

Kids Cook Rules Check-In Times

9AM-10AM

\$40.00 A TEAM

Categories as followed:

Meat: Pork Chops, Rib-eyed Steak Open: Must be at least 50% meat **Times items due for judging:** Tent: 11:00 AM Pork Chops: 11:30 AM Rib-eyed Steaks: 12:30 PM Open (50% Meat): 1:30 PM

RULES, REGULATIONS & ADDITIONAL INFORMATION

- 1. All team members must be enrolled in a school either pubic, private, or home and has not graduated the 12th grade.
- 2. There **MUST** be 4 members per team and minimum of 2 teams entered in cook-off to qualify for grand or reserve awards.
- 3. ALL categories, except tent, must be entered for judging to qualify for grand or reserve champion cookers.
- 4. Adult supervision is permitted, but the team will be disqualified if an adult participates in any of the cooking activities, for example, seasoning or handling of food items, etc.
- 5. Teams will need to bring adequate canopy coverage for personal use.
- 6. **NO** electricity or water will be supplied, Generators are welcomed.
- 7. **NO** gas or electric grills are allowed.
- 8. All meats must be raw, thawed, unseasoned, and sealed. Cooking cannot begin until meat has been inspected.
- 9. Sauces may be used during cooking; Sauces are **NOT** allowed on meat during judging or in containers submitted to be judged. Item will be disqualified if entered with sauces of any kind.
- 10. No garnishment of any kind allowed on the judging tray. Foil may be used for the judging containers.
- 11. <u>Absolutely NO Alcohol</u> is permitted for any cooking ingredients.
- 12. Any meat cooked less than 50% will be disqualified.
- 13. Decisions of the Junior Cook-Off Committee will be final.
 - a. Cleveland Livestock Show or their affiliates will NOT be responsible for any damages to items, any lost items, injuries to any person, theft or damages to any team's equipment or possessions while on the premises.
- 14. All prizes will be announced 1 hour after the final item has been judged.

For more information please contact:

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