



Burning Ham Pork Contest

Hosted by Active 20-30 Clubs: Petaluma #30, Sebastopol #63, Rohnert Park/Cotati #656

Registration

- ☐ Registration fee is \$240. You are encouraged to enter all 4 categories and if you do your registration is lowered to \$160. Each category will be judged individually by a group of judges. There will also be a “Best Overall” winner voted on by the event customers.

LOCATION: PENNGROVE PARK: 11800 Main St, Penngrove, CA 94951

DATE & TIME: Saturday, September 23rd from 12:00 p.m. - 5:00 p.m.

Baby Back Pork Ribs

- ☐ Prepare a minimum (6-10) rack of ribs (subject to total # contestants).
- ☐ Ribs will be the only category that must be made the day of the event
- ☐ Serving time of the event will be from 12:00pm – 5pm. Judging will begin at 12:30 PM.
- ☐ Check-in time will be Saturday, September 23rd between 6:00 AM and 6:30 AM
- ☐ Ribs will be distributed from 4:00-5:00 PM Friday, September 22nd at Penngrove Park.

Pulled Pork

- ☐ Prepare a minimum of (75) samples (subject to the total # of contestants)
- ☐ Each pulled pork finished sample needs to include 2 ounces of meat per portion
- ☐ Pulled pork will be distributed from 4:00-5:00 PM Friday, September 22nd at Penngrove Park.
- ☐ Pulled Pork judging and distribution will be at 12:30

Bacon dish

- ☐ Prepare a minimum of (75) samples (subject to the total # of contestants)

- Provide your best and most creative bacon dish. The possibilities are endless.
- The contestants will supply their own meat and ingredients for the bacon dish.
- Each bacon dish should be a small sample size to serve to the customers.
- Contestants can cook the Bacon dish before the event

Bacon dessert dish

- Prepare a minimum of (75) samples (subject to the total # of contestants)
- Bacon must be used in the dessert recipe
- The contestant will supply their own meat and ingredients for the dessert dish.
- Each dessert dish should be a small sample size to serve to the customers.
- Contestants can cook the Bacon dessert dish before the event

The rest of the requirements and additional information:

- We will supply the meat for the Pork Ribs & the Pulled Pork. The contestants will buy and supply their own meat and cooking ingredients for the Bacon dish and the Bacon dessert.
- Ribs and Pulled Pork Dishes being judged **must be cooked on site** to ensure no additional meat has been added from another vendor.
- Serving time of the event will be from 12:00pm – 5:00pm.
- Vehicles are allowed in the cooking area prior to 6:30 AM for **equipment drop-off only**. Vehicles must be moved away from the cooking area after equipment drop-off no later than 7:30 AM.
- No pets in or around the cooking area, no exceptions.
- Everyone other than team members will be required to leave the BBQ area by 10:00 AM.
- Team participants will be wrist banded at check-in.
- Teams are required to use a meat thermometer on ribs and ensure proper food handling procedures at all times – teams found serving undercooked meat will be disqualified.
- Teams will provide one sample per customer.
- Contestants must supply all needed equipment and supplies, including but not limited to:
 - a. Food safe cleaning equipment
 - b. Waterless Hand Soap and food service gloves

- c. Hand & Surface Wipes
- d. Fire extinguisher for their space: minimum rating of 5lb type ABC
- e. Meat thermometer
- f. Pop up/EZ Up tents are required by the Health Dept.
- g. Must have folding table for serving to public
- h. All necessary cooking supplies

- ☐ All teams must follow all [Sonoma County Department of Health codes and regulations.](#)
- ☐ 1 Spaces will be approximately 15' x 20' (the approximate size of one parking space).
- ☐ Everything must fit within your space.
- ☐ Absolutely no firearms or explosives will be allowed.
- ☐ Each team will be responsible for cleanup of their space.
- ☐ The Chief Cook will be responsible for the conduct of his/her team and guests.
- ☐ Each team will be provided with numbered containers, for judging samples.
- ☐ Each team will provide 6 ribs and 6 pulled pork for judging. No garnishing allowed.
- ☐ For bacon and dessert dish contestants: include 6 samples of each for judging.
- ☐ Winners will be announced at 4:00 PM.
- ☐ The Active 20-30 Club and Penngrove Park reserves the right to make additional rules as necessary.
- ☐ Festive presentation, decoration and costumes are encouraged!
- ☐ Have fun and be creative!



For easier registration we suggest using our [ONLINE FORM HERE](#)
If you require a written form please print this one and send completed version to

Burning Ham Pork Contest

Hosted by the Active 20-30 Club's: #656 North Bay, #30 Petaluma & #63 Sebastopol

Please submit this form to acknowledge your participation in the Burning Ham Pork Contest, a fundraiser for the Active 20-30 Club's #656, #30 & #63. Each entry to the completion will require a nonrefundable \$ 240 fee to cover the cost of meat. Entry deadline: September 1, 2023

Team or Restaurant Name: _____

Team Captain or Chef Name: _____

Additional Team Members Name (Maximum 4): _____

Team Captain/Chef Cell Number: _____

Email Address: _____

As team captain I agree to abide by and enforce that my team follow all the rules set forth by the Active 20-30 Club and Penngrove Park.

Signature: _____ Date: _____

Please return this signed agreement along with a check for \$240 (or \$160 for all 4 categories) made payable to the Active 20-30 club (memo: Burning Ham)

Thank you for your support!!

All proceeds go to the charitable activities of the 3 Active 20-30 Club's to support the children of Sonoma County.

Active 20-30 Club is a CA non-profit tax exempt corporation: federal tax ID #46-3419031