



Kenbridge Wild Game, Stew & BBQ Cook-Off

Lunenburg Charity Fund, Inc.

<http://www.LunenburgCharityFund.com>

Cook-Off Rules



GENERAL

The Town of Kenbridge has graciously provided its Industrial Park grounds for the 3rd Annual Wild Game, Stew & BBQ Cook-Off for our Memorial Day weekend remembrance, cook-off and day of family entertainment. The utmost respect must be given to the property, grounds, and vegetation, as well as to all event guests.

Each Cooking Team shall have an official name and will consist of one Team Cook and no more than four assistant cooks regardless of how many cooking spaces are purchased. Each team will provide all pit/pits, grills and smokers, meats, utensils, and any other items necessary for competition. A 10' x 20' tent canopy will be provided each cook team space. All equipment must be contained within the confines of their 20' x 30' cooking area. Sharing pits with other teams is not allowed.

Each Cooking Team is encouraged to enter more than one category. The Cook-Off Chief Cook may adjust these requirements to fit the food service requirements. The intent is to have a balanced competition across all categories and to offer to the public the best variety of cooking available. Each team will be allowed multiple turn-in entries per cooking category as approved by the Chief Cook.

Each Cooking Team must supply a total quantity equal to 100 individual portions of their chicken/meat/stew/seafood entries to the food service tent for sale to the public. Ideally, the contribution will consist of 100 portions split between several categories entered for judging. You will be reimbursed \$200.00 to help defray the cost of your 100 portions. The remaining cooked food may be sold to the public as "take-home" only. All proceeds from these sales remain with the individual cook team.

REGISTRATION & APPLICATION & FEES

- A completed Registration & Application form, indemnification form signed by all team members, and \$100 fee per 20' x 30' cooking space must be submitted by each team no later than April 10, 2009.
- Cooking spaces will be selected in the order that payment of the \$100 fee is received. The Chief Cook or his representative will contact the Team Cook to advise him/her of spaces available when the team's \$100 payment is received.
- LCFI will pay for individual Health Department permit fees in the amount of \$20.00 per cook team to the Virginia Health Department out of each \$100 entry fee. This individual permit is good for one

year from date of issuance. Cook Teams must fill out the Virginia Department of Health Permit forms provided by the Chief Cook, in addition to the registration/application and indemnification forms mentioned above. Contact the Chief Cook when submitting your paperwork and fees.

Early registration/application and payment of fees is encouraged due to limited space. If fee payment is not received by April 10, 2009, the team may still confirm their space by paying an additional \$50 late fee. If the team does not pay the \$150 immediately, the space will be released.

Once all spaces are filled by paid registrations, the Chief Cook will maintain a wait list and, in the event of a cancellation or other availability of a space, he or his representative will contact teams on the wait list in order of registration/application. The Chief Cook or his representative will use any and all information provided on the application to contact wait list teams in order that a good faith effort can be made to contact first-registered teams first. If the team wishes to enter the Cook-Off, the \$100 fee must be paid immediately, or the Chief Cook or his representative will contact the next team.

CATEGORY DEFINITIONS AND RULES

WILD GAME: Any portion of any non-endangered or non-protected animal that is not considered “typical grocery store meat” including venison, quail, rabbit, alligator, bear, buffalo, etc. If you have any questions regarding your proposed entry please contact the Chief Cook prior to the competition. For the safety of the judges and others please be scrupulous in handling this meat. This entry must be smoked or grilled, and can be deep fried using any combination of spices, sauces or glazes. Wild game entries cannot have any type of stuffing or bacon or garnish present at turn-in, nor should any cooking sauce or glaze be present in sufficient quantity to pool on the bottom of the turn-in container.

STEW: Preparation of any meat, fish or other food cooked by stewing or simmering in a pot or cauldron over open wood fire or gas burner. Fresh or dried herbs and vegetables can be mixed in the entry but no herbs, parsley, toppings or any other garnish can be placed (sprinkled) on top of the entry.

BARBEQUE PORK: The barbeque pork roast is cooked over wood or charcoal fire. Boston Butts: Minimum 8 lb. “Boston Butt” pork shoulder roast, "Picnic Roast", "Pork Shoulder" or "Shoulder Blade Roast" are all names for shoulder cuts that make great pulled or minced pork BBQ. These cuts must be intact for inspection. Must be smoked or grilled using any combination of spices, sauces or glazes. Barbeque pork entries should not contain garnish at turn-in, nor should any cooking sauce or glaze be present in sufficient quantity to pool on the bottom of the turn-in container. For turn-in, meat must be pulled, minced or chopped from the bone with seasonings, suitable for BBQ sandwich application.

