



Chill'n and Grill'n by the Bay Cook-off  
Rules and Regulations  
October 12-13, 2018  
\$150 per Team



1. All entry forms and payment in full must be received in the fair office no later than September 12, 2018 and the head cooks meeting to be held October 12, 2018 at 8:00 pm and one (1) team member is required to attend. Turn in your application and check to the fair office or mail to P.O. Box 42, Port Lavaca, Texas 77979. Make checks payable to the Calhoun County Fair Association. Once payment is made under no condition will refunds be given. In the event of an Act of God and the contest cannot be held, your prepaid monies will be credited to entry into the next rescheduled/scheduled Calhoun County Fair BBQ contest. This contest will be limited to space availability.
2. Entry fee: \$150 per team for all categories. Each paid entry entitles the team for one cook-off space. Sites will be approximately 40' x 40' or as marked. Team's equipment and décor must fit within the assigned space. No parking outside of your designated area unless otherwise approved by the chairman in charge. Electricity and/or water are not supplied by the Calhoun County Fair Association. Tents may not be taller than 15 feet in height. Portable toilets will be located in accessible locations.
3. A cook-off team consists of a chief cook and up to three (3) assistants with a unique team name. Team names may not be offensive and are subject to approval by the Calhoun County Fair Executive Board. Chief cook and team members may not cook on more than one team; disqualification is subject for doing so. Each team must have unique members. The chief cook of the team is responsible for the operation of the team space and all actions within or outside the assigned space by the members or guests within the assigned space. The chief cook of the team must be physically present and available to the contest management if called upon. Teams will be provided with ten (10) one day passes for team members to use when entering the admission gate on Saturday. Other parties attending your area are required to purchase Calhoun County Fair gate tickets to enter the cook off for Saturday. **Each team member must sign a release of liability and indemnity agreement prior to move in.**
4. Categories:
  - a. Culinary
    - i. Dutch oven Desserts
    - ii. Pinto Beans
  - b. BBQ
    - i. Chicken
    - ii. Pork Ribs
    - iii. Beef Brisket
5. During listed set up times, only cooking equipment and drop off will be allowed inside the gates. Vehicles will be allotted time to unload. Only RV's and travel trailers may be left inside your cooking area. Contestants may stay overnight with their equipment within their designated space.
6. Contestants must supply ALL necessary equipment and supplies. Props, trailers, motor homes, vehicles, tents, generators, coverings and/or any other part of a team's equipment must not extend outside the boundaries of the assigned space unless approved by director or chairman.

