

LET'S BE SOCIAL



#halfmoon2016

www.shinerhalfmoon.com



Green-Dickson Park - Shiner, Texas

**IBCA Sanctioned Cook-Off- July 1-2**  
**\$10,000 Minimum Gauranteed Prize Package\***



OVERALL RESULTS WINNERS

GRAND CHAMPION (1ST)	\$750
RESERVE GRAND CHAMPION (2ND)	\$375
3RD	\$275
4TH	\$175
5TH	\$100

PLUS Each Individual Meat Category Will Pay At Least:

1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
\$750	\$500	\$300	\$250	\$225	\$200	\$175	\$150	\$125	\$100

\*Will increase after 70 teams

**SCA Sanctioned Cook-Off- July 3**  
**\$4,250 Minimum Guaranteed Prize Package\*\***



SCA Rib Eye Steak

1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
\$1,500	\$750	\$550	\$350	\$250	\$100	\$100	\$100	\$100	\$100

Shiner Smokehouse One Bites

1st	2nd	3rd
\$200	\$100	\$50

\*\* Will increase after 30 Teams

This event is limited to guaranteed reservations for 120 teams. On-line registration available at [www.shinerhalfmoon.com](http://www.shinerhalfmoon.com)  
For more information visit [www.shinertx.com](http://www.shinertx.com), or contact C.J. Patton at [cj.patton@gmail.com](mailto:cj.patton@gmail.com), or 361.596.0080.

Events sanctioned by International Barbeque Cookers Association or Steak Cookoff Association LLC, but membership is not required to enter and win.

This event is sponsored by the Shiner Chamber of Commerce, and will benefit park improvements and local scholarships.

See Entry Form and Rules for Details. For sponsorship or vendor information, please contact C.J. or visit [www.shinerhalfmoon.com](http://www.shinerhalfmoon.com)

**Live Music by The Emotions, as they celebrate their 40th anniversary;**  
**Additional attractions will include a Spectacular Fireworks display and family friendly events.**



**37th Annual Half Moon Holidays  
BBQ & Steak Cook-Off  
July 1-3, 2016  
Green-Dickson Park  
Shiner, TX**

**Team Name:** \_\_\_\_\_

**Head Cook:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

**City, ST, Zip:** \_\_\_\_\_

**Daytime** \_\_\_\_\_ **Cell** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email (required):** \_\_\_\_\_

**Team Members\*:**

\* Must Be 18 1) \_\_\_\_\_ 3) \_\_\_\_\_

Years of Older 2) \_\_\_\_\_ 4) \_\_\_\_\_

**Note: Up to Four Team Members will receive free entry into Saturday Night's Dance.**

Day Of Event	Check If Entering	Category	Entry Fee	Sanctioning		Turn In Time
				Body	Prizes	
Friday	<input type="checkbox"/>	Margaritas	\$20	IBCA	75% Payout to Top 3 Places	5pm
	<input type="checkbox"/>	Kid's Pork Chop Cook	\$20	Kid's Q/ IBCA	75% Payout to Top 3 Places	6pm
	<input type="checkbox"/>	Giblet Rice*	\$10	IBCA	Trophy 1st Place	6pm
	<input type="checkbox"/>	Cook's Choice	\$20	IBCA	75% Payout to Top 3 Places	7pm
	<input type="checkbox"/>	Calcutta Pre-Purchase	\$100	IBCA	See Calcutta Notes	
	<input type="checkbox"/>	Porta Potty	\$175	IBCA	See Porta Potty Notes	
* Meat Entry Fee is \$175 and includes One Giblet Rice Entry						
Saturday	<input type="checkbox"/>	Jackpot Beans (16oz)	\$20	IBCA	75% Payout to Top 3 Places	10am
	<input type="checkbox"/>	Half-Jointed Chicken				11:30am
	<input type="checkbox"/>	Pork Spare Ribs	\$175	IBCA	See Meat Prize Notes	1:30pm
	<input type="checkbox"/>	Beef Brisket				3:30pm
Sunday	<input type="checkbox"/>	Shiner Smokehouse Sausage One Bites	\$25	SCA	See One Bite Notes	Noon
	<input type="checkbox"/>	SCA Sanctioned Steak Cook Off	\$150	SCA	See SCA Notes	1-1:30 pm

There will be NO REFUNDS for any reason, except for waiting list registrants.

