

Rules and Regulations

Important Days/Times

Entry Form Deadline – 8 p.m. Friday, October 12th

Team Check-In/Load-In – 8 p.m. Friday, October 12th

Meat inspection – 4 p.m. Friday, October 12th

Team Captain Meeting – 8:30 a.m. Saturday, October 13th

Event Open to the Public – 5 p.m. Saturday, October 13th

Meat turn in times:

Cooks' choice meat – 11 a.m.

Spare ribs – 1 p.m.

Briskets – 3 p.m.

Don't forget to purchase your meal tickets in advance at the Parish office!

After 5 p.m. on Oct. 12th, all tickets must be purchased at McGivney Hall inside Holy Spirit Catholic Church
\$15 for adults, \$8 for children 8 and under

Questions, Comments or Concerns?

Marty Ledesma (806) 620-8724 or Rafael Aguilera
(806) 535-9289 or David Gonzalez (806) 239-0399



Saturday October 13, 2018

**Holy Spirit Catholic
Church North Parking Lot
9821 Frankford Ave (corner of
Frankford Ave and 98th St.)**

1. A Cooking Team will consist of a head cook and no more than four assistants (5 total). 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.
2. Entry forms must be received at the Parish Office as soon as possible. Space is at a premium. **Registration ends at 8 p.m., Friday, October 12th.**
3. Competition will be held in three categories: brisket, spare ribs and cooks' choice meat. **Teams may not leave the grounds with competition meat.**
4. The team captain or representative **MUST** attend the MANDATORY Team Captain meeting at 8:30 a.m. on Saturday, October 13th.
5. Team move-in is 8 p.m. Friday, October 12th. **Oversize entries (RVs, trailers >16 feet) are encouraged to contact Marty or Rafael to move-in as early as possible on Friday.**
6. Judging: Turn-in times are Cooks' choice meat - 11 a.m., Spare Ribs – 1 p.m., and Brisket – 3 p.m. **Late turn ins will be disqualified.** You must submit for competition the ribs and brisket inspected at check-in. For judging purposes, we require 7 ribs, 7 slices of brisket and for other meat category, a sampling to feed 8 people. **No sauce or garnish is allowed on Ribs or Brisket entries!**
7. All meat **MUST** be cooked at the event (do not bring any meat precooked). All uncooked meat must be on ice or refrigerated. Holding temperature must be 40 degrees or less.
8. After cooking, meat must be maintained at 140 degrees or above in a covered container.
9. No cigarette or cigar smoking in the cooking or food area.
10. Cleanliness of the cook, assistant cooks, and cooking area is required.
11. No animals of any kind allowed in the cooking area.
12. Each team is **required** to bring and cook on-site at least enough food for 50 people **per space**, (if you have 2 spaces, must provide for 100 people, and so on). One brisket feeds about 10 people on average.
13. Teams must serve attendees during the event - please do not allow "self-serve".
14. Teams **must** purchase meal tickets for those members that are not part of the five that are on the 'team form'. Anyone in the booth other than the head cook and the four assistants will be required to purchase a meal ticket.
15. Holes in pavement are **NOT** permitted, fires on the ground are **NOT** permitted, and each team **MUST** have a fire extinguisher (at least a 2A 10 BC). The cooking team is responsible for **any** property damage caused by their team. Fire Marshall will be checking!
16. **DO NOT** dump grease on the ground. All trash must be emptied in dumpsters.
17. Props, tents, canopies or any other equipment may not exceed the boundaries of the designated paid cooking area. Cook-Off Staff must approve props and

games. Due to fire regulations, cookers may not be under tents or canopies.

18. Teams must provide all needed equipment and supplies including cooker, cooking supplies, plates, napkins, cutlery, serving utensils, trash cans and trash bags, gloves, banners, signs, tables, chairs, etc.
19. Prizes will be awarded for 1st, 2nd and 3rd place in each category. The winning teams will be mentioned in the Holy Spirit bulletin and website and team photos may be run, space permitting.
20. The sale of items is **prohibited**. However, teams may distribute promotional items, products, etc. from their booth **ONLY**, not from any other location on the premises. Do not disturb other cooking teams or their property.
21. 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.
22. 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.
23. Absolutely no firearms or explosives will be allowed.
24. 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.

A blind judging system is based on a duplicate numbered ticket (e.g. theatre 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 to receive a new container.

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

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.

