

2019 - Houston Mariners Club Cook-Off

COOKING Rules:

FIRE EXTINGUISHER: Every cooking team **MUST** have either a fire extinguisher(s) and/or a bucket of sand for fire safety. To be checked on Friday night when we "check your meat."

COOKOFF OFFICIAL MUST INSPECT ALL MEAT BEFORE COOKING

TEAMS MAY NOT SHARE GRILLS, PITS OR SMOKERS

NO HIRING OF PROFESSIONAL COOKS OR PROFESSIONAL HELPERS

DO NOT BRING ITEMS UP FOR JUDGING - UNTIL THEY ARE CALLED FOR

Rules for Meat Categories

CHICKEN (to be judged at 12:00 p.m.)

Minimum of 6 chickens (or equivalent thereof)

Meat may be marinated ahead of time; but must be cooked on site

You may start cooking after 5 a.m. on Saturday (if meat has been inspected)

If it bleeds, the judges will not sample it — seriously, they won't

Turn in one half-chicken in container provided for judging

NO extra garnish/wrapping/foil/or sauce to be included (only what is provided in container)

Judging Criteria: aroma / color / taste / texture

CHILI (to be judged at approximately 12:45 p.m.)

Minimum of 10 pounds of meat (minimum lowered in 2012)

No beans (it won't be judged with 'em!); no pre-mixes (you may measure out your own ingredients beforehand and put them in separate containers — but no prepared pre-mixes)

You may start cooking after 6 a.m. on Saturday (if meat has been inspected)

Judging Criteria: Judged on aroma / color / taste / consistency

RIBS -PORK (to be judged at approximately 1 p.m.)

Minimum of 4 racks of ribs

Meat may be marinated ahead of time

Must be cooked/seasoned by your own team, on your own cooker (AQ pit sharing)

Baby backs are technically o.k. — regular pork ribs are preferable

Cooking may begin after 9 p.m. on Friday night (if meat has been inspected)

No garnish, extra sauce, or wrapping/foil when presenting (only what is provided in container)

Submit 6 ribs; they should be sliced apart

Judging Criteria: aroma / color / taste / texture

BRISKET (to be judged at approximately 2:30 p.m.)

Must cook minimum of 3 briskets

Meat may be marinated ahead of time; but meat must be seasoned and cooked by your own team

You must furnish your own cooker (22 sharing of pits)

You may start cooking at 9 p.m. on Friday night (if meat has been inspected)

Submit 6 slices (no garnish/extra sauce/wrapping/foil — only what is in container from judging committee)

Judging Criteria: aroma / smoke ring / taste / tenderness

Questions regarding the use of "alternative" grills — if you can achieve the judging criteria noted above (including a smoke ring) then the choice is yours

Side Dish

Every team must prepare a side dish of their choice to be served Saturday during the cookoff

Judging — note approximate times (do not bring your entry up until called for):

Chicken 12:00 p.m.

Chili 12:45 p.m.

Ribs 1:30 p.m.

Brisket 2:30 p.m.

Showmanship — vote turned in by 3 p.m.

*****All awards to be given after all judging completed (3:30 to 4 p.m.)**

Raffle Drawings begin at 4:30 p.m.

JUDGING RULES

DO NOT present entries for judging until they are called requested

1. When presenting items for judging, add nothing inside the judging container given your team. Nothing, nada, should be added.
2. There may be aluminum foil or wrapping inside when container is given to you by judging committee — but add nothing extra: not your own foil/paper, no extra sauce or garnishment to be added, etc. as any of these could be construed as attempting to mark the plate/cup for the judges.
3. The entry could be disqualified if this rule is not adhered to.
4. The judging containers will be distributed to each team on Friday night in a marked-plastic trash bag. It is up to YOU to keep track of these containers — substitutions not available.

Judging Times – MEAT

Chicken	12:00 p.m. One half-chicken to be submitted
Chili	12:45 p.m. (approx.) One cup of chili
Ribs	1p.m. (approx.) Submit 6 pieces (or sliced) ribs
Brisket	2:30 p.m. (approx.) Submit 6 pieces of brisket (slices)

Showmanship Award

Booths will be judged between 12:00 p.m. and 3 p.m. — so make sure your booth is ready by 11 a.m. If you need special arrangements, see Cookoff Committee. Note: Turn your team vote/ballot in by 3 p.m. — award will be presented at 4:00 p.m.

Raffle Drawings begin at 4:30 p.m.

Tents or Canopies

Tents or Canopies must be anchored accordingly to allow for inclement weather, wind, and safety.