BEEF BRISKET: Minimum 10 lb. beef (packer) with point and flat intact for inspection. Must be smoked or grilled, using any combination of spices, sauces or glazes. Beef brisket entries cannot have any type of stuffing or bacon or garnish present at turn-in, nor should any cooking sauce or glaze be present in sufficient quantity to pool on the bottom of the turn-in container. Beef brisket entries are to be slices only and may be separated (point from flat) for turn- in.

FISH: Fish entries may consist of any variety cooked on a gas or charcoal grill or fried using a gas fish fryer.

MEXICAN FOOD: Mexican food entries must be cooked on site on a grill using gas or wood fire. The main meat category includes beef, chicken or pork.

CHICKEN: Any part of bird so long as both white and dark meat is included, cooked on a smoker or grilled using any combination of spices, sauces or glazes. Cornish game hens, quail or any other type of game bird cannot be accepted in this category. For the safety of the judges, do not turn in undercooked chicken; it will be discarded by judging committee. Chicken entries cannot have any type of stuffing or bacon or garnish present at turn-in, nor should any cooking sauce or glaze be present in sufficient quantity to pool on the bottom of the turn-in container. Both white and dark meat must be turned in for judging. Portions are ¼ chickens each – breast and wing or leg and thigh.

COOKS' MEETING

A Team Cooks' meeting is scheduled to be held by the Chief Cook, John Mahaney, who will notify all teams of time and place for this meeting. A follow-up Cooks' meeting will be held at the food service tent on the grounds at 12 Noon Friday, May 22nd for those who couldn't make the earlier Team Cooks' meeting. It is mandatory that the Team Cook for every team attend one or the other of these meetings. He/she should bring any questions regarding the event to this meeting for clarification.

TEAM CHECK-IN & SET-UP

Cooking Teams may check-in and set-up on Friday, May 22nd commencing at 8 AM. Check-in will be located at the food service tent located on the grounds of the Kenbridge Industrial Park off Main St. Do not begin move-in or set-up until check-in is complete.

Please bring in large items first and remove unnecessary vehicles as soon as possible as a courtesy to other teams and event operations. Only two vehicles, such as standard pickup trucks or automobiles, will be permitted to park behind your space during the Cook-Off. There will be absolutely **no** in and out traffic after 11 AM on Saturday, May 23rd for safety reasons. **No motorized vehicles (golf carts, mopeds, etc.) are allowed to be used during the Cook-Off on Saturday after 11 AM except by Cook-Off staff.**

COOKING SPACE OPERATIONS

Each 20' X 30' cooking space will be marked; a 10' x 20' canopy will be provided for overhead cover. Garbage receptacles, limited ice and centrally located dumpsters will be provided.

All cooking spaces will be set-up and maintained in accordance with conducting a fun, family-friendly, clean and safe event environment. Cook-Off staff reserve the right to consult with a Cooking Team or other event participants in the case of any inappropriate situation and to require correction of the situation.

The plan is to provide one 115v outlet per space from a central on-site generator. Team Cooks will be advised when this is accomplished. Small, quiet individual generators are allowed at discretion of event staff.

Central potable water spigots, a refrigerated storage container, an ice truck, and portable toilets with hand wash stations will be provided for the teams' use, in proximity to the cooking spaces.

Each team has primary responsibility for first aid, and it is recommended that a first aid kit be available at all times and its location known by each team member.

A fire extinguisher is required (minimum 10 lb. ABC) to be in each space. It must be current, fully charged, its location known by each team member, and be within close proximity of any fire or cooking device. Teams without an extinguisher will be disqualified during meat and cooking space inspection. Teams must also adhere to all local and state fire codes.

All pits, fencing, generators and other equipment must fit within the confines of your assigned cooking area space(s). However, if a team requests that space be adjusted to accommodate cooking activity, the Chief Cook may adjust areas as possible within current event requirements. There will be limited parking behind each cooking area for 1-2 vehicles only.

All fires must be of wood, charcoal or wood pellets provided by the Cooking Team and must be contained within a confined pit/ grill. Gas flames are permitted for competition for stew pots and deep fried entries. All uncovered cooking pots must be located under the tent canopy. The team must provide and place fireproof sheets under cooker(s) to prevent grease from dripping on the ground below. Metal cans designated for grease drippings will be provided by the Cook-Off staff for your use. Return all fire pit sites to original grade and appearance.

