

Barbecue News Magazine



2023 Rubs of Honor

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

Event Sponsored By

PRIVATE LABEL & COPACKING

THE BEST IN THE BUSINESS SINCE 2009!



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- 10 Sauces available
- 11 Rubs available
- In-house custom label production by award-winning artist

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- BBQ sauces, marinades, sofas, hot sauces, Bloody Mary mixes, beverages, Worcestershire sauces, pasta sauces, dry rubs, seasonings and more.

RULES

- 1) ALL Barbecue Rubs, including those **commercially produced or homemade** are welcome. **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 protein.
- 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 for each category.
- 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 four categories. However, one bottle of at least 4 oz. must be sent for each separate category.

7) Please submit a \$30 entry fee for each entry (via check or credit card). Must be accompanied with your shipment of Rub to: 336 Phelps Rd., Douglas, GA, 31533 (shipping address only) by any shipping company or delivered in person. If paying with check, you can pay all entry fees with a single check.

8) **Deadline for entry is 5 p.m. on Monday, October 2, 2023. ALL ENTRIES MUST BE RECEIVED BY DEADLINE!** Judging process is set using a custom program that allows rubs to be judged for overall taste, compatibility of rub with category, and overall impression. Judges will consist of a large group of culinary and barbecue enthusiasts from a variety of backgrounds. Results will be reported in the November 2023 issue of *Barbecue News Magazine*.

9) Winners will receive accolades in the pages of the *Barbecue News Magazine* and website. Top 10 winners in each category will receive certificates. Grand Champions in each category will also receive a unique National Champion Display Plaque and their choice of an advertising contract with *Barbecue News Magazine* or a Croix Valley bottling contract. Both valued at \$750. **1ST PLACE WINNER IN EACH CATEGORY WILL RECEIVE \$300. 2ND PLACE WINNER IN EACH CATEGORY WILL RECEIVE \$200.**

Name of Rub _____

Company Name _____ Contact Person _____

Address _____ City _____ 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).

CC# _____ - _____ - _____ Expiration Date _____

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

Credit Card Billing Zip Code _____

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

USE SEPARATE FORM FOR EACH RUB ENTERED