

South 40 One HOT BBQ Cook Off

Sept 20th – Sept 22nd 2024

This year's categories will consist of Chicken, Ribs, Brisket, Drink, and Dutch Oven Dessert. To be qualified for Overall Grand Champion you must have an entry into Chicken, Ribs, and Brisket. Dutch Oven dessert and Margarita Contest will be this year's Jackpot categories.

General Rules

1. Each team may turn in only one entry per category to be judged and scored.
2. All entries except the drink contest will be judged in a double-blind coding system.
3. A team shall consist of a Team sponsor, Chief Cook, Assistant Cooks as necessary, and a pit.
4. Each Team will be assigned by the South 40 committee an Ambassador for the weekend. This will be your go to person for any questions or concerns that arise throughout the weekend. This will also be the person tagging the meats and Dutch Ovens prior to cooking and observing the meats and desserts being brought from or taken out of those tagged items.
5. Contest entries must be cooked within their team's assigned 30X30 space, on their pit and by the Chief cook and the assistants.
6. Teams may purchase more than 1 space but may not split spaces with other teams.
7. Each team, regardless of the number of spaces purchased, are only allowed to turn in 1 entry per meat per space but for a maximum of 3 entries per team. (For example, 2 spaces=2 entries per category, 3 spaces = 3 entries per category, and 4 or more spaces=3 entries per category)
8. Each team must have at least one pit but may use more if they deem necessary.
9. Teams may not share pits with other teams.
10. Fires must be of wood or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane and electric devices are permitted as fire starters as long as meat is not on/in the pit. Electrical accessories such as spits, augers, proofers, or forced air drafts are NOT allowed. No open pits, fire pits or fires built on the ground are permitted.
11. Any team or team member violating these rules will be immediately disqualified from the Contest.

Cookoff Space

- 1. Each Cookoff space will be a 30' X 30' space with water and electric hookups.**
- 2. Campers, trailers, pits, tables, tents, etc. are allowed for an additional fee, but cannot exceed beyond the designated space.**
- 3. Move in of trailers and pits will be set up prior to Sept 20th cookoff time.**
- 4. Options of rental items are as follows.**
 - a. Tables**
 - b. Chairs**
 - c. Tents**
 - d. Port – O – Jon's**
 - e. Handwashing stations**
- 5. If teams choose to rent any above items please indicate where in 30 X 30 area you would like items and they will be in your designated spot when you arrive. (Tents, Port – O – Jon's, and handwashing stations CANNOT be moved once delivered)**
- 6. If you prefer to be near another team please let us know ASAP so we can make those arrangements if possible.**

Dutch Oven Dessert Category

Participation in the Dutch Oven Dessert Contest is optional

- 1. Entry into the Dutch Oven Dessert Contest is a \$25 Buy-in. (Must notify and pay Officials at check-in if they wish to participate for Dutch Oven) Payout for Dutch Oven will be paid out 50/50. 50 to HOT Fair and Rodeo Scholarship Fund and 50 towards payout to 1st and 2nd place teams in a 60/40 split cash money payout.**
- 2. All entries must be prepped and cooked after the team has checked in and Dutch Oven has been tagged by their team's ambassador.**
- 3. The oven must be placed in a small pit or grill in order to contain the coals during the entire cooking process. The**

Dutch Oven may not be used directly on the parking lot surface as it may result in damage to the parking lot.

4. Each entry must be enough for at least 10 judges (5 for primary round, 5 for tie breaker if needed). Teams may turn in as much as they want as long as it's in the container provided.
5. Unlike the meat judging contest, the dessert may be arranged, decorated, or garnished as the team sees fit for judging and scoring.
6. Placement of dessert from Dutch Oven into turn in container MUST be done in front of team's ambassador.
7. Turn in for the Dutch Oven Dessert is at 10:30am with judging to start 15 minutes after turn in.
8. Scoring will be a simple 1 to 10 with 10 being the highest. Highest and lowest numbers will be initially thrown out. We will take the total of the remaining scores. If there is a tie after that, the top number will be factored back in. If after that there is still a tie, the bottom number will be added in. If a tie remains after all 5 initial judges scores, then entry will be moved to the tie breaker table and scoring will be repeated until a winner is determined.

Finalist will be announced once judging is complete, Grand Champion and Reserve Grand Champion will be announced during awards ceremony Saturday evening.

Meat Categories (Chicken, Brisket, Ribs)

1. Meat entry samples for judging should consist of no less than:
 - a. ½ of a Whole Chicken

- b. 9 Full Spare, St Louis Style or Baby Back Ribs
 - c. 10 Full or Partial Slices of Beef Brisket.
- 2. Tagging of meats will start at 5:15pm on Friday the 20th.
- 3. Prior to tagging, the meat may not be trimmed, salted, seasoned, marinated, brined, or cooked.
- 4. Turned in times will be discussed at the Cook's Meeting, if any time changes have occurred since Cook's Packets were sent out, they will be announced at the meeting.
- 5. All contest meat entries must be cut from the tagged meat and placed in the turn-in container provided by the South 40 One HOT BBQ Cookoff in front of their team's ambassador, where ambassador will then seal for team to take to turn in location.
- 6. Sauce or glaze must be cooked into the contest meat entry. NO pooled sauce, side sauce, liquids, garnishes, or other objects of any kind are permitted in the turn-in container.
- 7. Turn-in times for Saturday Sept. 21st, are as follows:
 - a. 11:00am for Chicken-Judging to begin 15 minutes after turn in time
 - b. 12:30pm for Ribs-Judging to begin 15 minutes after turn in time
 - c. 2:00pm for Brisket-Judging to begin 15 minutes after turn in time
- 8. The turn-in container may NOT be marked in any way. Containers will be inspected at turn in table to ensure that it contains the correct type of meat, adequate number of samples for judging, and that container rules have been followed. Teams may correct any violations as long as it is not past the conclusion turn in time for that meat.
- 9. Scoring will be a simple 1 to 10 with 10 being the highest. Highest and lowest numbers will be initially thrown out. We will take the

total of the remaining scores. If there is a tie after that, the top number will be factored back in. If after that there is still a tie, the bottom number will be added in. If a tie remains after all 5 initial judges scores, then entry will be moved to the tie breaker table and scoring will be repeated until a winner is determined.