**Event & Prize Notes**

**Kid's Pork Chop Cook**

Entries & Payment must be received by June 17, 2016. Event for children, only, between ages of 6 and 17. We will provide the pit, the charcoal, the competition meat – pork chops. No garnishes allowed. You get to keep the pit.

**Cook's Choice**

Cooked Meat- Fried, Sautéed, Grilled, etc. and garnishes & sauces welcomed. No desserts!

**Calcutta Pre-Purchase**

Pre-purchase your own team before 8:45PM on Friday. Remaining teams purchased will be auctioned at 9PM, when we announce the winners of the above contests. 75% of the income will be awarded to the buyer of the teams that place 1<sup>st</sup>, 2<sup>nd</sup>, or 3<sup>rd</sup> in each of the IBCA meat categories.

**Porta Potty Purchase**

Private Porta Potties are available for your camp site. The potty will be delivered to your campsite on Friday afternoon/ evening. Head cook must tell the Promoter at the time of tray check out where the campsite is. The cost of the private potty is \$175, and must be paid with event registration. It is only available to those that have completely registered and paid for the event by June 15, 2016. Saturday delivery is NOT available. By choosing to rent a potty, you acknowledge you are responsible for any damages that may be done to the potty during the event.

IBCA Meats This event is sanctioned by the International Barbeque Cookers Association (IBCA), but you do NOT have to be a member to win.

**Meat Prize(s):** \$10,000 Guaranteed Prize Money. 75% Payout, varying with the number of entries over 70 Teams.

**Individual Meat Category (Chicken, Ribs, Brisket)**

**Finishing Place/ Guaranteed Minimum Pay Out**

1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
\$750	\$500	\$300	\$250	\$225	\$200	\$175	\$150	\$125	\$100

PLUS Trophy for 1st-3rd and Ribbons/ Certificates for 4th- 10th

**Overall Results (Three Meats Only - Combined Score)**

**Finishing Place/ Guaranteed Minimum Pay Out**

1st (Grand)	2nd (Reserve Grand)	3rd	4th	5th
\$750	\$375	\$275	\$175	\$100

PLUS Trophy for 1st-3rd and Ribbons/ Certificates for 4th- 10th

Shiner Smokehouse Sausage One Bites

*\* Upon receipt of entry fee, Shiner Smokehouse will provide cook team with a coupon for a free package of sausage, so that the team can practice with this unique, Czech-German style smoked sausage. The same type of sausage will be provided during meat pickup.*

**Sausage One Bites: \$350 Minimum Guaranteed Prize Package**

**Sausage One Bites(s):** \$350 Guaranteed Prize Money. 75% Payout, varying with the number of entries over 30 Teams.

**Finishing Place/ Guaranteed Minimum Pay Out**

1st	2nd	3rd
\$200	\$100	\$50

PLUS Trophy for 1st-3rd

SCA Rib Eye Steak

This is a Steak Cookoff Association LLC (SCA) event. SCA rules will be enforced and the decision of the SCA Representative is final. Cook teams/ head cooks do NOT have to be a member to win. **Payment is due at time of registration. Only teams with registration fees paid by June 17, 2016 are guaranteed entry. However, we will have a few extra entries worth of sausage and steak for a few late arrivals. This event is limited to 120 teams. Shiner Half Moon Holidays will provide the rib-eyes to the cooks.**

**SCA Steak Cook Off Minimum Guaranteed Prize Package**

**Steak Prize(s):** \$3,900 Guaranteed Prize Money. 75% Payout, varying with the number of entries over 30 Teams.

**Finishing Place/ Guaranteed Minimum Pay Out**

1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
\$1,500	\$750	\$550	\$350	\$250	\$100	\$100	\$100	\$100	\$100

