



**Ganado KJT Hall 7TH ANNUAL
Práce Z Lásky Bar-B-Que Cook-off**
Labor of Love Bar-B-Que Cook-off*
September 7, 2019

RULES & INFORMATION

Check in at site after Noon on Friday, September 6th or before 7:00am September 7th

Meat must be cooked on site

\$125 entry fee for early registration / \$150 the day of the event

Early Registration Deadline September 3, 2019

Four categories available: Spare or St Louis Ribs / Brisket / Chicken Quarter/ Beans

Entries will be judged on taste and appearance (sauce on the side is optional)

Generator & water is not provided

Judging begins at 1:00 pm Saturday, September 7th & awards presented at approximately 6:30 pm

Registration Form:

Name

Phone

Mailing Address City/State/Zip

Team Name (if applicable)

of team members

Please Check Categories Entered Below Amount Enclosed \$ _____

Brisket - \$125.00

Chicken Quarter - \$25.00

Spare or St. Louis Style Ribs - \$25.00

Beans - \$25.00

Make checks payable to KJT Restoration. Early Registration must be received by Tuesday, September 3rd.

Mail entry to: PO Box 161 Ganado, TX 77962 or call 361-771-8000

Release: In consideration of your accepting this entry to the KJT Práce Z Lásky KJT Cook off, I, the undersigned, intending to be legally bound, hereby for myself, executors and administrators, waive and release any and all rights and claims for damages against the sponsors, promoters, Jackson County, KJT Council #71 and its officials, and all other persons associated with this event or otherwise. The officials of the annual KJT Práce Z Lásky KJT Cook off reserve the right to remove entrants, spectators or anyone, on the basis of objectionable behavior.

I, the undersigned entrant have read the above statement of waiver and do agree to abide by its terms and the terms of the event further understand that the decision of the judging is final.

Signature

Date

Ganado KJT Hall 7TH Annual
Práce Z Lásky Bar-B-Que Cook-off
"Labor of Love Bar-B-Que Cook-off"
September 7, 2019

BBQ Cook-off Rules & Regulations

1. Categories to be judged are Beef Brisket, Pork Spare Ribs, and Chicken, Beans. **(30%)**
2. Cookers may enter grounds from 6:00 p.m. until 10:00 p.m. Friday, September 6th or Saturday, September 7th by 7:00 am to unload. Loading will take place following announcement of BBQ winners on Saturday, September 7th.
3. Spaces are 20 X 30. Spaces are available to cook Bar B Que.
4. Entry Fee is \$125 for brisket and \$25 each for ribs, chicken, and beans.
5. We reserve the right to inspect meat at check-in. Meat must be raw and unseasoned at check in. Contestants may start cooking meat at 6:00 PM Friday, September 6th. Only one team per pit! Each team is responsible for the storage of their meat.
6. All Pits must be in place by **8:00 a.m. on Saturday September 7th.**
8. All teams will be allowed to bring in ice chests (**NO GLASS CONTAINERS ALLOWED**) upon arrival and set-up. No more ice chests will be allowed through the gate after the first trip of set-up (**ice chest must be on truck**). **No Vehicles are allowed in event area after 10am. LOADING AND UNLOADING WILL ENTER AT NORTH ENTRANCE ON LOOP 522. LOADING WILL TAKE PLACE AFTER ANNOUNCEMENT OF BBQ WINNERS. NO EXCEPTIONS!!**
9. **Turn-in times: *No sauces or garnishes on meat to be judged!**
 - >Beans – 1PM
 - >Chicken – 2PM
 - >Ribs – 3PM
 - >Brisket – 4PM
10. Teams consist of chief cook and up to 4 assistants.
11. **Chief Cook** will be held responsible for the conduct of his team. Excessive use of alcoholic beverages will be grounds for disqualification. BBQ must be prepared at the site assigned at the time of check-in. Vehicles are not allowed to remain on site after unloading
12. **Judging containers** are supplied. Each container is marked with a number and each Chief Cook will be given a ticket to match the numbered containers. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
13. Fires must be wood or wood substances, no gas grills allowed on meat. All fires must be in containers. Holes or dug pits are not permitted. All teams must have a means of catching drip grease and ashes from pit.
14. Contestants must supply all needed equipment and supplies.
15. All teams are encouraged to give free samples but **no one is allowed to sell BBQ.**
16. No firearms are permitted.
17. The KJT BBQ Cook-off Committee reserves the right to make additional regulations as situations warrant. Decisions of the Committee and Judges will be final. **Two warnings will be given. Thereafter are grounds for dismissal and disqualification. No Refunds of Entry Fees.** Music will be low to moderate based upon committee's discretion. **No live bands, karaoke, amplifiers, etc.**
15. The KJT BBQ Cook-off Committee will not be responsible for accidents or for theft of or damage to equipment.
16. A Liability Agreement is to be signed by each Chief Cook to ensure the safety and well being of the KJT Hall and all participants.
17. All teams are responsible for picking up around the space provided. Trashcans will be available for use.
18. No lewdness or nudity on cook-off grounds. This is a family affair. Poor taste in this area will be grounds for disqualification.
19. **NO ANIMALS!!** Except those used for handicap assistance.
20. **Cookers may stay until Sunday. All Cooking grounds must be cleared by 10 a.m. Sunday morning. No loading after cook-off until judging is completed. To load, please enter at the North gate off of Loop 522.**

Texas Department of Health Regulations The Texas Department of Health has advised that all cook-off teams must maintain certain guidelines. These guidelines are: 1. Food preparation area must be covered. 2. Cooked products must maintain 140 degrees or above, and cold foods must be maintained at 41 degrees or colder. Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. A hand wash sink or a container of water with a spigot, a catch basin, soap and sanitary towels should be provided for hand washing. 3. Three suitably sized basins, with detergent, rinse and sanitizer, should be provided for cleaning equipment and utensils and food preparation areas. 4. Meat thermometers are required. If you do not have a thermometer, please get one before the cook-off. It is the responsibility of the Chief Cook to ensure that all team members abide by the Health Department rules and regulations. Failure to comply with any of these rules and regulations may result in immediate disqualification.