

# SANTA FE FEST

## OLD SMOKEY COOK-OFF

Saturday – May 2, 2015

Galveston County Fair Grounds on Highway 6



Our Old Smokey Cook-Off will run concurrent with Santa Fe Fest. The days activities will include a morning 5K color fun run, our 9th Annual Car, Bike & Tractor show, a "Digging in the Dirt" volleyball tournament, kids activities, craft and vendor booths, school and community performances, an adult spelling bee, a helicopter golf ball drop raffle, live entertainment and the making of happy memories for many years to come.

\$100 per Team ~ Each Team receives one (1) #18 Old Smokey Grill

Categories for the 2015 Old Smokey Cook-Off are:

1. Chicken Wings (Wings and Drumettes ONLY)
2. County Style Pork Ribs
3. Bacon – Open

Contestants may begin setup from 7:00 a.m. to 9:00 a.m.

Information:

1. All entries must be cooked on an **Old Smokey** of any size. Teams may bring more than one **Old Smokey** pit to cook on.
2. No electric or gas fires will be allowed for any division. These fires must be of wood or wood substance.
3. There will be a Chief Cooks meeting on Thursday – April 30th at 6:00 p.m.
4. Attendance at this meeting is mandatory. Cook-off spot(s) will be randomly assigned. The rules will be explained and any questions will be address at this meeting.
5. No premarinating of any meat will be allowed. Meat will be randomly inspected at check-in.
6. All team members must be 18 or older.
7. The Cook-Off Committee will provided one (1) approximate 20x15 foot space for each cook-off spot, area permitting, for the Cook-Off. Spaces are not always back to back or perfectly square.
8. Check out is after the Awards Ceremony on Saturday. There will be no movement of vehicles until that time.
9. The Chief Cook will be responsible for the conduct of the Team and guests. Excessive use of alcoholic beverages will be considered grounds for disqualification.
10. Firearms or concealed handguns are prohibited in the cook-off area during the days event.
11. Participants will be permitted to bring golf carts.
12. No garnishing or markers allowed in any container.
13. Chicken wings shall be wings or drumettes.
14. The Bacon Open must be wrapped in bacon.
15. Sample containers shall have a minimum of 8 samples.
16. Every team is required to have a fire extinguisher.
17. There shall be no grease drippings from BBQ pits. Drip pans must be used at all times.
18. Cooks are to prepare and cook barbeque in as sanitary a manner as possible. Cooking conditions are subject to inspection by the Cook-Off Committee and/or County and State Health Inspectors. Conditions found to be unsanitary will be grounds for disqualification from the cook-off.

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Information Continued:

19. Contest meats must be delivered to the designated turn-in point by the turn-in times:
- |                     |                          |
|---------------------|--------------------------|
| Bacon Open:         | 12:00 p.m. to 12:15 p.m. |
| Chicken Wings:      | 1:30 p.m. to 1:45 p.m.   |
| Country Style Ribs: | 2:45 p.m. to 3:00 p.m.   |

The official time will be that one as kept by the Cook-Off Committee.

Winners will be announced at 4:30 p.m.

Double Blind Judging Format:

- You will receive 3 foam trays with lids.
- Each of these trays will have a numbered ticket affixed to the bottom and a matching numbered ticket inside.
- You must present this number matching the inner ticket to claim any prize.
- Prizes will be awarded for 1st through 5th place.
- The Grand Champion Trophy will be awarded to the overall high point winner.
- Tickets will be announced at the Award Ceremony.

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

Chief Cook: \_\_\_\_\_

Cooks: \_\_\_\_\_

Entry(s): \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

For information contact: Philip Sukal at 713-828-4864

psukal@dunnheat.com

Register On-Line at <http://www.santafetexaschamber.com/santafefest.htm>

Mail registration form to Santa Fe Chamber of Commerce, Inc.;

12425 Highway 6, Ste. 1; Santa Fe, TX 77510