



The sixth Annual **Platte Valley Bank Beef Cook-Off** will be held in Bridgeport, Nebraska on June 3rd at the Prairie Winds Community Center.

Register prior to May 1<sup>st</sup> for a \$20 discount on registration fees.

The deadline for registration is May 22nd! Limited to 20 teams. **Complete and return entry form along with the registration fees by May 22nd to:**

**Lewis Coulter  
PO Box 757  
Bridgeport, NE 69336**

**Prize money paid for the first 3 places!**

### **Categories:**

**Beef Brisket** - \$75 entry fee, beef provided, First Prize \$500

**Beef Tri Tip** - \$60 entry fee, beef provided, First Prize \$250

**Chili** - \$25 entry fee, dried beans and beef provided, First Prize \$250

**Dessert** - \$25 entry fee, First Prize \$250

**Judging and People's Choice tasting to start at 5:00p.m., Saturday, June 3rd.**

# Entry Form for Platte Valley Bank Beef Cook-Off

## Team Information:

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Phone: Days \_\_\_\_ - \_\_\_\_ - \_\_\_\_      Nights \_\_\_\_ - \_\_\_\_ - \_\_\_\_

E-mail of Head Cook \_\_\_\_\_

Full Address \_\_\_\_\_

\*Helpers (Maximum of 3 cooks) \_\_\_\_\_

Brisket \$75      \$75.00 Each team must enter the Brisket competition.

Beef Tri Tip \$60      \$ \_\_\_\_\_

Chili \$25      \$ \_\_\_\_\_

Dessert \$25      \$ \_\_\_\_\_

Early Bird Discount      Subtract \$20 if you are entering prior to May 1.

TOTAL      \$ \_\_\_\_\_

Please let us know if you will be vending \_\_\_\_\_

Please send with a check made to Cattlemen's Cook-off or for credit card payment:

Name on Card \_\_\_\_\_

Card Billing Address \_\_\_\_\_

Card Number \_\_\_\_\_ exp. \_\_\_\_\_ CVS code \_\_\_\_\_

1. What type of cooker are you using?
2. Do you need electricity (limited availability)?
3. Will you be bringing a trailer/camper?

Dimensions?

**\*Helpers listed will get into the event free – ALL other entrants will be charged at the gate.**

I UNDERSTAND THAT NEITHER THE CATTLEMEN'S COOK-OFF, CITY OF BRIDGEPORT, AND PRAIRIE WINDS COMMUNITY CENTER, AND EACH OF THEIR RESPECTIVE PARENT, SUBSIDIARY AND AFFILIATED COMPANIES, AND ALL OF THEIR RESPECTIVE DIRECTORS, OFFICERS, SHAREHOLDERS, AGENTS AND EMPLOYEES, INCLUDING, WITHOUT LIMITATION, INDEPENDENT CONTRACTORS, IF ANY, RENDERING SECURITY SERVICES IN CONNECTION WITH THE COOK-OFF (COLLECTIVELY, THE "COOK-OFF PARTIES") ARE RESPONSIBLE FOR LOSS OR DAMAGE OF WORK, PERSONAL INJURY, OR PROPERTY DAMAGE, NOR WILL THE COOK-OFF CONTESTANT BE A PARTY TO LEGAL ACTION AGAINST THE COOK-OFF PARTIES. I HAVE READ THE DESCRIPTION OF THE PLATTE VALLEY BANK BEEF COOK-OFF AND ITS RULES AND I AGREE TO ABIDE BY ITS TERMS.

