

Big T Memorial Cook-Off 2024 Kids Cook-Off Challenge Rules

- ❖ Saturday, October 19, 2024, at the WL Moody Reunion Fairgrounds (*Ike Carden Pavilion*)
- ❖ \$25 per individual entry
- ❖ Check-in and set-up will begin at **2:15 PM**
- ❖ Cooking starts at **3:00 PM**
- ❖ Food must be ready for the judges by **4:00 PM**
- ❖ **The FIRST 10 Kids in each age bracket will be provided with a 14" PORTABLE CHARCOAL GRILL and charcoal for the competition.** All other contestants must bring their own charcoal grills and charcoal. Gas grills will not be allowed.
- ❖ **ALL CONTESTANTS WILL BE PROVIDED WITH approximately 1lb of ground beef.** You may prepare your ground beef in any manner you like, but the beef must be the main ingredient. All entries must be prepared at the designated cooking site. You can use the ground beef in any way you like (on a sandwich/slider, in a taco, nachos, a stewed or chili dish, etc.), but, most importantly, we encourage you to be creative!
- ❖ Please register online at www.goldencircltex.com/big-t-memorial-bbq-cook-off.html (to guarantee your meat and supplies), but you will pay your entry fee on arrival (we can accept cash and cards at registration). **Please register by Friday, October 11, 2024, to be guaranteed a grill and meat!** *We will do our best to accommodate any last-minute entries, but we cannot guarantee that we will have enough to go around on the day of the competition.*

RULES:

- 1. Kids must be between 8 and 17 years old and able to cook independently. There will be two categories divided by age group: 8-12 and 13-17. Kids may enter as individuals only; no teams.**
- 2. Junior Division, 8-12 years:** *Mentors may assist contestants when safety is an issue. For example, please help your children if knife safety is an issue. You may also light grills, etc. Please keep assistance to a minimum.*
- 3. Senior Division 13-16 years:** *Mentors may help start fires if needed but may not physically assist in the actual cooking process. *Teens must cook independently, including knife skills.**
- 4. Each entry in both age groups MUST have an adult (over 18) mentor ON SITE for the ENTIRE cooking time.** Parents must sign a permission form if someone other than the parent/guardian will be supervising the cook on-site.
- 5. ONLY 1 person will be allowed in the cooking area with the contestant. All other people in your party must stay outside of the arena. There are bleachers for spectators. We will not allow extra children who are not competing in the challenge to be in the cooking area with the contestants. THIS RULE WAS MADE FOR SAFETY PURPOSES AND WILL BE STRICTLY ENFORCED.**

6. All entries must be prepared on-site and from a raw state. Contestants will be provided enough meat to prepare for the judges. Any extra ingredients and/or spices are the responsibility of the contestant. Store-bought or pre-made buns/bread/tortillas/chips/etc will be allowed as the only exception to the “cooking from a raw state” rule. If you choose to use them, you may bring them in. Adding any pre-cooked or pre-marinated ingredients to entries will not be allowed.
7. **The FIRST 10 Contestants that pre-register before Friday, October 11, 2024, will be provided a 14” portable charcoal grill to prepare their entry, and these grills will be theirs to take home!!** The 14” grills we are giving away this year are designed as “camp grills” or “tabletop grills.” Bringing a sturdy table is recommended. Any utensils or extras they would like to use, ie. tables, cutting boards, knives, etc. for their cook site must be provided by each contestant. Contestants must cook in the designated spots in the Ike Carden pavilion to make it easier for the judges to judge the contestants’ cooking skills.
**Contestants may cook on a grill they already own. It must be a charcoal grill. Please make sure your grill can be used within a 10x10 space. **Anyone using their own grill will not receive one to take home.*
8. Judges will score each entry based on **creativity, appearance, and taste**. The tasting portion will be a blind taste test. Judging will be done using a double ticket system (one ticket on a turn-in tray, and the cook keeps the other matching ticket). The tasting judges will not be walking around the cooking site, so they will not know who turned in what tray. Contestants will be provided with a turn-in tray. Please keep this tray clean, and do not put any marks on the container in any way.
9. Cook spaces **MUST** be kept clean and free of trash. Please come prepared with a receptacle (bags and/or a small trash can, etc) for your cook site’s trash. There will be larger trash cans and dumpsters on site for you to dispose of your trash after cooking is complete. Please clean up your work area after turning in your entry. Contestants must also take precautions to prepare food in a manner that is as sanitary as possible. *Judges and board members reserve the right to shut down a cooking site if unsanitary conditions threaten the safety of the food being prepared.*

We will do our best to accommodate children with special needs who wish to enter the competition, and extra supportive help will be allowed if needed. Please email Shannon Margraves at bigtmemorialcookoff@gmail.com with any special questions and/or requests. We want to include everyone in our competition!

We’re very excited to bring this event back to the Big T Memorial Cook-Off this year! Please come out and join us for a day of fun and creativity! We want all the kids entering to come out and have fun above all else. We hope this event sparks some creativity in our youth and that they will discover new skills they can use to do amazing things in the future.

Grab your aprons and let's get cooking!