

CROWD PLEASIN' COMPETITION RULES

Chili, B.B.Q. and Baked Beans

About the Annual Exchange Club Chili and B.B.Q. Cook-off:

The Exchange Club of Muskogee holds this annual event in order to raise money for CASA, Kids' Space, Muskogee Education Foundation and other local charities. As one of our biggest fund raisers each year, we need your support. Please cook as much Chili and/or B.B.Q. as possible to serve the large crowds. **Every team is required to pass out servings of Chili, B.B.Q. and Baked Beans.** We ask that you prepare a minimum of 6 gallons of chili or beans and/or 30 pounds of meat to help feed the crowds. Although we will be monitoring this, we ask for your cooperation. Help us raise the money for these charities and organizations and have a good time too!

Thanks for your support.

The following Crowd Pleasin' Competition Rules will govern the Exchange Club Chili & B.B.Q. Cook-off:

1. Pick up your judging container at the Cook's Meeting. Be sure your team name and event is identified on your container.
2. Cook a lot! The more you cook and serve the better chance you have at winning.
3. The crowd Pleasin' category is for Chili and B.B.Q. cooks who just want to have fun and be recognized for their superb culinary skills. The crowd is the judge!
4. You must cook a minimum of 30 lbs. of meat (per event registered in) or 6 gallons of Chili or Baked Beans.
5. Judging begins for Crowd Pleasin' categories at approximately 11:30 a.m. Final count is scheduled for 3:00 p.m.
6. You can be as creative as you want in attracting the crowd and getting votes. **YOU CAN BARTER ANYTHING BUT FOOD OR DRINK for tickets and ticket solicitation must be contained within the perimeters of YOUR booth area!**
7. We ask that beverages or beer are only served to your team members within the confines of your booth. You may not serve beverages to the crowd and no beer to anyone under 21 or a non-team member. This will be strictly enforced this year.

C.A.S.I. CHILI COOKING RULES

About the Annual Exchange Club Chili and B.B.Q. Cook-off:

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Thanks for your support.

The following C.A.S.I. Rules will govern the chili portion of the Annual Exchange Club Chili & B.B.Q. Cook-off:

1. All chili must be cooked on site the day of the cook-off, from scratch.
All chili must be prepared out in the open, no cooking in motor homes, etc.
 - a. "From Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete chili mixes are NOT permitted, e.g. Wick Fowler's, Carroll Shelby's etc. which contain several premeasured spices.
 - b. No fillers are allowed in the chili such as beans, macaroni, rice, hominy or other similar items.
 - c. Cooks are to prepare and cook chili in as sanitary a manner as possible. Cooking conditions are subject to inspection by the judging committee and C.A.S.I. referee.
Failure to comply is subject to disqualification.
 - d. All chili cooks may be required to eat a spoonful of their own chili from their judging cup before turning it in for judging.
2. Each head cook is responsible for preparing one pot of chili that he/she intends to be judged. Only one judging cup may be turned in from that pot. In addition, each cooking entry must prepare at least 6 gallons of chili to help feed the crowd. (This does not have to be your C.A.S.I. recipe.)
3. Chili cooks must sign their secret number slips in ink, with their first and last name, at the time judging cups are issued. Winners will not be eligible if their secret numbers are unsigned when presented. You must present your signed secret number to win, so keep it in a safe place until the winners are announced.
4. Once judging cups are issued, each head cook is responsible for his/her cup. Cooks must not remove or tamper with the number on the outside of the cup. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
5. Judging cups will be filled $\frac{3}{4}$ full or the level designated at the cook's meeting.
6. Chili Turn-In Times: 11:30 A.M C.A.S.I. Chili
7. Failure to comply with C.A.S.I. rules and procedures is subject to disqualification for the individual cook for that event. Decisions of the judges are final.

ECCO BBQ Rules

(Exchange Club Cook Off)

The Exchange Club of Muskogee holds this annual event as a **FUNDRAISER** for CASA, Kids' Space, Muskogee County Council of Youth Services (MCCOYS) and other local charities. Please cook as much Chili and/or B.B.Q. as possible to serve the large crowds. **Every team is required to pass out servings of Chili, B.B.Q. and Baked Beans in each category the team has entered to qualify for judging. Failure to provide sufficient samples to the crowd will result in disqualification.** We ask that you prepare a minimum of **30 pounds** of meat for each category entered to help feed the crowds. Only distribute sample portions to those individuals with taster kit containers provided by the Exchange Club. **TASTER KIT SALES ARE HOW THE BENEFIT FUNDS ARE RAISED. PLEASE REQUIRE THE CROWD TO HAVE A TASTER KIT BEFORE PROVIDING THEM A SAMPLE.**

- 1. COOKED ON SITE** - All meats will be cooked on-site, Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter and that the participants have at least the minimum requirement of product. A meat inspection certificate **MUST** be obtained before you begin in each category entered from event judging officials.
- 2. SANITATION-** Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- 3. ENTRIES PER TEAM-** Multiple entries in the same category by the same team shall not be allowed. However, each team may enter as many categories as they wish provided the minimum product requirement is met for crowd disbursement. (Example: Should a team wish to enter their Brisket in both the Brisket and Open categories they could do so provided they prepared 60 pounds of brisket.)
- 4. BBQ PITS-** The Promoter may specify the types of BBQ Pits. Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but **NOT** to complete cooking. Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- 5. OPEN FIRES-** It is in the interest of safety that open fire ground pits shall **NOT** be permitted.
- 6. CATEGORIES-** Beef Brisket, Pork Spare Ribs, Chicken, Hot Links, and Open (This category may include, but not be limited to beef ribs, goat, mutton, fish, crustacean, wild game, or wild fowl provided it falls within a BBQ status). All open categories must be cooked on site. Items such as Jambalaya are not considered BBQ.
- 7. DOUBLE NUMBER SYSTEM-** A 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 bottom of the judging tray in a manner which hides the number and the

other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed by the Head Judge, opened and presented to the event announcer for verification and disclosure.

8. JUDGING TRAYS- Containers will be provided for each category entered.

Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged. Foil and/or other wrapping material may not be utilized unless provided with the container by the judging officials.

9. JUDGING TRAY CONTENTS- At the time of turn-in to assure compliance with the turn-in criteria, all garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats. Sauces may be cooked into the meat, but once the cooking is complete, sauces cannot be added before the meat is placed in the judging tray. There should be sufficient quantities of meat for 18 judges. Keep in mind we are only requiring that each judge have a taste...Not a meal. Those judging the meats are instructed to judge on presentation, aroma, and taste. Those products which contain bones, you may wish to include bone-in for display and de-bone product for judging samples.

10. TURN IN TIME- Turn in times for each category shall be pre-set. Once this

time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging.

11. JUDGES- There will be 5 judges per table in the semi-final rounds of judging and 7 judges per table for the final round.

12. JUDGING SCORES & REGULATIONS- Judges will assign a score

from 1 to 10 for each tray sampled. A maximum of fifteen (15) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. The top 5 results from each preliminary judging table will be sent on to the subsequent levels of judging.

13. ANNOUNCING WINNERS- The top 5 of each category will be announced in reverse order. Those entries which made it to the finals table will be announced after the winners in no particular order.

14. BARBEQUE GRAND CHAMPION- The barbeque Grand Champion will be determined by the single barbeque item that receives the most total points combined during the total judging process. In the event of a tie the champion will be determined in the following order: Brisket, Ribs, Chicken, Open, Hot Links. Should the tie be within the same category the tie will be determined by the first total of the judges in order from the top of the finals table scoring sheet with the highest score.