

2012
Columbus FFA Alumni BBQ Cook-Off
June 8 & 9

1. Teams will consist of a Head Cook and 4 team members.
2. Only one team per Bar-B-Que pit will be allowed.
Multiple entries for contest meats from any one team will NOT be allowed.
3. Any and all meat(s) that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc. will not be allowed prior to start of the cook-off as defined by the cook-off promoter. All entries for competition, including jackpot competitions, must be seasoned, marinated, cooked and/or prepared on site.
4. Contestants must enter a minimum Brisket of at least seven (7) pounds uncooked.
Contestant meat(s) for the main categories, may not be cooked, salted, seasoned or marinated before 6:00 pm, Friday, June 8, 2012. Beef Fajitas may be pre-marinated if the cooker chooses. Once brisket, ribs and chicken have been inspected, and approved; it must NOT leave the contest area.
5. Fires must be wood or charcoal. All competition entries must be cooked over natural substance. **No entry may be cooked over gas or electricity, with the exception of the dry pinto beans jackpot.** Only this category may be cooked over gas or electricity. Pit may include gas or electricity to start natural substance but not to complete cooking. Holes or open pits are **not** permitted. Fires may not be built on the ground. Each team MUST bring a fire extinguisher.
6. Props, trailers, motor vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.
7. Only **Two** vehicles will be allowed in the pit area once pit is set-up. A motor home is considered one (1) vehicle.
8. Cook's Meeting will be held Saturday 8:30 am in the Judging Area. HEAD COOKS MUST ATTEND.
9. **Turn in times are as follows:** Friday, June 8, 8:00 pm – Beef Fajitas; Saturday, June 9, 10:30 am – beans(dry pinto only); 12:00 pm – Cook's Choice (entrees only, no desserts and no competition meats from the listed categories shown); 1:30 pm – 1/2 chicken (fully jointed domestic chicken including breast, wing, thigh and drumstick); 3:00 pm – pork spare ribs (7 individual ribs – bone in; no baby back ribs); 4:30 pm – brisket (7 full width slices 1/4 to 3/8 in thick).
BASED ON THE NUMBER OF COOKS, TURN-IN QUANTITIES ARE SUBJECT TO CHANGE.
NO GARNISH OR SAUCE is allowed in the tray at turn-in. You may cook with sauce, but it cannot be ladled onto the meat at turn-in.
10. It is the responsibility of the contestant to see that the contest area is cleaned and policed following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from the site.
11. Excessive use of alcoholic beverages may be grounds for disqualification.
Alcoholic beverage rules must be followed. *** Under no circumstances are alcoholic beverages to be distributed to the general public by contestants.*
12. No animals allowed in cook-off area, with the exception of Seeing Eye dogs.
13. IBCA judging rules will apply. The IBCA Head Judge has the final decision on all disqualifications.
14. Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.
15. No skateboards, skates, in-line skates, bicycles, ATVs, or golf carts are allowed on competition grounds.
16. Move in time is 12:00 pm to 6:00 pm, Friday, June 8, 2012. Contact promoter if this time is inadequate.
17. MOVE OUT TIME IS 8:00AM, SUNDAY, JUNE 10, 2012.

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