

6th Annual Q-FEST-Official Rules-2010

Rules

1. Competition will be held in the categories of pork ribs, beef brisket and chicken. A contestant may enter any number of categories of meat by designating those categories on their application.
2. All competition meat will be provided. The Chamber will provide one 6-10 lb briskets, 5 racks of pork ribs, and 3 whole chickens. The contestant will receive these upon checking in. Time for checking in will be Friday, June 25th from 12pm-6pm.
3. All meats must start out raw. No pre-seasoned or marinated meats. Once the meat has been inspected it cannot leave the contestant's site.
4. All meats must be on ice or refrigerated before being cooked. Holding temperature must be 40 degrees or less. After cooking, all meat must be maintained at a minimum temperature of 140 degrees.
5. Contestants must provide all needed equipment and supplies, including your own generator. **We will NOT be supplying power this year.** Attempting to pull power from the park will result in disqualification.
6. Cookers, props, trailers, motor homes, vehicles, tents and any other equipment, including generators may not exceed the boundaries of the team's assigned cooking space.
7. Contestants will be allowed to use electric, gas, charcoal grills or other cooking devices normally used for a cook-off. No open pits, holes, or fires are permitted.
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. Grease containers must be used and maintained throughout the cook-off. Spilling of any grease may result in a disqualification. Any cooking space left in disarray or with loose trash may disqualify a team from future cook-offs.

Causes for Disqualification

- Excessive use of alcoholic beverages by a team, its members or guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.
- Use of controlled substances by a team, its members and/ or guests.
- Foul, abusive or unacceptable language by a team, its members and/or guests.
- Excessive noise generated from speakers or pa systems.
- Loss of your ticket stub.
- Entry submitted after the assigned time for that category.

Entry Fees

\$30.00 per team.

Cooking Area/Setup

Each team of cooks will be given a 20' by 40' area for preparation of their dishes. Teams will be assigned their spaces in order of arrival. Check with Event Staff for directions to your space. Set up starts at noon on Friday, June 25th.

Judging

Judging times for each category will be as follows:

- 10:00 a.m. Chicken
- 10:45 a.m. Ribs
- 11:30 a.m. Beef Brisket

Meat samples must be turned in to the judging station by a team member 5 minutes prior to judging. Any late entries will result in disqualification of that meat. Each contestant must turn in a minimum of 6 different samples in the container provided. Meat must be cut into serving size portions. Entries will be judged by the following criteria:

- Taste (65%)
- Tenderness (20%)
- Presentation (15%)

If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce), it will be judged that way.

Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce) and/or common curly parsley, flat leaf parsley or cilantro.

Prizes

Prizes will be awarded for 1st, 2nd and 3rd places in each category. You will not be able to claim your prize without your ticket stub.

- 1st Prize - \$100 + trophy
- 2nd Prize - \$50 + trophy
- 3rd Prize - \$25 + trophy
- People's Choice - \$125 + trophy (Must enter all 3 categories to be eligible)