### **GET FROSTY ON THE FRIO COOK OFF**

### **2025 RULES AND REGULATIONS**

### Welcome to the GET FROSTY ON THE FRIO Cook Off.

- 1. All entry fees must accompany the entry form. Spaces will be allocated on a first come first served basis. Gates will open at Thursday February 27th 2025 @ 5 PM for you to setup your cook site. NO ONE WILL BE ALLOWED BEFORE THEN. There will be NO ELECTRICITY available for teams unless arrangements have been made prior to event (We do have RV spots available to rent). Please bring your own generator. Water is located in the general cook-off area. Generators must be quiet or muffled.
- 2. It is the responsibility of the BBQ cooking teams to keep their area clean and assist in garbage disposal. Each team is responsible for bagging and disposing of their trash into the TRASH CANS provided. Assistance may be provided.
- 3. Check in will begin at 3:00 PM on Friday. This will continue until 8:00 am on Saturday. COOKS MEETING AT 6:30 PM FRIDAY NIGHT AT THE CONCESSION STAND AT THE ARENA AND AGAIN AT 8:00 AM IF YOU WERE NOT PRESENT ON FRIDAY NIGHT! (YOU WILL BE ABLE TO PICK UP YOUR CONTAINERS AFTER EACH MEETING.)
- 4. Each cooking team must provide all supplies and equipment as needed.
- 5. Holes dug pits or open flames in boxes are NOT permitted. No uncontained campfires.
- 6. Each cooking team will be required to have at least one type of fire extinguisher in full view at all times.
- 7. For safety reasons, we will not allow the use of motorcycles, scooters, sling shots, firearms, etc. in the cooking area.
- 8. All music must be kept to a reasonable roar. (PLEASE REMEMBER THIS IS A FAMILY EVENT WHEN MAKING YOUR MUSIC SELECTIONS).
- Each captain will be responsible for the conduct of his/her team members and all guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants.
- 10.Real County Junior Horse Club personnel reserves the right to make any additional rules or regulations as situations warrant.
- 11.Real County Junior Horse Club will not be responsible for any theft, damage, or accidents.

### NOTE: STATE LAW REQUIRES THAT YOU BE 21YEARS OF AGE TO CONSUME ALCOHOL.

### **COOKING & JUDGING**

- 1. The contest will be conducted under the GET FROSTY ON THE FRIO rules & Regulations.
- 2. ALL MEAT AND BEANS WILL BE INSPECTED BY A BBQ COMMITTEE PERSON AT TIME OF CHECK IN. No contest meat may be cooked, salted, seasoned, or marinated prior to arrival at cook off. All meats will be cooked on-site and is subject to random inspection.
- 3. Entries per pit: The Real County Junior Horse Club recognizes only one (1) entry per team. Multiple entries in the same category by the same chief cook SHALL NOT be allowed.
- 4. Teams may be asked to provide a team member to serve as a tasting judge. (NOT the Chief Judge)
- 5. More details and updates at Captain's meeting at 6:30 pm Friday night (You will pick up your containers at this time.) and a shorter version at 8:00 am on Saturday Morning. (You will pick up your containers at this time also.)
- 6. POINT SYSTEM- You will be given points for each 1st, 2nd, & 3rd place category that your team places in. Points will be 1st Place-3 points, 2nd Place-2 points, & 3rd Place-1 point. These points will be added to your team total for the year. RCJHC will have a series of three cookoffs for 2024 (GET FROSTY ON THE FRIO, SMOKE IN THE CANYON, & OKTOBERFEST). The team with the two highest cumulative score will be RCJHC's GRAND CHAMPION & RESERVE GRAND CHAMPION for 2024. Awards will be presented at OKTOBERFEST 2024 (date to be determined).
- 7. JUDGING TRAY CONTENTS -- All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.
- 8. TURN IN TIMES -- A turn in window of ten (10) minutes BEFORE the set turn-in times will be recognized. Judging trays received after that time will NOT be accepted for judging. In the event of any emergency the Head Judge has the authority to make a time change with proper notification to the cookers.
- 9. PORK --- Meat must be a Pork Butt. Turn in container may contain pulled pork, chunks, medallions, or a combination of all 3. No sauce may be mixed into the pork.

