 degrees Fahrenheit prior to cooking and at or above 140 degrees Fahrenheit after cooking. Backyard Grillers may also choose to cook with pork shoulder and can be supplied with 30 pounds of meat, or may opt to cook other types of meat for competition, such as beef brisket, chicken, ribs, etc. All meats to be judged and/or served must be cooked on-site to an internal temperature of 155 degrees for pork and 180 degrees for chicken, between the hours of 7:00 PM on

Cooking Methods

Hogmasters may cook with any type wood, charcoal, gas or combination of the three. Backyard Grillers may use wood, charcoal or propane for cooking. Both types of contestants may use electrical devices within the cooker as long as they do not directly generate heat. Approved devices include rotisseries, fans, and delivery systems for approved fuel (i.e. Traeger Grills). Electric smokers, holding ovens, or any other devices with heat producing electric coils are not allowed. All teams are welcome to use any sauces, spices, and other preparations as desired. All teams are responsible for maintaining prudent temperatures and sanitary measures.

Judging

Will be done by a committee selected by the Ada Jenkins FIRE Committee but will include representatives from our Premier Event Sponsors and Ada Jenkins Board members plus James Bazzelle of Mert's Heart and Soul restaurant in Charlotte and Tom Grogan of Davidson. Judging for the Hogmasters competition will begin at 12:30 PM. Judging for the Backyard Grillers will begin at 11:00AM. Award ceremony will be at 2:00 PM.

Bar-B-Que Event

Going

Team Set-up Information

- ⊗ **Hogmasters** will have a 20' x 20' tent (400 square feet) provided by the event sponsors with electricity and potable water with access to nearby port-a-johns. Weather permitting, there will be room for one team vehicle and one team grill/trailer to be parked behind each tent, but access out of site will not be permitted from 6:00 PM on Friday night to 3:00 PM on Saturday afternoon.
- ⊗ **Backyard Grillers** will have ½ of a 20' x 20' tent (10'w x 20'd – 200 square feet) provided by the event sponsors with electricity and potable water with access to nearby port-a-johns. Weather permitting, there will be room for one team vehicle and cooking device to be parked behind each tent, but access out of site will not be permitted from 6:00 PM on Friday night to 3:00 PM on Saturday afternoon.
- ⊗ All teams must have their respective areas set up and staffed by 6:30 on Friday evening. No vehicles will be admitted on the grounds after 6:00 PM.
- ⊗ All teams are expected to provide their own seasonings, cooking devices, wood and/or coals, utensils, prep and serving tables, etc. Ice will be available on-site for purchase.
- ⊗ All teams must supply their own power cords, water hoses, splitters, have an approved fire extinguisher and safety supplies.

Sampling Requirements

- ⊗ Each team competing, Hogmasters and Backyard Grillers, will be required to allocate a portion of the supplied meat, or if using their own a like amount, for event customers to sample. In the case of Hogmasters, the amount for sampling will be 45 pounds. For Backyard Grillers, it will be 25 pounds. Samples will be given out in 3 ounce Styrofoam containers (including sampling forks) provided by the event sponsor to each team.
- ⊗ The competing teams will not charge for the samples, instead accepting tickets purchased by the event attendees from the event sponsor.

Fee Structure

- ⊗ Hogmasters Class - \$125.00
- ⊗ Backyard Griller Class with meat furnished by event sponsor- \$100.00
- ⊗ Backyard Griller Class without meat furnished by event sponsor. \$75.00

Details

Hog Wild!

Prizes

Hogmasters

- ⊗ First Place \$500 Cash
- ⊗ Second Place \$250 Cash
- ⊗ Third Place \$100 Cash

Backyard Grillers

- ⊗ First Place \$100 in gift certificates
- ⊗ Second Place \$50 in gift certificates

Best Setup

First Place \$100 in gift certificates

Application and Entry Deadline

- ⊗ Applications may be obtained by calling (704) 896-0471. Entry Deadline is March 8, 2010. Applications must be postmarked or hand delivered to The Fire Bar-B-Que Event, C/O Ada Jenkins Center, PO Box 1842, Davidson, NC 28036. Physical address: 212 Gamble Street, Davidson, NC 28036
- ⊗ Checks should be made out to The Ada Jenkins Center – Fire Event. Please include team name on checks. Any returned checks for insufficient funds will void your application. No refunds will be made once a contestant has been accepted.

Acceptance Criteria

- ⊗ The contest entries will be limited to 12 Hogmasters and 8 Backyard Grillers. Teams will be accepted on a first come first served basis. Total entries may be adjusted between groups by the Committee based upon total number and types of applications. Entry fees must be included with the completed application.
- ⊗ Application is not a guarantee of acceptance. Entry fees will be returned to anyone not being accepted. Once entry is accepted, there will be no refund of entry fees if you must cancel.
- ⊗ Letters of acceptance will be mailed to each entrant no later than March 19, 2010, to include a complete packet of information on liability, rules, regulations, event specifics.