

3RD ANNUAL COWBOY LEGACY REUNION

BBQ COOK-OFF

SCHEDULE OF EVENTS

FRIDAY, MARCH 29TH

CHECK-IN: FRIDAY, MARCH 29, 2019 (NOON - 8 P.M.)

BRISKET, PORK SPARE RIBS & CHICKEN WILL BE INSPECTED AND TAGGED AT TIME OF CHECK-IN

ALL EQUIPMENT MUST BE INSIDE THE TEAM SPACE BY 7:59 P.M.

MANDATORY COOKS MEETING: FRIDAY, MARCH 29, 2019 AT 8 P.M.

SATURDAY, MARCH 30TH

JUDGING WILL BEGIN SATURDAY, MARCH 30, 2019 AT 10 A.M.

TURN IN TIMES ARE AS FOLLOWS:

10:00 A.M. OPEN CHILI

10:45 A.M. OPEN DUTCH OVEN DESERT

11:30 A.M. AGE GROUP 5 - 10 HAMBURGERS

12:00 P.M. AGE GROUP 11 - 15 PORK CHOP

12:30 P.M. AGE GROUP 16 - 18 STEAK

1:30 P.M. CHICKEN

2:30 P.M. PORK SPARE RIBS

3:30 P.M. BEEF BRISKET

TBA PEOPLES CHOICE TASTING

AWARDS CEREMONY WILL START TBA

(YOU MUST BE PRESENT TO ACCEPT YOUR AWARD)

GENERAL BARBECUE COOK-OFF RULES

- ❖ This is an amateur cooking contest and it is intended there be no further distinctions regarding entry classifications.
- ❖ Only ONE team per barbecue pit will be allowed. Where cooking rigs contain two separate pits, two teams may cook (one team per pit). Exception: Open and Youth Contestants
- ❖ Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit.
- ❖ No pre-seasoning or pre-cooking of the meat is allowed until it has been inspected and approved for cook-off use. Any meat found not in compliance with this rule will be disqualified.
- ❖ Once meat and chicken have been inspected, approved and tagged, they must not leave the contest area. The contest committee will tag up to two briskets, three slabs of ribs and two whole chickens for each team.
- ❖ All fires used to prepare meat in this contest must be of wood or charcoal. No gas or electric cooking equipment will be allowed. However, electrical powered accessories such as a crock pot for chili entries, a pellet smoker & meat sensor may be permitted after receiving contest committee approval.
- ❖ Fires are not to be built on the ground. Holes or pits will not be allowed
- ❖ Absolutely no firearms or explosives will be allowed.
- ❖ There will be no refund of entry fees for any reason and the decision(s) of the host contest committee head judge and judges are final.
- ❖ Contestants must supply all equipment and supplies for cooking, including generators extension cords.
- ❖ Canopies or any other lightweight items will need to be secured by a weight
- ❖ Excessive use of alcoholic beverages may be grounds for disqualification.
- ❖ We love our dogs, cats & horses and other pets but for this event if we could please leave them at home that would be great. Service dogs obviously are the exception to the rule!

COOK/TEAM RESPONSIBILITIES

- ❖ Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that the space requires additional clean-up will be disqualified from participation at future events.
- ❖ Each cooking team will designate one person as head cook and one person as an alternate. There may be as many assistants as the head cook deems necessary.
- ❖ Each team should be equipped with a readily available and visible working fire extinguisher.
- ❖ All amplified sound systems should be used in moderation throughout the cook-off. The excessive and/or continued disturbing use of equipment will not be allowed during this time period. Anyone refusing to abide by this rule will be removed from the cook-off site.
- ❖ Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant. If a cook or team member is needed to judge open entries, i.e. chili, Dutch oven etc., it will be left to the discretion of the head judge in charge of cook-off judging to determine who is eligible to judge.
- ❖ All contestants are asked to provide food (of your choice) to feed approximately 25 people. (For Event Participants and “People’s Choice Award” for attendants of the event)

JUDGING TURN-IN REQUIREMENTS

- ❖ No sauces, Garnishes or foil will be allowed in the judging container. Sauces may be used during the cooking process but cannot be applied for entry presentation or judging.
- ❖ A blind judging system is based on a duplicate numbered ticket (e.g. theatre ticket) which will be utilized in all judging categories. Blind judging consists of one-half of the double ticket being enclosed in a small envelope and being secured (usually by duct tape) to the BOTTOM of the turn-in container. The second half of the ticket is placed inside the judging container. When receiving the judging containers, the head cook prints his name on his half of the ticket in the presence of contest committee personnel. Any container that appears to have been deliberately marked or altered will be referred to the head judge who will rule on disqualification. Damaged containers will be replaced by the head judge. Damaged containers and all tickets must be turned in to the head judge at this time in order to receive a new container.
- ❖ All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best.
- ❖ Each contestant should submit enough product, sliced to facilitate adequate judging of the entry by 7-10 judges. The chicken will turn-in will be from one chicken and half will be sliced into bite sized pieces stacked around the remainder of the chicken. The chicken can be butterfly but will remain in one piece throughout the cooking process.

- ❖ Until announcements are made, the taped envelope should remain attached to the top three category winners' judging containers. At the time winners are announced, the taped envelope will be removed from the container (on stage) and opened by one contest official. A second official will announce the number. The head cook or team member must present the corresponding half of that ticket to the head judge who will confirm that the numbers match and announce the head cook's name and team name.
- ❖ There should be no tags remaining on meat after it has been cut and put into containers.
- ❖ If there is a tie, the brisket score will be used to break the tie. If there is still a tie, the ribs score will be used next as the tie breaker. The chicken score will be used as last tie breaker.

JUDGING RULES

- ❖ **Judging Trays:** One Tray and Foil will be issued for each category of meat to each Chief Cook. Any containers that are marked when turned in will result in team disqualification.
- ❖ **Judging:** A panel of 7-10 volunteer judges.
- ❖ **Judging Contents:** The quantity of each category to be presented will be as follows.
 - Brisket: 10 Slices 1/4 inch thick
 - Pork Spare Ribs: 10 Ribs
 - Chicken: 2 Whole Chickens, presented for judging as One half (1/2) fully jointed chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)
 - Open Chili: 10 Cups
 - Open Dutch Oven Deserts – 10 Cups
 - Youth Hamburger - 2 patties
 - Youth Pork - Chop 2
 - Youth Steak - 1 sirloin
- ❖ Inspection of all meats to be used for the Cook- Off will be conducted between the hours of noon and 8:00 pm Friday, and cooking may begin at team's discretion after check in.
- ❖ Judging of categories will be done immediately following turn in.
- ❖ First, Second, and Third place prizes will be awarded for all categories.
- ❖ The Awards Ceremony for the Cook-Off will be held TBA on Saturday.
- ❖ "People's Choice Award" will be awarded to the top team in each category based on votes collected by attendants of the event who purchase a \$10 Food Tray that they may take around and sample from each contestant's choice of food that you may want to serve.
- ❖ "People's Choice Award" will be based on each team's presentation, and interaction with event attendants, as well as food quality.