



TEAM PACKET & ENTRY FORM

Friday, August 18, 2017

Dessert, Open Class Chili and CASI Chili

Saturday, August 19, 2017

BBQ and CASI Chili

Chili Association Society International Affiliated

MAIN STREET- ROSHOLT

Fundraiser for Rosholt Commercial Club to benefit non-profit organizations in the Rosholt Community

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ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

What is the Rosholt Proud and Alive BBQ and Chili Cook-off?

The Rosholt Proud and Alive BBQ and Chili Cook-off is a community event hosted by the SNOW Pod and Rosholt Commercial Club from Rosholt, South Dakota that will provide fun for the whole family and a great way to raise money for local programs. Each year, the Rosholt Proud and Alive BBQ and Chili Cook-off committee focus is to hold a fundraiser to help non-profit organizations in the community of Rosholt.

The Cook-off is put on by a dedicated committee of all volunteers and has a variety of activities including bean bag competition, children's activities, dance, other entertainment, Car Cruise in, Inflatables and Mechanical Bull and of course.... BBQ, Chili and Dessert tasting with a new category of Mac and Cheese for a kids category this year!!



ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

CHECKLIST OF TASKS

- ☐ Form a team up to 3 people

- ☐ Choose a Team Name and Team Captain.

- ☐ Review this Team Packet – (so make sure you review them early).

- ☐ Complete the Team Entry Form and submit with the appropriate team fee by the registration deadline (see “Team Entry Form,” last page of this packet, for more details).
 - ☐ Decide on a BBQ and/or Chili recipe and make a list of ingredients needed. You will need to make enough BBQ or chili for judging, People’s Choice tasting test, so plan accordingly. FOR CASI CHILI on Friday and Saturday: Those teams who do not have a minimum 2lbs of chili at the beginning of the competition (as judged by the Committee) will not be eligible for points/prizes.

 - ☐ Make a list of everything you will need for the day of the event and decide who will be responsible for each item (see “What’s Provided and What You Need to Bring” for ideas).

 - ☐ Set your alarms early each day then come have some fun!

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

What's Provided and What You Need to Bring

PROVIDED BY THE COMMITTEE.....

- Cook passes- 3 per team
- People's Choice Jar
- Serving cups and spoons

YOUR TEAM BRINGS.....

Decorations:

- Booth decorations (no paint!)
- Team Banner and a sign describing the kind of BBQ/Chili you are making.
- Tape, thumbtacks or staples to hang decorations.

Cookers.....

- Your winning recipe
- Ingredients for your recipe
- Cooler
- Ice (Ice will not be provided on site so bring it with you)
- Heat source (e.g. propane cooker, or whatever you need to prepare your food. **No Electricity provided.**)
- Disposable spoons for your team cooks to taste with
- Cutting boards and knives (If you are doing a meat, it is highly recommended that you have a cutting board and knife dedicated to preparing meat and not used for anything else. If you use it for other preparation it must be disinfected and sanitized.)
- As needed depending on your recipe: stirring spoon, meat thermometer, cooking scissors, can opener, measuring teaspoons, measuring cups, food processor, garlic peeler, "to go" containers.

MISCELLANEOUS:

- Don't forget your Cook's Passes.
- Bottled water for your team members....cooking is thirsty work!
- Allergy sign to be hung at each booth

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

MAKING ENOUGH BBQ AND/OR CHILI OR DESSERT

Part of this fundraiser is to provide the public the fun of tasting the variety of different BBQ, Chili, Mac and Cheese and Dessert recipes. We would greatly appreciate your involvement with this event in fundraising for non-profit organizations in Rosholt.

For those Participant's that choose to be involved in the People's Choice:

The worse thing is to run out of BBQ/Chili or entered food before the end of the event. Please make sure you make ample amount to serve to the public.

Serving the right amount for People's choice:

It's is recommended that you serve just 2 ounces to each participant.... That's just two bites. If we have 20 teams and everyone gets served 2 ounces from each team...they will eat 5 cups of sample!!!!