- 10. CHEF'S CHOICE This is an open category. This can be any type of dish except what you have/will turn in for any other category in this event. This also cannot be a dessert item. Can have garnish or sauce in a small disposable cup that fits in the provided container.
- 11. CHARRO BEANS Dry Pinto Beans must be cooked on site. The rule of nothing bigger than the bean does not apply to this category. You will be given 20oz cup to turn in beans in.
- 12. CHICKEN WINGS- Chicken wing may be wingette or drumette or a combination of both. Please turn in 9 wings for judging.
- 13. STEW ---- There will be one division: Beef Only! Meat may NOT be seasoned or marinated before check in. Any Vegetables may be added. You will be given a 32 oz cup to turn in stew.
- 14. BLOODY MARY-- Beverage will be judged on appearance, taste, and originality. You may present your Bloody Mary any way you choose in a single glass for the judging of appearance, but you will be given a 20 oz cup to turn in for judging taste and originality.
- 15. APPETIZER May contain any type of meat. Toothpicks or skewers to hold food items together is allowed but must be visible and easy to remove for judging. Cannot be a dessert. Must have 9 items or cut into pieces of 9.
- 16. DUTCH OVEN DESSERT -- Dessert is exactly what is says...it's a dessert contest. Desserts <u>MUST</u> be prepared on site in a <u>DUTCH OVEN</u> & not be store bought. The entry must be the work of an individual team. One entry per team. Entries may include presentation.
- 17. SITE DECORATIONS If you choose to decorate your cook site, please have it ready by 10 am. Judging will take place at any given time after 10 am. Site decorations will be judged on appearance, theme, decoration, enthusiasm, and other elements. And originality. This is open to any theme. Please remember that this is a family orientated event when choosing decorations.
- 18. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.

HAVE FUN AT THIS EVENT.

YOU ARE SUPPORTING

**REAL COUNTY JUNIOR HORSE CLUB** 

### BBQ COOK OFF TIMES! MARCH 1<sup>st</sup> 2025

BLOODY MARY 9:00 AM

DUTCH OVEN DESSERT 10:00 AM

APPETIZER 11:00 AM

STEW 12:00 PM

KIDS QUE 12:30 PM

CHARRO BEANS 1:30 PM

CHEF'S CHOICE 2:30 PM

CHICKEN WINGS 3:30 PM

PORK 4:30 PM

SITE DECORATIONS MUST BE COMPLETE BY 10:00 AM

**Awards Ceremony 6:00 PM** 

### **BBQ COOK-OFF**

### **MARCH 1st, 2025**

### **AWARDS**

1ST PLACE PORK -	\$250.00 AND A TROPHY
1ST PLACE CHICKEN WINGS -	\$250.00 AND A TROPHY
1ST PLACE CHARRO BEANS -	\$250.00 AND A TROPHY
1ST PLACE CHEF'S CHOICE -	\$250.00 AND A TROPHY
1ST PLACE STEW -	\$250.00 AND A TROPHY
1ST PLACE DESSERT -	\$250.00 AND A TROPHY
1ST PLACE BLOODY MARY -	\$250.00 AND A TROPHY
1ST PLACE APPETIZER -	\$250.00 AND A TROPHY
1ST PLACE DECORATED COOK SITE-	\$150.00 AND A TROPHY
131 PEAGE DECORATED COOK SITE-	<b>VICOICO 71112 71 11101 111</b>
131 PLAGE BEGORATED GOOK SITE-	<b>*</b> 100.00 20 11 11.01 11.1
2ND PLACE PORK -	\$150.00 AND A TROPHY
2ND PLACE PORK -	\$150.00 AND A TROPHY
2ND PLACE CHICKEN WINGS -	\$150.00 AND A TROPHY \$150.00 AND A TROPHY
2ND PLACE PORK -  2ND PLACE CHICKEN WINGS -  2ND PLACE CHARRO BEANS -	\$150.00 AND A TROPHY \$150.00 AND A TROPHY \$150.00 AND A TROPHY
2ND PLACE PORK -  2ND PLACE CHICKEN WINGS -  2ND PLACE CHARRO BEANS -  2ND PLACE CHEF'S CHOICE -	\$150.00 AND A TROPHY \$150.00 AND A TROPHY \$150.00 AND A TROPHY \$150.00 AND A TROPHY

**\$150.00 AND A TROPHY** 

**2ND PLACE APPETIZER -**

3RD PLACE PORK -	\$100.00 AND A TROPHY
3RD PLACE CHICKEN WINGS -	\$100.00 AND A TROPHY
3RD PLACE CHARRO BEANS -	\$100.00 AND A TROPHY
3RD PLACE CHEF'S CHOICE -	\$100.00 AND A TROPHY
3RD PLACE STEW -	\$100.00 AND A TROPHY
3RD PLACE DESSERT -	\$100.00 AND A TROPHY
3RD PLACE BLOODY MARY -	\$100.00 AND A TROPHY
3RD PLACE APPETIZER -	\$100.00 AND A TROPHY