Tents — 10 x 10 can be staked; anything larger cannot be staked (unless installed by the professionals) and must be secured with water barrels or sand bags, etc.

Members of your team, your families, your coworkers, your guests, etc. must not set up their personal chairs directly in front of any booth space (therefore blocking the walkway/path of the remaining guests/families/teams, etc.). There should be space in the middle of the Midway for guests, so please be courteous - and ensure your team/guests are not impeding the flow of traffic in front of any of the booths.

Your cooking pits, grills and smokers, tables for your cooking items, and team seating, lawn chairs, etc. can be a designated area, at minimum of 25' behind the tent or canopy. **The placement of the cooking equipment will be controlled by Arlan and restricted to designated areas set-up on Friday. In the event of rain, set-up of large/tailorable smokers MIGHT be limited to the adjacent, paved parking area.**

Be sure to clear/clean your area of ALL CONSTRUCTION and decorating materials by Saturday morning 10 a.m. These can be a safety hazard and we don't want any accidents. As the clean-up begins at 5 p.m. Saturday afternoon, take your booth building materials/remnants with you, or dispose of them properly (there should be room in the dumpsters).

HMC 37th Annual Cook-Off

General Team Guidelines & Instructions

Friday & Saturday:

RV and team parking is permitted in the field/s behind your cooking spot (if space allows). Fields are made to drain well, but if there was recent rain - be advised we will have to assist (pay) to fix RUTS your equipment might cause, so be careful.

Friday PIT arrivals:

Enter the Park area, via the directions attached.

Friday: SET UP

You can begin arriving any time after 10 a.m. with your pits. Exact (final) parking of same depends and finishing touches for set-up. Dumpster set-up, will be arranged to allow for access by ALL teams.

Friday - Rentals & Deliveries:

Let's coordinate these companies so as to share in the delivery fees, obtain better prices, etc. Let us know if you have a delivery coming but you won't be there to accept same. Otherwise items will be placed where we choose them, as near to your team spot as possible at time of delivery.

Trash:

Each team will be issued two trash barrels AND will be responsible for _____ keeping the trash picked up and put in the dumpsters. We will have plenty of trash liners for you. Everything must be closed and bagged before going into the dumpster. Reiterate: CLOSE the bags & make sure they are IN the dumpsters NOT beside them.

Dumpsters:

DO NOT place trash bags on the ground. Your clean-up committee must police clean the entire event area before leaving. If we find a team space where there is a lot of cleaning to do after your departure, HMC will have no choice but to send your team an invoice for Fairgrounds employees labor time.

NO dumping of ashes or grease on the grounds. It MAY NOT be placed inside the dumpsters. Park staff will provide "burn Barrels, for disposal of burn material in a SAFE manner.

Beer & Wine:

It may be purchased and brought in on your own (since we are not selling to the public). However, NO GLASS CONTAINERS ARE ALLOWED.

Beer, liquor, OR wine

Any glass containers will be addressed immediately.
Alcohol may be served ONLY INSIDE a team's tent/booth.

Security:

Officers will be onsite during the event, Friday evening while setting up and throughout the night and until the gates close Saturday evening, watching for underage drinking, and for those who do not have tickets for our event. IF YOU SEE anything they (or we) need to address notify someone immediately while AT THE COOKOFF.

ICE (40# bags; \$10/each):

We will have ice onsite beginning Friday afternoon. Advise ahead the number of bags you'd like to order. Ordered ice to be pre-paid with registration. However, there will be some extra on sight, so check with .us while at the cookoff and we be glad to assist you in securing more. We will invoice you after the event, for the additional ice.

Saturday: CONSTRUCTION/building ITEMS, etc.:

For safety and appearance reasons, BE SURE to clean your booth/area by Saturday morning, 10 a.m. before guests begin arriving. And take items with you when you leave.

Saturday - PARKING:

Our guests can park in the designated parking lots, adjacent to the Pavilion and also directly across the entrance road, from the Pavilion. However, there are NO parking attendants - SAFETY is up to us AND PARKING WILL BE AT YOUR/THEIR OWN RISK. Please use **caution**.

Saturday: LEFTOVER food/items:

Left over food and other usable items will be donated to an area shelter. Listen for announcements about 4:00 p.m. - Please place any leftovers or other items you might wish to donate in suitable containers so they will travel safely and cleanly. Your Cook-Off Committee members might have some, should you need extra. Please store your items safely and at a proper temperature, so the food remains safe for consumption. REMEMBER, the ice will be available for same.