Dessert Category will need to be bite size pieces.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

A Word about Cost

The Cook-off Committee recognizes that competing may be financially challenging for some teams. If you haven't competed before, we want to give you an idea of what to expect. If you have competed before, this may give you some ideas on how to help mitigate the cost.

How does the entry fee work?

To make it easier for teams to compete we will refund entry fee by July 15, 2017 if team cancels. After this date, No refunds will be honored. Teams may register the day of the Event. To hold your space, make out a check to Rosholt Proud and Alive BBQ and Chili Cook Off and submit your Team Entry Form (see last page).

What are other costs to consider?

Teams have averaged \$75-125 on ingredients, supplies and decorations. While many teams simple split up the cost per team member (about \$25-\$30 per member) others kept costs down through the recipes they chose.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

COOKING RULES for Friday, August 18, 2017 and Saturday, August 19, 2017

1. All ingredients must be in their original packaging. **No home-canned or home prepared items are allowed.**
2. Meat *must be in original packaging* and stamped "USDA Inspected." No wild game (including venison) is allowed except for People's Choice. **(Must be Inspected at the time of Registration)**
3. No ingredients may be pre-cooked or treated in any way by the Teams prior to the Cook-off. For example, you cannot open or marinate meat before the event. (Also note look at schedule to see when cooking times start).
4. Hands must be gloved when preparing, cooking and serving food.
5. All perishable and ***potentially hazardous*** food products such as meat, cheese, etc. must be held in temperature-controlled containers. ***Cold food must be kept at 40* F and below while all hot foods (meats, sauces, etc.) must reach an internal temperature of 165* F.***
6. Gas, propane or charcoal cooking will be allowed but you must supply one (1) fire extinguisher at your booth.
7. After the food is fully cooked, ***it must be held at 165* F*** to be served. Use a meat thermometer to monitor your cooking temperatures.
8. Do not use food preparation utensils when taste-testing your BBQ/chili. Please bring you own supply of disposable spoons for this purpose.
9. ***Dumping grease in any facility sink or ground is strictly prohibited and subjected to disqualification.***
You are responsible for removing this from the premises after the event is over.

Serving-Friday August 18, 2017 Desserts and Chili-Open Category, Saturday, August 19,2017 People's Choice

1. Teams are allowed to prepare prior to event but are not allowed to serve more than 2 oz. samples to the public at a time.
2. All items served must be served with gloved hands.
3. Containers holding BBQ/Chili, Dessert or other food of Choice must be covered except when serving. Your booth must have a designated SERVER to keep food covered.
4. NO beer or alcohol may be served to the public by any team. NO EXCEPTIONS. (Beer will be available for purchase at the event by a licensed vendor.)

Sanitation

1. Teams must provide a hand washing station in their booth and frequent hand washing is required. Even though using gloves, hand washing is critical to keeping the Cook-off a safe event for the public.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

2. All team members are to wash their hands after using the restroom and then upon returning to the booth from the restroom, all team members must wash hands...AGAIN!
3. Each booth will need to have a wiping cloth sanitizing solution of bleach. Cloths should be stored in solution when not in use and the solution changed when it becomes soiled.
4. When done working with raw meat, all surfaces that come in contact with raw meat are to be washed, rinsed, sanitized and air dried and wiping cloth solution should be discarded.
5. Teams must provide non-absorbent garbage containers with extra liners for their booth. Garbage containers should be emptied regularly.

And now some rules from the Committee.....

