



PARKER COUNTY FIREFIGHTER BENEVOLENT FUND, INC.

P.O. BOX 1208 WEATHERFORD, TX 76086

EST. 2009

2010 Cooking Team Rules and Regulations

1. The decision and interpretation of the Parker County Firefighter Benevolence Fund, Inc. (hence forth known as PCFBF) BBQ Rules and Regulations are at the discretion of the PCFBF board of directors. Their decisions and interpretations are final.
2. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same name, on the same date.
3. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
5. Fires shall be wood, wood pellets or charcoal. Gas and electrical grills shall not be permitted. Propane is permitted as fire starter, provided that the competition meat is not in/ on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
6. Parboiling and/or deep-frying competition meat is not allowed.
7. The PCFBF BBQ Meat Categories:
 - Chicken:
Chicken includes Cornish Game Hen and Kosher Chicken
 - Pork Ribs:
Ribs shall include the bone. Country style ribs are prohibited.
 - Beef Brisket:
Beef Brisket may be whole brisket, flat or point. Corned beef is not allowed.
 - Beans:
Beans must be uncooked pinto beans no canned beans
8. All competition meats shall be inspected by the Official Meat Inspector, during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufactured enhanced or injected products, as shown on label (EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected). When the contest organizer

supplies the meat, the contestant is not required to enter only that meat. (Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all six judges)

9. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. (Improper garnish shall receive a score of one (1) on Appearance)
10. No sauce on meat for judging.
11. Entries will be submitted in an approved PCFBF numbered container, provided by the contest organizer. The number must be on top of the container at turn in. The container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing is prohibited in the container. (Marked entries will receive a one (1) in all criteria from all judges).
12. Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. Chicken and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, Slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the appearance score to one (1).
13. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. (Violations of this rule will be scored a one (1) on all criteria by all six judges.)
14. Turn in times will be announced at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. Late entries will not be accepted. The four (4) PCFBF BBQ categories will be judged in following order:
 - Chicken: 10:30 AM
 - Ribs: 10:30 AM
 - Brisket: 11:00 AM
 - Beans: 11:00 AM
 - Dessert: 11:00 AM
15. The following cleanliness and safety rules will apply:
 - A. No use of any tobacco products while handling meat.
 - B. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - C. Shirt and shoes are required to be worn.
 - D. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
 - E. First aid will be provided by contest organizer.
 - F. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice.
 - G. After cooking, all meat:
 - a. Must be held at 140 degrees or above
 - b. All meat and beans that is not used for judging will be brought to serving area no later than 10:30.

16. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than trash containers may be charged a clean up fee by the PCFBF organizers. All cooking area's must be cleaned and vacated by 4:00PM Saturday May 8, 2010.

17. There will be no refund of entry fees for any reason, except at the election of the PCFBF board of directors.

18. Causes For Disqualification & Eviction

- A. Excessive use of alcoholic beverages.
- B. Serving alcoholic beverages to the general public.
- C. Use of controlled substances.
- D. Foul, abusive or unacceptable language.
- E. Excessive noise generated from speakers or etc.
- F. Fighting and/or disorderly conduct.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by PCFBF board or security.

ENTRY FEE AND MEAT TO BE SUPPLIED BY EACH TEAM

Fee for each category entered:

- Brisket: \$50.00
- Chicken: \$50.00
- Rib's: \$50.00
- Beans: \$25.00
- Dessert: \$15.00

Meat to be supplied for each category entered:

- Brisket: 25lb
- Chicken: Four (4) whole chickens
- Rib's: 25lb
- Beans: 10lb

Each team will be given five (5) food tickets for each category entered.

Attached entry form, along with a check or money order, must be filled out and mailed to following address no later than April 23, 2010. Credit cards not accepted for registration fees.

Parker County Firefighter Benevolent Fund, Inc.
P.O. Box 1208
Weatherford, TX 76086

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