

## REGISTRATION APPLICATION

DEADLINE TO REGISTER:



Thank you for your interest in competing at the Jackson County Youth Livestock and Equine Association, Inc., Shamrock Showdown

**Saturday, 16, 2024**: **Set Up** 10am-3pm,

**Cook's Meeting**: 3pm (participants will be given the steaks at this time)

Turn In: 4pm, Awards 5pm Steak Dinner Participation 5pm-7pm

Team Name:		Head Cook:					
Street Address:	Town:	State	Zip:				
Phone: Email:							
Entry Fee: \$50							
Please Read: Spaces wiregulation your vehicles, trahook-ups are available, you of \$35. Please check the box	nilers and equipment MUST must bring your own hose.	fit inside allotted space. No If power hook-up is neede	•				
Signature:		Date:					
Your signature indicates the Regulations" as provided by registration form. Event he with a rating of not less that The JCYLEA and Shamroc	y the Shamrock Showdown ld Rain or Shine. Entry fee n 2-A: 10-B: C required if a	Committee and JCYLEA, Is are non-refundable. One ny type of ignition source i	portable fire extinguisher s present at your cook site.				

APPLICATION AGREEMENT: BY RETURNING THE SHAMROCK SHOWDOWN REGISTRATION APPLICATION FORM, I AGREE TO ABIDE BY THE RULES AND REGULATIONS SET FORTH FOR THIS EVENT AND ANY GOVERNING ENTITY IN WHICH THIS EVENT IS BEING HELD. WAIVER OF LIABILITY: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, my executors and administrators, waive and release any and all rights and claims for damages I may have against the Shamrock Showdown Committee, JCYLEA, Inc., and/or Jackson County and their agents, sponsors, successors and assigns to use my photographs, name, likeness, recording, video or any other record of this event for the legitimate purpose.

## PLEASE MAKE CHECK PAYABLE AND SUBMIT COMPLETED FORM TO:

JCYLEA INC
PO BOX 104
MARIANNA, FL 32447
Steak Cook-Off Contest Chair: Forrest Dilmore
Phone: 850-372-2195

Email: jcyleainc@gmail.com

We'll see you in March!

## 2024 Shamrock Showdown

Saturday, March 16, 2024
Jackson County Agricultural Center
3631 Hwy 90
Marianna, FL 32446

PARTICIPANTS AGREE BY COMPETING IN THE STEAK COOK-OFF TO COOK THE ADDITIONAL STEAKS THAT HAVE BEEN PRE-SOLD FOR THE STEAK DINNER FUNDRAISER AFTER THEY TURN IN THEIR COMPETITION STEAKS.

## RULES FOR STEAK COOK-OFF CONTEST

- **MEAT INSPECTION:** All meats must be USDA inspected. No pre-seasoning, injecting, marinating, or cooking of an entry is permitted until after inspection by the official meat inspector. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F.
- **COOK SITE:** Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space.
- **BEHAVIOR:** Every team, including members and guests, area expected to and required to exhibit proper and courteous behavior at all times.
- **CLEANLINESS AND SANITATION:** All teams are expected to maintain their cook sites I an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
- MEAT: 12-14oz RIBEYE STEAKS: EACH CONTESTANT WILL BE ISSUED (2) RIBEYE STEAKS to cook for the competition. Additionally, each contestant agrees to cook pre-sold steak (divided equally for the amount pre-sold amongst the Cook-Off participants) for the steak dinner fundraiser once the competition is complete and the competition steaks have been turned in to be judged.
- JUDGING: All judging will be blind judging only. Entries will be submitted in an approved container with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on 1) PRESENTATION, 2) TASTE, 3)TENDERNESS, and 4) OVERALL IMPRESSION. Meat may be sauced or unsauced.
- **DISQUALIFICATION:** An entry can be disqualified for any of the following reasons.
  - o There is evidence of marking or sculpting. Marking is defined as any handwritten or mechanically made mark inside or outside the Turn-In Box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of a meat entry contained in a Turn-In Box that identifies the submitting team to any judge.
  - o There is anything in the box besides the meat
  - o The entry is turned in after the officially designated time.
  - o Gloves are not used while handling food products.
  - o Not cooking the meat that was inspected.

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<sup>(2)</sup> Ribeye Steaks 4pm

\*\*There will be a turn-in window of 5 minutes before and 5 minutes after.