



JUNETEENTH FOUNDATION, INC.

<www.juneteenthfoundationinc.org>

27th ANNUAL JUNETEENTH CHARITY BBQ COOK-OFF

ONE DAY EVENT COOK-OFF RULES, POLICIES, AND OTHER INFORMATION

Anyone cooking or otherwise participating in the Juneteenth Charity BBQ Cook-off must read and understand these Rules, Policies and Other Information (“Rules”). Failure to comply with these Rules may result in disqualification from cook-off categories or the entire event; eviction from the premises; and/or forfeiture of entry fees.

I. PROCEEDS AND FEES

1. **Proceeds** -- All proceeds from the Juneteenth Charity BBQ Cook-off will be granted to non-profit organizations and charitable benefits throughout Hays County.
2. **Registration & Entry Fees** -- Registration Forms and Entry Fees must be received on or before the day of the event. You may submit the forms and entry fees in person at the event, or you can mail to:

**Juneteenth Charity BBQ Cook-off
P. O. Box 447
San Marcos, TX 78667**

- a. Entry fees will be accepted in the form of cash, a personal check, money order or cashier’s check made payable to: “Juneteenth Charity BBQ Cook-off”.
 - b. Cook-off fees vary per category, *see Registration Form*.
3. **Electricity Fee** –Electricity is available on a **limited basis**. If you would like to have electricity at your cooking site, there is an additional \$25 fee. There is no electricity hook-ups for travel trailers, pop-up campers, etc.

II. COOKING SITE POLICIES

1. **Vehicles** – **NO** vehicles are allowed in the cook-off team area, except for vehicles with an ADA license plate or hang-tag.
2. **Containers** – **NO glass or Styrofoam** containers of any kind are allowed in the cooking site or in the Park Plaza, per CoSM Rules.
3. **Pets** – **NO pets** are allowed in cooking areas, except for service animals.
4. **Charcoal** – **NO charcoal** can be used for cooking, per CoSM Rules.
 - a. Only wood or propane can be used for cooking (electric wood pellet cookers are allowed).
5. **Grease Traps and Fire Extinguishers** – All cooking sites must be equipped with grease traps and fire extinguishers.
6. **Selling Food** – **NO** selling food without a Vendor’s Permit. (Vendor’s Permit must show that the Vendor’s fee has been paid).
 - a. **NO** Vendor may sell from a campsite.
7. **Cooking Team** – One team member must be present at cooking team campsite at all times.
8. **Sanitation** – Cooking Team must have the following:
 - a. Head Cook must have, or obtain before the Cook-off, a Food Handler’s Health Card. Contact David at (512) 738-7773 for further information.
 - b. Cooking sites must be set up with an approved wash station. (Attachment diagram provided)

III. FOOD ENTRY RULES

FOOD WILL BE INSPECTED DURING COOK’S CHECK-IN TIME

(SATURDAY, JUNE 19, 2021, FROM 7:30 A.M. – 11:00 A.M.)

1. **Cook's Check-in Time** – Check-in time begins at 7:30 a.m. and ends at 11:00 a.m. (**PLEASE NOTE: If you did not pre-register, you may register during check-in time, however cooking site space may be limited or unavailable and you may not be able to participate**). During check-in time, cooks will pick up entrée containers prepared with entry tickets along with other items ordered or purchased with submitted Registration Form.
2. **Entrée Containers** – Aluminum and/or Cardboard Entrée containers will be distributed to Cooks at check-in time. Only distributed containers will be accepted at the judging headquarters. Each container will come prepared with a two-part ticket. The un-taped part of the two-part ticket should be retained for presentation at the announcement of awards. Participants who are unable to present the ticket stub at the time of award may be disqualified.
3. **Marinating and Seasoning** – Marinating and/or seasoning must be performed at the cook-site for all categories, except for Fajitas and Pork Chops. Beans may be pre-soaked in advance of arriving at cook-site.
4. **Submitting Entrées to Judging Headquarters** – The Head Cook or the Head Cook Assistant are the only participants permitted to turn in each Entrée to the judging headquarters.
 - a. Entrées will be accepted beginning 10 minutes before the posted turn-in time, and up until 10 minutes after the posted turn-in time. Entrées turned in more than 10 minutes past the turn-in time will be accepted but will not be judged.
 - b. Turn-in times are posted at the Judges Headquarters, as well as on the *Registration Form*.
5. **Submission of Entrées** – Each entrée should be submitted to the judging headquarters in the appropriate container (aluminum or cardboard) as follows (no garnishes unless indicated in the categories listed below):
 - a. **Youth Pork Chops**: 3 pork chops. Entries must be prepared by youths between the ages of 10 and 16. Preparation assistance by an adult is allowed. Pork Chops may be garnished.
 - b. **Fajitas (beef and/or chicken)**: 20 bite-size pieces. Fajitas may be purchased pre-marinated, but not cooked. Fajitas must be cooked on-site. Fajitas may be garnished.
 - c. **Beans: the beans are judged on beans!** If there is anything floating in the beans (i.e., cilantro, onion, etc.), your entry will be disqualified. Beans may be cooked any way you choose, but the ingredients that float must be removed prior to turning in your entry. If your ingredients include meat, the meat must be cut so that it is no larger than a bean.
 - d. **Chicken**: 15 bite sized pieces.
 - e. **Ribs** (Baby Back or Spare Ribs): 12 ribs on the bone.
 - f. **Cobbler**: entries must be cooked/baked in the firebox or on top of the pit.
 - g. **Brisket**: 1 slice of brisket for presentation and 15 bite size pieces.

IV. AWARDS, AMOUNTS AWARDED, AND OPTIONAL JUDGED CATEGORY

6. **Awards, and Amounts Awarded** – Awards and the amount of the awards will be set by the Juneteenth Foundation, Inc. Board, and will be geared to provide incentives and rewards for Cooks' participation and skills while remaining faithful to the charitable goals of Juneteenth Charity BBQ Cook-off Event.
7. **Optional Judged Category** – The Juneteenth Foundation, Inc. Committee *may or may not* choose to award Cook-off competitors on the **Best Pit** – Best Pit will be judged on: 1) layout; 2) construction quality; 3) craftsmanship; 4) attention to detail; and 5) general layout within the cook/campsite.