



General Information

**2nd ANNUAL
FUTURE LEGENDS OF BARBEQUE Competition
to benefit the
HENDERSON COUNTY YOUNG LEADERS PROGRAM
Featuring MIKE MILLS**

If you are between 7-17 years old and an aspiring Barbeque enthusiast, this event is just for you! The Henderson County Young Leaders Program (HCYLP) is presenting the 2nd annual Future Legends of Barbeque Competition on Saturday, October 9, 2010. 7–17 year-old competitors will vie for the title of **FUTURE LEGEND OF BARBEQUE, currently held by Asheville's Colton Jones**, in this special “Competitive Series” Kansas City Barbeque Society sanctioned event.

The Future Legends of Barbeque competition (FLB) will consist of four categories: bone-in pork ribs (country-style ribs are prohibited); competitor's choice (other meat or side), best sauce and best themed team. The event will be held on the grounds of Camp Greystone in Henderson County, North Carolina, and will be limited to thirty (30) teams.

Partnering with Mike Mills, the Kansas City Barbeque Society (KCBS), and to promote the Henderson County Young Leaders Program, the mission of the FLB event is to celebrate, teach, promote and encourage a young generation of barbeque enthusiasts and competitors and to promote the American style of barbeque as a sport and an art form. This is also a forum for today's youth to showcase their talents and passion for Barbeque.

For more information, please contact Paige Hafner at 828-697-2000 director@hcylp.org; or Starr Teel at 828.694.3551 or 828.243.0449.





OFFICIAL ENTRY FORM

**2nd ANNUAL FUTURE LEGENDS OF BARBEQUE Competition
to benefit the
HENDERSON COUNTY YOUNG LEADERS PROGRAM
Featuring MIKE MILLS**

October 9, 2010

Team Name (optional): _____

Pit Boss (Supervising Adult): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone (Day) _____ Phone (Eve): _____

E-Mail: _____

Names of team members: *(maximum of 4 team members, plus supervising adult)*
Team members age range of 7–17 (camp age)

Adult: _____	Age: _____	t-shirt size: _____
Name: _____	Age: _____	t-shirt size: _____
Name: _____	Age: _____	t-shirt size: _____
Name: _____	Age: _____	t-shirt size: _____
Name: _____	Age: _____	t-shirt size: _____

Entry Fee: \$100.00 per team. **Make checks payable to:** Henderson County Young Leaders Program–FLB. **Mail to:** P.O. Box 751 Hendersonville, NC 28793

Please register before September 24, 2010.





Liability Waiver

The Future Legends of Barbeque Festival Committee (hereinafter known as the Event Sponsor), Camp Greystone (hereinafter known as the Venue) and the Kansas City Barbeque Society (KCBS), including its members, officers, sponsors, and/or associates and the contestants, including parents, and/or legal representatives, agree that the Event Sponsor, the Venue, and the KCBS will in no case be responsible for any loss, damage or claims, suits or judgments including the cost of defense of any claim arising from such action the Event Sponsor, the Venue and the KCBS. Furthermore, I hereby grant full permission to the Event Sponsor, the Venue, and KCBS and/or their agents to use any photographs, videotape, or any other record of this event for legitimate purposes. I have read and understand and agree to abide by all KCBS rules governing the Future Legends of Barbeque Festival presented by the event sponsor.

Adult Signature: _____

Date: _____

Print Name: _____





General Guidelines

Competition Categories: Best Ribs*, Competitor's Choice, Best Sauce, Best Themed Team**, Grand Champion (combined Best Ribs/Competitor's Choice)

The Future Legends of Barbeque (FLB) competition is sanctioned by the Kansas City Barbeque Society (KCBS). This means that judges for the event are licensed by KCBS, entries will be judged according to KCBS rules, regulations and judging procedures, and teams will be required to abide by certain KCBS rules of competition.

This is a children's barbeque competition. Teams may consist of 1+ members ages 7-17 plus a supervising adult. With the exception of starting and tending the fire, children on the team are to do the cooking! At least one child must be in the cooking booth at all times.

Please see the attached KCBS 2010 Official Rules and Regulations Judging Procedures for details. FLB will adapt the rules to our competitive philosophy and spirit and venue as appropriate and allowed. For more information about KCBS visit www.kcbs.us.

Contest Information

Competition Categories: There are 4 categories eligible for trophies, place ribbons for 1st through 3rd places, and honorable mention for places 3-10. All participants will receive a competitor ribbon.

