

## **2025 Crocus Hill Cookoff Rules**

### **RULES: (Please read)**

Interpretation of rules and regulations are those of the organizers. Their decisions are final.

1. Pork, side ribs will be provided to teams raw and unseasoned at 8 am for the competition.
2. All types of gas, charcoal or wood grills and smokers are permitted. NO FRYERS, OR OPEN PIT FIRES.
3. Teams are required to cook max load of ribs for their cooker. Extra ribs are required for people's choice meals.
4. Competitors must supply ALL equipment, tables, chairs, tent canopies, extension cords and prepping / cooking supplies. If power is needed, you may bring a generator. If you need us to supply power, please make a note on your application.
5. All cooking areas must be clean and sanitized according to provided regulations. You may not make any modifications to the cook space ground.
6. There will be water on site. Bring a container if needed.
7. Closed toed shoes and shirts must be worn.
8. No excessive alcohol consumption!
9. Captain of each team must have a Valleyview & Districts Agricultural Society membership. May purchase upon entry at [valleyviewagsociety.ca](http://valleyviewagsociety.ca) for \$25.00.
10. The Crocus Hill Rib Cook Off will be held rain or shine.
11. The Cook Off is a family friendly event and intended as a good natured competition, Please keep language and behaviour appropriate.
12. Most important rule: HAVE FUN!!

### **SET UP & COOKING AREAS:**

1. Contestants are allowed to set up the day before in designated area if prior arrangements are made. The Valleyview & Districts Agricultural Society is not responsible for theft or damage if you leave your belongings set up over night. Overnight camping is permitted.
2. Contestants can arrive as early as 6am the day of the cook off and must be set up by 8am.
3. Captains must check in with Pit Boss Carrie-Anne Werklund and areas checked for cleanliness and proper set up.
4. Uncooked meat must be kept a food safe temperature of 4 degrees Celsius or below. The danger zone for food is above 4 degrees Celsius and below 60 degrees and dangerous bacteria can multiply rapidly and can cause food borne illness. Normal food safety rules are to be followed. Please supply a thermometer for checking temperatures.
5. Hands and work surfaces must be kept clean and sanitary. Must have a wash basin for hands separate from dish basins.
6. Competitors are responsible for supplying their own latex gloves, garbage bags, and 3 sanitation basins for keeping all utensils, etc. clean and sanitary (wash, rinse, sanitize and air dry). Sanitizing may be done with a bleach solution (one cap of bleach per gallon of water) or cleaning strength vinegar and letting treated items air dry. A shared water source is available to all BBQ teams. Unsafe cooking practices and unsafe food will result in immediate disqualification.

7. No open burning allowed. Each team must have a grill that is raised up from the ground. Modifications may not be made to the cook space ground.
8. No smoking in cook areas.
9. The Valleyview & Districts Agricultural Society will not be responsible for theft or damage to the equipment, or injury of any kind.
10. The BBQ Cook Off organizers and Pit Boss reserve the right to make additional rules and regulations as situations arise. All decisions are **FINAL**.

### **JUDGING:**

1. The team captain must submit rib entries to the Pit Boss by 5:00 pm.
2. Submissions must be in the containers supplied by the Pit-Boss or organizers without garnish of any kind. The pork ribs must be divided into one bone portions and presented in the 3 supplied containers, identified with supplied numbered or coloured toothpicks.
3. Each entry will be judged on APPEARANCE, FLAVOUR, TENDERNESS and TEXTURE. There will be 3 judges and 50 points per judge. Comments will also be made for each category. An example of the judges score card is attached to the application. Any entry that is disqualified will receive a score of zero by all judges. Any entry that has evidence of blood and undercooked will receive a score of zero.

### **DISQUALIFICATION:** (the following will result in disqualification)

1. Entries turned in after 5:00 pm.
2. Gloves are not used while handling food products or unsafe health practices used.
3. There is not a minimum of 3 separate containers entered, meat marked with supplied toothpicks.

### **WINNERS:**

#### **Grande Champion, Reserve Grande Champion and People's Choice**

1. The Grande Champion (1st place) and Reserve Grande Champion (2nd Place) will be determined by adding together all the scores from the official judges. Ties will be broke using the donation jars. Grande Champions will have their team's name, leader's name and year added to the 3 ft trophy that will remain in the facility for all to see! The Grande Champion and Reserve Champion will also get prizes with Crocus Hill Rib Cook Off 2025 titles engraved on them. This is a fun fundraising event!
2. Donation jars will be set up to determine the People's Choice winner. People's Choice winner will be chosen based on the highest amount of money in the Peoples choice jars. People's Choice winners get a prize with Crocus Hill Rib Cook Off 2025 titles engraved on it. All donations will be used towards the new facility, Greenview Regional Agri Plex.

All Entries, fees and memberships must be in by **September 12, 2025**. For questions, please contact Carrie-Anne Werklund @ 780-552-6362. Thank you for your interest, we can't wait for this exciting new event for the Valleyview & Districts Agricultural Society!