

## 2017 Windfest Rules Governing Cook-off

- 1. COOKED ON SITE-** All meats that are entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to start of the cook-off as defined by the cook-off promoter. **Meat MAY NOT be seasoned or marinated prior to 5:00 a.m. on the day of the cook-off and must be viewed by a judge prior to seasoning. Meats will be checked upon entrance of the festival grounds. For chili, commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are NOT permitted.**
- 2. SANITATION-** All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee at any given time.
- 3. MULTIPLE ENTRIES-** There may be times that more than one cook will cook on a given pit. It will be the Head Judge's responsibility to monitor and handle this in a professional manner. Head Cooks must notify the Head Judge of multiple entries. Multiple entries in the same category by the same cook will not be allowed.
- 4. COOK'S MEETING-** Saturday at 9:00am. After the welcome by the PROMOTER, the HEAD JUDGE will be responsible to address the cooks on rules and judging procedures.
- 5. PIT-** Any commercial or homemade trailered or untrailered pit or smoker. May include gas (propane) or fire pits can be used for cooking.
- 6. OPEN FIRES-** No ground pits will be used and all burn-down barrels will have some sort of safety barrier placed across the top and around the barrel. **A 5 lb ABC Fire Extinguisher is required at each site by the Portland Fire Department.**
- 7. CRITERIA FOR TURN-IN SAMPLES-** A minimum of one showpiece for each category plus a number of samples that will be determined by the head judge, and announced at the cook's meeting, on the day of the cook-off. Rib samples must have bone in it and can be any length as long as lid will close.
- 8. JUDGING TRAYS-** Styrofoam tray with a hinged lid will be supplied by the judges on the morning of the cook-off. Styrofoam cups will be provided for chili. The secret double number system will be used. This system assures a fair competition. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the Head Cook's name in front of a Windfest representative. All judging containers shall be clean and free of obvious marks. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive are clean and undamaged. If a judging tray becomes damaged, it may be replaced when, along with the ticket attached to the lid is returned to the Head Judge.
- 9. JUDGING TRAY CONTENTS -** The Head Judge will advise all cooks entered into the competition of the exact quantities and cuts of meat or meats that will be placed into the judging tray. For Chili, the cups will be filled  $\frac{3}{4}$  full. No exceptions permitted once decided.
- 10. GARNISHES-** Any and all garnishes and condiments are prohibited. Meats may be cooked with sauces, but once cooking is completed, sauces cannot be used. No sauce may be visible in the judging containers; this will be grounds for disqualification.
- 11. TURN-IN TIMES-** The Head Judge will pre-set firm turn-in times for each category to be judged. Once this time is set and announced to the contestants, no change or variation will be made. There will be a turn-in time window that will be 5 minutes before turn-in time and 5 minutes after turn-in time. Judging trays received after this time window will not be accepted. Judging will be at 11:30am for Kid's Pizza Division, 12:00pm for Chili, 12:30pm for Chef's Choice, 1:30pm for Dessert, 2:30pm for Ribs, 3:30pm for Brisket. Winners will be announced at 5:30pm on the Main Stage.
- 12. JUDGES-** Participating Cooks and/or assistants will not be used as tasting judges.
- 13. JUDGING-** Judging will be done by preliminary, secondary if needed and finals tables. Amount of Judges for tasting will be decided according to the number of entries. Twenty-five pieces should be the maximum per Judge per category.
- 14. PRIZES-** All top ten entries will be called out in each category and if possible all trays that make the finals table, but not in the top ten, will be called in no particular order.
- 15. RIBS -** Cooked on site. Slab only, spare or baby-back.
- 16. KID'S PIZZA DIVISION –** All pizza's must be topped on site and grilled on a fire or gas pit.
- 17. CHILI-** Cooked on site, no beans in the Chili.
- 18. DESSERT –** Dessert of any kind can be judged. Dessert must be prepared and cooked on site in dutch oven, fire or gas pit.
- 19. BRISKET –** Cooked on site.
- 20. SHOWMANSHIP-** This category will be judged at any time during the day and will not interfere with turn in times.
- 21. ALL DECISIONS BY JUDGES ARE FINAL.**