

North East Ag Fair BBQ Cook-Off Rules

1. Only one (1) team per pit. Teams will consist of a Head Cook and up to 4 team members and they must be FFA chapter members. Only team members and Cook-Off Officials will be allowed in the pit area. Teams will supply their own wood or charcoal for the event. The BBQ committee has extra pits and wood available for teams if needed. The committee members will assist all teams with starting the fires in their pits at 6am on the day of the event. One team member must remain in the cooking area at all times.
2. Any and all meat and/or meats that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc. will not be allowed prior to the start of the cook-off as defined by the cook-off promoter. Each team is responsible for ensuring a safe quality of meats. Meats will be provided for each team at 6:00am on the day of the event. Each team must provide an ice chest at the Thursday meeting to store their meat in.
3. Fires must be wood or charcoal. Pit may include gas or electricity to start the natural substances, but not to complete cooking. Holes or open pits are not permitted. Fires may not be built on the ground. Each team MUST bring a fire extinguisher.
4. All vehicles must be removed from the cooking area after the pit is set up and supplies are unloaded.
5. After the brisket has been turned in at 3:00pm, the pit area will be open for the People's Choice Award. Each team should offer the remaining meats to the attendees as samples and in small pieces to allow the public to vote for the award. People's Choice voting will end at 3:30pm.
6. Bar-B-Que showmanship will be selected by an anonymous committee during the competition. The committee will observe the cooperation, cleanliness, team spirit, and appropriate exercise of good humor during the competition. Teams are encouraged to wear clothing that distinguishes them from other teams.
7. HEAD COOKS MUST ATTEND the Cook's Meeting. Head Cook's meeting will be Saturday, October 21, 2017 at 7:30 AM. Each team will receive final instruction and the turn in containers at this time. Cooking during the entire cooking period is at the sole discretion of the team(s). It is the responsibility of the team to see that the contest area is kept clean. Move-in time is 4:00pm to 8:00pm on Friday October 20th or from 5:30am to 6:00am on Saturday October 21st. All teams and pits must be in the assigned location before 6:00am on the day of the event. A meeting for all teams will be held on Thursday October 19th at 6:30 pm in the AMP building for all teams to discuss the event and ask questions.
8. Each team will receive turn-in containers for each category entered with a double ticket taped to the top of the tray. The Head Cook will sign one copy of the ticket and retain until the awards ceremony, and the ticket under the tape will remain on the container. Each team is responsible for delivering their finished product to the judging area at the specified times. NO GARNISH or SAUCE is allowed in the tray at turn-in. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added. NO PUDDLING IN BOTTOM OF TRAY.

Awards Ceremony will take place after the completion of the Ag Fair on Saturday.

Estimated turn in times: ½ Chicken 11:00AM, Pork Spare ribs 1:00 PM, Brisket 3:00PM

9. It is the responsibility of the teams to see that the contest area is kept clean and that the area is cleaned and policed following the contest.

10. No animals allowed in cook-off area.

11. BBQ will be judged on: aroma, color, texture, taste, and overall.

12. Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.

Meat Rules

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.**

Turn in amounts is as follows:

Brisket: Seven (7) full slices approximately ¼' to 3/8' thick

Pork Spare Ribs: Seven (7) individual cut ribs (bone-in), St. Louis Style is ok.

Chicken: ½ fully jointed chicken (to include a breast, wing, thigh and drumstick, with skin on. (NO Cornish Game Hens)