

## COMPETITION PAY OUT SCHEDULE

**Grand Champion \$1500.00**

**Res Grand Champ \$1000.00**

**Each category will pay;**

**1<sup>st</sup> - \$350.00      2<sup>nd</sup> - \$250.00      3<sup>rd</sup> - \$150.00      4<sup>th</sup> - \$100.00**

**5<sup>th</sup> - \$100.00      6<sup>th</sup> - \$75.00      7<sup>th</sup> - \$75.00      8<sup>th</sup> - \$50.00**

**The “One Bite Beef and Pork Loin Challenges” will pay out 1st 50%,**

**2nd 30% and 3rd 20% of Entry Fee’s collected from the challenges.**

**People’s Choice \$100.00**

## COMPETITION RULES & REGULATIONS

**-This contest will be a 2 category competition, Pork Ribs & Pork Shoulder/Butt, and there is no size limit on the Pork Shoulder/Butt. No seasoning or marinating until you have arrived at the competition and you have been inspected by a Contest official.**

**- All meat must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees F or less**

**-All preparation and cooking shall be done within the confines of the team’s assigned cooking space.**

**-No Electric or Gas heat sources shall be used except for starting fire.**

**-No Garnish allowed**

**-No foreign objects other than meat is allowed in box**

**-All Teams must comply with the Southern Nevada Health district rule and regulations**

**-The chief cook will be held responsible for the conduct of his team and guests.**

**-Violations of the rules and regulations of the contest may result in disqualifications, expulsion from the grounds and/or disqualification from future participation.**

**-Cookers, props, trailers, motor homes, vehicles, tents or other equipment may not exceed the boundaries of the team’s assigned cooking space.**

**-Teams MUST have an up to date 5 lb ABC fire extinguisher at their space**

**- No fires or live coals allowed on the ground.**

**-Teams must have a trash bin at their space**

- Contestants must keep their space clean
- No foul, loud or obnoxious behavior permitted
- Only **QUIET** Generators permitted

## **Rules for One Bite Challenges**

1. Beef may be any cut of Beef you choose. Pork Loin must be a Loin cut.
2. You must have 6 individual portions of Beef and Pork in turn in boxes provided by contest official.
3. No beds of garnish in box are allowed.
4. You may serve the cuts anyway you choose.
5. Remember that the Meat must be the star so if it is completely covered you may lose points on Appearance.
6. You may cook the meat anyway you choose as long as you use only approved heat sources listed in the main event rules.
7. You may use anything that is edible to enhance your meat cuts that you choose, but no non edible items such as toothpicks or such are allowed.
8. Good Luck and cook your hearts out!

### **2018 EVENT SCHEDULE**

**THURSDAY MARCH 1<sup>ST</sup>**

**12:00 am until 7:00 pm Team Loading**

**FRIDAY MARCH 2<sup>ND</sup>**

**8:00 am Team Loading till completed**

**10:00 am Meat inspections begin**

**“One Bite Challenge’s” Turn in Time’s:**

**4:30 pm**

**Beef**

**5:00 pm                      Pork Loin**

**10:00 pm QUIET TIME till 5:00 am**

**SATURDAY MARCH 3<sup>RD</sup>**

**8:00 AM Short Cooks meeting @ Smokey Hayes trailer**

**Boxes will be handed out after meeting**

**10:00 am Event opens with National Anthem**

**Turn in times:**

**12:00 pm    Ribs**

**12:30 pm                      Pork**

**12:00 pm “People’s Choice” begins**

**3:00 pm        Start People’s Choice ticket redemption**

**5:00 pm        Awards (May be Earlier if Possible)**