

2022 PORK CHOP COOK-OFF ENTRY FORM

Official Team Name: _____

Chief Cook: _____

Address: _____

Phone Number: _____

E-Mail: _____

*Number of chops to be cooked will be determined on how many competitors are present to cook.

Rig size when set up: Length _____ Width _____

Any photos taken by the Festival or your team/equipment becomes property of Festival on the Rails.

Contestants agrees to not hold Festival on the Rails, it's employees and volunteers liable from any and all claims made, including without limitation, all cost, liabilities, judgements, expenses, damages, and attorney's fees, arising out of or in connection with:

1. Any structure erected by contestants
2. Any apparatus, equipment, or personal property used by contestant
3. Any act or omission to act of contestant, it's agents, invitees, participants, representatives, employees, servants, and agents
4. Any claims made on account or resulting from contestant's participation in the contest.

I agree to abide by all Rules and Regulations of The Pork Chop Cook-Off

Printed Name: _____

Signature: _____ Date: _____

Entry Fee: \$50.00

Includes: 2 dinner tickets and 2 Festival on the Rails aprons

Please mail this form with your payment.

PORK CHOP COOK-OFF

SATURDAY, APRIL 9, 2022

Deadline to send entry form in April 1, 2022

Mail Entry form and check to:

Tim Wood
1267 Lafayette 31
Stamps, AR 71860
870-904-3009

Make check payable to: Festival on the Rails

**First Place Winner and Grand Prize: \$1,400.00 and plaque

Second Place Winner: \$850.00 and plaque

Third Place Winner: \$600.00 and plaque

Fourth Place Winner: \$400.00 and plaque

Fifth Place Winner: \$250.00 and plaque

All cookers and teams are to be set up no later than 10:00 a.m.

Pork Chops will be delivered to the cooking teams by 1:00 p.m.

Cooks will then marinate and prepare secret recipes.

Tear down will be after the awards ceremony at 7:00 p.m.

**This will be an outdoor event and no alternate date or site is planned. Cookers must be prepared for the weather. No refunds unless canceled two weeks prior to the event.

FESTIVAL ON THE RAILS PORK CHOP COOK-OFF

PORK CHOP COOKING RULES

1. Festival on the Rails will supply the charcoal and lighter fluid.
2. FOTR will provide the pork chops. Teams are to provide ice chests for the chops.
3. NO OTHER PORK CHOPS are to be present at the cook-off. If a pork chop is found, your team WILL BE DISQUALIFIED from judging.
4. All chops are to be handled in a sanitary manner. Plastic gloves will be provided, and are to be used in handling the chops at all times.
5. Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
6. The cooking teams provide all seasonings and "secret ingredients".
7. Cooking teams are responsible for providing tables and chairs they might need in their areas.
8. Some type of fire extinguishing device MUST be available at each cooker.
9. Pork chops may not be removed from your numbered area. Any violation of this will result in immediate disqualification from the competition.
10. All chops remain the property of FOTR. Teams are expected to account for all chops issued, either by turning in a ticket stub or a cooked chop. Each cooker is responsible for collecting all pork chop tickets. Someone will come around and pick up all tickets. Please keep all tickets in your cooking area. We realize that a chop can occasionally get lost in the cooking process. We will make allowances when necessary.
11. Please keep the consumption of alcohol to a minimum.
12. No vehicle in cooking area! All vehicles will be required to be moved out of cooking area immediately after setting up cooker.
13. All cooks must be present at 7:00 p.m. for the Awards Ceremony.
14. Festival on the Rails will follow all Arkansas Department of Health and CDC Guidelines pertaining to COVID-19.

FESTIVAL ON THE RAILS PORK CHOP COOK-OFF

JUDGING RULES

1. The pork chop will be judged on looks, appearance, degree of doneness (well), tenderness, and taste.
2. No branding irons or other identifying marks are to be used on the chops, and NO STUFFING OR ADDING ANY OTHER GARNISHES TO THE PORK CHOP being submitted for judging. YOUR ENTRY WILL BE AUTOMATICALLY DISQUALIFIED IF PRESENTED FOR JUDGING WITH ANYTHING ADDED OR MARKED.
3. When the chops are distributed, you will receive an official box to be used in submitting your chop to the judges. There will be 2 sealed envelopes attached to the box in which there is a number. Remove 1 of the envelopes from the box and leave 1 attached. These envelopes are to remain sealed until the awards ceremony at the main stage at 7:00 p.m. The chief cook will be told when to open their envelope. Opening the envelope prior to this time WILL result in disqualification of the team. This is to insure anonymity of all chops submitted.
4. Between 4:30 p.m. and 4:45 p.m., at the chief cook's discretion, a chop for judging is to be selected, placed in the official box and delivered to the judges' station located in the north side fire bay.
5. All chops submitted for judging are to be cooked well. USDA recommends cooking pork chop to a minimum temperature of 145 degrees Fahrenheit with the addition of a three-minute rest time. Remember that degree of doneness is one of the very important criteria in the judging.
6. There will be 5 judges. The judges will NOT know the identity of the cooking teams. The chops will be scored by number only, and the identifying number of the teams will Not be known until the awards ceremony.
7. ALL COOKS MUST BE PRESENT 7:00 p.m. FOR THE AWARDS CEREMONY.