

MCDADE WATERMELON FESTIVAL BBQ COOK OFF

Date: 07/07/2023—07/08/2023

143 Bastrop St, McDade, TX



Entry- \$125.00

Cash payout and prizes will be paid for 1st-3rd place

Jackpot- \$25.00 each

Payout for jackpots will depend on number of entries

Turn in Times-

Chicken- 12:00pm

Beans -12:30pm

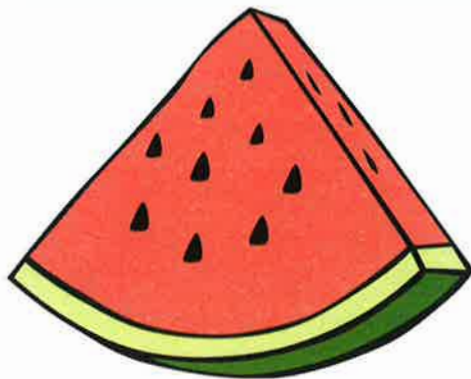
Cook's Choice -1:00 pm

Pork Ribs - 1:30pm

Brisket - 3:00pm

MWF will be hosting their first BBQ Cook Off. Pitmasters will compete in categories of Brisket, Pork Spareribs, and Chicken halves. There will be Jackpots for Beans and Cook's choice.

Cooks meeting will be Friday 7-7-2023 @ 7:00 pm



Contact: Aaron Griffith at 512-934-8227 for more information

McDade Watermelon Festival Barbecue Cook off Turn in Times

Chicken: 12:00pm

Beans: 12: 30pm

Cooks Choice: 1:00pm

Pork Ribs: 1:30pm

Brisket: 3:00pm

McDade Watermelon Festival Barbecue Cook-Off Rules

1. This is an amateur cooking contest and it is intended there be no further distinctions regarding entry classifications.
2. Only ONE team per barbecue pit will be allowed. Where cooking rigs contain two separate pits, two teams may cook (one team per pit). Multiple entries for contest meats from any one team will not be allowed.
3. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit.
4. No pre-cooking of the meat is allowed until it has been inspected and approved for cook-off use. Any meat found not in compliance with this rule will be disqualified.
5. Once meat and chicken have been inspected, and approved they must not leave the contest area.
6. All entries must be prepared in as sanitary a manner as possible. All applicable local health department rules and regulations must be

complied with. The health department inspector is regarded as a member of the contest committee.

7. All applicable local fire department rules and regulations must be complied with. The fire department inspector/fire marshal is regarded as a member of the contest committee.

8. All fires used to prepare meat in this contest must be of wood or charcoal.

9. Fires are not to be built on the ground. Holes or pits will not be allowed except when approved by the contest committee.

10. Absolutely no firearms or explosives will be allowed.

11. There will be no refund of entry fees for any reason and the decision(s) of the host contest committee head judge and judges are final.

Cook/Team Responsibilities

1. Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that the space requires additional clean-up will be disqualified from participation at future sanctioned events.

2. Each cooking team will designate one person as head cook and one person as an alternate. There may be as many assistants as the head cook deems necessary.

3. Each team should be equipped with a readily available and visible working fire extinguisher. Minimum suggested is 5lb. ABC.

4. All amplified sound systems should be used in moderation throughout the cook-off. A "quiet time" period will be in effect between 11 p.m. and 6 a.m. on contest nights. The excessive and/or

continued disturbing use of equipment will not be allowed during this time period. Anyone refusing to abide by this rule will be removed from the cook-off site.

5. The excessive use of alcoholic beverages will be grounds for disqualification. Under NO circumstances are alcoholic beverages to be sold or offered in any form to the general public.

6. Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant.

Judging Turn-In Requirements

1. No sauces, garnishes or foil will be allowed in the judging container. Sauces may be used during the cooking process but cannot be applied for entry presentation or judging.

2. Each contestant should submit sufficient product, sliced to facilitate adequate judging of the entry by 10 judges.

3. A blind judging system is based on a duplicate numbered ticket which will be utilized in all judging categories. Blind judging consists of one-half of the double ticket being enclosed in a small envelope and being secured (usually by duct tape) to the BOTTOM of the turn-in container. The second half of the ticket is placed inside the judging container. When receiving the judging containers, the head cook prints his name on his half of the ticket in the presence of contest committee personnel. Any container that appears to have been deliberately marked or altered will be referred to the head judge who will rule on disqualification. Damaged containers will be replaced by the head

judge. Damaged containers and all tickets must be turned in to the head judge at this time in order to receive a new container.

4. All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best.

5. Until announcements are made, the taped envelope should remain attached to the top three category winners' judging containers. At the time winners are announced, the taped envelope will be removed from the container (on stage) and opened by one contest official. A, second official will announce the number. The head cook or team member must present the corresponding half of that ticket to the head judge who will confirm that the numbers match, and announce the head cook's name and team name.

6. If there is a tie, the brisket score will be used to break the tie. If there is still a tie, the ribs score will be used next as the tie breaker. The chicken score will be used as last tie breaker.

McDade Watermelon Festival

BBQ Cook Off

Registration Form

Team Name: _____

Head Cook: _____

Address: _____

City, State, Zip: _____

Phone #: _____

Chicken, Pork Spare Ribs, Brisket _____ \$125.00

Beans: _____ \$25.00

Chef's Choice: _____ \$25.00

Total Due: _____

Paid: _____