

Austin County 4H Livestock Project Group

'Que For The Kids Cook-off 2024

Rules and Regulations

- All teams will be required to submit meats for inspection at time of registration. Each Head Cook is expected to submit their meat for inspection.
- Registration will be held from 5pm to 7pm Friday May 3rd under the “beer barn”.
- For any team unable to make the registration Friday night, there will be a secondary registration and inspection on Saturday May 4th at 7am.
- Only wood, or charcoal will be allowed for cooking Brisket, Ribs, and Chicken. Pellet grills are permitted for Jackpot Categories and Chef's Choice. No ovens, stoves, propane grills, pellet grills, or other cooking devices will be allowed for the 3 main categories (Brisket, Ribs, and Chicken) on Saturday.
- Teams are required to bring their own pits, no sharing of pits will be allowed (exception will be made for Youth participants to utilize their parents pit if needed, but must be declared at registration).
- Teams must supply all necessary equipment and supplies.
- No open or ground fires are allowed in the competition or on Austin County Fairgrounds.
- Each team will be required to provide their own trash can(s) and trash bags at their pit site. The team will be responsible for disposing of trash in the designated area (dumpsters on north side of the Expo Building).
- IF A COOK TEAM SPACE IS NOT CLEAN AT THE END OF THE BBQ COOK_OFF, THE TEAM WILL BE BILLED FOR THE COST OF CLEAN UP, (MINIMUM OF \$300), AND SAID TEAM WILL BE SUBJECT TO EXCLUSION FROM PARTICIPATING IN FUTURE EVENTS.
- Unprofessional behavior will be grounds for disqualification.
- The Head Cook is responsible for the conduct of his/her team and guests. Please keep in mind this is a family friendly event.
- NO ONE UNDER THE AGE OF 21 YEARS OF AGE SHALL BE ALLOWED TO CONSUME ALCOHOLIC BEVERAGES ON THE GROUNDS.
- Each cook team must comply with all laws pertaining to the serving and consumption of alcoholic beverages.
- Entry fees and Electricity fees are payable by Cash, or Check. Checks should be made out to “LPG”. All fees are non-refundable.
- Austin County 4-H Livestock Project Group and Austin County Fair Association, the City of Bellville, the County of Austin, and the Mewis Trust are NOT liable for any injury or damage to person(s) or property.

- **All personnel participating on the BBQ team shall complete a Release of Liability form and turn in with your registration. No Exceptions!**
- **Decisions of the judges is FINAL!**

Eligibility to Enter the Adult Competition:

- Entry Fee is \$150.00 per Team.
- Teams will be expected to turn-in eight (8) slices of brisket, eight (8) ribs and/or one (1) 1/2 chicken. Chef's Choice is an optional category but must be competed in to qualify for the Overall prize.
- In the case of a tie, placement in the Chicken category will determine Overall winner.
- Friday Night Jackpot categories are \$25/each category and are winner takes all competitions.
- Each team shall have a designated head cook that will turn in the entries to the judging location at the assigned time. Late entries will not be accepted.

Eligibility to Enter the Kids Competition:

- Entry Fee is \$50.00 per Team. Minimum of 1, maximum of 2 kids per team.
- Teams will be expected to turn-in one (1) Steak (cooked between medium-rare and medium), one (1) Dessert, and one (1) Lemonade based drink.
- Youth of all ages are allowed to compete in the competition, as long as they are actively enrolled in school (college students are required to compete in the adult competition).
- High school aged students will have the option to compete in EITHER the Youth **OR** Adult competition, but not both.
- Parental involvement will be **limited** to ***assisting*** in the placement, flipping, and removal of entries from BBQ pit **ONLY**. All seasoning, cutting, plating, and "cooking" must be done by the youth participant themselves.
- Youth entries of Steak and Dessert must be cooked on a BBQ pit (charcoal or wood, pellet for dessert).
- Desserts may be cooked in a pan, pot, or other "cooking dish", but those "cooking dishes" must be cooked **ON** the pit.
- All Lemonade based drinks must be prepared on-site with fresh ingredients (no store-bought lemonade allowed).