7. Open fires, fire holes, dug pits, and automatic temperature controlled devices will not be permitted. Fire Barrels should have restrictive covers to arrest flames and are only acceptable if sufficient space is available away from tents or other flammable objects. Fire Barrels must not cause damage to asphalt or ground surfaces.
8. One (2A10BC) type extinguisher is required in each space and at least one 40BC type extinguisher is required in each cooking area within each space. Where teams plan to use deep fat frying equipment using vegetable or animal oils and fats, it is required that at least one 2.5-gallon (6L) type K portable fire extinguisher be present. All extinguishers must have a current date tag. Committee personnel will randomly inspect for extinguishers. A team found without minimum extinguishers will be stopped from further cooking for their protection. **Note: The Local Fire Department will be inspecting for adequate extinguishers.**
9. No public or private golf carts, ATV's, UTV or other motorized vehicles will not be allowed inside the Calhoun County Fair areas with the exception of authorized fair vehicles. Motorized Wheel Chairs and Mobility Scooters are allowed.
10. Chief Cooks are responsible for the conduct of their team members and guests.
  - a. Teams may not charge door admission to their spaces during or before the contest. Teams wishing to operate their spaces as "Invitation Only" must secure their spaces with an appropriate number of uniformed officers/agents licensed by the State of Texas. Fair Directors, cook-off Chairmen, and BBQ Committee personnel (with committee-related business) are always permitted in all spaces with proper identification. Please advise your security personnel. Teams are NOT required to provide general access (non-business access) or food/other refreshments to committee members or staff.
  - b. Animals are NOT permitted on the cook-off grounds except for certified service animals.
  - c. At No Time may a person under the age of 21 be served or consume alcohol. The Fair prohibits minor consuming alcohol, even in the presence of a legal guardian.
  - d. If a team member(s) is involved in any altercation that requires law enforcement to be called, the team will be disqualified from the competition.
  - e. Your designated area will be clean at all times. During and after each team is required to keep the area clean of all trash.
  - f. Cookers will be allowed to spend Friday night before the contest in their allocated spaces. Walking around the cook-off area or other parts of the grounds after gate hours or in others spaces is strictly prohibited **and will be monitored by grounds security. Quiet time starts at midnight**
11. All measures will be taken to ensure that judges will not know whose entry is being judged. Judging Fairness is our utmost concern.
  - a. Culinary judging will start on Saturday morning at approximately 11:00 am. Final judging for these same categories will immediately follow preliminary judging. Culinary Awards will be distributed on Saturday after the BBQ final scores are determined. A Culinary Jackpot is available for EACH culinary category. Cost is \$15 per category. Participation in the Jackpot is voluntary. The Culinary Jackpot Prizes will also be awarded immediately following the trophy presentation.
  - b. BBQ judging will start Saturday afternoon. Final judging for these same categories will immediately follow preliminary judging. BBQ Awards will be distributed on Saturday evening after final scores are determined.

12. **No garnishes or condiments within containers will be accepted.** No markings, tin foil, competition tags, or other identifiable devices will be accepted inside or outside containers submitted for judging. Only containers supplied by the Calhoun County Cook-off Committee will be accepted for judging. If your container becomes damaged, another can be obtained as long as the container ticket and container are returned to the cook-off committee. For the barbeque portion of the cook-off, teams are allowed to cook up to two (2) briskets, two (2) chickens and three (3) slabs of ribs.
13. Precooked and/or pre-seasoned meat and entries will not be allowed. All entries must be inspected by a member of the Cook-off committee prior to preparing.
  - a. **Meat Tagging:** All entry meat, for Saturday's contest will be tagged prior to seasoning or cooking by a committee cook off supervisor. Contestants may cook separate pieces of the same type of meat (e.g., three slabs of ribs, two whole chickens, or two briskets). If a contestant elects to cook two briskets, two chickens, and three slabs of ribs, all pieces must be tagged by the cook off supervisor. All entries must be cut from the tagged meat in the presence of the cook off supervisor. Contestants may trim tagged meat after inspection. Meat tagging will begin Friday at 1 pm and must be completed no later than 7:00 pm Friday. **\*\*We suggest to wrap the meat tags in foil PRIOR to cooking which helps make the tags easier to read after cooking.**
14. **Turn In Schedule:** Head Cook Meeting will be held Friday at 8:00 pm  
Culinary Cook Off Saturday and turn in times:
  - Will be announced at the Chief Cook's meetingBarbeque Cook Off Saturday and turn in times
  - Will be announced at the Chief Cook's meeting