Teams may be required to post official Cook-Off poster(s) or other relevant signage in cooking area as determined by the Cook-Off staff. Lunenburg Charity Fund reserves the right to regulate sponsor advertisement or other signage within cook off area including any signage within each team's booth.

INSPECTION

Cooking spaces and meat will be inspected between 8AM and 7 PM Friday evening.

A member of each Cooking Team, either the Team Cook or his/her authorized representative, must be present and be able to identify all meats for inspection. If no team member is present, or if the team member is not able to identify meat, the team may be disqualified. Once a meat item has been inspected it must not leave the contest site. Meat is also subject to be inspected at any time by Cook-Off staff.

All meat must start out raw, with the exception of stew meats, at time of inspection. No seasoning (rubs, marinades, injections) of any entry for any category are to be used before inspection. Pre-packaged meat items may be in brine solution but items marked "teriyaki," "lemon," "Italian seasoning," etc. are not permitted.

No cooking of any kind can begin before meat has been inspected, with the exception of stew meats.

SAFETY & SANITATION

The Virginia Department of Health requires specific procedures regarding hand washing, dish washing, cooking, and food handling at food festivals. All Team Cooks will be advised of requirements for attendance and availability of this class.

All meats, prior to cooking, must be held at 40 degrees Fahrenheit or below, under refrigeration or on ice. Use of the refrigerated van provided for this use is encouraged. All meats, after cooking, must be held at a temperature of at least 140 degrees Fahrenheit until turn- in, as required by the Health Department.

JUDGING PROCEDURE

A committee of judges will decide 1st Place awards for all 7 categories by preset criteria.

All entries must be submitted only in the styrofoam container furnished by Cook-Off staff. To the container will be affixed a ticket showing the team's space number. The number is not to be removed or tampered with. Absolutely no writing or markings are to be on any container. No aluminum foil, toothpicks, skewers, sauce containers, or foreign material of any kind is allowed in any container for any category.

This contest allows blind judging only. Once an entry is received in the judging area, the team space number ticket will be removed and a new judging number will be assigned. The team space number and its corresponding judging number will be known only to the Cook-Off staff member receiving the entries. Entries will be randomly placed on the judging table. The judges will refer only to the assigned judging number without knowing the team space number that was on the container.

| Time | Cooking Teams Schedule | Judging Schedule |
|---------------------|-------------------------------|-------------------------------|
| 11:00 AM – 11:10 AM | turn in Stew entry | |
| | turn in Mexican entry | |
| 11:10 AM – 11:40 AM | | judge Stew & Mexican entries |
| 12 Noon – 12:10 PM | turn in BBQ Pork entry | |
| | turn in Fish entry | |
| 12:10 PM – 12:40 PM | | judge BBQ Pork & Fish entries |
| 1:00 PM – 1:10 PM | turn in Beef Brisket entry | |
| 1:10 PM – 1:40 PM | | judge Beef Brisket entries |
| 2:00 PM – 2:10 PM | turn in Chicken entry | |
| 2:10 PM – 2:40 PM | | judge Chicken entries |
| 3:00 PM – 3:10 PM | Turn in Wild Game entry | |
| 3:10 PM – 3:40 PM | | judge Wild Game entries |

The allowable turn in time is exactly a ten-minute interval. Plan to submit your entries within the ten-minute interval. The official time clock will be posted at the turn-in area and monitored by the Cook-Off staff. Teams are advised to synchronize their watches or cooking space clock with the official time clock.

FOOD SERVICE SCHEDULE

All Cooking Teams will deliver their 100 portions (which may be spread across more than one category) to the food service tent no later than 30 minutes after turning-in the entry for that category for judging. Thus, stews and Mexican food will be available to the public at 11:30AM Saturday morning at a price of \$6.00 per plate when the event grounds open. Other categories of meats will be available throughout Saturday in accordance with the judging schedule.

| Time due to food service tent | Category | Quantity (any combination to = 100 portions) |
|-------------------------------|------------------------|--|
| 11:30 AM | Stew or Mexican food | 3 servings per quart or individual serving |
| 12:30 PM | BBQ Pork or Fish entry | 3 servings per pint or individual serving |
| 1:30 PM | Beef Brisket | 3 servings per pound |
| 2:30 PM | Chicken | ¼ chicken = 1 serving |
| 3:30 PM | Wild Game* | 3 servings per pound or pint |
| | | |

* Wild Game can only be sold to the public if USDA approved and inspected

TASTINGS

Cook Teams are encouraged to provide samples to the public for tasting. Cook Teams will charge one \$1.00 Ticket for each sample sold. Tickets must be collected for the Chief Cook using the ticket collection container provided by the Cook-Off staff.

