

Ben Que'n 2019 Rubs of Honor

We are looking for the BEST barbecue Rub to compliment a particular meat protein:
CHICKEN – PORK – BEEF – SEAFOOD.

“This is one of the most asked questions I get as the publisher of the *National Barbecue News*,” says Kell Phelps, “and I realize I don’t have an answer, but this could change that!”

RULES

- 1) ALL Barbecue Rubs, including those marketed in the U.S.A. or for the world market, competition teams, and backyarders, are welcome.
- 2) This competition will include all types of bases in the same category as we are looking for the best Rub that flavors a particular meat.
- 3) Rubs must be labeled and must be sealed. Air tight plastic bags are acceptable. Rubs do not have to be commercially produced. Any busted bags or bottles will be notified for replacement before they are disqualified.
- 4) Bottles, jars, or bags must be clearly marked for EACH category for which it is intended - CHICKEN, PORK, BEEF OR SEAFOOD.
- 5) Each entry must include at least 4 oz. or more of your Rub for each category entered. Each entry must be bagged or bottled separately.
- 6) Please submit a separate entry form for each Rub submitted.
Example: Put the correct name of the Rub and then mark the categories you wish to enter - from one to three categories. However, one bottle of at least 4 oz. must be sent for each separate category.
- 7) An entry fee of \$30 ea. (check or credit card) must be accompanied by your shipment of Rub to:
336 Phelps Rd., Douglas, GA. 31533 (shipping address only) by any shipping company or delivered in person.
- 8) **Deadline for entry is 5 p.m. on Friday, November 1, 2019.** Rubs will be judged in one single round with a score given from 100 down to 1 depending on how well the particular Rub tastes with the meat category being judged - chicken, pork, beef, or seafood. Judges will be able to compare and will award their best entry with their highest score. (Highest score from a judge does not have to be 100.) Judges will consist of a large group of culinary and barbecue loving enthusiasts from a variety of backgrounds. Results will be reported in the December 2019 issue of NBN magazine. Each entry will be used on raw meat products, cooked until done and served in a blind numbering manner to judges.
- 9) Winners will receive accolades on the pages of the *National Barbecue News* and website. Top 10 winners in each category will receive certificates and the Grand Champions in each category will also receive an advertising contract of \$750 for the *National Barbecue News Magazine* and also a unique National Champion Display Plaque.



Name of Rub _____

Company Name _____ Contact Person _____

Address _____ State _____ Zip _____

Telephone _____ Email _____

Circle Category(s) for this Rub: Chicken Pork Beef Seafood
Total Categories Entered _____ X \$30 ea. = _____ \$ Total For This Rub

Check or Money Order No. _____ or credit card (All Major Cards).

NO. _____ - _____ - _____ Expiration Date _____

Name on card _____ CVC# (on back of card) _____

Ship rubs and entry fee total to *National Barbecue News*, 336 Phelps Rd., Douglas, GA 31533

USE SEPARATE FORM FOR EACH RUB ENTERED