

F.O.E #3108 Barbeque Cookoff Rules and Regulations

Cooking Team

- Each Cooking Team is made up of a Head Cook and up to 3 additional team members.
- Each member of the team should be at least 18 years of age, and over 21 years of age in order to consume alcoholic beverages.

Team Participation

- We encourage teams to compete with one another and to have FUN!!
- Bring games for your site to get the public involved. Washers, bean bag toss, etc...
- INVITE, INVITE, INVITE people to come out to the event for \$25 per person, which includes a wristband to sample from all of the barbeque teams, 3 tickets for the peoples' choice voting, live entertainment, and vendor showcase.

Behavior

- The Head Cook will be Responsible for the conduct of his/her team.
- This is a family friendly event. Every team (members and guests) are expected and required to exhibit appropriate behavior at all times.
- No alcoholic beverages can go in or out of the property during the event. **DO NOT BRING YOUR OWN ALCOHOL.** We have a full service bar that will open at 12:00 to serve teams and guests.

Quiet Time

- Upon Early Registration on Friday evening, teams may start to set up their site, prepare the meat, and start your smokers/grills.
- Teams who stay overnight on property are required to observe a "Quiet Time" between midnight and 6:00 am.
- During the Quiet Time, cooking is permitted. However, any loud noise, music, activities, or "partying" are not permitted during the Quiet Time.

Competition & Prizes

- There will be up to 5 different categories of competition. One team entry is allowed per category.
- A fee of \$35 is required for registration regardless of the number of categories entered.
- Judged categories include:
 - Beef Brisket – Awards for 1st, 2nd, and 3rd
 - Pork Spare Ribs – Awards for 1st, 2nd, and 3rd
 - Chicken (thighs, or legs) – Awards for 1st, 2nd, and 3rd
 - Best Beans – Award for 1st
 - Best Barbeque Sauce -- Award for 1st
- Grand Champion – the team that accumulates the most points across all five judged categories will receive the esteemed distinction of Grand Champion. See Appendix A for the Grand Champion Points Schedule.
- Peoples' Choice Award – The team that collects the most tickets wins Peoples' Choice. In addition to sharing brisket, chicken, and pork ribs, teams may prepare and give out any other foods to try to win the most tickets. Get creative!

Equipment

- You must bring your own cooking implement(s) (smoker, cooker, grill). No sharing cooker/smoker/grill with other teams.
- For competition meat categories, the only approved cooking media are wood, charcoal, and wood products.
- Propane/gas and electric may be used only for starting the combustion of wood or wood products but NOT to complete cooking.

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- Electric/Gas may only be used for: Best Beans, Best Sauce, or for cooking other meats NOT submitted for official judging (i.e. you are permitted to use electric/gas for People's Choice, but not for Brisket, Ribs, or Chicken).
- Must have a fire extinguisher on your site.
- You must have a meat thermometer to ensure your cooked meat has reached the appropriate temperature.

Meat Inspection

- Must use fresh or frozen meat in its original packaging.
- With the exception of "people's choice" food, meat may not be precooked or pretreated (marinade, rub, injection) prior to the Official meat inspection. All meat preparation must be done after the registration/inspection process.
- Uncooked meat must be covered at all times.
- You must keep you uncooked meat at the appropriate temperature of max 40* F.

Team Sites

- Team Sites will be assigned upon check-in on a first come, first serve basis. Notify us in advance of any special needs or requirements, and we will do our best to accommodate your needs.
- Each team will be given a space of approximately 15 feet by 20 feet (approximately two parking spaces).
- Electric service will NOT be provided
- All equipment you bring (cookers, canopy, smoker trailer, table, chairs, etc.) must fit in your designated space.
- You will need a table for serving the guests samples of your 'que. We recommend a standard 6 or 8 foot rectangle table.
- No personal vehicles (cars, trucks, RVs, motorcycles) in the area designated as your team sites. Only permitted for loading and unloading. Unfortunately, there is limited space in the event area. However, there is plenty of room on our property for parking your vehicles immediately adjacent to the event area.
- Generators will be permitted, but only of the "quiet" variety, with a rating of 60 Decibels (dBA) or less.

Cleanliness & Sanitation

- Keep your team site, especially the cooking area clean and orderly.
- Use sanitary practices during the preparation, cooking, and serving process.
- When handling food sanitary gloves, tongs, and/or other utensils are required.
- Team is responsible for cleanup of the site during and after the event.
- Trash cans will be provided at or near to every team site.

Disqualification

Teams may be disqualified by the Event Chairperson, the Team Coordinator, or the Judge Coordinator for violating any of the following competition rules.

- No identifying marking/sculpting of your entries to the judges.
- No items in the box except what is being judged (i.e. no garnish)
- No uncooked or undercooked meat
- No late-submissions
- Unsanitary practices
- Free samples are only permitted to guests that have a bracelet as proof that they have rightfully gained access to the event.

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Teams may be disqualified and asked to vacate the premises by an event chairperson or a Fraternal Order of Eagles Aerie Trustee for:

- inappropriate or lewd behavior,
- vulgarity or excessive use of bad language
- consuming alcohol unlawfully or in violation of stated F.O.E. and TABC rules.

Judging Times

There will be a 10 minute window (5 minutes before and 5 minutes after) when your meat must be turned in. There is no grace period beyond this window. These may be subject to change prior to the event. Teams will be notified of any changes.

10:30 am	Sauce
11:00 am	Beans
12:00 pm	Chicken
1:00 pm	Pork Ribs
2:00 pm	Beef Brisket

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Appendix A: Grand Champion Points Schedule

100 Total Possible Points

10 Sauce
10 Beans
25 Chicken
25 Ribs
30 Brisket

Beans & Sauce Points Schedule

10 pts for Best Beans/Sauce
5 pts for submitting an entry

Chicken & Ribs Points Schedule

25 pts for 1st
22 pts for 2nd
20 pts for 3rd
18 pts for 4th
16 pts for 5th
15 pts for final table
10 pts for submitting an entry

Brisket Points Schedule

30 pts for 1st
28 pts for 2nd
26 pts for 3rd
24 pts for 4th
22 pts for 5th
20 pts for final table
10 pts for submitting an entry

In the event of a tie, the final score for Brisket will serve as the tie breaker.