**Awards being at approximately 6:00 pm**

15. **Trophies & Awards:** Trophies will be awarded to the Top Three (3) places in each category.
  - a. Culinary awards will be on Saturday at 6:00 pm
    - i. 1<sup>st</sup> – 3<sup>rd</sup> Place Dutch oven Dessert
    - ii. 1<sup>st</sup> – 3<sup>rd</sup> Place Pinto Beans
  - b. BBQ Grand Champion and BBQ Reserve Champion teams are chosen from highest overall score in the BBQ categories: Beef Brisket, Chicken, and Pork Ribs. In case of a tie in the BBQ Grand and Reserve Champion winners, places earned in the culinary categories will be used to break the tie. If a tie still exists, highest score in the Beef Brisket category will be used as a tie breaker, then Chicken, then ribs.
  - c. Cash prizes will be awarded as follows:
    - i. 1<sup>st</sup> Place Chicken - \$400; 2<sup>nd</sup> Place - \$250; 3<sup>rd</sup> Place – \$200; 4<sup>th</sup> Place - \$150; 5<sup>th</sup> Place \$100
    - ii. 1<sup>st</sup> Place Ribs - \$400; 2<sup>nd</sup> Place - \$250; 3<sup>rd</sup> Place – \$200; 4<sup>th</sup> Place - \$150; 5<sup>th</sup> Place \$100
    - iii. 1<sup>st</sup> Brisket - \$400; 2<sup>nd</sup> Place - \$250; 3<sup>rd</sup> Place – \$200; 4<sup>th</sup> Place - \$150; 5<sup>th</sup> Place \$100
    - iv. BBQ Grand Champion
    - v. BBQ Reserve Champion

**Lonestar Barbecue Society rules apply.**

<http://www.lonestarbarbecue.com/wp-content/uploads/2010/03/LSBS-Rules-2018.pdf>



Chill'n and Grill'n by the Bay Cook-off  
Kids Division  
Rules and Regulations  
October 12-13, 2018  
\$25 per Team



1. Age Divisions:
  - a. Junior – Youth ages 8 – 13 years of age as of August 31, 2018
  - b. Senior – Youth ages 14 – 18 years of age as of August 31, 2018
2. Categories
  - a. Pinto Beans – 1 pint of cooked beans (no can beans may be used)
  - b. Burger Bonanza – (2) “dressed” ½ pound burgers cut in half with tooth pick holding halves together.

#### GENERAL RULES

- No pre-seasoning, pre-cooking, or marinating allowed before inspection of meat
- All meat entries must pass one of two available raw meat inspections
- Only one container of each category entered will be judged per team
- Burger entries must have an internal temperature of at least 165 degrees F (+/-3 degrees) when submitted for judging.
- Fillers are limited to beans only – Macaroni, rice, hominy, or other similar starches are not acceptable; inclusion of any of these items will disqualify a chili.
- Contestants must supply all needed equipment and supplies
- A fire extinguisher is required in each cooking area within each space.
- Each team will be responsible for clean-up of assigned space. During and after the event, each team is required to keep the area clean of all trash.
- Contest committee reserves the right to make additional changes as situations warrant. Decisions of committee and judges will be final
- No pets or animals will be allowed into the area under any circumstances
- Electricity and water will not be provided
- Each team will be allocated 10' x 10' space
- Chief cooks meeting will be Saturday at 9:00 am
- Team packets will be available at cooks meeting
- Chief cook will be responsible for the conduct of his/her team and guests
- Participants must cook in the designated cook off area only

#### Burger Bonanza Rules:

- Teams may use any protein source provided it is not mixed or seasoned prior to inspection.
- Items submitted for judging may be cooked using heat/fire from wood, wood substances or gas.
- Participants are responsible for supplying all equipment and supplies needed for cooking their burgers.
- Ingredients can be premeasured before arriving at the cook off.

## YOUTH RULES: JUNIOR AND SENIOR

- Teams will consist of Chief Cook plus 2 members
- Younger youth may compete in older age divisions i.e., junior may compete on a Senior Team
- Judging Criteria – Judging will be based on aroma, appearance, texture and taste of entry

## ENTRY:

- \$25 – Per team in all categories

## AWARDS

- 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> place will receive trophies. Plus in addition:
- \$150 Best Junior Burger
- \$150 Best Senior Burger

## SCHEDULE

- Saturday, October 13, 2018
- 8 am – 9 am – Check-in, Set-up and meat inspection
- 10 am – Cooks meeting
- Turn in times:
  - o 1:30 pm – 1:45 pm – Burgers
  - o 2:15 pm - 2:30 pm – Beans
- Awards