

GRANTSBURG FAIR – COOK OFF

OFFICIAL RULES

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who engaged in the cooking of the meat in the contest.
2. Each team will consist of a chief cook and as many assistants as the chief deems necessary. Each team will provide a grill/grills or pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single grill/pit by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned space. A chief cook or assistant may not enter more than one team per contest.
3. No cooking of any kind may begin until all the meat has been inspected. All meat must start raw. No pre-seasoned meat is allowed. All meat will be provided by GFCO.
4. Teams may begin check-in at 5:00AM and no team will be accepted after 7:00AM.
5. Contestants must provide all needed equipment, supplies and electricity except as arranged in advance. Contestants must adhere to all electrical, fire and other codes, city, county and state.
6. Fires must be of wood, pellets, charcoal and gas. Electric accessories such as spits, auger or forced draft are permitted.
7. No open pits or holes permitted, fires may not be built on the ground.
8. There will be no refund of entry fees for any reason.
9. Each contestant MUST SUBMIT AT LEAST SIX (6) SEPERATED AND IDENTIFIABLE PORTIONS OF MEAT IN A CONTAINER. If the meat is not presented in such a manner and the judge not having meat to taste, will score taste and tenderness as one (1) low.
10. All meat must be in a container with each team number on top. Container will be provided.
11. Points will be awarded for TENDERNESS, TEXTURE AND TASTE.
12. Total points will determine winner of each category.
13. Points Scale 1-10. 1=low 5=avg 10=high

TURN IN TIMES (exact times)

Pork Loin	12:00
Chicken	12:30
Ribs	1:00