

Fire and Ice Barbecue Cook-off

General Cooking Rules

1. All cooking categories must be prepared from scratch and cooked on site with the exception of the dessert category, which can be prepared at home. Scratch is defined as starting with raw meat and uncooked beans. No precooked items will be allowed to be entered for judging and may be subject to disqualification. Just to make sure the judging is as fair as possible, all entries must be turned in between 8 minutes BEFORE and AFTER the hour specified. Late or early items will not be accepted.
2. The judging area will be open to everyone for viewing from a short distance. We encourage you to observe the judging process, however spectators and participants may not speak to the judges. Absolutely NO identifying marks or branding are allowed on any entries. Any entry with a mark that identifies the team will be disqualified.
3. All entries will be judged on SIGHT, TENDERNESS, SMELL and TASTE. We will be using the "point" method of judging (it's the way chefs are judged in culinary competitions). This "point" method will make sure that EVERY entry that scores in the superior range will win a ribbon. Trophies will be awarded to the highest three point winners in each category. In other words...if three briskets score points in the uppermost range, each team will be awarded a ribbon for brisket. A trophy will be awarded to the top point winner in each category as always, but every team that produces a superior product will go home with a ribbon!
4. Points will be awarded on each judge's item at a maximum of 10 points per item. The maximum possible points being 40...ten for each of the criteria.
Our own unique ribbon awards will be given at the following point scale: 36-40 points.
5. Ribbon awards will be awarded for all winning entries....regardless of the number of entries in any one category being judged to be superior. The top three scores in each category will receive a trophy. There will be a special trophy for the "BEST" (the highest points scored for that item) in each category. There will also be a large, "BEST OF SHOW:" trophy for the overall point winner...the GRAND CHAMPION!! a \$500.00 cash prize and the coveted yellow bandanas will also be awarded to the top winning team.

OPEN CATEGORY

- a. The entry can be any MEAT other than brisket or ribs, cooked by any method,,any style.
- b. Judging method will be completely blind. Styrofoam containers with lids **will be** used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the

final results by ticket number will be posted behind the restrooms.

c. Your entry will consist of ten samples. Two (2) for show and eight (8) for judging. The use of packaging, sauces and garnish is permitted to enhance the sight, smell and taste of your entry. Be prepared to turn in additional amounts of meat if the need arises.

BRISKET CATEGORY

A. No pre-seasoning, pre-marinating, or pre-cooking of meats will be allowed until it has been inspected, approved and tagged by a member of the BBQ Cook-off Committee.

B. Sauces/seasoning may be used during the cooking process.

C. Judging method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the restrooms.

D. Your entry will consist of ten samples. Two (2) pieces for show and eight (8) pieces for judging. No sauces or garnishes can be applied for entry presentation or judging. Only the foil that will be provided to you may be used to wrap your entry if you wish (we're providing foil because it seems to keep the brisket warmer and juicier....and doesn't dry out like just unwrapped brisket in the container seems to do). Be prepared to turn in additional amounts of meat if the need arises.

CHILI CATEGORY

A. Entry must be cooked onsite.

B. Chili will consist of any meat(s), chills, seasonings and garnishes

C. NO BEANS will be allowed in chili (that's for Oakies!!)

D. Judging method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team! At the end of the awards, the final results by ticket number will be posted behind the restrooms.

E. Your entry will consist of one container for judging.

RIB CATEGORY

A. Entry will consist of pork ribs.

B. Sauces/seasonings may be used during the cooking process.

- C. Judging method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the restrooms.
- D. Your entry will consist of ten samples. Two (2) pieces for show and eight (8) pieces for judging. No sauces or garnishes can be applied for entry presentation or judging. No wrap of any kind (aluminum foil, plastic, paper, etc.) will be allowed. Be prepared to turn in additional amounts of meat if the need arises.

OPEN, FAJITA CATEGORY

- A. Fajitas will consist of a flour tortilla filled with any items you choose...garnishes, sauces, etc., prepared any way.
- B. Judging method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the restrooms.
- C. Your entry will consist of 8 pieces (cut up) of fajita and one whole for presentation. Fajitas may be wrapped in foil, paper, plastic etc, for turn in.

DESSERT CATEGORY

- A. Your entries in this category MUST be made from scratch. We will not be providing a container for your entry...we don't know whether it will be a cake, pie, cookies...whatever! Please turn in your item on an appropriate plate or container and cover with clear plastic wrap if possible. If your container is not disposable, it can be picked up just after the judging in the judging area. PLEASE don't use a valuable plate. Since you can't put your name on your display piece, we can't be sure the proper person is picking it up!
- B. Judging method will be completely blind. Styrofoam containers with lids will be used to turn in all entries. Two tickets with matching numbers will be supplied with each container. One ticket should remain attached to the container, the other ticket you will keep for the awards ceremony. There will be no other means of matching your entry with your team. At the end of the awards, the final results by ticket number will be posted behind the restrooms.
- C. Your entry will be judged for overall appearance, taste, texture and aroma.

