

## **ROYAL PURPLE RACEWAY FOUNDATION (RPRF)** **WOUNDED VETRANS BBQ COOK-OFF RULES**

1. *A \$50.00 entry fee is required for each team for three meat categories (brisket, ribs and chicken). Each team will be required to donate two whole sliced briskets; these will be utilized to feed our wounded veteran guest & committee members.*
2. *The chief cook will be held responsible for the conduct of the team. No more than eight cooks per team are allowed. Each team will be responsible for the clean up of their space.*
3. *Trophies will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places in the aforementioned categories. There will also be PRIZE MONEY awards; 1st place = \$100.00, 2<sup>nd</sup> place = \$50.00 and 3<sup>rd</sup> place = \$25.00 for each category.*
4. *Judging will follow the (RPRF) rules and regulations. The chief cook will have barbeque at the judging area on time. One container of each category will be judged. All entries must be in containers supplied by officials, ticket number must be attached to each entry. Barbeque will be judged on aroma, appearance, texture, taste.*
5. *Fires must be of wood or wood substance. No electric or gas grills. Contestants must supply all needed equipment and supplies. Each team will be responsible for their team members and guests.*
6. *Competition meats cannot be seasoned marinated or on the pit before the official start time. The official start time is 5:00 p.m. Friday, September 27<sup>th</sup>. No pre-cooked, pre-boiled or pre-marinated meats. Cooking (including seasoning or marinating) will not begin until judges inspect the meat.*
7. *Check-In will begin at 12:00 p.m. Friday. Contestants may begin setting up anytime after 12:00 p.m. on Friday, September 27<sup>th</sup>. No security for the pits will be provided by (RPRF).*
8. *Contestants must provide their own tables, chairs and tents if so desired. There will be no electricity provided, non-potable water will be available.*
9. *Turn-In time for Chicken is 11:00 a.m., St. Louis style Ribs is 12:30 p.m., Brisket is 2 p.m. Saturday, September 28<sup>th</sup>, 2013. Awards will begin at 5pm and be complete by 5:30pm.*



## **MEAT AND COOKING OF MEAT** **BRISKET**

- 1. Contestants may present two (2) briskets of at least 10 lbs. each for inspection. All contestants' meat must be inspected prior to being cooked. (All meat must meet the minimum temperature requirements prior to cooking).**
- 2. You must cook at least one brisket (10lbs) for judging.**
- 3. All meat is subject to inspection by contest committee at any time. Sample Boxes cannot be altered, or in any way be identified (sauces, garnish, etc.). Sample will not be judged if this rule is broken.**
- 4. Judging of meat is based upon: aroma, appearance, texture and taste.**

### **PORK RIBS**

- 1. Contestants may present two (2) racks of ribs for inspection. All contestants' meat must be inspected prior to being cooked. (All meat must meet the minimum temperature requirements prior to cooking).**
- 2. You must cook at least one whole slab of ribs for judging;**
- 3. All meat is subject to inspection by contest committee at any time. Sample Boxes cannot be altered, or in any way be identified (sauces, garnish, etc.). Sample will not be judged if this rule is broken.**
- 4. Judging of meat is based upon: aroma, appearance, texture and taste.**

### **CHICKEN**

- 1. Contestants may present two (2) whole chickens for inspection. All contestants' meat must be inspected prior to being cooked. (All meat must meet the minimum temperature requirements prior to cooking).**
  - 2. You must cook at least one whole chicken for judging;**
  - 3. All meat is subject to inspection by contest committee at any time. Sample Boxes cannot be altered, or in any way be identified (sauces, garnish, etc.). Sample will not be judged if this rule is broken.**
  - 4. Judging of meat is based upon: aroma, appearance, texture and taste.**
- ANY AMENDMENTS TO THESE RULES WILL BE PROVIDED TO ALL ENTRANTS AT THE TIME OF CHECK-IN.**