

LABOR DAY ASSOCIATION BACKYARD COOK-OFF RULES

1. Please read the following rules carefully and completely. These rules are designed to be fair and equal for all cooking teams. Labor Day Association and the Backyard Cook Off Committee personnel reserve the right to amend these rules and regulations as situation warrants. Intent to circumvent these rules or amendments will not be tolerated.
2. Teams entering may have as many team members as they want. However, for the purpose of related publicity or for awards presentations. Only four (4) team members will be considered "official" team members. One team member must be designated as chief cook or team captain.
3. All times listed below are local time, Central Daylight Time (CDT) Cell Phone time is the official times.
4. MANDATORY Chief Cook or Team Captains Meeting will be at 8:00 AM (Location TBD) Summarize the day's planned activity, and any last-minute Q & A.
5. Cooker/Smoker may be wood, wood pellets, charcoal, gas or electric. 110 volts only available. **NO 220 Volt.**
6. Chief cook, team captains, and team members are only allowed to cook for one team. No sharing of team cooker/smoker. Each team is responsible for providing its own cooking equipment.
7. Contestants shall provide all needed equipment, canopy, extension cords, water container, garden hose, etc.
8. Set-up for booth and cooking equipment may begin at 5:00 pm Friday.
9. No open pits or fires allowed to be built on the ground.
10. Meats judged for the Backyard Cook-Off are Beef, Chicken, and Pork. You are allowed to cook any cut of meat that you desire.
11. All meat must be raw and uncooked at check in. Prior preparation, such as trimming, marinating, and seasoning is permitted.
12. All meats must be cooked on site and will be judged on appearance, doneness, taste, tenderness, and moisture.
13. Meat categories for the Backyard Cook-Off are as follows:
 - Chicken: 6 servings (suggested serving sizes 2-3 oz.) NO CORNISH GAME HENS.
 - Beef: 6 servings (suggested serving sizes 2-3 oz.)
 - Pork: 6 servings (suggested serving sizes 2-3 oz.) If you do ribs they must be cut apart, minimum 6.
14. Entry turn in times will follow cell phone time and are as follows:
 - Chicken: 12:30 PM (12:20 – 12:30 window)
 - Beef: 1:00 PM (12:50 – 1:00 window)
 - Pork: 1:30 PM (1:20 – 1:30 window)

You have a 10-minute window for turn in time. Entries will only be accepted during designated turn in time for their category. An early or late turn in will not be accepted in any meat category. A late turn in will result in a zero score for that category. If you turn in the wrong meat for its turn in time it will result in a score of zero for that category.
15. The container shall not be marked in any way to make the container unique or identifiable.
16. Entries will be submitted in container provided by the contest organizer. The team number on the container must be on top of the container at turn-in. Foil May be used in the bottom of box to prevent melting.
17. Meat entry only allowed in the turn in container, NO garnish, NO container of sauce, No toothpicks, No skewers, No pooling of sauce, and No pouring of sauce. Natural juices are acceptable.
18. Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable.

19. Cleanliness of all team members, cooks and the cooking area is mandatory. Proper hand washing (Soap and Water) and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
20. Sanitizing of the work area should be implemented with the use of a bleach/water rinse. (One cap of bleach/gallon of water)
21. Absolutely **NO** tobacco products allowed in the cooking area period. This includes during the preparation, handling, cooking, and preparation of the contest entries and the area of the entry turn in table.
22. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, while handling any food.
23. Once a team's entry fee is received, there will be NO REFUNDS of any kind, in any amount, for any reason, in any time frame. Only refund will be if the Labor Day Association cancels the event.
24. No pets or small animals are allowed in the cooking area.
25. All cooking team must have a fire extinguisher.
26. No political advertisements / signs / etc. in the cooking area. Sponsor signs are allowed.
27. Money pay-back places tie breaker will go by the most (excellent 10 point) scores, then the most (very good 8 point) scores, then the most (good 6 point) scores and so on until a winner is determined for each category and champions.
28. Please contact the Backyard Cook Event Coordinators if you have further questions or need assistance for the contest.
29. A cooking team is responsible jointly and severally for its head cook, team captain, its team members, and its guests. Causes for disqualification & eviction of a team, its members, and/or guest.
 - Excessive use of alcoholic beverages or public intoxication with a disturbance.
 - Serving alcoholic beverages to the general public.
 - Use of illegal controlled substances.
 - Foul, abusive, or unacceptable language or any language causing a disturbance.
 - Excessive noise, such as radio, CD players.
 - Fighting and/or disorderly conduct.
 - Theft, dishonesty, cheating, use of prohibited meats.
30. Each team is responsible for cleaning up its area after the competition. DO NOT leave any broken parts, grills, chairs, or canopies etc. This could result in denial of entry to future contest.
31. Trophies and prize money will be awarded to 1st, 2nd, and 3rd places in each category and Grand Champion. Cumulative points from all 3 meat categories will determine the Grand Champion.
32. Awards ceremony time and location will be determined at cooks meeting.
33. Free carnivals rides and free parking all weekend.
34. Backyard cook off location is at the Gibson County Fair Grounds, 709 N Embree St. Princeton, IN 47670
35. Lastly and most importantly, HAVE A GREAT DAY, HAVE FUN, and ENJOY THE LABOR DAY WEEKEND.

Backyard Cook Event Coordinators

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