Team Arrival and Set-up:

- **Friday, May 3rd set up time in the BBQ area will be open from 12:00pm to 9:00 PM**
- **Saturday May 4th set up time in the BBQ area will begin at 5am.**
- No fires will be allowed on the grounds until Friday after 5:00 PM and all items required to meet the fire plan have to be in place before a fire can be started.
- Electricity and water is available at \$25/day for electricity and \$15/day for water. These sites must be paid for in advance to secure a spot, spacing is limited. Generators are allowed.
- Cook-Off spots will be assigned on a first-come, first-serve basis if not pre-paid ahead of time.
- **Vehicles will be allowed in the BBQ area to unload trailers and supplies only. Vehicles shall leave BBQ area immediately after unloading. Designated parking is not far from the BBQ area.**
- **In case of rainy and wet conditions, please use caution to not damage any Austin County Fairgrounds property.**

Saturday Tear Down and Exiting of BBQ Teams

- Before a team is allowed to leave the BBQ area their site will be inspected by an LPG member for cleanliness (trash, grease, food, ashes, etc.).
- The BBQ area will be opened to the public from 12:00 PM to conclusion of awards ceremony on Saturday evening.
- All teams are expected to move-out on Saturday night before 10pm, unless otherwise agreed upon in advance with LPG committee and Austin County Fair Association.

Booth/Site area:

- **Promotion and sale of products will not be allowed in the BBQ area.**
This is reserved for the vendors in the vendor area. Any team doing so will be asked not to return next year and will be immediately disqualified!
- **NO GLASS BOTTLES WILL BE PERMITTED!!**
- Generators will be allowed in the BBQ area only!
- Each team shall be required to have their team name displayed in their pit area.
- Each team must keep their cook site clean and return it to its original condition by the end of the competition. **Trash containers will not be provided. Each team shall supply their own trash can(s) and trash bags.**

All trash will have to be in a bag and carried to the designated area (dumpsters on the north side of the Expo Building).

- Teams may decorate the sites with signs, banners, etc.
- Team spaces will be limited based on the number of entries each year.
- DO NOT dump ashes, coals or grease on the ground. If these are found in your area after the competition, your team will be billed for clean-up (minimum of \$300) and can be disqualified from participating the following year!
- **All teams will have at least two 5# or one 10# fire extinguisher, or one 2-1/2 gallon water extinguisher at the site at all times.**

General Guidelines for Cooking Meats:

- All meat brought to the site will be RAW. No pre-marinating, pre-soaking, or pre-seasoning will be allowed.
- All meats may be cooked with sauces and seasoning, but once cooking is complete sauce cannot be added.
- Teams are to prepare and cook in the most sanitary manner possible. Cooking conditions are subject to inspection by judges. Unsanitary conditions will be cause for team disqualification.
- Only wood, or charcoal will be allowed for cooking.

Judging:

- Friday May 3rd:
- Turn-in for Bartenders Choice will be at 7pm, Secret Ingredient turn-in will be at 7:30pm.
- Saturday May 4th:
- All trays are inspected by the Head Judge. A total blind judging system is used to insure anonymity of the cooks.
- All Lemonade will be turned in for judging at **11:30 P.M. (Youth)**
- All chicken will be turned in for judging at **12:00 P.M.**
- All Steaks will be turned in for judging at **12:30 P.M. (Youth)**
- All ribs will be turned in for judging at **1:30 P.M.**
- All Desserts will be turned in for judging at **2:00 P.M. (Youth)**
- All brisket will be turned in for judging at **3:00 P.M.**
(They will allow a 5-min. window for turn-in)
- All entries should be presented to the judges in the pre-lined container that is provided.
- Brisket should be delivered with eight (8) consecutive slices from the brisket. Each slice should be 1/4 to 3/8 inch thick. (about the thickness of a #2 pencil)
- Upon delivery to the judges the **meats will not be covered** with garnish or sauce.
- Ribs: Eight (8) full ribs cut apart. (No baby backs, loin back or country style ribs).

- ½ Chicken should be delivered complete, in pre-lined container that is provided.
- The meat will be judged by the following criteria: Aroma, Color, Texture, Taste, and Overall/Total Impression.
- Meat will be judged on its own merit and not compared to any other meat.
- All team participants need to be listed on the registration form.

AWARDS

- Prizes will be awarded for 1st, 2nd, and 3rd place in the following categories: Brisket, Ribs and Chicken.
- Prizes will be awarded for 1st, 2nd, and 3rd place in the following categories: Steak, Dessert, and Lemonade.
- Prizes will be awarded for 1st place only in the following categories: Bartenders Choice, Secret Ingredient, Overall Adult and Overall Youth.

Thank you for your support!