

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: refer to Champion Barbeque Alliance rules.

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.

Margarita Contest Category

Date: Friday September 20, 2024. Start time: 7:00 pm

**Let the official know at registration if you would like to participate.
(Participation is optional)**

**Present valid photo ID. Must be 21 or older & pay the \$25 buy in fee
at registration.**

(A mixing team consists of no more than 2 members, the mixer & the
assistant per 1 paid entry)

Pay out for the Margarita contest is a 50\50 split.

50 to HOT Fair & Rodeo scholarship program & 50 for payout to 1st &
2nd place in a 60/40 split.

Top 5 Finalist will be announced after judging.

Grand champion & Reserve grand champion will be announced during awards ceremony.

- 1.) Both the mixer & assistant should report to the outside mixing station.
- 2.) All ingredients will be inspected by a committee member at report time.
- 3.) All recipes must be original, include alcohol, and not be a frozen beverage.
- 4.) Mixing team will have 15 minutes to complete your drink entry.
- 5.) Mixing will be done outside. Decorating & pouring judging drinks inside.
- 6.) Fruits and/or vegetables may be brought to the mixing station precut.
- 7.) Fire is prohibited for flaming drinks, special effect, as decorations or in any other form.
- 8.) No tablecloth, table covering, or any items that identify your team may be used.
- 9.) If you name your drink, a small sign maybe placed on the inside judging table when you decorate.
- 10.) Any items that would associate your team to the drink entry (EX: drink name or decorations) should not be displayed prior to or during judging.
- 11.) Each mixing team will be provided a numbered 3-foot outside preparation space.
- 12.) Official timer will tell you when to start & end.
- 13.) We will have ice available inside if needed for drink presentation.
- 14.) Prepare enough drink to fill 7 small 2 oz cups for judging. Presentation glass is optional.

- 15.) Only the mixer & assistant of a paid team may taste the drink during preparation.
- 16.) Spectators are encouraged but must remain outside of the preparation and judging area.
- 17.) Once time is called all participants will leave the inside preparation area.
- 18.) Take your table ticket with a random number to follow results.
- 19.) Teams should exit with all items not related to decorations.
- 20.) Decorations must be collected after top 5 teams are announced.
- 21.) Anything not retrieved will be disposed of after 10pm.
- 22.) Any questions should be handled by assigned drink contest staff only.

Judging Criteria:

Strength of drink

Smoothness of flavor

Appearance of drink

Appropriate glassware

Creativity of name

Cash Payout Information

For 15 teams starting out.

\$650 – Overall grand champion

\$450 – Reserve

\$100 for 1st in each of meat categories (individual)

\$75 for 2nd in each of meat categories (individual)

\$50 for 3rd in each of meat categories (individual)

For every 5 additional teams entered prize amounts increases by the following:

\$225 -overall

\$125 – reserve

\$50 – 1st in meat categories

\$35 – 2nd tin meat categories

\$25 – 3rd in meat categories

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

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

Our 2024 One HOT Junior Cook-off

Saturday, September 21, 2024. Below are the rules, regulations, schedules and supplies.

Rules:

1. No awnings, tents or pop ups are allowed in the cooking area.
2. Only 1 Jr. Cooker and 1 parent/coach allowed in the designated cooking area. There will be armbands given to the cook and assistant(adult) with their space number.
3. The cooks will have to do all the work. Prepping meat, cooking meat, garnishing and arranging in turn in container. Adults are only allowed to help with the cutting of the meat to turn in. If any adult is deemed to have helped with anything other than cutting of the meat the cook will be disqualified.
4. Cooks will be provided with 2 pieces of meat to cook. The cooks will need to provide at least 15 bite size pieces in the turn-in container.
5. When meat is turned in the cook will tear off one piece of the 2-part tickets. Cooks need to keep this ticket as this is how they will know where they placed in the event.
6. All cookers must be pre-registered.
7. There is a limit of 25 cookers.

Items you need to provide:

1. Sauces or seasonings
2. Cooking Utensils including tongs, cutting board, knives, hair ties for cooks with long hair, etc.

3. For parents or family members not helping the cooks you may bring chairs and ice chest with drinks

Agenda day of cook-off:

8:00-8:15 a.m. Registration – Will be located with signage. At registration each cooker will be given a space number to where they will be cooking. In that space will be their BBQ pit and table for workspace. Also, at registration the cooks will be given a bag containing food handling gloves, cooking apron, 2 arm bands for cook and adult supervising and prepackaged charcoal. The cooks will need to go to their space and arrange their charcoal in their pit on how they want it. If additional charcoal is needed, please get with a volunteer and they will assist in getting more charcoal.

8:15-8:30 a.m. Guest speaker

8:15 a.m. Fire in bbq pits will be started by cook off committee

8:30-9:00 a.m. Meat delivery, prep and cook.

9:00 a.m. Turn in. Meat must be placed in the provided turn in container and turned in no later than 9:00 a.m.

9:30 Awards ceremony

Please contact Tom Morgan 254-749-8248 or Andrea Allen 254-717-7770 if you have any questions or concerns the day of the event.

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

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

7:30pm-10:30pm- Sundae Drivers Concert

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 10 minutes after turn in time)

12:00m-Turn in for Chicken (Judging will begin 10 minutes after turn in time)

1:00pm- Turn in for Ribs (Judging will begin 10 minutes after turn in time)

2:00pm- Turn in for Brisket (Judging will begin 10 minutes after turn in time)

3:30pm- 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.