

FESTIVAL ON THE RAILS
PORK CHOP COOK-OFF
April 14, 2012

Deadline to send entry form in : April 6, 2012

Mail Entry form and check to:

Rick Muncrief Phone# 870-949-1540
P.O. Box 447
McNeil Ar. 71752

Make check payable to: Festival On The Rails
Entry Fee \$50.00

First Place: Trophy and \$1000.00
Second Place: Trophy and \$500.00
Third Place: Trophy and \$250.00
Fourth Place: Trophy and \$150.00

All Cookers and teams are to be set up no later than 12 pm

Pork Chops will be delivered to the cookers at 1 pm.
Cooks will then marinate and prepare secret recipes.....

Tear down will be after awards ceremony at 7 pm

2012 PORK CHOP COOK-OFF ENTRY FORM

Official Team Name: _____

Chief Cook: _____

Address: _____

Phone Number: _____

E-Mail: _____

Number of chops your team can cook: ____ (your grill will hold 4 chops per sq.ft)

Rig size when set up: Length ____ Width ____ Any electrical assistance?
____ Yes ____ No

Any photos taken by the festival of your team/equipment becomes the property of Festival On The Rails.

Contestants agrees to not hold Festival On The Rails, it's employees and volunteers liable from any and all claims made, Including without limitation, all cost, liabilities, judgements, expenses. Damages, and attorney's fees, arising out of or in connection with:

- (1) any structure erected by contestants
- (2) any apparatus, equipment, or personal property used by contestant
- (3) any act or omission to act of contestant, it's agents, invitees, participants, representatives, employees, servants, and agents.
- (4) any claims made on account or resulting from Contestant's participation in the contest.

I agree to abide by all Rules and Regulations of The Pork Chop Coo-Off

_____ Date: _____

Entry fee \$50.00

Includes: 2 dinner tickets and 2 Festival On The Rails T-Shirts

FESTIVAL ON THE RAILS PORK CHOP COOK-OFF
PORK CHOP COOKING RULES

- 1) Festival On The Rails will supply the charcoal and the lighter.
- 2) FOTR will provide the pork chops ... Teams are to provide ice chests for chop storage.
- 3) NO OTHER PORK is to be present at the cook-off other than our pork chops
If any other pork is found, your team WILL BE disqualified from the judging.
- 4) All chops are to be handled in a sanitary manner.. Plastic gloves will be provided, and are to be used in handling the chops at all times.
- 5) Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
- 6) The cooking teams provide all seasonings and " secret ingredients".
- 7) Cooking teams are responsible for providing tables tables and chairs they might need in their area.
- 8) Some type of fire extinguishing device MUST BE available at each cooker.
- 9) Pork chops may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.
- 10) All chops remain the property of Festival on The Rails. Teams are expected to account for all chops issued, either by turning in a ticket stub or a cooked chop.
We realize that a chop is occasionally lost in the cooking process.
We will make allowances when necessary....

FESTIVAL ON THE RAILS PORK CHOP COOK-OFF
JUDGING RULES

- 1) The pork chop will be judged on looks, appearance, degree of doneness(well), tenderness, and taste.
- 2) No branding irons or other identifying marks are to be used on the chops submitted for judging. YOUR ENTRY WILL BE AUTOMATICALLY DISQUALIFIED IF PRESENTED FOR JUDGING WITH IDENTIFYING MARKS.
- 3) When the chops are distributed, you will receive an official box to be used in submitting your chop to the judges.
There will be 2 sealed envelopes attached to the box in which there is a number. Remove 1 of the envelopes from the box and leave 1 attached. These envelopes are to remain sealed until the awards ceremony at the main stage. The chief cook will be told when to open their envelope. Opening the envelope prior to this time WILL result in disqualification of the team. This is to insure anonymity of all chops submitted.
- 4) Between 4:30pm and 4:45pm, at the Chief Cooks discretion, a chop for judging is to be selected, placed in the official box and delivered to the judge's station, located in the north side fire bay...
- 5) All chops submitted for judging are to be cooked well. For this contest well is interpreted as moist in the center of the chop. Remember that degree of doneness is one of the very important criteria in the judging.
- 6) There will be a panel of 3 judges. The Judge's will not know the identity of the cooking teams. The chop will be scored by number only and the identifying number of the teams will not be known until the awards ceremony...