

Winter Burnoff Official Rules

COOKS' RULES: SHORT VERSION

Arrival and Check-in: Cook teams may arrive starting at 6 am Sunday, Feb. 18. Teams with large trailers or campers may be accommodated on Saturday at the organizers' discretion. Contact organizer to arrange Saturday trailer arrivals.

Meat pre-preparation and Inspection: All meat must arrive raw and remain raw until inspected by contest organizers. HOWEVER, meat may arrive at the contest pre-seasoned.

Cooking: Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted.

Turn-in Categories and Times: All turn-ins are Sunday afternoon

SAUSAGE - 1:30 pm: May be commercial or home-ground, and may include any protein or combination of proteins. Sausage is "anything goes" and can be turned in as link, patty, chunks or slices. Stuffed presentations (e.g. a fatty) are permitted, as are combinations of different sausage presentations.

CHICKEN - 2 pm: Chicken includes standard Chicken, Cornish Game Hen and Kosher Chicken. May be turned in in whole pieces, chunked, diced, pulled, sliced or any combination of the above.

PORK RIBS - 2:30 pm: All Ribs shall include a bone. Spare ribs and loin back ribs are permitted. Country style ribs are prohibited.

PORK LOIN - 3 pm: Includes Tenderloin and Whole Loin, but it may not be stuffed. May be sliced, chunked, diced pulled or any combination of the above.

Turn-in Procedures and Presentation Rules:

Turn-in windows open exactly 5 minutes before official turn-in, and close exactly 5 minutes after official turn-in. Late entries will not be accepted or judged.

All turn-ins must arrive in an a 9x9 box provided by the contest organizer. Only numbered markings applied by the contest organizer are allowed, and these numbers must be on the top of the turn-in box.

Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro.

Sauce is optional. If used, it must not be "pooled" in the meat or turn-in box, and most not be presented in a separate container.

Meat shall not be sculptured, branded or presented in a way to make it identifiable.

See Complete Rules for additional Details

WINTER BURN: COMPLETE RULES AND JUDGING PROCEDURES

- 1) The decision and interpretations of the Rules are at the discretion of the Contest Organizer. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team. (Advice may be freely given.)
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space unless permitted by Contest Organizers. All cooking of product shall be done within the assigned cooking space, however meat may arrive preseasoned on the day of the contest. 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) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All equipment and debris must be removed from site.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, 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.
- 7) 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 of 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

arrive raw at the competition, at a temperature of 40 degrees or lower. Meat MAY BE pre-seasoned and injected before inspection. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

8) Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered in use, the team is disqualified.

9) 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.

10) The Four Meat Categories:

SAUSAGE: Maybe commercial or home-made and include any protein or combination or proteins. Sausage is "anything goes" and can be turned in as link, patty, chunks or slices. Stuffed presentations (e.g. a fatty) are permitted, as are combinations of different sausage presentations.

CHICKEN: Chicken includes standard Chicken, Cornish Game Hen and Kosher Chicken. May be turned in in pieces, chunked, pulled, sliced or any combination of the above.

PORK RIBS: Ribs shall include the bone. Spare ribs and loin back ribs are permitted. Country style ribs are prohibited.

PORK LOIN: Includes Tenderloin and Whole Loin, but it may not be stuffed. May be sliced, chunked, pulled or any combination of the above.

11) The four meat categories will be judged in the following order: SAUSAGE: 1:30 pm; CHICKEN: 2 pm; PORK RIBS 2:30 pm PORK LOIN 3 pm. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted and will receive a 0 (zero) in all criteria.

12) Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

13) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

14) Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.

15) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.

16) Each contestant must submit at least six (6) portions of meat in an approved container. Ribs must include a bone. 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) as a penalty.

17) 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 is not required to be provided by the contest, except at the election of the contest organizer. f. Prior to cooking, meat must be maintained at 40° F or less. g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

18) There will be no refund of entry fees for any reason, except at the election of the contest organizer. CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests. a. Excessive use of alcoholic beverages or public intoxication with a disturbance. b. Serving alcoholic beverages to the general public. c. Use of illegal controlled substances. d. Foul, abusive, or unacceptable language or any language causing a disturbance. e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, unless otherwise determined by the event. f. Fighting and/or disorderly conduct. g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude. h. Use of gas or other auxiliary heat sources inside the cooking device. i. Violation of any of the Cook's Rules above, save and except #9 – 13. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Organizers and/or Security. CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason,

such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

JUDGING PROCEDURES

All judging will be blind. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the authorized personnel before being presented to the judges.

1) Judges may not fraternize with teams on turn-in day until conclusion of judging.

2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. Organizers will determine the optimum number of tables of judges needed to properly judge the contest. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.

3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

5) A score of one (1) is a penalty or disqualification and requires approval by a Contest Organizer. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.

6) The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness - 1.1428.

7) The low judge score from each criteria will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.

7a. In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards.

8) Total points per entry will determine the champion within each meat category.

9) Cumulative points for only the four categories will determine Grand Champion and Reserve Grand Champion.