1. The number of members on team should not exceed 3 people including the head cook.
2. Your team will be issued 3 of Cook's passes which are for team members only. Do not lose the passes, as replacements are not available. Without the passes, team members will have to pay to get in.
3. You will be assigned your booth space in advance. Do not change booths without permission from the Team Coordinator.
4. NO paint of any kind is allowed for decorating.
5. All items must fit in your booth space: nothing is to be placed outside your booth.
6. Once the event starts, music may be played, within reason of your booth. Teams are prohibited from playing amplified music from their booths.
7. A representative from the Committee will deliver a sample container and/or collection cup to your booth in the morning. No other container will be acceptable in submitting your taste testing samples for judging. Additional sides are not allowed in the judging sample. Only your chili sample in its purist form – no additional condiments- will be submitted for judging. You must bring your sample for judging by the deadline.... (See schedule for times) or listen for announcements for specific time.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

It's About the Competition----Prizes and How to Win!

FRIDAY NIGHT CATEGORIES:

CASI Chili- Points	Trophies and Points
Chili (Open Class)	1 st Place Trophy from Judges Trophy for Peoples Choice Vote 2 nd and 3 rd Place
Dessert	80% pay back from entry fees. Winners decided by Judges. Then will be open to public for ticket votes, the contestant with the most tickets will be winner for People's Choice award. 1 st Place Trophy and Cash Prize

SATURDAY CATEGORIES:

BBQ	Winners decided by Judges. Grand and Reserve Champion are figured by overall points. (Tie Breaker will be the brisket points) 1 st Place Trophy with \$300.00 Cash (each category) 2 nd Place Metal with \$200.00 Cash (each category) 3 rd Place Trophy with \$100.00 Cash (each category)
CASI Chili (State CookOff)	Points and Trophy for 1 st Place 2 nd and 3 rd Place Metals- Winners decided by Judges South Dakota State Champion- Winner Trophy
People's Choice	50% of entry Prize and trophy. Winners decided by public ticket votes, the contestant with the most tickets will be winner.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

SCHEDULE OF EVENTS

(Preliminary, will get updated one when you register)

FRIDAY, August 18, 2017

Move and start setting up camp	1 pm
Registration for BBQ and CASI Chili	4:00PM -6:00PM
Meat Inspection	4:00pm – 6:00PM in Community Center
Start cooking	as soon as your meat has been inspected
Dessert and Chili (open)	Registration and Turn-in 4:00pm
Doors Open to Public	5:00PM
Show car Cruise In	5:00PM-9:00pm
Dessert and Open Chili Test Tasting	use tickets to vote 5:00-7:00 pm
Table of Fun	5:00pm-10pm (Drawing on Saturday)
Food Vendors	5:00 to 10PM
Dress Up Contest	50's dress (secret judges during the night)
FUZZY DICE BAND	8:00pm to 12:00midnight in Community Center
AWARDS Ceremony	During Band 1st and 2nd Breaks

SATURDAY, August 19, 2017

BBQ and CASI Chili	Registration 8:00-9:00 Am
Judging in Community Center	12-3:30PM
Inflatables/Mechanical Bull	4:00 -9:00PM on Main Street
Bean Bag Tournament	Register 10-11 AM Compete 12-4 PM on Main Street
Fireman's Water Fight- Powder Puff- Category	4:00 -6:00PM on street by Eggers/Bank
Kid's Carnival	5:00 -7:00PM on Main Street
Raffle/Table of Fun Drawing	(TBA)
Food Vendors	10am -10PM on Main Street
AWARDS Ceremony	8:30 – 9:00PM

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

FOR MORE INFORMATION

If you have additional questions about the event, please contact one of the following Volunteer Committee Team Members:

Team Coordinator:

Sheri Johnson-BBQ sheriljohnson3@yahoo.com 605-537-4349

Donna Conrad- Chili dangergail@aol.com 254-855-4733

Event Chair

Calvin Ceroll review@tnics.com 605-537-4276

Jeremiah Klein summitrancher@yahoo.com 605-212-5458

SNOW POD Contact

Sara Broz-President sbroz@tnics.com 605-880-1407

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

Accommodations:

