

## *Heating It Up For Hospice*

The 8<sup>th</sup> Annual “**Heating It Up For Hospice**” Bar-B-Que Cook-off will be held March 23<sup>rd</sup> and 24<sup>th</sup> at Muldoon’s, 110 W. Railroad, El Campo. Winning recipe is based on taste, originality, showmanship and compliance with the rules.

We will be giving a trophy for “Best All Around” performance to the team that earns the highest number of combined points from the cooking and showmanship divisions. The entry fee this year, for the cook-off, is \$ 200.00 cash or sell or buy 40 raffle tickets for a Stainless Steel BBQ Pit & a Double Burner Stainless Steel Cooker. The tickets will sell for \$5.00 each and are enclosed. Please have your entry forms into our office by or before March 5<sup>th</sup> in order to secure your spot. We are limited to the first 35 teams. The money and the tickets for the raffle will need to be turned in before the event. You are strongly encouraged to sell as many raffle tickets as possible. All proceeds benefit the Hospice Support, Inc. mission of providing uncompromising, compassionate end-of life care to patients and families in all our service area communities.

**REMEMBER:** Each team will be responsible for providing an entrée (i.e.: sausage or seafood dish, etc.) to serve to the public on Friday evening, March 23<sup>rd</sup>. Paper goods will be provided for this event.

There will also be a Showmanship Event. All teams are strongly encouraged to decorate your booth to reflect your team’s name in your booth décor. Showmanship will be judged on: Theme, Originality, Costume, Booth Set-up, Action and Audience Appeal. Showmanship points will be included in the calculations for “Best All Around”. Judging will take place on Saturday morning around 11 am. The winning team will receive a trophy at the Awards Ceremony.

### **General Rules**

1. Each team will be allowed sleeping quarters in their space. Spaces will be approximately 30 x 40 feet. No vehicles will be allowed in cook off area until after the trophy ceremony on Saturday, March 24<sup>th</sup>. No loud music after 1:00am Saturday morning.
2. Check-in time will be from 8:00 a.m. – 6 p.m., Friday, March 23<sup>rd</sup>.
3. The **chief cook** will be held responsible for the conduct of the team. Any severe misconduct can result in disqualification.
4. **CHIEF COOK MEETING** – Chief cook must attend this meeting to obtain the containers for the food entries. Meeting will be at 6:00 p.m. on Friday, March 23<sup>rd</sup>.
5. Number system will be used for the judging. A ticket will be securely attached to the outside lid of the judging tray/cup. Retain the matching ticket from outside tray/cup until awards are announced. **Head Cook must sign back of this ticket, in ink, when judging trays/cups are issued.** Cooks are responsible for insuring that the containers are clean and undamaged. Notify Head Judge if there is a problem.
6. Any and all meat and/or meats that may be entered in judging will be cooked from scratch within the constraints of the event. Precooking will not be allowed either on or off cook-off site. Pre-seasoning is allowed. Inspection of meats will be at 6:00 p.m. Friday, March 23<sup>rd</sup>. After the inspection is complete, the cooking may begin.
7. **Brisket(s) can not be cut until the Hospice committee personnel is there to inspect the cutting of the meat to be entered. Briskets entering the cook off MUST be tagged.**