

2019 Clearwater Fall Festival



COOK OFF ENTRY FORM

Two Divisions: Date: September 20 & 21, 2019

Division 1: Judged in 3 Categories; Entry Fee \$150; \$125 if paid by 8/1/19. (Div. 1 eligible for Overall Champion prize of additional \$250 prize).

Division 2: Backyard Amateur (Saturday only)—no brisket entry. (Not eligible for \$250 Overall Prize) Entry Fee \$75; \$65 by 8/1/19.

Entry Deadlines 8/31. No refunds after 8/31/19.

Checkin/set up begins at 3:00 pm on Sept. 20th. City Park Water Tower - 4th & Ross
Cooks Meeting & Meat pick-up at 8:00 pm Sept. 20th (includes Backyard Amateurs).

All meat categories are provided:

- 15-20# Beef Brisket (Division 1 Only)
- 4 slabs of Pork Ribs
- 2 Whole Chickens



Prizes in each category:

- 1st place - \$250 & award
- 2nd place - \$125 & award
- 3rd place - \$75 & award

Overall Champion in the 3 categories wins add'l \$250 & free 2020 entry fee. Reserve Champion -50% off 2020 Fee.

Clearwaterfallfestival@gmail.com. OR

<http://clearwaterfallfestival.com>

Find us on

Mail this entry form with check payable to:

Clearwater Fall Festival

PO Box 112

Clearwater, KS 67026

Questions? Call Troy at 316.644.7647

All Entry Fees Non-refundable After 8/31/19.

Chief Cook _____

Team Name _____

Address _____

State _____ Zip _____

Email _____

Phone (mobile) _____

(home) _____

Type of Smoker: _____

Will you have a generator? _____

Will you have a camper? _____

There will be LIMITED spots for campers at Water Tower area. You must supply your own power.

All registrations needed by August 31, 2019 to finalize Meat Orders. If exception-call Troy at 316.644.7647.

Registration for all teams includes 1 free Chief Cook T-Shirt. Circle One: 5X 4X 3X 2X XL L Division 1 teams will receive 1 add'l shirt free. 5X 4X 3X 2X XL L M S

Would you like to order additional shirts? (Youth – Adult X-Large \$13) (2XL and above \$15)

Sizes _____ Add'l Shirts \$ _____

Entry Fee \$ _____

Total Due \$ _____

Sign _____

Date _____

As a competitor, I have read, understand and agree to all items of this application and information included in the Rules & Guidelines, Responsibilities & Liabilities, and Judging attachments. The above signed agree to waive all claims and do release Clearwater Fall Festival BBQ Committee from liability resulting from injury, death, or loss of equipment prior to, during the process of, or following Fall Festival BBQ Cook Off Competition.

2019 Clearwater Fall Festival



COOK OFF

RULES & GUIDELINES

PLEASE READ THOROUGHLY

Two Divisions: Division 1; Entry Fee \$150; \$125 IF PAID BY 8/1/19 OR Backyard Amateur \$75; \$65 by 8/1/19.

All entry forms needed by August 31, 2019 so we can order the meat. Contact us if an issue.

Mail your entry form with check payable to: Clearwater Fall Festival, P.O. Box 112, Clearwater, KS 67026

Check-in will be located at the City Park Water Tower from 3:00 - 8:00 p.m. Friday, September 20th Meat pick-up @ 8:00 p.m.

Find us on Clearwater Fall Festival BBQ Competition

A team consists of one chief cook and assistants as needed. All food entries must be prepared and cooked in the designated Park cooking area. You may season or prepare the meat as you see fit. Cooking can be done on a charcoal, wood fired, electric, wood pellet, or propane cooker of any design.

Each team is ***required*** to cook all food that is provided and make it available to serve to the public. FF BBQ Committee will provide plates, plastic-ware, drinks & sides at admission for public; as well as workers to serve the food *labeled by the contestant* it was prepared by.

You will be responsible for presentation of your finished product. To be allotted 20 feet area to conduct your operations. Vehicles must be parked outside the cooking area. Small tents or canopies are permitted for shade. ***All meat must be prepared for public consumption***

Whole Chicken
Pork Ribs
Beef Brisket



Competition judged on THREE types of above meats provided at check-in. You will cook all three and submit for judging. ALL meat will be served to the public at the buffet station by volunteers of Fall Festival BBQ Cook Off Committee.