- Category 1 Ribs*
- Category 2 Competitor's Choice (any other meat or dish)
- Category 3 Sauce
- Category 4 Team Theme**

**Ribs must include the bone; country style ribs are prohibited*

***Best Themed Team not a KCBS-sanctioned competition category*

There will be a Grand Champion trophy for the winner of 2 of the KCBS-recognized categories, including Ribs and Competitor's Choice.



Venue:

Camp Greystone in Tuxedo, NC. www.campgreystone.com. Competitors will use the entrance by the Camp Greystone barn off of highway 225 and will be instructed where to unload and park. See directions to the venue at the end of this document.

Competition Schedule—Note important turn-in time windows for judging:

6AM	Competitors arrive, check-in, & set-up to allow ample cooking time
7AM	Start fires (pre-lit coals/torch will be available)
7:45AM	Cook's meeting
10:00AM	General Admission opens
11AM-2PM	Music by Appalachian Fire
2:00PM	Sauce judging (turn in no earlier than 1:55 and no later than 2:05)
2:30PM	Competitor's Choice judging (turn in no earlier than 2:25/no later than 2:35)
3:00PM	Ribs judging (turn in no earlier than 2:55 and no later than 3:05)
4:00PM	Awards
4:30PM	Pack-up and clean up

Competitor Check-In:

Upon arrival at Camp Greystone you will be directed to where to unload. You will check-in at the Check-In table where you will receive your space assignment and competitor's packet. There will be a **meat inspection** at check-in. Your equipment and supplies will be taken by FLB/Camp Greystone staff to your space. You will park in the counselor's parking area back to the left where you first entered the camp.

What to bring:

- Meat and other food products. Meat cannot be pre-cooked and should have been kept refrigerated. Sauce may be pre-made. Food cooked for the competition should be enough to serve 6 judges. FLB provides turn-in containers (see below).
- Cooker/smoker and fire source (no electric or propane cookers). Cookers should not exceed the size of a 55-gallon drum.
- Canopy, table, chairs and coolers for drinks/snacks and competition food as desired.
- Decorations for space for team theme
- Garnish including green leaf lettuce or parsley as desired. See the KCBS rules for what is acceptable.
- **It is recommended you bring pavers or something to use for leveling of your cooker and table(s) if needed.**

What FLB will provide:

- Pre-heated coals (and buckets) to help start fires—torch for starting fires will be available
- Fire extinguishers
- A water source/hose
- **All turn-in containers for judging for Ribs, Competitor's Choice and Sauce.**
- Extra garnish if needed (green leaf and parsley)



Competition Space:

Each competitor will be assigned a 10X10 space. No staking of canopies will be allowed. **It is recommended you bring pavers or something to use for leveling of your cooker and table(s) if needed.**

Facilities:

We are fortunate to have Camp Greystone as the venue for our first annual event. Please help us respect the beautiful grounds of the camp by being conscientious of how you use and leave the space. At the close of the competition there will be designated areas to dump hot coals/grease.

Please only use **restrooms** designated on the map included in your competition packet.

Concessions & Entertainment:

Soda, water, pulled pork sandwiches, hot dogs, vinegar slaw, potato chips, PBJs and TCBY products will be available for purchase throughout the day.

Music will be provided by Appalachian Fire from 11AM-2PM. Inflatables and a spray-“tattoo” artist will be available for children. The cost for “tattoos” will be \$3-4.00. Remember, at least one child team member must be in the competitor’s booth at all times.

The FLB competition will be followed by the 3rd Annual Barbeque Ball, starting at 4:30 and also benefitting HCYLP. Family tickets are \$100, couples \$75, and individuals \$50.

Directions to Camp Greystone:

Competitors will use the entrance by the Camp Greystone barn off of highway 225 and will be instructed where to unload and park.

From Highway 25 North take Exit 3 (Green River Road). Turn right on Green River Road. Turn left at stop sign onto Highway 225. Go about 1/3 mile and turn right onto Camp Greystone Lane (immediately after Greystone’s barn).

From Interstate 26 take Exit 54 (US25) to Exit 3 (Green River Road). Turn left on Green River Road. Turn left at stop sign onto Highway 225. Go about 1/3 mile and turn right onto Camp Greystone Lane (immediately after Greystone’s barn).

Camp Greystone 21 Camp Greystone Lane Zirconia, NC.

