



BBQ Cook-Off Rules and Regulations

- 1. Categories for the 2022 Twin City Meat Up BBQ Cook-Off:
 - Beef Brisket
 - Turn in nine (9) slices, 1/4 to 3/8 inch thick (approximate size of a standard pencil)
 - Pork Spareribs (slab)
 Turn in nine (9) full ribs, cut apart
 - ½ Chicken
 Turn in two (2) halves of a whole fully jointed chicken (each half must have a leg, thigh, wing, & breast portion)
 - Pinto Beans
 Turn in five (5) small cups per team
 - BBQ Sauce Turn in five (5) small cups per team
 - Judging tray contents: All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids but once the cooking is complete, sauces and/or liquids may not be added once put into the tray. **NO PUDDLING IN BOTTOM OF TRAY.** No added meat or other identifying ingredients in pinto beans.
 - People's Choice Pork Butt (supplied)
- 2. <u>Preparations:</u> All meat will be brought to meat check-in RAW. Pre-cooked, pre-seasoned and/or pre-marinating meat and entries will not be allowed. All entries will and must be inspected by a member of the Cook-off committee *prior to preparing*. Meat must be held at a temperature of 40 degrees or below and cooked meats must be held at a temperature of 140 degrees or higher. It is the responsibility of each Head Cook to follow these guidelines and all teams are subject to random verification. Failure to meet temperature requirements will result in disqualification.
- **3.** <u>Deadline for Entry:</u> Entry forms and payment in full must be received by the Junior League office no later than 4-18-2022
- 4. Cook-off Site Setup Times:
 - **Friday**: Tents and Pits may be brought in and set up during the early set-up, <u>between 6:00pm and 9:00 pm</u>. Meat will be inspected during these times. Cooking is allowed after meat inspection. Area will be monitored through the night by ground security.
 - **Saturday**: Tents and Pits may be brought in and set up <u>between 6:00am and 7:00am</u>. Meat will be inspected during these times. Cooking is allowed after meat inspection. Vehicles necessary for set-up must be moved to public parking by 7:30am.

- Tents must be of reasonable size and fit within designated space, including strings to anchor the tent.
- Sites will be approximately 20' x 20' or as otherwise marked. There is no electricity available at these spots. Team's equipment must fit within the assigned space. No parking outside of your designated area unless otherwise approved. Cook-off layout is subject to change. Any vehicle parked outside the boundaries assigned after designated setup times will be towed away at owner's expense.
- Team gathering/socializing will be allowed Friday night, through the rest of the contest. **ALL MUSIC AND OTHER LOUD NOISE MUST CEASE BY 12:00 MIDNIGHT ON FRIDAY.
- 5. <u>Teams:</u> A Cook-off Team consists of a Head Cook and four (4) assistants with a unique team name. Head Cooks and Team Members <u>may not</u> cook on more than one team; disqualification is subject for doing so. The Head Cook is responsible for the operation of the team space and all actions within or outside the assigned space(s) by the members or guests within the assigned space(s). The Head Cook of the team must be physically present and available to the contest management if called upon. The Junior League of Texarkana expects that good taste will be used not only in your cooking, but in your area as well. We want each team to have a good time, and we want a good family atmosphere for those who attend. THE HEAD COOK IS RESPONSIBLE FOR THE CONDUCT OF HIS/HER TEAM AND GUESTS.

EACH TEAM'S HEAD COOK MUST SIGN A RELEASE OF LIABILITY & INDEMNITY AGREEMENT PRIOR TO MOVE IN.

- **6.** <u>Cooking Devices:</u> Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque is allowed. Open fires, fire holes, or dug pits will not be permitted.
- **7.** Equipment: The Junior League of Texarkana will provide a space ONLY. Contestants must supply ALL necessary equipment and supplies. Props, trailers, vehicles, tents, generators, coverings and/or any other part of a team's equipment must not extend outside the boundaries of the assigned space.
- **8.** <u>Judging:</u> Contest meats will be judged Saturday, April 23, 2022. Contest meats must be delivered to the designated turn-in point located in the cookoff area. Head Cooks are to attend the <u>REQUIRED Cook's Meeting at 9:15am Saturday morning.</u> Trays will be disbursed to the Head Cooks at the Cooks Meeting which will include the explanation of rules, any additional instructions, and confirmation of turn-in times listed below.
 - Chicken: 10:55am 11:05am
 Pork Spareribs: 12:55pm 1:05pm
 BBQ Sauce: 1:55pm 2:05pm
 Pinto Beans: 1:55 2:05pm
 Beef Brisket: 2:55 3:05pm
- 9. <u>Trophies and Awards:</u> Winners will be announced at the main stage at 4:45pm or when judging has completed. Trophies will be awarded to the Top 3 Places in each category (chicken, pork spareribs, beef brisket) after final judging. Grand Champion winner will be selected out of teams choosing to enter all 3 categories. Trophies will be awarded to the team for Jackpot BBQ Sauce, Jackpot Pinto Beans, and People's Choice Winner. In the event of a

- tie for Grand Champion, the winner will be decided based on brisket judging. If the tie continues the tie breaker will go to the following meats in this order; brisket, spareribs, chicken, beans, and sauce.
- **10.** Conduct: Head Cooks for each team will be responsible for the conduct of his/her team, guests, or invitees. As well, the Head Cook will be responsible for their team's compliance with the rules and regulations herein set forth. Excessive use of alcoholic beverages will be grounds for disqualification. Cooking teams cannot offer BBQ for sale. Any offensive conduct will be grounds for disqualification from the cookoff and expulsion from the BBQ cookoff area.
- **11.** <u>Housekeeping:</u> Each team will be responsible for cleanup within their assigned space in a timely manner.
- 12. <u>Personal Entertainment:</u> If the Cook-off committee receives a complaint that music gets too loud, you will be asked to turn it down and you must comply. Excessive noise will be determined by ground security, BBQ cook off committee, or local officials. Excessive loud music and/or sounds which interfere with announcements or scheduled entertainment on the stage, or which intrudes upon or interferes with the comfort of fellow contestants will not be allowed nor tolerated. Pyrotechnics of any kind are strictly prohibited.
- **13.** <u>Mobility:</u> No public or private golf carts, ATV's, UTV or other motorized vehicles will be allowed inside the area except for authorized vehicles. Motorized Wheelchairs and Mobility Scooters are allowed.
- **14.** <u>Cook-off Site Tear Down:</u> Teams <u>will not</u> be allowed to start dismantling before 5:30pm Saturday and no vehicles will be allowed in or out of the cook-off area before this time.
- **15.** <u>Additional Rules:</u> Junior League of Texarkana reserves the right to make additional rules and regulations as the situation warrants. Decisions of JLT are final.
- **16.** <u>Damage or Bodily Injury:</u> Junior League of Texarkana, its members or directors, and the City of Texarkana, Arkansas will not be held responsible for theft or damage to equipment or bodily injury of any kind.
- **17.** <u>HAVE FUN!!!</u> Your participation helps support the Junior League of Texarkana, an organization committed to promoting voluntarism, developing the potential of women, and improving communities through the effective action and leadership of trained volunteers. Its purpose is exclusively educational and charitable.

Contact the Junior League of Texarkana for additional information/questions at 870-772-9948 or jltexarkana@valornet.com.