Par-Boiling and/or deep frying will NOT be allowed.

Cooks are to prepare and cook barbecue in sanitary conditions. Cooking conditions are subject to inspection by the Fall Festival BBQ Cook-Off Committee. Conditions found to be unsanitary will be grounds for disqualification from the Cook-Off.

No use of tobacco products while handling meat/cooking, or within 10 feet of cooker.

Cleanliness of the cook, assistants, cooking devices and teams' assigned cooking space, is required. Sanitation of the work area should be implemented with the use of bleach/water rinse (one cap bleach to one gallon water). Each contestant shall provide a separate three container set-up for washing, rinsing and sanitizing of utensils.

Shirt and shoes are required at all time

ONLY guide animals for handicapped allowed.

Contestants shall provide all needed equipment & supplies, **limited use of electricity & water. Please bring your own generator if possible.** Contestants must adhere to all electrical, fire and other safety codes. Each team is required to have a fire extinguisher nearby. Each team is responsible for ensuring that its space is clean following the contest.

All trash must be placed in dumpsters provided. Each team is responsible for any hot/cold coals and any grease drainage. Each team must provide their own trash bags. It is imperative that all clean-up be thorough.

RESPONSIBILITIES & LIABILITIES:

Chief cook of each team will be responsible for the conduct for their team's compliance with the rules and regulations listed.

Alcoholic beverages will not be permitted in City Park area. This is a family friendly environment: any nudity, lewdness, or any form of vulgarity will not be allowed. No pyrotechnics or explosives are allowed. Any intentional use of the above by a team will result in disqualification. Any offensive conduct will be grounds for disqualification from the Cook-Off and expulsion from the BBQ Cook-Off grounds. 11:00am quiet time will be enforced.

Music within your team area is allowed. HOWEVER, excessive volume & or sounds that interfere with any other activities including live bands & entertainment, or which intrude upon or interfere with the comfort of fellow contestants, WILL NOT BE TOLERATED.

Teams participating in the contest must not damage in any way the premises on which the contest is being conducted. UNDER NO CIRCUMSTANCES are there to be any open fires on the grounds. Security and safety are the sole responsibility of each contestant.

Clearwater Fall Festival Committee and/or BBQ Committee is not responsible for theft or damage to property of a contestant, its members or its guests. Furthermore, the Committee is not responsible for injury to any such person(s).

The Fall Festival BBQ Cook-Off Committee and Judges reserve the right to make additional rules and regulations as unforeseen situations warrant.

JUDGING:

Contest entries will be judged on Saturday, September 21st. Entries are to be delivered to a designated location. ABBQ Committee member will assign a random identifier to your container when it is collected. Styrofoam containers will be provided for Judges sample.

Teams will be notified how many 1 oz serving pieces of meat and ribs to put in each box for judging. If fewer pieces of meat are received from a team, that team will earn a score of 0 for their turn in.

Whole Chicken 3:00 pm Judging Time
Pork Ribs 3:30 pm Judging Time
Beef Brisket 4:00 pm Judging Time

After cooking, meat must be maintained at 140 degrees or above in a covered container. Meat thermometers need to be present always. Division 1 Chief Cooks plus one will be served prior to public.

Entries will be judged on Appearance, Taste, Tenderness, and Texture and scored accordingly using a blind judging system. The scoring system is from 9.9 (Excellent) to 2.0 (Lowest) with a starting point of 6.0. A score of 1 is a disqualification and requires approval by the BBQ Committee.

You may cook with sauce, but do not add sauce, marinade, nor sop or inject juice into meat or container once meat is prepared for turn-in. If you choose to use a sauce with your meat, it must be applied to the meat. Sauce must not be pooled in the container.

Garnish or sauce container will not be allowed in the box presented for judging. Marking or sculpting of the meat or the container will not be allowed. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material is permitted.

Any entry not complying with these rules will be given a 1 in all judging categories.

All decisions of Clearwater Fall Festival BBQ Cook-Off Committee and Judges are final. ALL WINNERS announced after judging finalized.

