



JM Watkins, LLC

Cook-off Rules 2016

1. Registration for Cook-off entry must be completed by noon on September 10, 2016 . Each Team may consist of a Chief Cook, and two Assistant Cooks.
2. Each Team will be assigned to a space to cook in. Vehicles cannot be parked inside the space, nor parked on Pine Avenue, between Main Street and 1st Street. Small “easy-up” awnings or umbrellas will be permitted for shade.
3. Each Team will be expected to adhere to all electrical, fire, health, and other codes whether local, county, state, or federal. JM Watkins will not be liable for any incident resulting from a team not correctly following any code.
4. Cook-off Meat will be determined by JM Watkins. Meat must be purchased from JM Watkins, LLC. Meat can be picked up after 6 AM on Saturday, September 17, 2016. Meat temperature at pickup will be between 32-40°F.
5. Each Team will bring their own supplies, including cooking equipment, sauces, and seasonings.
6. All seasoning and cooking of product must be done in assigned area. Meat must be maintained at a temperature below 40°F prior to cooking, and at or above 140°F during and after cooking.

7. Cook-off entry must be finished by 3 PM, Saturday, September 17, 2016, for official judging. After your meat has been submitted to the official judging table, your team may present 2 oz samples to the general public, for consumption and a popular vote.
8. Judging will be based on blind sampling. Each team will be provided a box to place an entry into, and one team member will be responsible for bringing the entry to the judging table by 3 PM. Any meat brought to the judges table after deadline will be disqualified.
 - a. Entries will be judged by a team of 3 judges. They will be scored in the areas of Appearance, Tenderness/Texture, and Taste, on a scale of 1-10, with 10 being the highest. Highest total score will determine the winner.
 - b. Anything placed in the blind box, or marked on the outside of the blind box, that identifies your team will cause your entry to NOT be scored.
 - c. Garnish, sauce containers, or aluminum foil will not be allowed in blind judging box.
 - d. No toothpicks, skewers, or foreign material in the meat are permitted.