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# 2018 SAN ANGELO STOCK SHOW & RODEO

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## Championship Cook-Off

John Walter, Superintendent



**Entry Deadline:** January 18, 2019  
**Set-Up/Move-In:** Friday, February 1, 2019 – 8:00 a.m.  
**In Place By:** Friday, February 1, 2019 – 6:00 p.m.  
**Competition:** **Saturday, February 2, 2019**  
**Removed By:** Sunday, February 3, 2019 – 10:00 a.m.

**Teams:** A team will consist of a Head or Chief cook and up to three (3) assistants. The head cook will be held responsible for the conduct of the team. Excessive use of alcoholic beverages will be grounds for disqualification, with no refunds of entry fee(s). The Committee may inspect meat and pit upon each team's arrival. No alcoholic beverages are to be sold or given away.

**Arrival and Exit:** Teams may arrive to set-up no earlier than 8:00 a.m., Friday, February 1. All teams must be in place by 6:00 p.m., Friday, February 1. All pits must be removed from assigned areas by 10:00 a.m., Sunday, February 3. Areas should be left clean and all trash must be disposed of in proper receptacles.

**Meeting of Cooks:** A mandatory cooks meeting will be held at 10:00 a.m., Saturday, February 2 at the stage area on site.

**Cooked on Site:** Any category entered must be cooked on site without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared before official start to the competition.

**Spaces:** Cook-off sites will be approximately 20x20 designated spaces. Rules and regulations of the space may change without notice, if alternate site is chosen. No exceptions. Each team will receive one (1) parking sticker. This sticker must be displayed on the windshield of the vehicle to be used for loading and unloading only.

**Sanitation:** Cooks are to prepare and cook in as sanitary a manner as possible. Cooking conditions are subject to inspection by the committee. Infractions identified by the committee shall be immediately corrected or the cook will be subject to disqualification. During and after the event each team is required to keep the area clean of all trash.

**Entries per Pit:** Only one entry (one head cook) will cook per pit. It will be the responsibility of the promoters to monitor entries. Additionally, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed.

**BBQ Pits:** The promoter may specify the types of BBQ pits allowed during any cook-off. Non-specification will authorize any type of cookers. Size of pits may be limited due to space.

Pit: Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products but may not complete cooking.

BYC: (Backyard Cooker) Any cooking device by design or nature that is inherently portable and design is intended for recreational cooking.

**Open Ground Fires: NO OPEN/GROUND FIRES ARE PERMITTED!** Each pit must have a fire extinguisher on site. Ash cans will be provided.

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## **Entry Turn-In Guidelines:**

Beef Brisket:	Turn in 3 full ¼" to 3/8" slices <b>AND</b> 15-20 bite size pieces
Pork Spare Ribs:	Turn in 8 individually cut ribs (bone in)
Chicken:	Turn in ½ fully jointed chicken <b>AND</b> 15-20 bite size pieces
Poppers:	Turn in 6 samples

Styrofoam trays with no dividers and hinged lids, will be used for meat turn-in. All Styrofoam containers must be clean and free of obvious marks at turn-in time. Marked containers will be disqualified.

**Sauce:** You may cook with sauce but DO NOT add sauce, marinade, sop, juice or garnishing to meat container that is prepared for turn-in. Representatives shall inspect all trays at time of turn-in to be in compliance. **No exceptions.**

**Turn-In Times:** Turn in times for each category shall be preset. Once the time is set and/or announced no changes will be made. A turn-in window of five (5) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.

Poppers:	11:00 a.m., Saturday, February 2
Chicken:	12:00 p.m., Saturday, February 2
Pork Spare Ribs:	1:00 p.m., Saturday, February 2
Brisket:	2:00 p.m., Saturday, February 2

**Judges:** Five (5) judges per table will be utilized during initial judging. Participating cooks are prohibited to participate as judges.

**Judging:** Entries will be judged on: Aroma, Appearance, Color, Texture, Moisture, Taste, and Overall Impression. Judges will assign a score from 1 to 10 for each tray samples. A maximum of twenty (20) trays or containers should be assigned to each judging table. For more than 20 trays, a second table will be added.

**Judges' decisions are final.**

**Announcing Winners:** Winners will be announced 30 minutes after the conclusion of all judging.

## **General Rules & Guidelines:**

- No prohibited items such as firearms, fireworks or explosives are permitted
- No glass containers, keg beer or liquor
- No unnecessary traffic
- No tampering with gates, fences, panels or barriers
- Animals of any kind WILL NOT BE PERMITTED in any contestants space
- No golf carts, three/four wheelers, etc will be allowed unless authorized by SASSRA
- Signage will be permitted to recognize cooking sponsor

**Attend the Welcome Reception:** Welcome will begin at 6:00 p.m., Friday, February 1 and will address cooking rules, judging procedures, and will answer any questions you may have.

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**Winning Entries:** Belt buckles will be presented to the head cooks and registered team members up to 4 total for the champion of each division, overall grand champion and reserve grand champion. Plaques will be presented to the sponsors of the winners. A point system will be used to determine the Overall Champion and Reserve Champion.

Mail signed entry and payment to:

San Angelo Stock Show & Rodeo  
200 West 43<sup>rd</sup> Street  
San Angelo, Texas 76903

**MAY ENTER AND PAY ONLINE:**

<https://www.sanangelorodeo.com/events/2019/championship-cook-off>