PLUS Trophy for 1st-3rd and Ribbons/ Certificates for 4th- 10th

**RELEASE AND ACKNOWLEDGEMENT:**

It is the responsibility of the chief cook that all team members abide by the rules of the event (See IBCA, SCA, and Shiner Supplemental Rules) and all health department rules and regulations. Failure to comply with any rule or regulation may result in immediate disqualification. Horses, pets, firearms, fireworks, or other explosive devices, glass containers and keg beer are PROHIBITED at the event. No loud music after midnight will be enforced. Portions of this event are sanctioned by the IBCA or the Steak Cookoff Association LLC (SCA). In consideration of the acceptance of the right to participate, entrants, participants, and spectators release and discharge the Steak Cookoff Association LLC, all its directors, officers, employees, sponsors, agents, representatives from any known and unknown damages, injuries, losses, judgments, and/or claims from any cause whatsoever that may be suffered by any entrant, participant, or spectator to their person or property. Further, each entrant expressly agrees to indemnify all the foregoing entities, firms, persons, and bodies of any form from all liability occasioned from the conduct of any entrant, participant, or spectator. I agree to follow the directions of the event organizers and that any misconduct or refusal by me to follow any direction of the organizer can result in the disqualification and cancelation of my participation in the activities and my immediate removal from the grounds where these activities are occurring. I understand that any such non-compliance may result in injury, death, and/or permanent disability as a result of my failure to comply. Any and all media taken by the SCA related to any participant, spectator, etc. becomes the property of the Steak Cookoff Association LLC and can be used in future promotion of the SCA Events. I have read and agree to abide by all rules and regulations set by the Shiner Chamber of Commerce Barbeque Committee, the International Barbeque Cookers Association, and the Steak Cookoff Association LLC.

Signature: \_\_\_\_\_ \*\*Signature is required\*\*

**Or via USPS - Make entry fee payable to: Shiner Chamber of Commerce**

**Mail entry form and entry fee payment to:**

**Barbeque Chairperson: C.J. Patton**

**P.O. Box 221**

**Shiner, TX 77984**

**Please contact the C.J. Patton if you have any questions @ 361-596.0080 or cj.patton@ymail.com**

## Cook Off Team Schedule

Date	Event	Location	Time
Friday	Container Pick Up for Friday/ Saturday Events	BBQ Barn	3-4:45 pm
	Margarita Turn In	BBQ Barn	5pm
	Kid's Cook Turn In	BBQ Barn	6pm
	Giblet Rice Turn In	BBQ Barn	6pm
	Cook's Choice Turn In	BBQ Barn	7pm
	Mandatory IBCA Head Cooks's Meeting	Main Pavillion	8:45pm
	Calcutta Pre-Purchase Deadline	Main Pavillion	8:45pm
	Calcutta Auction	Main Pavillion	9pm
	Awards for Friday Events	Main Pavillion	After Auction
Saturday	Jackpot Bean Turn In	BBQ Barn	10am
	Chicken Turn In	BBQ Barn	11:30am
	Rib Turn In	BBQ Barn	1:30pm
	Brisket Turn Inn	BBQ Barn	3:30pm
	Awards for Saturday Events	Main Pavillion	6pm
Sunday	Team Registration & Set Up	BBQ Barn	8-10am
	Mandatory SCA Cooks Meeting/ Container/ Meat Pickup	BBQ Barn	10am
	Shiner Smokehouse Sausage One Bite Turn In	BBQ Barn	Noon
	Steak Turn In	BBQ Barn	1-1:30pm
	Awards for SCA Events	BBQ Barn	3pm

## **Shiner Half Moon Holidays BBQ and Steak Cook-Off Rules**

**General Information:** This contest is hosted by the Shiner Chamber of Commerce. **Teams which have pre-registered and have paid the entry fee by June 29, 2016 may start setting up at 6:00 PM on Thursday, June 30, 2016.** Space will not be assigned and will be selected on a first come, first served basis. A BBQ pit or camper is required to reserve a space. All teams are asked to be out of the cook-off area by 5 PM on Sunday, July 3, 2015. In the Cook Team area, we will limit any vehicle movement (except during an emergency) after dark. If you will be arriving after dark on Friday and/or leaving after dark on Saturday, please park in the Cook Team Late Arrival/Early Departure area.

Please read the rules and regulations for the event as they will be enforced. We hope that you will enjoy the competition and thank you in advances for participating.

**By registering for our event, you agree to abide by the Shiner Supplemental Rules and the applicable sanctioning body (IBCA or SCA) rules for each event, as noted on the entry form.**

## SHINER HALF-MOON COOK-OFF SUPPLEMENTAL RULES

1. Teams must furnish all equipment and supplies needed. Teams should bring their own generator and water for the event. There are a very LIMITED number of water and electricity connections, available on a first come/ first serve basis. Shaded areas are limited in some cook-off areas; the committee strongly encourages teams to bring suitable shelter as the weather may require.
2. **MOTOR VEHICLES:** Motor vehicle access will be restricted within the cook-off area. Each team has a choice of only two: (1) motor vehicle, one (1) motor home, or one (1) camper that will be allowed in the team's designated space (which could be limited to 30'X40' in size). All other vehicles will be parked in the general public parking area. Unauthorized vehicles in the cook-off area are subject to be towed at the owner's expense. Golf carts and UTV's (no ATV's) will be permitted by **LICENSED DRIVERS ONLY**. Any vehicle in the designated cook area will not be permitted to leave until Sunday morning, with the exception of the cook off area designated for late arrivals and early departures. **Please note that there will be NO vehicle, golf cart, UTV movement allowed after dark in the cook-off areas.** No horses or other animals allowed.
3. **ENTRY FEE:** See entry form. This fee reserves a space of 30' X 40' and one (1) entry in each of the three meat categories and the giblett rice category. Additional entries, from people other than the chief cook, will be accepted for the Jackpot Beans, Kid's Pork Chop Cook, Cook's Choice, or Margaritas for a fee (see entry form). Teams must be PAID IN FULL before being authorized to enter park grounds. NO EXCEPTIONS will be made. There will be NO REFUND of entry fees for any reason.
4. **COOK'S MEETING:** The cook's meeting will be held at 8:45 PM Friday, at the main covered pavilion.
5. **JUDGING:** only the judges and members of the barbeque committee are allowed in the judging area during active judging. Spectators are urged to watch the judging, but are asked not to talk to the people in the judging area. No team members are allowed to be judges.
6. **AWARD PRESENTATIONS:** The winners of the event will be announced at 6pm. Awards will be given, as presented on entry form.
7. **PROHIBITED ITEMS:** Firearms, fireworks or any other explosive devices are **PROHIBITED** according to City Ordinance. Glass containers are **PROHIBITED** at the event. Horses and pets are **PROHIBITED** in the park. Quiet time will be strictly enforced after midnight.
8. The chief cook is responsible for the conduct of his or her team. Failure to comply with the rules of the event, any health department rules and regulations, or the excessive use of alcoholic beverages may result in immediate disqualification and you will be asked to leave the event.
9. All chief cooks must be sure all their trash is put into the dumpsters and be sure no food or other trash is thrown into the porta potties. Recycling bins will be provided for plastic and/or aluminum containers.

## IBCA RULES AND REGULATIONS

- 1. COOKED ON SITE** – All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or representative.
- 2. Pre-Trimming** – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
- 3. SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- 4. ENTRIES PER PIT** – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat **shall not** be allowed. *Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)*
- 5.** With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.
- 6. BBQ PITS** –  
**PIT** – 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.** *Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)*  
  
**BYC (Backyard Cooker)** – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- 7. OPEN FIRES** – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available. No holes are allowed to be dug into the ground.
- 8. CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following categories are recognized by the **IBCA and will be cooked at the Shiner Half Moon Cook-Off. Note that only in the meat categories (Excluding the Cook's Choice) are the points accumulated for the Overall Prize Package:**

**Beef Brisket**

**Pork Spare Ribs**

**Chicken**

**Cook's Choice** – Meats other than those listed above. No desserts are allowed.

**Beans** – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup.

### **Shiner Half-Moon Events (Not IBCA)**

**Margaritas** – Can be Frozen, On the Rocks, or Plain. Outside of turn-in container must be clean (not salted)

**Kids' Pork Chop Cook**

**Giblet Rice**

9. **DOUBLE NUMBER SYSTEM** – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative.

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 and announced. Only lids with tickets will be taken to the awards ceremony along with final table numbers.

10. **JUDGING TRAYS** – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. 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.

11. **JUDGING TRAY CONTENTS** – IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. **NO PUDDLING IN BOTTOM OF TRAY.**

All three meats (Chicken, Pork Spare Ribs, and Brisket) are required to be turned in with the meat side up.

Required amounts are as follows:

Brisket	Nine (9) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.
Pork Spare Ribs	Nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable). Ribs must be placed in the tray <u>TOP</u> side up laying parallel to the hinge.
Chicken	Two (2) ½ fully jointed chickens [to include breast, wing with tip (visible not tucked under), thigh and drumstick]. <b>SKIN ON (No Cornish Game Hens)</b>

12. **TURN-IN TIMES** – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. **Ten minutes and one second** is considered after the set turn-in time.



- 13. TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the **IBCA** rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.
- 14. JUDGES** –Must be 18 years of age or older to judge. **IBCA** recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table. **HEAD COOKS are prohibited to participate as judges.** **NO SMOKING IN THE JUDGING AREA.**
- 15. JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or container. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.
- 16. ANNOUNCING WINNERS** – The format for announcing winners will be as follows: Chicken, Pork Spare Ribs, Brisket, then any other categories such as beans, opens, jackpots, etc.
- IBCA** recommends that announcements of winners be based on the number competitors in each category. (Example: Cook-off with fifteen (15) or more entries, announce the top ten (10) plus final table numbers only. The top 10 overall winners will be announced at all **IBCA** events.
- It is recommended that more than one person verify the ticket numbers. The actual ticket will have to be physically presented for verification. Photos or copies of tickets will not be accepted.
- IBCA** will only recognize the top 10 places in each of the approved meat categories for Grand Champion. Points will be as follows: 1 point for 10<sup>th</sup> place; up to 10 points for 1<sup>st</sup> place, regardless of how many places are called. It is also recommended that if the event is over 100 teams that 15 places be announced.
- If the number of entries is less than fifteen (15), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.
- 17. PRIZES** – **IBCA** states that a Grand Champion and Reserve Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, chicken, and then pork
- 18. Promoters Cooking in own contests:** For the sake of contest fairness, **IBCA** prohibits promoters from cooking in their own contest.

## Steak Cookoff Association Rules

**General Information:** The Steak Cookoff contest is hosted by the Shiner Chamber of Commerce. **Teams which have pre-registered and have paid the entry fee by June 29, 2016 may start setting up at 6pm on Saturday (July 1, 2016) afternoon, in the area designated for BBQ Team Late Arrival/ Early Departure area.** All teams are asked to be out of the cook-off area by 5 PM on Sunday, July 3, 2015. In the Cook Team area, we will limit any vehicle movement (except during an emergency) after dark. If you will be arriving after dark on Saturday, please park in the Cook Team Late Arrival/ Early Departure area. If you will arrive on Sunday morning, please proceed to an open cookteam campsite.

Please read the rules and regulations for the event as they will be enforced. We hope that you will enjoy the competition and thank you in advances for participating.

### SCA Steak Cooking Rules

1. Cook teams may cook on Gas, Charcoal, Pellet, or Wood Grills.
2. Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
3. The Cook-off organizer/ sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to the teams. If any other rib-eye steaks are found in a cook site, the team will be disqualified.
4. Teams are subject to random ice chest inspections by any SCA Representative.
5. Steak selection will be conducted by a lottery at the cooks meeting. During steak selection cookers will point to the two streaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them by the SCA Rep.
6. Each team is required to have some type of fire extinguishing device in their cook site.
7. Steaks may not be removed from the teams numbered cooking area except to turn in the entry. Any violation of this will result in immediate team disqualification from the competition.
8. Steaks will be judged with regard to Taste, Texture, Appearance, Doneness, and Overall Impression.
9. Steaks should be cooked Medium (warm pink center).
10. Steaks may be lightly trimmed before, but not after, cooking.
11. This event will be judged by a panel of judges and will be in a “blind judging” format.
12. Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.
13. Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be accepted or judged.
14. Taste is the first tie breaker and doneness is the second tie breaker.

15. The foil disk provided must stay in the box under the steak.
16. You must be 18 years old to compete in an SCA Steak Cookoff.

### **SCA Appetizer Rules – Shiner Smokehouse Sausage One Bite Challenge**

1. Appetizer must contain provided Shiner Smokehouse Sausage. Other ingredients may be utilized with the sausage, but sausage must be used.
2. Appetizer must be cooked on the grill.
3. No dessert dishes may be submitted as an appetizer.
4. Appetizer boxes may contain small disposable cups for sauce/ dips. Also, toothpicks or skewer to hold food items together are allowed. All other items in box must be edible food items. **NO PROP DECORATIONS** – Judging the FOOD only.
5. Appetizer must be turned in using provided box and the lid must close completely.
6. You must turn in minimum of 6 pieces or cut 6 bites for judging.
7. Appetizer will be judged on taste, originality, and appearance.