2016 Maple Fest Cook-Off Contest Rules

All contest participants cooking spaces will be located at Taylor County Fairgrounds in Predetermined Cooking Spaces

- 1. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a cooking device to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
- 2. No cooking of any kind may begin until meat has been distributed by the Taylor County Lions Maple Fest Committee (TCLMFC). Barbecue is defined by the TCLMFC as uncured meat, prepared on a wood or charcoal fire, basted or not, as the cook sees fit. All meat must start out raw. Pork Butt will weigh approximately three (3) lbs. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). Parboiling and/or deep frying competition meat is not allowed.

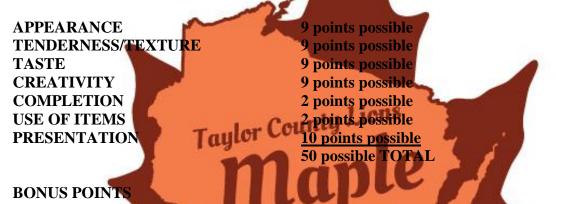
is not allowed. NO SET UP WILL BE PERMITTED PRIOR TO 6:30 AM

3. ALL competition meats will be made available between the hours of 7:00 a.m. and 11:00 a.m. the day of the contest by the HCDC. Once meat has been distributed, it must not leave the contest site. The Health Department requires that the following holding conditions must be met:

After cooking, meat must be maintained at a minimum temperature of 140 degrees F.

- 4. Contestants must provide all needed equipment and supplies except as arranged for in advance.
- 5. Pits, cookers, grills, smokers, etc., may not exceed the boundaries of the team's assigned cooking space.
- 6. Fires must be of wood, pellets, or charcoal. Pellet smokers are allowed. No electric or gas grills permitted.
- 7. No open pits or holes are permitted. Fires may not be built on the ground.
- 8. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from the site. It is imperative that clean-up be thorough.
- 9. Advanced calling for an item is not required. The posted deadline for Pork Butt entries is at 3:00 p.m., plan to submit it then. Entries will be judged only at these times. The allowable turn in time will be ten (10) minutes before to five (5) minutes after the posted time with no exceptions. Turn-Ins will be at a designated picnic table.

- 10. Each contestant MUST submit at least six (6) separated portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.
- 11. TCLMFC allows for blind judging only. Entries will be submitted in an approved TCLMFC numbered container provided by the contest organizer. The number <u>must</u> be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of six (6) judges). The scoring system is from 9 (Excellent), to 5 (Bad). All numbers between five and nine may be used to score an entry. 7 is the starting point.



TASTE TICKETS: Tickets will be sold individually by contestants. Contestant with most tickets sold will be awarded 20 points. 2nd will receive 19, 3rd 18, on down to least amount sold decreasing by one point per place.

TOTAL AMOUNT OF POINTS POSSIBLE: 70

- 12. The following miscellaneous cleanliness and safety rules will apply
 - A. No use of any tobacco products while handling meat.
 - B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
- 17. The decision and interpretations of the TCLMFC Rules and Regulations are at the discretion of the TCLMFC Representatives at the contest. Their decisions and interpretations are final.