

## *Heating It Up For Hospice*

The 6<sup>th</sup> Annual “**Heating It Up For Hospice**” Bar-B-Que Cook-off will be held March 26<sup>th</sup> and 27<sup>th</sup> at Muldoon’s, 110 W. Railroad, El Campo. Winning recipe is based on taste, originality, showmanship and compliance with the rules.

A People’s Choice Award is given to the team with the most money placed in tip jars from the sampling public. Proceeds from the tip jar benefit the Hospice Support, Inc. mission of providing uncompromising, compassionate end-of life care to patients and families in our community.

**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 26<sup>th</sup>. Paper goods will be provided for this event.

There will also be a Showmanship Award. Each team is strongly encouraged to decorate their booth to reflect your team’s name in your booth décor. Showmanship will be judged on: Theme (Originality, etc.) Costume, Booth Set-up, Action and Audience Appeal.

### **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 27<sup>th</sup> .
2. Check-in time will be from 8:00 a.m. – 6 p.m., Friday, March 26<sup>th</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 26<sup>th</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 26<sup>th</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.**