		PHONE NUMBER
CAMPING:	Rosholt City Park Contact City Hall-	(605)537-4275
	Rosholt RIA Camping Contact City Hall-	(605)537-4275
	Dakota Magic Casino 7 miles north- (CLOSED FOR 2017)	1-800-dakota-5
	Camp Dakotah 25 miles south in Sisseton SD	(605)698-7388
HOTEL:	Dakota Magic Hotel/Casino Interstate 29 EXIT 1 ND- 7 miles north	1-800-dakota-5
	(10 ROOM BLOCK UNTIL ONE WEEK BEFORE EVENT AT DAKOTA MAGIC HOTEL)	
	Sisseton Super 8 2104 SD Hwy 10, Sisseton, SD - 25 miles south	(605)742-0808
	Wheaton Inn 403 5 th Street N, Wheaton, MN - 15 miles east	(320)563-8236
AIRPORT:	Hector International – 2801 32 nd Ave NW, Fargo, ND- 70 miles north	(701)241-8168
	Sioux Falls Regional -2801 N Jaycee LN, Sioux Falls, SD- 176 miles south	(605)336-0762
	Watertown Regional- 2416 Boeing Ave, Watertown SD-70 miles south	(605)882-6509
	Aberdeen Regional- 4740 6 th Ave SE, Aberdeen, SD- 119 miles west	(605)626-7000

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

BBQ CATEGORY

COOKED ON SITE - All meat will be brought to the cooking site **RAW!** No pre-marinating pre-soaking or pre-spicing prior to **START TIME**. Meat may not be pre-trimmed before inspection. Meat will be inspected by the **Promoter or their representative**. Meat will be prepared from scratch within the time constraints of the cook-off site. **No meat will be allowed to leave site after it has been inspected.** Start time is after meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected. The promoter will hand you the turn-in times, rules and a meat inspection form checked and signed, which you bring to the designated area at the time specified in the form, to get your turn in trays

TURN IN TIMES - Turn-in times shall be posted on site and will be given to head cooks at check-in. Judging Coordinator will determine the times with the promoter and announce at the cooks meeting. If there are a large number of cooks 50 plus turn-in times will be expanded to hour and a half increments. Standard times are 11:00 am; 12:00 pm; 1:00 pm; and 2:00 pm. Special circumstances (additional categories) may dictate different time variables.

Brisket will always be the last turn in.

TURN IN QUANTITIES – Brisket. Cook's will turn in seven (7) full slices, approximately 1/4 to 3/8 Full slices, with the ends of the brisket. If sliced to thick or to thin the cook will be required to correct it.

Pork Spare Ribs. Cook will turn in seven (7) pork spare ribs a St Louis style is OK. **Chicken.** Cook's will turn in one half of a whole chicken not dis-jointed containing Skin, breast portion, leg, thigh and wing (with or without wing tip). **Pork.** Cook will turn in pulled or shredded from a pork butt /pork shoulder. **No head cook will be allowed to cut off another head cooks meat and turn it in for judging. They must turn in their own prepared meat.** Other types of meat will be addressed later in this section.

PITS & ENTRIES PER PIT - There will be only two different entries per pit. Two (2) head cooks to a pit. Pit will be any commercial or homemade, trailered or untrailered pit or smoker, may include gas or electricity for use to **start natural fiber (wood) substance only.** All fires for cooking meat must be wood or wood products (charcoal) or wood pellets. Electric blowers and /or rotisseries **ONLY ARE PERMITTED.** No gas or electric cooking heat.

OTHER CATEGORIES - Promoter shall advise cooks in advance of any additional categories.

MARKERS AND GARNISH – Cooks may cook with sauce, however when preparing meat for turn in, nothing may be added to the meat in the tray. Cook will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddled in the tray. Any and all garnishes are prohibited

DISQUALIFICATION – If a tray is found to be in violation of rules. If a head cook has turn in for judging, a cut off another head cooks meat. **The turn in is raw meat, it will be disqualified at the discretion of the judging coordinator.**

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

TIEBREAKER FOR GRAND CHAMPION AND RESERVE CHAMPION – Brisket will be the tie breaker at cook-offs.

