



2nd Annual Mar-Mac Firehouse Cookoff

Rules

- Registration for the event is \$50 per division per team, and is due no later than Monday, September 12th, 2022. Cash, checks, credit or debit cards, PayPal, Venmo, and Cashapp are all accepted. Make checks payable to AMEN.
- 20 team cut off
- The meats being prepared and cooked for this contest will be pulled pork and brisket. All meat must be provided by the teams and will need to be inspected by the contest officials prior to being prepped.
- Set up will begin at 5pm on Friday, October 14th, 2022.
- There will be a meeting held by contest officials on the field at 6pm Friday, October 14th. ALL TEAM LEADERS MUST ATTEND THIS MEETING OR THEIR TEAM WILL FACE DISQUALIFICATION.
- Quiet time will begin at 11pm and will extend to 3am the next morning.
- Turn in time for the pulled pork will be 11am and turn in time for brisket will be 1145 am.
- Teams may begin selling to the general public, if they wish, at 12pm.
- Awards presentation will take place around 3pm.

Additional Rules

- The decision and interpretations of the Mar-Mac Firehouse Cookoff are at the discretion of the Mar-Mac Firehouse Cookoff officials and representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- Each team shall consist of a team leader and no more than 4 assistants. There will be no more than 5 people allowed in or around each cook site for the duration of the event including Friday and Saturday.
- Each team will be assigned a 10x20 cooking space. Pits, coolers, props, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device. There will be an assigned space for vehicles and trailers if needed.

- Contestants shall provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire, and structural codes. A fire extinguisher (not provided by contest officials) shall be near all cooking devices.
- It is the responsibility of the contestants to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.
- Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources will be permitted for cooking and holding. Propane or electric is permitted as fire starters. Electrical accessories such as splits, augers, or forced draft are permitted. Fires shall not be built on the ground.
- Turn-in times will be confirmed at the Cook's Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a one (1) in all criteria.
- Garnish is not required.
- Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or a puddle in the container. No side sauce or containers will be permitted in the turn-in container. Chunky sauce will be allowed.
- The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all judges.
- Each contestant must submit at least six (6) portions of meat in an approved container. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
- The following cleanliness and safety rules will apply:
 - ❖ Cleanliness of the cook, assistant cooks, cooking devices(s) and the team's assigned cooking space is required.
 - ❖ Shirt and shoes are required to be worn at all times.
 - ❖ Sanitizing of work area should be implemented. Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
- There will be no refund of entry fees for any reason
- Quiet time will begin at 11pm and will be observed until 3am

Causes for disqualification and eviction of a team, its members, and/or guests:

1. Possessing alcohol and/or serving alcohol to the general public.
2. Use of illegal controlled substances.
3. Foul, abusive, or unacceptable language or any language causing a disturbance.
4. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems, or any other amplifying equipment.
5. Fighting and/or disorderly conduct.
6. Theft, dishonesty, cheating, use of prohibited meats, and any unmoral act.

Serving to the Public

Teams can sell their cooked product to the public, if they wish, starting at 12pm. This is the choice and responsibility of the team, to raise money for the fire department that they represent. The price of the plate and the amount of meat served is the choice of the team. It is also up to the team if they want to serve sides as well. It is the full responsibility of the teams to provide all plates or containers, utensils, napkins, etc. to those that purchase their food.

Judging Procedures

- This event allows for blind judging only. Entries will be submitted in an unmarked container provided by the contest organizer. The container may be renumbered by the contest officials before being presented to the judges.
- Judging will be done by a team of five (5) judges per division. All judges are at least 16 years of age. Only judges, contest officials, and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during the judging process.
- Each judge will first score all of the samples for appearance of meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes, or damp cloths are preferred and will be provided. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- The scoring system is from 9 to 2. All whole numbers between two and nine may be used to score an entry. 9- excellent, 8- very good, 7- above average, 6- average, 5- below average, 4- poor, 3- bad, 2- inedible.
- A score of one (1) is a disqualification.
- The weighting factors for the point system upon deployment of the score will be: Appearance- .5600, Taste- 2.2972, and Tenderness- 1.1428.
- The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie.
- Total points per entry will determine the champion within each meat category.



2nd Annual Mar-Mac Firehouse Cookoff

Saturday, October 15, 2022

Registration Form

Team Name: _____

Team Leader: _____

Team Members:

Please state the divisions the team will be competing in: _____

Contact Information

Cell Phone: _____

Mailing Address: _____

County: _____

Email: _____

Entry fee of \$50 per division must be paid by Monday, September 12, 2021. Cash, check,

PayPal, Venmo, and Cashapp are all accepted. Checks made payable to AMEN.

Please sign and date below that you have read and understand the contest rules and that you

and your team will follow them fully.

Signature: _____

Date: _____

