



89th Box Car Days

3RD ANNUAL

BBQ COOK OFF

Saturday, September 3, 2016

Tracy, MN

Contest:

1 Meat of Baby Back Ribs and 1 Dessert

Both must be prepared on-site.

Registration:

\$75 pre-register by August 15

Includes 4 tickets for a *Free Breakfast at Keg's and Eggs*
(8:30-noon at the Beer Gardens at Box Car Days)

\$100 registration after August 15

Located on Morgan St. behind the Beer Gardens

6 a.m.-7:30 a.m. Team Check In

2 p.m. Judging 5 p.m. Awards



For More Information Visit or Call

www.tracymn.org under Tracy Area Chamber

Facebook at Box Car Days BBQ contest

Tracy Area Chamber (507)-629-4021

Sponsored by:



Tracy Area Chamber
www.tracymn.org



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Saturday, September 3rd

All teams in the BBQ Contest must have paid their entry fees before competing in the contest. Entry fees will be \$75 if pre-registered before August 15, 2016, \$100 after August 15, 2016. All that pre-register will receive four free breakfast tickets to be used at Keg's & Egg's held at the Beer Tent on Saturday from 8:30 a.m. – noon. All entries must be prepared and cooked on September 5th at the Cook Off event in the designated cooking area. You may NOT season or prepare the meat ahead of time and absolutely NO COOKING before you have checked in on September 3rd. Check in opens at 6 a.m. and runs until 7:30 a.m.

NOTE: You are responsible for observing prudent temperature and sanitary requirements.

Rules:

1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary. The Chief Cook and assistants must be of the age of 21 by September 3, 2016 or better to participate.
2. Each team will provide the grill or smoker to be used exclusively by that team within the confines of the team's assigned cooking space.
3. Each team will bring their own: products, including meat- baby back ribs only, seasoning, and cooking equipment.
4. Each team participating in the contest must prepare meat of baby back ribs and one dessert (ice cream, cobbler etc.) to qualify for Grand Champion or Reserve Grand Champion. Dessert must be prepared on-site.
5. All seasoning and cooking of the products shall be done within the confines of the teams assigned cooking space. Each team will receive a space to cook in of 10x20. Vehicles must be parked outside the cooking area. Small "easy up" style tents or umbrellas are permitted for shade.
6. Contestants must adhere to all electrical, fire, health and other codes whether local, county, state or federal.
7. No cooking of any kind may be done before checking in on September 5, 2015.
8. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team's area will not be permitted.
9. No drinking of alcoholic beverages outside of the beer tent or cooking area will be permitted. All alcoholic beverages must be purchased on site at the Beer Tent.

Time Line:

6am – 7:30am Team Check in/Meat Inspection
8am Mandatory Cooks Meeting
2pm judging - first ribs then desserts
5pm Awards Presentation

Set Up:

1. Each team will be assigned a 10x20 space, located on Morgan St. in front of the Veterans Memorial Center.
2. No vehicles will be allowed in the assigned cooking area.
3. Generators are allowed. NO ELECTRICITY PROVIDED.

Judging Overview:

1. Blind judging containers will be handed out at Check In/Cooks Meeting.
2. Team must provide all meat and dessert items for the contest.
3. Each team must prepare SIX (6) individual pieces of meat and dessert for the judges.
4. Anything placed in the container that identifies your team will be cause for your entry to not be scored.
5. All turn-ins must be delivered to the judging location (a sign will indicate where) at the designated times for each category. NO EXCEPTIONS. Late turn-ins will not be scored.

Judging Criteria:

1. Entries will be judged by the judging team of six judges. They will be scored in the areas of appearance, tenderness/texture and taste. The scoring system is 100 (excellent) to 1 (bad). All whole numbers between 1 and 100 may be used to score any entry.
2. Garnish will be allowed in the turn-in box
3. No sauce containers will be allowed in the turn-in box
4. Product may be presented with or without sauce or seasonings.
5. If you choose to use a sauce with your entry, it must be applied to the entry. Sauce must not be pooled in the container.
6. No toothpicks, skewers, etc are permitted in the turn-in box. Any entry not complying with this rule will be given a 0 (zero) in all judging categories.
7. Turn-in boxes shall only contain garnish and turn in product.

Rib Contest and Dessert Prizes

Grand Champion- \$400

Reserve Grand Champion- \$150

Must participate in both meat and dessert categories

Baby Back Ribs

1st \$100
2nd \$75
3rd \$50

Dessert

1st \$100
2nd \$75
3rd \$50



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Registration Form

Team Name: _____

Chief Cook: _____

Mailing Address: _____

City, State, Zip: _____

Phone: _____ Cell Phone: _____

Email: _____

Release/waiver of liability; in consideration our accepting this entry, I, the undersigned, intent to be legally bound, hereby for myself, my heirs, executors, and administrators, waive and release any and all rights and claims for the damages I may have against the Tracy Area Chamber of Commerce, City of Tracy, or their agents, successors, sponsors, and any an all injured suffered by myself, my team, or my guests in this event. Further, I hereby grant full permission to the and any agent authorized by this event's organizer to use any photography, videotape, motion pictures, recording or any other record of this event for any legitimate purpose.

Signature of chief cook _____ Date _____