COOKS MEETING - the cooks meeting will be held at the discretion of the Judging coordinator. Usually 9:00 am Saturday Morning. This will be told when you pick up your trays. He/She will go over all turn -in rules pertaining to the judging of your product. All head cooks or representative must attend. Any questions should be asked at this time to the Judging coordinator.

JUDGING FORMAT - All entries will be submitted in identical containers 9x9 hinged foam tray with a matched pair of blue identically numbered theater tickets affixed to the tray, a piece of foil for each container, which have been brought to the site by the Judging Coordinator. Each head cook will be instructed to PRINT his/her name in ink on the blank side of the ticket when picking up their trays. This ticket only will be used to match to the ticket on the winning box. Only the name written on the winning ticket will go on the winner's sheet, by the judging coordinator.

JUDGING – All trays accepted at the turn-in will be inspected for the correct thickness and quantities. All trays accepted will go to the judging table to be judged.

JUDGES - It is the promoter's responsibility to get all the judges seated at the table before the tray turn it begins. A minimum of five (5) judges per table. Head cooks are prohibited from judging but are encouraged to watch the judging processes. Judging sheets will be used. Judges will be instructed on how to pass the trays, fill out the score sheets, using the pallet cleansers the correct use of the Knife and fork, and the scoring processes. There should be no more than twenty (20) trays per table.

NOTE:

It will be the head cooks responsibility to obtain and adhere to the rules and guidelines of the contest

Official CASI Rules

I. CHILI COOKING RULES

A. CHILI COOKED ON SITE - All chili must be cooked from scratch on site the day of the cook-off. All chili must be prepared in the open (no cooking in motorhomes, etc.).

1. CHILI COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are NOT permitted. **Traditional (CASI) Red Chili**-defined as any kind of meat and gravy only. **NO FILLERS IN CHILI** - Beans, macaroni, rice, hominy, or other similar ingredients are not permitted. *The Chili Appreciation Society International (CASI) raises money for charity through the promotion of American red chili. CASI sanctions over 500 chili cook offs internationally each year as qualifying events for the Terlingua International Chili Championship.*

Since the competition involves sampling by judges and attendees, please be aware that each team's liability is based on ingredients cooked in the chili. **Any teams preparing and serving harmful ingredients will be held liable.**

2. **No ingredient can be pre-cooked in any way prior to the commencement of the official cook-off.** The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding or mixing of spices. **Meat cannot be pre-cooked or marinated.** Other ingredients, i.e. onions, peppers, etc, can be pre-chopped and brought to the cook site or chopped on site.

3. **Check-in:** Please check-in at the registration table to receive your booth assignment. (**See list of schedule of events for times**).

4. **Set-up** Each team will be given a 12 ft x 12 ft space. You must provide a tent or canopy for your booth, tables, chairs, trash cans, and something to cook on (camp stoves or propane heated pots, etc...) **No campfires will be allowed.** Only one vehicle per team will be allowed into the festival area. Please unload your tent, tables and supplies as quickly as possible and then exit the festival area to park in the vendor parking lot. Walk back and set up your booth after you have parked your car. **Reminder: Individual booths will have no running water or electricity. Water will be available near the event site but cooks should bring their own water for cooking.**

5. Anyone cooking chili prior to start time will be disqualified. Stoves can be turned on before start time to boil water only. There will be a mandatory cooks meeting and each team will be given their judging container and their contestant number at this meeting.

SANITATION - Cooks are to prepare and cook chili in as sanitary a manner as possible.

A. INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by the head judge or his/her designee and CASI Referee. (Failure to comply is subject to disqualification.)

B. COOKS MAY HAVE TO TASTE THEIR CHILI - At the discretion of the head judge or CASI Referee, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)

C. ONE CHILI PER COOK - Each head cook is responsible for preparing one pot of chili that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.