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

# **Rules and Regulations for Platte Valley Bank Beef Cook-Off**

- 1. All product MUST be cooked on site.** Failure to follow this rule is grounds for disqualification. Any cooking method is acceptable including smokers or grills. Fuels can include wood, charcoal, gas, or electric. You may leave the area but your entry must stay on the premises.
- 2.** The Event Coordinator will direct you to your site. Each team should check in on Friday, June 2nd from 6:00 p.m. to 7:00 p.m. A mandatory team meeting will be held immediately after check in to go over all of the rules. Meat (and beans) will be given at the team meeting. **Meat (and beans) are not to leave the competition area.** You may set up your equipment any time after you check in. If a team is not able to be at the team meeting, arrangements must be made ahead of time with the Event Coordinator. Meat will be distributed by 9:00 p.m. Friday or on Saturday morning at 7:00 a.m.
- 3.** Each team will be provided a 10' by 20' competition site. Your site does not necessarily include camping space.
- 4.** After your samples have been submitted for judging the remainder of your meat and any competing side dishes must be available for samples to the event guests as a "People's Choice" competition. **Please make your samples an appropriate size so 150+ may sample your entry.**
- 5.** All teams are asked to respect the rights of all other teams with special emphasis relating to loud music, loud or profane language, or infringement on adjoining sites with any equipment. The chief cook will be responsible for the conduct of his/her team and guests. Alcohol is only permitted in the operating beer garden.
- 6.** Each team will be responsible for the clean-up of their site at the completion of the contest. **Please do not pull trailers out or take down barriers until after the event is finished (approximately 7:30 p.m.)**
- 7.** The Cook-Off committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of Cook-Off Committee and judges are final. In the event of disqualification, no refunds will be provided.
- 8.** Drip pans must be used to catch grease.
- 9.** Each cooker must meet safety standards, such as: Proper regulator, tanks secured to prevent accidental tripping and other requirements as site committee deems necessary for the safety of contestants and general public. Each contestant must bring a fire extinguisher!
- 10.** All meat must be maintained at or above 140 degrees, aprons and hats worn by all cooks and cleanliness of the cooking area and personnel is required.

**11.** If a chief cook decides to withdraw, he/she must notify the Cook-Off committee and forfeit his/her entry fee.

**12.** You are responsible for bringing a cooler and ice to keep meat at safe temperatures at all times!

**13.** The team shall provide all equipment and supplies including tents and containers to carry and hold water. Limited electrical power is available. Please bring an extension cord and (quiet) generator if needed. Please bring any coolers, and tables you will need.

**14.** Only the brisket and tri tip we provide are allowed in the competition/cook-off area.

**15.** ALL TEAMS MUST ENTER THE BRISKET COMPETITION.

#### **BRISKET**

1. An untrimmed Brisket will be provided.
2. Briskets will be judged on Appearance, Texture and Taste.

#### **TRI-TIP**

1. Untrimmed Tri-Tip roasts will be provided.
2. Tri-Tips will be judged on Appearance, Texture and Taste.

#### **BEEF AND BEAN RED CHILI**

1. Four pounds of Hamburger and two bags of dry beans will be provided. No other meat or beans will be allowed. Please cook two gallons of chili.
2. Chili must be prepared from scratch and cooked on site in the open.
3. At least one type of bean must be used.
4. No fillers such as rice, macaroni, hominy or other similar ingredients will be allowed.
5. Chili will be judged on appearance, texture, and taste.
6. If any Chili is declared by the judges to be excessively hot, the entry will be disqualified. A Chili can only be declared excessively hot by a unanimous vote of the judges that are judging the Chili competition. Additionally, any competitor who has their Chili declared excessively hot can have all their other entries disqualified as well.

#### **DESSERT COMPETITION**

1. Contestants must provide all their own ingredients.
2. **Entry must be prepared from scratch, on site, in the open.**
3. Dessert must be cooked on the grill.
4. Dessert will be judged on appearance & taste.

*This is a blind competition with the judges having no idea whose entry they are judging.*

Definitions for competition:

**Appearance:**

Would I eat this?

Does it look appetizing? Or sloppy and messy?

Brisket should have a bark formed from the rub that is on the meat. This helps give it flavor and keep the moisture in the meat. There should be a smoke ring under the bark. This is usually a red ring 1/8" to 1/4 " thick.

**Texture:**

Is it tough? Is it tender?

Does it fall apart?

Brisket shouldn't fall apart when served. You should be able to slice it about the thickness of a #2 pencil without it falling apart. You can do a pull test where you can take a slice and pull it apart gently. It shouldn't fall apart but shouldn't be hard to pull either.

**Taste:**

Do I like it?

Is it too salty? Too Smokey? Too spicy?

Good BBQ doesn't need sauce to enhance it. It should taste good on its own and let the meat flavor shine through.

## **Contact Information:**

**Event Coordinator – Lewis Coulter 308.631.8240**

**Secondary # - Kirk Fellhoelter 308.279.0086**