

ENTRY DEADLINE IS WEDNESDAY, JUNE 2nd , 2021

Please enjoy the **FREE** musical entertainment until 11:00PM on Friday and 6:00 PM on Saturday at the large pavilion.

Friday Cook-off Awards will be at approximately 8:30 PM at the pavilion.
Saturday Cook-off Awards will be at approximately 6:30 PM at the pavilion.

CULINARY EVENTS RULES:

Friday Events:

Friday's Chef's Meeting (for Friday night events only)
will be at 6:00 PM in the Senior Citizen's Building.

MIXER'S CHOICE: Turn in 6:45 PM on Friday.

1. Be on time. No entries will be accepted after 6:45 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ to completely full.
3. Please provide at least 12 oz. for judging.
4. Judging criteria is taste.
5. Be prepared to tell cook-off officials the type(s) of alcohol used in the beverage.

SALSA: Turn in 6:45 PM on Friday.

1. Be on time. No entries will be accepted after 6:45 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ completely full.
3. Do not put anything but salsa in cup.
4. No garnishes of any kind.

CHEF'S CHOICE: Turn in 7:30 PM on Friday.

1. Be on time. No entries will be accepted after 7:30 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount to turn in: Should be enough placed in the plate to judge appearance of food plus approximately 20 bite size pieces for judges. But WE will cut it up once at judging station to retain moisture.
4. Turn in anything you wish as long as it is made on a BBQ pit.
5. Please label with the name of the item.

Saturday Events:

Saturday's Chef's meeting will be at 9:30 AM on Saturday morning in the Senior Citizen's Building.

SAUCE: Turn in 11:00 AM on Saturday.

1. Be on time. No entries will be accepted after 11:00 AM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ completely full.
3. Do not put anything but sauce in cup.
4. No garnishes of any kind.
5. Judging criteria is taste.

JACKPOT BEANS: Turn in 12:00 PM on Saturday.

1. Be on time. No entries will be accepted after 12:00 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ to completely full.
3. Do not put anything but beans and juice in cup.
4. No garnishes of any kind including sour cream, parsley, etc.

BONELESS CHICKEN BREAST: Turn in 1:15 PM on Saturday.

1. Be on time. No entries will be accepted after 1:15 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount of chicken breast to turn in: Two (2) whole chicken breast placed on plate. WE will cut it up once at judging station to retain moisture.
4. No garnishes of any kind – including ketchup, sauces, or greenery.
5. Chicken Breast should be the only thing in the plate.

PORK RIBS: Turn in 2:30 PM on Saturday.

1. Be on time. No entries will be accepted after 2:30 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount to turn in: Eight (8) ribs cut apart with bone still intact for appearance. WE will cut it up once at judging station to retain moisture.
4. No garnishes of any kind including ketchup, sauces, juices or jellies.
5. Pork Ribs should be the only thing in plate.
6. No "Baby Back" ribs.

BEEF BRISKET: Turn in 4:00 PM on Saturday.

1. Be on time. No entries will be accepted after 4:00 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount to turn in: Six to Eight (6 to 8) $\frac{1}{4}$ inch slices of brisket. WE will cut it up once at judging station to retain moisture.
4. No garnishes of any kind including BBQ sauce, ketchup, parsley or greenery.
5. Beef Brisket should be the only thing in plate.

**GENERAL RULES AND REGULATIONS
FOR YOAKUM TOM TOM BBQ COOK-OFF:**

1. **Triple Crown Overall Winner** will be awarded to the top performing BBQ team in Brisket, Pork Ribs and Chicken Breast. To be eligible a team must enter all three events. Teams will receive points for their rank in each of the three events. Points for each category are awarded as follows: 10 points for 1st place, 9 points for 2nd place, and so on to 10th place which will be awarded 1 point. These points will be added together and the team with the highest total will be the overall winner. IF there is a tie, the team with the highest place in Brisket will be the winner. IF there is tie and neither team placed in Brisket, then team with the highest place in Pork Ribs will be the winner. Only highest place will be counted for teams with multiple entries in any of these categories. For example, if a team enters Brisket twice and wins both 4th place and 7th place, your team will receive the 7 points for your 4th place finish and no points for the 7th place finish.
2. Plaques will be awarded for 1st – 10th place in Beef Brisket, Pork Ribs and Chicken Breast.
3. In Jackpot beans category, plaques will be awarded for 1st – 10th place. There will be an 84% payback to 1st place (38%), 2nd place (28%), and 3rd place (18%). Amount for each place will be determined by the number of entries.
4. Mixer's Choice; Salsa; Chef's Choice; and BBQ Sauce – Plaques will be awarded for 1st – 5th place in each category.
5. Teams must be in compliance with all Health Department rules and regulations.
6. Entries should be presented to the judges in the provided containers only. No tampering with or marking of the judging containers. Any tampering with the taped-on ticket or judging container will disqualify that entry. Remember to retain one ticket and leave the taped-on ticket with the container.
7. Each team will be assigned a BBQ area for cooking. Size of each spot is yet to be determined. RV's are welcomed, but electricity will be very limited, so generators may be needed. No BBQ teams will be allowed to pre-mark their spots. If spot is marked off before being assigned by the BBQ committee, it will be removed. Prior year cookers may claim previous spots until 5:30 PM Thursday. At that time, spots will be awarded on a First Come-First Serve basis.
8. Each team is allowed to have one vehicle at their cook site. Vehicle may not come and go throughout the event. Teams receive a parking permit at the Chef's meeting. We are limited on space and a path for emergency vehicles will be necessary. NO ATV's, 4 wheelers, or golf carts will be allowed.
9. Please be courteous about music (or other entertainment) at your cooking site. Maintain a volume that is for your area only.