D. COOKS MUST SIGN NUMBER SLIPS - Chili cooks must sign their secret ticket slips in ink with their first and last names at the time cups are issued. A cook will not be eligible to win (place in the top 10), if their secret ticket is unsigned when presented. **NOTE:** Cooks must present their signed secret ticket to win.

E. PROTECT THE JUDGING CUP - Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the ticket on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified. (*See Sections A.4. and 5. for cup replacement.*)

F. FILLING CUPS - Cups must be filled to $\frac{3}{4}$ inch from the top of the cup or to the level designated at the cooks' meeting.

G. CHILI TURN-IN - Chili will be turned in at the place and time designated at the cooks' meeting or as otherwise designated by the head judge.

H. PYROTECHNICS - No chili contestant may discharge firearms or use any pyrotechnics or explosives at a chili cook-off. Contestants discharging firearms and/or using explosives or other pyrotechnics will be disqualified from the chili cook-off.

I. PENALTIES - Failure to comply with CASI rules will result in disqualification of an individual cook for the cook-off. Decisions of the official(s) are final. In case of disqualification, the CASI official monitoring the cook-off will immediately notify the head cook and give a reason for disqualification. In the event disqualification of a cup of chili occurs after judging has started, it is not necessary that the cook be located or given an explanation for the disqualification.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

DESSERT Rules

1. **Contestants should pre-register by emailing or calling Sheri Johnson at 605-537-4349 or sheriljohnson3@yahoo.com.** Contestants must complete the form and be entered in the name of the person who made the dessert. Entries will be assigned a number and judging will take place before the entrant's names are identified. Contestants can have up to 2 entries per person.
2. Ingredients must be listed on a 3X5 card to provide information for people with food allergies.
3. Suggested Items to make (no refrigerated items please):
 - a. Cakes
 - b. Pies
 - c. Cookies/ Bar Cookies/ Brownies
 - d. Other Desserts (puddings, custards, cobblers, crisps, crumbles, etc...)
4. **Desserts must be registered with the form at the Rosholt Community Center by 4:00 PM on Friday August 18, 2017. Please provide items in bite size pieces in mini baker liners/paper cups.**
After judging, all desserts will be available to public for People's Choice by voting with tickets (tickets will be available for purchase as part of the fundraiser.)

Judging

1. Judging will start at about 4:30 PM.
2. Minimum of three judges.
3. Entries will be assigned a number and judging will take place before the entrant's names are identified.
4. Criteria for judging –
Point total 25
 - Overall Appearance/Presentation Up to 5 Points
 - Flavor (aroma, taste, and balance of flavoring) Up to 5 Points
 - Texture/Consistency (evenly baked, doneness) Up to 5 Points
 - Moistness/Crumb (as applicable to category) Up to 5 Points
 - Creativity/Originality Up to 5 Points

Scoring

Each judge assigns a numerical value for each category without consultation with the other judges. The dessert receiving the highest total numerical value is the winner in that category. In case of a tie judges will judge those desserts again. Each category will include first, second and third place awards. Winners will be announced at the end completion of People's Choice voting.

People's Choice Award:

Ticket holders may sample desserts and vote with their tickets for their two favorite desserts. The entry with the highest number of votes will take the award of People's Choice.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

Kids MAC AND CHEESE COOK OFF

Saturday, August 19, 2017

Registration: 1:30 pm

Turn in: 3:00 pm

Entry Fee: \$5.00

Age Categories : 5-11 and 12-18

Team must be 1 child and 1 Adult

COOK-OFF PREPARATIONS & COOKING RULES

All teams must prepare a mac & cheese from scratch at their booth for judging.

All teams can begin cooking your mac & cheese as soon as your team is set up.

For contestants:

Contestants are responsible for providing the tent, tables and chairs for your cooking site.

Contestants are responsible for providing the cooking equipment of choice.

Method to Cook Mac & Cheese – Gas Ranges, Field Ovens or Propane Stoves (Be sure to bring extra bottles or a large enough supply of propane). **Electric will not be supplied**

Bottled Water for cooking pasta. Water must be bottled. A water source will not be provided at the event.

Cutting Boards, Knives and Can Opener (if necessary) – Do not leave these unattended in your booth.

Long Stirring Spoons that reach the bottom of your mac & cheese pot! Constant stirring and low heat should prevent burning your wonderful mac & cheese at the bottom of the pot.

Cooking Thermometer to ensure that your cold food is at or below 41 degrees and hot food (mac & cheese) must be maintained or above 135 degrees.

- NO** cutting or chopping of fresh ingredients UNTIL you begin preparing your mac & cheese on site.
- DO NOT** bring onions, peppers, tomatoes, etc... pre-cut in storage bags. Only store purchased, unopened, pre-cut, vacuum-sealed ingredients will be allowed, all else must be chopped on site.
- Canned Ingredients are allowed, but may NOT be opened until you begin preparing your mac & cheese. (Bring the can opener!)

Disposable Gloves. All food handlers are required to wear gloves while handling food.

Trash Can with trash bags – You are responsible for removing your trash. Please have a method to contain your trash.

Clean-up supplies – We recommend grease cutting cleaner, 2 rolls paper towels, trash bags, etc...

Tasting Cup is collected, you will then begin giving away the rest of your creamy mac & cheese to the tasting public.

OFFICIAL JUDGING

Each team will be supplied with an Official Tasting Cup with your team number on the bottom. Do not alter the cup in any way as this is a blind tasting. Your Cup needs to be turned in by 3:00pm



TURN IN TIMES

Friday, August 18, 2017

Desserts and Chili (Open Category) 4:00pm

CASI Chili 8:00PM

Saturday, August 19, 2017

Head Cooks Meeting 9:00AM

Chicken 12:00 PM

Pork Spare Ribs 1:00 PM

CASI Chili 2:00 PM

Pork Butt 2:30PM

Mac and Cheese 3:00 PM

Brisket 3:30 PM

There is a 20 minute window to turn in you meat, 10 minutes before the turn-in time and up to 10 mins after.

We Reserve the right to change these times depending on # of teams by the Judging Coordinators.

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK-OFF

ROSHOLT PROUD AND ALIVE BBQ AND CHILI COOK OFF
Team Registration Form
(Please Print)

Official 2017 Entry Form

Pre-Register by July 15, 2017

Team Name:		
Team Captain:		
Team Member Names: 1 2		
Phone:	Email:	
Mailing Address:		
City	State	Zip
Category: Mark ones you are entering		
Friday: August 18, 2017		Saturday: August 19, 2017
<input type="checkbox"/> CASI Chili \$20.00	BBQ (can enter up to 4 meats) \$100.00	
<input type="checkbox"/> Open Chili \$10.00	<input type="checkbox"/> Brisket	
<input type="checkbox"/> Dessert \$10.00	<input type="checkbox"/> Chicken	
	<input type="checkbox"/> Pork Butt	
	<input type="checkbox"/> Pork Spare Ribs	
	<input type="checkbox"/> CASI Chili	\$20.00
	<input type="checkbox"/> People Choice (Open Category)	\$20.00
Please Mail completed for to: Rosholt Proud and Alive BBQ and Chili Cook-Off PO Box 113 Rosholt, SD 57260		
For more information about the Rosholt Proud and Alive BBQ and Chili Cook-off, visit www.rosholtsd.com		
Committee Use:		
Team#	Booth #	

THANK YOU
FOR
PARTICIPATING IN
OUR FUNDRAISER.
SEE YOU NEXT YEAR!!!!

From the ROSHOLT
PROUD AND ALIVE
BBQ/CHILI COOKOFF
COMMITTEE AND
SNOW POD