Finalist will be announced after judging for that Category is complete. Grand Champions and Reserve Grand Champions will be announced during Awards Ceremony Saturday Evening.

Margarita Contest Category

Participation in the Margarita Contest is optional

Entry into the Margarita Contest is a \$25 Buy-in. (Must notify and pay Officials at check-in if they wish to participate) Payout for Margarita Contest will be paid out 50/50. 50 to HOT Fair and Rodeo Scholarship Fund and 50 towards payout to 1st and 2nd place teams in a 60/40 split cash money payout.

-Will be held Friday Sept. 20th at 7:20pm. Setup will begin in authorized area at 7:00pm. Contestants will have 15 minutes to mix drinks and get them ready for presentation. Contestants must exit judging area at 7:15pm.

- 1. Due to space restrictions only 2 members of team allowed in setup area.**
- 2. Contestants must be at least 21 years old to participate and must have a valid state issued ID at check in**

- 3. Contestants will receive a 3-foot space to prepare margaritas and set up for presentation.**
 - a. Presentation cannot include anything that will give away identity of contestant.**
- 4. A random number will be assigned to each space for judging purposes.**
- 5. Beverage entries may not be pre-mixed. All ingredients will be inspected by the committee prior to competition, NO frozen drinks allowed.**
- 6. All recipes must be original and include alcohol.**
- 7. Any flaming drinks or use of fire as a special effect is prohibited.**
- 8. Area must be cleaned up after preparation and before presentation begins.**

Judging Criteria

- Strength of drink**
- Smoothness of flavor**
- Appearance of drink**
- Appropriate glassware**
- Creativity of name**

**Finalist will be announced when judging is finished Friday night.
Grand Champion and Reserve Grand Champion will be announced during awards ceremony Saturday evening.**

Cash Payout Information

Overall Grand Champion – \$1,100

Overall Reserve Champion – \$700

1st Place Ribs – \$200

1st Place Brisket – \$200

1st Place Chicken - \$200

-----Once 20 teams that enter the One Hot BBQ Cookoff prices will increase as follows every 5 teams:

Overall Grand Champion + \$225

Overall Reserve Champion +125

1st Place Ribs + \$50

1st Place Brisket + \$50

1st Place Chicken + \$50

Sheila Zawacki – One HOT BBQ Cookoff Director –254-366-0510

Kristen Austin – South 40 Vice Chairman – 254-366-7872

South 40 One HOT BBQ Cookoff Timeline of Events

****Official times may vary based on the number of teams registered. Final times will be announced a week before competition weekend. ****

Friday Sept 20th-

8:00am- Teams are allowed to start arriving with final small items (arrival time will be arranged prior to this date for move in of trailers and pits) All teams will be given a 30-minute window to get trucks/trailers/pits moved into spot, after 30 minutes all other items needed to be moved in will have to be carried by hand (no motor vehicles allowed outside of 30-minute window)

5:00pm- All teams to have been checked in and settled into assigned cookoff spaces

5:00pm-Meat inspections and tagging begin

6:00pm- Cooks Meeting begins. Doors will close at 5:59pm so please plan to be seated and ready when time arrives. ALL head cooks or team reps MUST be in attendance to be able to participate for the weekend. If you fail to attend the meeting NO REFUND will be given.

7:00pm-Drink Contest Participants can begin set up and mixing of drinks in authorized area. Each team will have 15 minutes to prep and then must exit judging area by 7:15pm

7:20pm-Drink Contest Judging Begins

11:00pm-Quiet time begins until 7:00am next morning- All guests must exit premises.

Saturday Sept 21st -

7:30am- Gates open to public

8:00am Kids Cookoff check in begins

8:15am-Kids Cookoff Cooking Seminar Begins

8:15am-Kids Cookoff Cooks Meeting Begins

-Committee members will go around and light grills for participants

8:30am-Kids Cookoff cooking begins

9:00am- Turn-in Deadline for Kids Cookoff / Judging Begins (awards presented as soon as judging ends)

9:30am- Kids Awards

10:30am-Turn in for Dutch oven (Judging will begin 15 minutes after turn in time)

11:00am-Turn in for Chicken (Judging will begin 15 minutes after turn in time)

12:30pm- Turn in for Ribs (Judging will begin 15 minutes after turn in time)

2:00pm- Turn in for Brisket (Judging will begin 15 minutes after turn in time)

5:00pm- Awards Ceremony Begins

11:00pm- Quiet time begins, all guests must exit premises for the weekend. Teams may start packing up area but will not be allowed to move out until 7:00am Sunday Morning

Sunday Sept 22nd -

7:00am-Move out Begins, all teams must be moved out by 12:00pm

We strive to run on a strict schedule, so please be aware of all above times. However we are human and things do happen so times are subject to change.