

# 2025 Gallitzin Fire and Freedom BBQ Bash Contestant Entry Form

**Date:** Saturday August 9, 2025

**Location:** Gallitzin American Legion Post 174, 1078 Hemlock St, Gallitzin, PA 16641

**WINNER PAYOUTS:** Based on amount of team entries.

Trophies will be given to Grand Champion, Reserve Grand Champion and 1<sup>st</sup> and 2<sup>nd</sup> place of each category.

Grand Champion will be awarded to the team with the highest combined scores of all 4 meats. Must turn in all 4 meats to qualify.

People's Choice pulled pork payout: 1<sup>st</sup>: 30%, 2<sup>nd</sup>: 15%, and 3<sup>rd</sup>: 5%

## **TIMELINE:**

People's Choice Pulled Pork – 11:30

Chicken – 12:00

Ribs – 12:30

Pork – 1:00

Brisket – 1:30

## **CONTEST RULES:**

1. **MEAT** – All competition meat will be provided by the competitors with the exception of the people's choice pulled pork (2 butts). Meat must be prepared on-site and cannot be marinated, brined or seasoned before it has been inspected. Meat **MUST** be kept at a maximum temperature of 40°F before cooking.
2. **PETS** – Animals and pets are prohibited.
3. **EQUIPMENT** – Competitors shall supply all of the equipment necessary to prepare and cook their entry, including a cooker and fuel. Electric hook-up is available for an additional \$30 fee to be paid at the time of registration. No team may share a cooker or grill with any other team. All teams are required to have a tent/canopy over their cooking/preparing space.

4. **SET-UP** - Competitors may set up on Friday after 12:00 PM. After set-up, all vehicles and trailers not being used must be moved to a designated parking area.
5. **CAMPING** - Competitors may camp overnight. Please let us know if you will be staying overnight.
6. **MEETINGS** - There will be a mandatory BBQ competitor meeting around 5:00 p.m. on Friday, August 8<sup>th</sup> to discuss rules and to receive (2) people's choice pork butt.
7. **COOKING TIME** – Once competitors arrive and meat is inspected; they may begin cooking immediately afterward.
8. **FIRE EXTINGUISHER** - Competitors shall be required to have a working fire extinguisher that is in full view at all times.
9. **CLEANLINESS** - Competitors shall keep their cookers and food preparation area clean. Competitors will use proper hand washing and disposable food-safe gloves when handling food products, raw or cooked. Gloves shall be changed often, especially when handling ready-to-eat foods after handling raw foods.
10. **JUDGING** - The judging panel shall be comprised of 6 judges. Judging shall be based on the appearance, taste, and tenderness of meat. All decisions of the judges shall be final.
11. **COMPETITION ENTRIES** - Contestants shall prepare enough competition meat for 6 servings. Each entry shall be placed in a container provided by competition staff. Containers shall not have stickers, stamps, or marks identifying the competitor. Containers may contain an edible garnish but no other filler, including foil, toothpicks, skewers, or stuffing.
12. **PREPARED FOOD** - After cooking, all meat must be held at a temperature of at least 140°F degrees. Chicken must be initially cooked to at least 165°F degrees. Meat must be cooked to a minimum internal temperature of 145°F with the exception of chicken being cooked to at least the internal temperature of 165°F. After cooking, meat must be maintained at a minimum temperature of 140°F in a covered container.
13. **CLEAN UP** - Competitors shall be responsible for cleaning their area immediately following the competition. Each team is responsible for keeping the competition area clean and policed before leaving the event. Please dispose of ashes and grease into the provide labeled containers.

Contestant Name: \_\_\_\_\_

Team Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Entry Fees (Multiple Choice):

☐ People's Choice, Pork Butt: \$50.00

☐ All Four Meats: \$100.00

☐ Electrical Power: \$30.00

Total Due: \$ \_\_\_\_\_

Payment Method:    ☐ Online    ☐ Check # \_\_\_\_\_

Check Payable to **Gallitzin Fire Company**

Mail to: Gallitzin Fire Company, No.1  
210 St. Thomas Street  
Gallitzin, PA 16641

Please contact Mort Weakland at 814-656-2200 with any other questions.

Completed forms can either be sent back in the mail to the above address or emailed to [bbq@gallitzinfire71.com](mailto:bbq@gallitzinfire71.com) .

**PLEASE Make Sure** to check which payment option you will be using. Any contestants not paid for prior to the start of the competition will not be permitted to participate. All entry fees are non-refundable.