## 4<sup>th</sup> ANNUAL GET FROSTY ON THE FRIO BBQ COOK OFF

February 28th & March 1st 2025

TEAM NAME:			
CAPTAIN'S NAME:			
ADDRESS:			
PHONE NUMBER:			
EMAIL:			
TEAM MEMBERS NAME:			
PL	EASE CHECK CATEGO	RIES TEAM IS ENTERING:	
ENTRY FEE _	\$25.00	STEW	\$25.00
PORK _	\$25.00	DUTCH OVEN DESSERT	\$25.00
CHICKEN WINGS _	\$25.00	BLOODY MARY	\$25.00
CHARRO BEANS _	\$25.00	APPETIZER	\$25.00
CHEF'S CHOICE _	\$25.00	SITE DECORATIONS	\$25.00
TOTAL DUE AMOUNT:			
BY SIGNING THIS ENTRY FORM ON B MADE PAYABLE TO REAL COUNTY JU	·	REE TO ABIDE BY ALL RULES AND REGULATION IN THE	ONS. CHECKS MAY BE
CAPTAIN			
SIGNATURE:			

RV RESERVATION: - \$35/PER NIGHT

### GET FROSTY ON THE FRIO COOKOFF

### KIDS QUE MARCH 1st 2025

### Rules:

- 1. The entry fee to participate in the Kids' Que is \$20.00 per contestant.
- 2. No refunds will be made once the entry form and entry fee have been accepted.
- 3. The deadline is 10 am March 1, 2025
- 4. The contest is open to children ages 4-7 for the Junior Division, 8-12 for the Senior Division, 13-17 for the Teen Division.
- 5. A parent or guardian must be present at all times to assist with the grill. Please let the children take lead on how they want to cook and prepare their designated meat.
- 6. Each contestant and their parent or guardian must be present for a meeting at 10 am March 1<sup>st</sup>, 2025. Contestants must cook and turnin the meat supplied by the contest.
- 7. The BBQ pit, charcoal and one utensil set and apron will be provided per series, BUT YOU MUST BRING YOUR OWN SEASONING and anything else you will need to use.
- 8. Turn-in time for both groups is at the designated location (concession stand) with a 10-minutewindow before turn in time. No late entries will be accepted.
- Teams are responsible for the clean-up of their assigned cooking area.Trash, ash, and grease must be placed in the designated disposal areas.
- 10. Team members are responsible for abiding by all rules and regulations. Failure to do so will be cause for disqualification.

### Junior Division (ages 5-7): Pork Chop

- 1. Each contestant will receive 2 pork chops following the 10 am meeting.

  Please turn in one pork chop and keep other for contestant to taste.
- 2. Meat must be cooked to an internal temperature of 145°.
- 3. Contestants can use any type of seasoning they would like; however they must be provided by the contestant.
- 4. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.
- 5. Entries will be presented in a pre-numbered turn in container given at the cooks meeting.

### Senior Division (ages 8-12): Sirlion

- 6. Each contestant will receive 1 Sirlion following the 10 am meeting. Please cut in half and turn in half for judging and keep half for contestant to taste.
- 7. Meat must be cooked to an internal temperature of 145°.
- 8. Contestants can use any type of seasoning they would like; however, they must be provided by the contestant.
- 9. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.
- 10. Entries will be presented in a pre-numbered turn in container given at the cooks meeting.

### Teen Division (ages 13-18): Gourmet Hamburger

- 11. Each contestant will receive 1 lb of hamburger meat and two buns following the 10 am meeting. Please be as creative as possible. Turn in one hamburger and keep one to taste.
- 12. Meat must be cooked to an internal temperature of 145°.
- 13. Contestants can use any type of seasoning or veggies/toppings they would like; however, they must be provided by the contestant.
- 14. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray. Each Tray will include one sheet of foil placed unfolded under the contents of the tray. Foil will be provided with turn in trays.
- 15. Entries will be presented in a pre-numbered turn in container given at the cooks meeting.

### **Judging:**

- 1. Judging will be based on the following criteria: appearance, aroma/ taste, and texture/ tenderness.
- 2. Scoring will be on the same scale as the BBQ judging 1- 10 with 10 being the highest.
- 3. Award will be presented during the awards ceremony on Saturday at 6:00PM.

### **Important:**

Rule #1 You must listen to the Judging Official during cooking because it is important that no one gets hurt. If you are asked to stop doing something, it is to keep you safe.

Rule #2 An adult must accompany ever participant at all times.

Rule #3 Have Fun!!!!

# GET FROSTY ON THE FRIO BBQ COOK OFF KIDS QUE FEBRUARY 17<sup>TH</sup> 2024

Name:	<mark>Age as of</mark> 02/17/2024
Email Address:	
Address:	
Phone Number:	Entry Fee Enclosed:
Cook off promoters and/ors	igning below I agree to follow all rules provided. ponsors are not liable for accidents and injuries. An Il times, or I will be disqualified.
Signature of Child:	Date:
Signature of Parent or Guardia	ın Date: