

TEXAS STATE CHAMPIONSHIP FIDDLERS FROLICS

P.O. BOX 46

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YEAR 2017

[2017 Entry Form](#)

FIDDLERS FROLICS BAR-B-QUE COOK-OFF RULES

***** (These rules apply to both Saturday and Sunday Cook-Offs) *****

Sausage Cook-Off Rules

Contestants must cook meat on the day of the contest. Sausage can be any type of meat. Sausage may be cooked as per cooker's preference. Sausage brought in for judging must be whole and at least 10" in length.

Bar-B-Que Cook-Off Rules

Contestants must cook meat on the day of the contest. A contestant may cook in all categories but only one cut of meat to be judged in each category. (Contestants are not allowed to share cooking equipment but can cook all categories on the same pit.)

Jackpot Pinto Beans and Gumbo must be cooked on site. No electric cookers are allowed in these categories. No canned beans or gumbo will be allowed. All contents of the judging sample must be edible and not living. Beans, sauce and/or gumbo can be cooked over gas heating burners or over open fire. Bean ingredients may not contain anything larger than a bean.

In order to get your containers; a representative from your team must be present at the Cook's Meeting. (Entrant's fees must be paid before this meeting.) The Cook's Meeting will be held under the pavilion on Saturday @ 10am and on Sunday @ 10am. Entries will be presented to judges in these containers. The entry may be wrapped in foil if the contestant so desires. A ½ of **CHICKEN**. 8-10 **RIBS** must be sliced individually. ½ -1 pound of **BRISKET** sliced approximately ¼" thick. **JACKPOT Grilled Beef Steak** must be sliced approximately ½" thick. No garnishes or sauces allowed on the meat, this includes such items as onions, bacon, jalapeno peppers, vegetables, etc. **MEAT ONLY!** Seasoning and marinating of meat must be done on the grounds only. The committee chairman may make meat and pit inspection on the day of the cook-off at any time.

Trophies will be given to the top four places in each category. Prizes will be given to the overall champion as well as the top 10 places in each category. There will be (4) Showmanship Awards given away, (2) for the team with the "Best Act" and (2) for the team with the "Best Pit Area". To determine the overall champion award, a point system will be used. To be eligible a team must enter all meat categories on Sunday (sauce is an option). First place in each meat category will receive 10 points, Second place 9 points, etc. First place sauce will receive 5 points, Second 4 ½ etc. In case of a tie, the team placing highest in the brisket category will win.

Vehicles are not allowed to park in the cook-off area, except for loading and unloading supplies (no more than (1) vehicle per team when loading or unloading). Each team is responsible in making sure that there are no vehicles in front of their cooking area. No open fires. All fires must have a barricade of some sort for safety reasons. No electric or gas fires allowed. Fires must be wood or of wood substance. No dogs are allowed in the cook-off area. Fiddler's Frolics will not be responsible for theft, damage or injury sustained during the cook-off. Cooking areas will be designated for each team. Entry fee must be paid in full before area can be reserved. You can keep your same cooking area if you submit entry with payment on or before the Monday before the Cook-off weekend. A space will be assigned to each team. There is no electricity provided, generators are allowed. One apron will be given to each team participating in Sunday's cook-off. If the grounds are wet you have to wait to be escorted to your site. If it is wet Fiddlers' Frolics will arrange to have the pits hauled in their cook spot. If your not sure if it's wet please ask.

The Committee Chairman reserves the right to make additional regulations as situations warrant. Decisions of the Committee Chairman and Judges are final. Anyone violating cook-off rules may be disqualified. Your team must participate with a \$100 minimum entry fee to have a cooking area. If you enter with less than \$100, you may participate with another team to make up the minimum. Each team needs to be able to provide a judge on Saturday and Sunday. Thanks and good luck to all!

YEAR 2017
COOK-OFF ENTRY FORM
Times are subject to change

SATURDAY COOK-OFF April 22, 2017

- Best Tasting Sausage Cook-Off \$ 30.00 3:00 p.m.**
- Jackpot Pinto Beans \$ 30.00 3:10 p.m.**
- Jackpot Grilled Beef Steak \$ 30.00 4:20 p.m.**
- Jackpot Gumbo \$ 30.00 4:30 p.m.**

SUNDAY COOK-OFF - April 23, 2017

- 1 / 2 Chicken \$ 30.00 1:00 p.m.**
- Pork Ribs \$ 30.00 1:10 p.m.**
- Brisket \$ 30.00 2:20 p.m.**
- Sauce \$ 30.00 2:30 p.m.**
- Showmanship Judging at 10:30 a.m. - 11:30 a.m.**

Prizes awarded to the 1st, 2nd 3rd and 4th place winners of each event plus overall champion.

SATURDAY COOK-OFF

- Sausage \$ 30.00**
- Beans \$ 30.00**
- Steak \$ 30.00**
- Gumbo \$ 30.00**

SUNDAY COOK-OFF

- 1/2 of Chicken \$ 30.00**
- Pork Ribs \$ 30.00**
- Brisket \$ 30.00**
- Sauce \$ 30.00**
- Showmanship (No Fee)**

New Team

Team Name _____

Team Captain _____

Address _____

City _____ State _____ Zip _____

E-Mail Address _____

Total Amount Enclosed _____

Please check the entries that you wish to participate in. Enter at least one category on Saturday and one on Sunday and receive two free tickets to the Friday Night Cajun Show. You must register and pay before 6:00 p.m. April 21st. Enter all categories on both days and receive 5 tickets to the Friday show. You will receive the tickets when you register. Entry must be made on or before the Monday (April 17) before the Cook-off weekend to retain your last year's spot.

Please mail to:
Fiddlers Frolics Barbecue Cook-off
P.O. Box 46
Hallettsville, Texas 77964