COOKING TEAM SALES TO PUBLIC

Cooking Teams may offer food to the public which was cooked for competition for sale after judging either pre-sold or sold on-site, as take-home food, at local market prices: Suggested pricing is as follows:

- Chicken - ½ BBQ chicken *take home* \$6
- Stew - 1 quart of stew *take home* \$6
- Wild Game - 1 pound or pint *take home* \$6 *may be sold only if USDA inspected*
- Pork Barbeque - 1 pint pulled/chopped *take home* \$6
- Beef Brisket - 1 pound sliced/slab *take home* \$6
- Mexican food - 1 pound plate including sides \$6
- Fish - 1 pound plate including sides \$6

Cooking Teams may retain all proceeds from public sale of stews, BBQ and other meats prepared as “take-home” for this competition. Cooking Teams are, however, encouraged to contribute a portion of their proceeds to our charity.

OTHER COOKING TEAM DETAILS

It is the responsibility of each team to see that their assigned cooking area is kept clean and safe for the duration of the event. It is imperative to constantly make sure that all trash is in an appropriate receptacle. All fires must be extinguished prior to leaving the competition. Each space will be inspected by Cook-Off staff prior to the Cooking Team's departure.

To insure the safety and well being of all participants and spectators, security personnel will be on site from 11:30 AM through 11:00 PM Saturday. The event grounds are closed to the public as of 11:00 PM. Cook Teams may shut down their cooking area beginning at 4:00 PM and may begin move-out, which must be completed prior to the Beach Music concert scheduled to begin at 7:00PM. This will be during twilight hours, so as Cook Team vehicles move about and depart from the grounds, please use extreme caution. Cook Teams may elect to leave their secured cooking gear on site through Sunday morning and attend the concert. All gear must be removed from the Industrial Park by sundown Sunday May 24th, 2009.

WHAT'S IN IT FOR THE COOKING TEAM?

PRIZES AND AWARDS

Prizes and awards will be announced Saturday at 4:00 PM at the outdoor flatbed stage on the field.

- 1st place for all 7 categories will be awarded a plaque and \$100 each.
- **Bragging rights are...priceless!**

It only costs your team \$100 to enter this year's cook-off, and we pay you \$2.00 per portion or \$200 for the 100 portions we are asking you to provide for this year's event. That should cover most of your cost.

Decisions regarding interpretation and application of these rules and regulations are at the discretion of the Chief Cook and Cook-Off leaders, and their decision is final.

Please be safe, have fun, and make this event a huge success!

CHIEF COOK & EVENT LEADERS

| | | | |
|---------------------|--------------------|--|----------------|
| Chief Cook: | Mr. John Mahaney | mahanej@nationwide.com | (434) 676-8119 |
| Site Logistics: | Mr. Rex Wolf | susieandrex@earthlink.net | (434) 676-8936 |
| Event Coordinators: | Mr. Steve Israel | steveisrael@earthlink.net | (434) 676-6096 |
| | Mr. Donnie Neblett | dneblett@kenbridgeva.net | (434) 676-2452 |
| | Mr. John Scales | jwscales@earthlink.net | (434) 676-4401 |

Note: Teams may submit Registration/Application and Indemnity forms to John Mahaney or Steve Israel or you may FAX them to Steve Israel at FAX: 434 676-6094. Entry fee may be:

- submitted to either John Mahaney or Steve Israel with forms
- given to John Mahaney or Steve Israel after forms are submitted but no later than April 10, 2009
- mailed to arrive no later than April 10, 2009 to:

Lunenburg Charity Fund Inc.
c/o Steve Israel
P.O. Box 974
Kenbridge, VA 23944

Registered teams that have not paid the entry fee by April 10, 2009 may still confirm their space by paying the \$100 fee plus a \$50 late fee. The Chief Cook will contact any team that has not paid. If the team does not pay the \$150 immediately, the space will be released to the wait list.

Make checks payable to: Lunenburg Charity Fund, Inc.

Check out our Web Site <http://www.LunenburgCharityFund.com>