

SEA ISLE 2023 BBQ COOK-OFF

ENTRY FORM

OCTOBER 6th and 7th

THE ENTRY FEE FOR THE COOK-OFF IS \$50, THIS FEE GETS YOU 20' X 20' COOKING AREA AND ENTRY INTO ALL CATAGORIES YOU CHOOSE TO ENTER INTO. THERE WILL BE A COOKS MEETING AT THE PARK PAVILLON FRIDAY THE 6TH OF OCTOBER AT 5:00 PM. EACH TEAM WILL CONSIST OF A CHIEF COOK AND UP TO 4 ASSISTANTS. DEADLINE FOR ENTRY IS OCTOBER 3, 2023.

CONTACT TIM GOGGANS FOR MORE INFO OR TO SIGN UP!!!

[281-777-0615](tel:281-777-0615) / tim.goggans57@gmail.com or PlantersBunch@gmail.com

TEAM NAME: _____ CHIEF COOK: _____

CHIEF COOK'S ADDRESS: _____

CELL PHONE NUMBER: _____

EMAIL ADDRESS: _____

CATEGORIES TO CHOOSE FROM (CIRCLE ALL ENTERYS THAT YOUR TEAM WILL BE COMPETING IN):

COOK CHOICE AND MARGARITAS (WILL BE TURNED IN FRIDAY NIGHT)

PIE BAKE-OFF (WILL BE TURNED IN FRIDAY NIGHT, NOT INTENDED TO BE PREPAIRED ONSITE)

BEANS, CHICKEN, RIBS, AND BRISKET (WILL BE TURNED IN ON SATURDAY)

BEST DRESSED BOOTH AWARD (JUDGED ON SATURDAY)

WAIVER OF LIABILITY:

In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heir, executors waive and release any and all rights and claims for damages I may have against Sea Isle Planters Bunch and Sea Isle HOA of any and all injuries suffered by me in this event. I have also read the cook-off rules which govern this competition. I understand that failure to abide by these rules could result in disqualification and expulsion from the site.

Signature of Chief Cook

Date

SEA ISLE 2023

BLUE RIBBON BEACH PIE BAKE-OFF ENTRY FORM:

- BRING YOUR PIE AND ENTRY FORM TO THE FIRE STATION ON OCTOBER 6TH BETWEEN 6:30 AND 7:15 PM.
- PIES MUST BE HOMEMADE, AND NOT INTENDED TO BE PREPARED ONSITE.
- PIES ENTERED IN THE CONTEST BECOME PROPERTY OF THE CONTEST.
- PIES SHOULD BE IN A DISPOSABLE TIN OR CLEAR GLASS PIE PAN.
- PIES WILL BE JUDGED ON APPEARANCE, CRUST, TASTE, AND CREATIVITY.
- THERE IS NO ENTRY FEE FOR THIS BAKE OFF.

CONTACT TIM GOGGANS FOR MORE INFO OR TO SIGN UP!!!

[281-777-0615](tel:281-777-0615) / tim.goggans57@gmail.com or PlantersBunch@gmail.com

PIE NAME: _____

COOK'S NAME: _____

ADDRESS: _____

PHONE NUMBER: _____ EMAIL: _____

PLANTERS BUNCH COOK-OFF RULES

1. Each team will consist of one chief cook and up to four assistants.
2. Each team will provide meat, seasonings, their own pit and any items needed to compete. Planters Bunch will not provide these items. Entry fee is only for 20' X 20' cooking space.
3. All meats entered in cook-off must start as raw unseasoned meat. NO PRE-COOKED OR PRE-SEASONED MEAT ALLOWED. Ribs cooked for judging must be PORK SPARE RIBS.
4. All entries will be cooked with charcoal, wood or wood pellet on site. No propane or electric smokers will be allowed for competition.
5. Meat inspection will be Friday after the cooks meeting, after that seasoning and cooking can start.
6. Any team using an RV or travel trailer must be self-contained, as no water or electricity will be provided.
7. Cooking team's Chief Cook will be responsible for the conduct of the people within their group, and for keeping your area safe, clean and free of trash. Please keep in mind the noise levels as this is a fundraiser directly in the center of the neighborhood.
8. Tear down and clean-up will be directly after awards are announced.

TURN IN TIMES AND JUDGING:

TURN IN TIMES:

FRIDAY:	COOKS MEETING, THEN MEAT INSPECTION	5:00
	PIES BAKE OFF TURN-IN	6:30 – 7:15
	COOKS CHOICE	8:00
	MARGARITAS, BOOTH TO BOOTH FIRST AT	9:00
SATURDAY:	BEANS (16 OZ CUP)	NOON
	CHICKEN (1/2 WHOLE CHICKEN)	1:00
	RIBS (6 SPARE RIBS)	2:00
	BRISKET (6 SLICES)	3:00
	WINNERS ANNOUNCED	5:15

JUDGING:

Cook's Choice: The entry can be anything you want. Must be cooked on site.

Margaritas: The judges will be looking for the best traditional margarita. presentation will be judged as well, so break out your best plastic.

Pie: Pies will be judged on appearance, crust, taste and creativity. Not intended to be prepared onsite.

Beans: Your entry for beans should only be beans. You can put anything in there that you want, just make sure it is chopped fine and is cooked down. Your bean entry will be judged upon aroma, appearance, texture and flavor.

Chicken: Judges will be looking for ½ a bird that is not blackened but has a nice golden brown cooked outside with a done but juicy inside! Your chicken will be judged on the appearance, taste, aroma, and texture. Any chicken that is under cooked will not be judged.

Ribs: You will turn in 6 pork spare ribs. The judges will be looking for ribs that are tender and juicy, but still pull off the bone. Your ribs will be judged on the appearance, taste, aroma, and texture.

Brisket: You will need to turn in 6 slices of brisket. The judges will be looking for a good smoke flavor that is tender and does not taste like pot roast. Brisket should have a well-defined smoke ring. Your brisket will be judged on the appearance, taste, aroma, and texture.