

2020 Entry Form **TEXAS STATE CHAMPIONSHIP FIDDLERS FROLICS**

P.O. BOX 46 HALLETTSVILLE, TEXAS 77964

Phone (361) 798-2311 or Email – BBQfiddlers@gmail.com

FIDDLERS FROLICS BAR-B-QUE COOK-OFF RULES

Overall Rules

! NEW-NO GLASS BOTTLES ALLOWED ON THE GROUNDS !

Entry fee must be paid in full to reserve your site for upcoming year. Payment in Full by Monday is deadline

- No tampering with any electrical boxes on cooking location or on the RV grounds or risk disqualification.
 - Vehicles are not allowed to park in the cook off area, except for loading and unloading supplies.
 - No open fires AND fire extinguishers are required for all cooking teams on site.
 - No dogs are allowed in cooking area.
 - During wet conditions your pits will be taken to your location for you.
 - Check in before at the KC Annex (BBQ Headquarters) before you move in your site.
 - No Removal of Pits until 4:00pm Sunday – Spotters Need to be in Front and Back of Exit Vehicle
- Knights of Columbus Council 2433 or the Fiddlers Frolics will not be held responsible for theft, damage, or injury during the cook-off.

Bar-B-Que Cook-Off Rules

Contestants must cook meat on the day of the contest. A contestant may cook in all categories but only one cut of meat to be judged in each category. (Contestants are not allowed to share cooking equipment but can cook all categories on the same pit.)

In order to get your containers; a representative from your team must be present at the Cook's Meeting. (Entrant's fees must be paid before this meeting.) The Cook's Meeting will be held under the pavilion on Saturday @ 10am and on Sunday @ 10am. Entries will be presented to judges in these containers. The entry may be wrapped in foil if the contestant so desires.

Jackpot Pinto Beans and Gumbo must be cooked on site. No electric cookers are allowed in these categories. No canned beans or gumbo will be allowed. All contents of the judging sample must be edible and not living. Beans, sauce and/or gumbo can be cooked over gas heating burners or over open fire. Bean ingredients may not contain anything larger than a bean.

A ½ of **CHICKEN**. 8-10 **RIBS** must be sliced individually. ½ -1 pound of **BRISKET** sliced approximately ¼" thick. **JACKPOT Grilled Beef Steak** must be sliced approximately ½" thick. No garnishes or sauces allowed on the meat, this includes such items as onions, bacon, jalapeno peppers, vegetables, etc. **MEAT ONLY!** Seasoning and marinating of meat must be done on the grounds only. The committee chairman may make meat and pit inspection on the day of the cook-off at any time. **SAUSAGE** contestants must cook meat on the day of the contest. Sausage can be any type of meat. Sausage may be cooked as per cooker's preference. Sausage brought in for judging must be whole and at least 10" in length.

Trophies will be given to the top four places in each category. Prizes will be given to the overall champion as well as the top 10 places in each category. There will be (4) Showmanship Awards given away, (2) for the team with the "Best Act" and (2) for the team with the "Best Pit Area". To determine the overall champion award, a point system will be used. To be eligible a team must enter all meat categories on Sunday (sauce is an option). First place in each meat category will receive 10 points, Second place 9 points, etc. First place sauce will receive 5 points, Second 4 ½ etc. In case of a tie, the team placing highest in the brisket category will win.

The Committee Chairman reserves the right to make additional regulations as situations warrant. Decisions of the Committee Chairman and Judges are final. Anyone violating cook-off rules may be disqualified. Your team must participate with a \$140 minimum entry fee to have a cooking area. If you enter with less than \$140, you may participate with another team to make up the minimum. Each team needs to be able to provide a judge on Saturday and Sunday. Thanks and good luck to all!

YEAR 2020
COOK-OFF ENTRY FORM
Times are subject to change

SATURDAY COOK-OFF April 25, 2020

<input type="checkbox"/> Best Tasting Sausage Cook-Off - 3:00 p.m.	\$35.00
<input type="checkbox"/> Jackpot Pinto Beans - 3:10 p.m.	\$30.00
<input type="checkbox"/> Jackpot Grilled Beef Steak - 4:20 p.m.	\$30.00
<input type="checkbox"/> Jackpot Gumbo - 4:30 p.m.	\$30.00

SUNDAY COOK-OFF - April 26, 2020

<input type="checkbox"/> 1 / 2 Chicken – 12:30 p.m.	\$35.00
<input type="checkbox"/> Pork Ribs – 12:40 p.m.	\$35.00
<input type="checkbox"/> Brisket – 2:00 p.m.	\$35.00
<input type="checkbox"/> Sauce 2:10 p.m.	\$35.00
<input type="checkbox"/> Showmanship Judging - 10:30 a.m. thru 11:30 a.m.	FREE

People's Choice Tasting Tokens

<input type="checkbox"/> Saturday Event	\$60% Sales Returned to Cook Captain
<input type="checkbox"/> Sunday Event	\$60% Sales Returned to Cook Captain

Prizes awarded to the 1st, 2nd, 3rd and 4th place winners of each event plus overall champion.

New Team

BBQ Site # _____

Team Name _____

Team Captain _____

Address _____

City _____ State _____ Zip _____

Cell Phone Number _____

E-Mail Address _____

Total Amount Enclosed _____

Please check the entries that you wish to participate in. Enter at least one category on Saturday and one on Sunday and receive two free tickets to the Friday Night Cajun Show. Enter all categories on both days and receive 5 tickets to the Friday show. **Entry must be made on or before the Monday (April 20nd at 5pm) before the Cook-off weekend to retain your last year's spot.**

Please mail to:
Fiddlers Frolics Barbecue Cook-off
P.O. Box 46
Hallettsville, Texas 77964

Make Checks Payable to:
TSC Fiddler's Frolics