

Freedom Fest



July 1, 2017

BBQ Cook-Off

SCHEDULE OF EVENTS

Friday June 30th :

Check in starts at **12 noon** until **5pm**
Chief Cooks' meeting: **5:30pm**
Cooking may begin after Chief Cook's Meeting
{NO Camping in town}

Saturday, July 1:

TURN-IN WILL BE AT:

9:45 am..... Open
10:00 am.....Ribs
10:45 am.....Chicken
11:45 amBrisket

JUDGING WILL BEGIN AT:

10:00 am..... Open
10:30 am..... Ribs
11:00 am.....Chicken
12:00pmBrisket

Entries will be brought to the judging area by one of your team members at the times specified above. If your entry is not in the judging area when judging begins, it will not be judged.

OPEN TO THE PUBLIC FOR TASTING:

Immediately following the Parade – roughly 12:30pm

AWARDS AND ANNOUNCEMENTS OF WINNERS TO BEGIN AT 3:00pm

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Rules and Regulations

ENTRY:

1. On receipt of your check, space will be provided as available. Entry forms must be accompanied by **\$150 entry fee** per team. Phone request will not be considered. The \$150 fee entitles the team to the following:

- One standard size (20' X 20') team space
- Entry in each category: Brisket, pork ribs, and chicken

2. All late entries will be assigned a space on a first-come/first-pay basis. Late entries will be accepted until 5:00 pm on Thursday, June 29.

3. **Barbecue teams** may check in and set up from **12:00pm – 5:00pm**, Friday of the cook-off weekend.

4. Each BBQ team will consist of a Chief Cook and 4 Assistants.

5. **Chief Cooks' meeting: 5:30 pm, Friday of the cook-off weekend.** At this time you will receive your containers with a ticket taped (number hidden) to the bottom of the turn in containers. The Head Cook takes one-half of the double ticket prior to turn in times, and leaves the other half secured by tape to the bottom of the turn-in container. If your tickets are falling off your **TURN IN BOX** find a MACC member and we will re-tape it for you.

6. Notices, schedules, entry pick-up and turn-in times and any other changes will be posted at the MACC Area.

7. No contest **FOOD** may be put on the pits before the Chief Cooks' Meeting on Friday.

8. No pre-cooked sauces or pre-seasoned meats **PLEASE**.

9. No sauce is to be added to meat after put in presentation box.

COOK-OFF SITES:

1. All cook-off sites will be approximately 20'x20'. Sites will be marked off prior to check in.
2. **No motorized vehicles** will be permitted to operate in the cooking area at any time, with the exception of those used by the officials of the Freedom Fest. All motorized vehicles utilized for setting up must be removed from the cook-off area by 6:00 p.m., Friday of the cook-off weekend. The Freedom Fest will not be responsible for losses resulting from theft or damage. Off-site parking is available west on Caroline St. behind Living Savior Lutheran Church.
2. All props, vehicles, tents, coverings and equipment must be confined to the assigned space(s). Teams should be prepared for inclement weather. **Camping overnight is against City Ordinance, therefore NO camping. You may stay with your booth and begin cooking through the night.**
3. Fire must be of wood or wood substance. No electric or gas cooking will be allowed.
4. Digging of cooking holes or pits will not be permitted
5. There will be no electricity and water hook-ups.
6. Each team **MUST** have a certified Fire Extinguisher
7. These conditions will be subject to periodic inspection by the members of the cook-off committee. Unsanitary conditions by any team will be considered cause for disqualification.
8. Teams are encouraged to decorate their cook-off sites for the "Best Theme Award. You may use your own theme or follow the Freedom Fest theme "Stars and Stripes Over Texas."

CONDUCT:

- 1 Each Chief Cook will be responsible for the conduct of his team members and their guests. No alcoholic beverages will be distributed to the general public by any contestants. **Each team will be responsible for keeping its area clean, including final departure clean-up.**
2. No reptiles permitted in the Cook-off area. 😊
3. **Quiet time from 6pm - 5am will be enforced.**

JUDGING:

1. Each meat entry is to be submitted as cooked.
2. No add-on sauces or garnishes are to be submitted with entry.
3. Chief cooks are responsible for insuring any sauce used is well cooked into the meat. The judges should be able to taste the meat, not the sauce.
4. The judges will have the final decision on compliance.
5. Entries may be wrapped in foil inside of the container.
6. Teams should be prepared to submit additional amounts of meat to the judges during the judging of that category if the need arises.
7. As entries are submitted, a number will be placed on the container with a marking pen. Entries will be judged in that order. As each entry is submitted to the judges, 2 committee members will be present when the container is initially opened. These committee members will inspect the entry for rule compliance. Any entry that appears not to have been prepared or submitted in accordance with these rules will be disqualified and not judged. The decision of these committee members is final.
8. All of the following categories must be cooked on site and provided for the judges:
 - Chicken – Must be a full-sized chicken, normally 2 pounds or more prior to cooking. No exotic fowl, Cornish hens, capons, turkeys, etc. May be cooked in halves or whole. Chicken entries shall consist of a half chicken boned out in small bite-sized pieces for tasting and the other half with skin left whole for show. Pit cooked only
 - Pork Ribs – Must be pork ribs, either whole slab or baby back. 6 full ribs for presentation and separate bite-sized pieces for judges. Pit cooked only.
 - Brisket – Must be of the normal size and weight for this type of meat (usually 8-12 pounds each) 3 to 4 full slices for presentation and separate bite size pieces for judges. Pit cooked only.
9. Judging of the above categories except Brisket will be from 1 (poop) to a high of 10 (the best). The Brisket category will be scored in 3 su-categories from 1-10, with those scored then combined for a maximum possible score of 30 points. The sub-categories are: Smoke Ring, Tenderness, and Taste
10. People's Choice Award will be based on votes from public tastings. After the conclusion of the Parade and the final BBQ category has been sent to the judges, the BBQ contest area will be open for tastings.

Festival-goers will purchase **1 boat for 1 vote** (and a fork) **for \$5**. Use your discretion in regulating samples with the public. You want many people to taste your meats. We will stay open as long as there is food to sample. Ballots will be turned in to the MACC booth for tally prior to awards.

11. Awards for 1st, 2nd, and 3rd will be given for each category. 1 People's Choice Award and Best Theme.

AWARDS:

Category	1 st	2 nd	3 rd
Pork Ribs	Cash + Trophy	Trophy	Trophy
Half a Chicken	Cash + Trophy	Trophy	Trophy
Brisket	Cash + Trophy	Trophy	Trophy
Open	Cash + Trophy	Trophy	Trophy
People's Choice	Cash + Trophy	NA	NA
Best Theme	Trophy Only	NA	NA

HOW TO BAR-B-QUE WITHOUT GOING TO JAIL

Providing alcohol to minors is considered a more serious offense. Instead of receiving a citation, you will now go to jail for handing a beer to someone who is under 21 years of age. Also, anyone who is under 21 and gets behind the wheel of a vehicle with ANY detectable amount of alcohol is committing a criminal offense (regardless of whether or not that person is intoxicated).

Have fun, but please be responsible!!!!