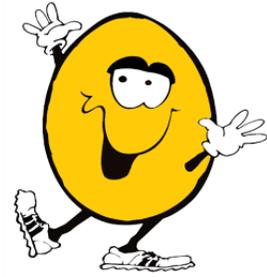


# Lamar Egg Scramble Jamboree First Annual Rib and Chicken Cook-Off Rules and Regulations

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**Event Date:** Saturday March 28, 2020

**Event Place:** Cartersville Winery 571 Lamar Highway, Cartersville SC 29161

## **Rib and Chicken Cook-off Schedule:**

7:30am Check in/ site set up

8:30am Cook's Meeting/ Ribs and Chicken distribution

1:30pm Cooking ends/ turn in

1:40pm Sharp Turn in time expires/ Judging begins/ Awards

## **Rib and Chicken Cook-off Overview:**

The Lamar Egg Scramble Jamboree "Rib and Chicken Cook-off Competition" will be held Saturday, March 28th starting at 8:30am and ending at 1:30pm. (With 5 hours cook time). Cooking will end promptly at 1:30pm and contestants will have until 1:40pm sharp to turn in their entries to the officials table. Judging will begin and awards will immediately follow. The People's Choice Award will be awarded prior to the conclusion of the event at 2:45pm. All proceeds go to benefit the Lamar Egg Scramble Jamboree.

## **Prizes:**

1st Prize- \$150

2nd Prize- \$100

3rd Prize- \$75

People's Choice Award- Trophy

**Entry Fee:** \$50 per team\*.

**Deadline to Enter: February 17th\***

\*No late entries will be allowed.

## **Judging Criteria:**

1. Entries will be judged by a panel of judges.
2. Scores will be based on Appearance, Tenderness/Texture and Taste.
3. The scoring system is 10 (excellent) to 2 (bad). Any whole number between 9 and 2 can be used to score.
4. A one (1) score is given to a disqualification and requires approval from event coordinator.

5. The team with the highest overall number will be awarded 1st place, 2nd place and 3rd place will be awarded by the second and third highest score, respectively.
6. The public will be welcomed to visit your space and trade one ticket for one rib. The team that acquires the most votes from the public at the officials table will win the People's Choice Trophy.

### **Rib and Chicken Cook-off Rules:**

1. A team may consist of one (1) chief cook and 3 assistants.
2. Each team is to provide a grill/cooker that will be used exclusively by that team. Wood, charcoal, gas/propane, and smoker type barbeques are allowed. Electric ovens or solar ovens are not allowed. Contestants may not dig pits, and fires are not allowed on the ground.
3. Adequate space will be assigned to each team. (We will try to accommodate more space if needed.)
4. Each team is responsible to provide ALL of their own supplies; including pop up tents, tables, chairs, utensils, ingredients, supplies and safety wash station.
5. Electricity is not provided for any reason, and generators are not allowed.
6. Eight (8) racks of ribs and Thirty (30) pieces of chicken will be provided \_\_\_\_\_ company, and will be distributed at the cook's meeting at 8:30am.
7. Cooking may begin immediately following the cooks meeting.
8. Only the provided ribs and chicken is to be cooked during the competition.
9. Ribs and chicken must be cooked and seasoned on site within the confines of your team's assigned cooking space.
10. Ribs and chicken should be seasoned and cooked in a manner you feel will deliver a competitive product in the time allowed.
11. Each team will place the specified number of individually cut ribs and pieces of chicken in your "turn-in" box. The "turn-in" box will be provided by event staff. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in" boxes or they will be disqualified.
12. No marking or sculpting of the meat or "turn-in" box will be tolerated. No garnish, side sauce containers or any other foreign objects such as foil, toothpicks or skewers are allowed in the "turn-in" box. Failure to comply with this rule will result in disqualification.
13. No ice or water will be provided.
14. Safe food handling guidelines must be followed.

### **Cleanliness and Safety Rules:**

1. Cleanliness of the cooks, assistant cooks and work space is required.
2. Shirt and shoes must be worn.
3. No use of tobacco products while handling the meat and during the event.