

90th Annual Tom Tom BBQ Cook-off Official Entry Form
June 1-2, 2018

Team Name _____

Head Cook _____ Contact Phone (____) _____ - _____

Address _____ City/State/Zip _____

Contact Email _____

SEE FOLLOWING PAGES FOR RULES AND REGULATIONS FOR EACH CULINARY EVENT.

FRIDAY CULINARY CONTESTS: salsa, mixer's choice, and chef's choice

Entry Fees:

Mixer's Choice \$20 X _____ = \$ _____

Salsa \$15 X _____ = \$ _____

Chef's Choice \$25 X _____ = \$ _____

SATURDAY CULINARY CONTESTS: beef brisket, pork ribs, chicken breast, bbq sauce, jackpot beans

Entry Fees:

BBQ Sauce \$20 X _____ = \$ _____

Jackpot Beans \$30 X _____ = \$ _____

Chicken Breast* \$30 X _____ = \$ _____

Pork Ribs* \$30 X _____ = \$ _____

Beef Brisket* \$30 X _____ = \$ _____

*Teams with entries in Beef
Brisket, Pork Ribs, and
Chicken Breast will be in the
running for the Triple Crown
Award.

TOTAL DUE FOR ALL EVENTS \$ _____

Make checks payable to

Yoakum Area Chamber of Commerce

PO BOX 591, Yoakum, TX 77995

If you have questions, please call the Chamber at (361)293-2309 or Shannon Blaschke (361)772-6431.

Do you have a suggestion for an additional culinary event? _____

Do you have suggestions for improving the Tom Tom BBQ Cook-off? _____

Please enjoy the FREE musical entertainment until 12:00 AM on Friday and 12:30 AM on Saturday at the large pavilion.

Friday cook-off awards will be at *approximately 9:00 PM* at the pavilion.
Saturday cook-off awards will be at *approximately 6:15 PM* at the pavilion.

CULINARY EVENTS RULES:

Friday Events

Friday cooks' meeting (for Friday night events only) will be at 6:00 PM in the judging trailer.

MIXER'S CHOICE: Turn in 6:45 PM on Friday.

1. Be on time. No entries will be accepted after 6:45 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ to completely full.
3. Please provide **at least 16 oz.** for judging.
4. Judging criteria is taste.
5. Be prepared to tell cook-off officials the type(s) of alcohol used in the beverage.

SALSA: Turn in 7:15 PM on Friday.

1. Be on time. No entries will be accepted after 7:15 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ **to completely full.**
3. Do not put anything but salsa in cup.
4. No garnishes of any kind.
5. Judging criteria are aroma, appearance, taste, and texture.

CHEF'S CHOICE: Turn in 8:00 PM on Friday.

1. Be on time. No entries will be accepted after 8:00 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount to turn in: Should be enough placed in the plate to judge appearance of food plus approximately **20 bite-sized pieces** for judges.
4. Judging criteria are aroma, appearance, and taste.
5. No score will be assessed for presentation and garnishes.
6. Turn in anything you wish as long as it is made on a BBQ pit.
7. Please label with the name of the item.

Saturday cooks' meeting will be at 9:00 AM on Saturday morning in the judging trailer.

Saturday Events

SAUCE: Turn in 11:00 AM on Saturday.

1. Be on time. No entries will be accepted after 11:00 AM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ **to completely full.**
3. Do not put anything but sauce in cup.
4. No garnishes of any kind.
5. Judging criteria is taste.

JACKPOT BEANS: Turn in 12:00 PM on Saturday.

1. Be on time. No entries will be accepted after 12:00 PM on the official event clock at the judging site.
2. Cup should be $\frac{3}{4}$ to **completely full**.
3. Do not put anything but beans and juice in cup.
4. No garnishes of any kind including sour cream, parsley, etc.
5. Judging criteria are aroma, tenderness, appearance, taste, and texture.

BONELESS CHICKEN BREAST: Turn in 1:00 PM on Saturday.

1. Be on time. No entries will be accepted after 1:00 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount of chicken breast to turn in: One (1) whole chicken breast placed in plate for appearance plus approximately **20 bite-sized pieces** for judges.
4. No garnishes of any kind including ketchup, sauces, or greenery.
5. Chicken breast should be the only thing in plate.
6. Judging criteria are aroma, tenderness, appearance, taste, and texture.

PORK RIBS: Turn in 2:15 PM on Saturday.

1. Be on time. No entries will be accepted after 2:15 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount of ribs to turn in: Three (3) ribs cut apart with bone still intact for appearance plus approximately **20 bite-sized pieces** without bone for judges.
4. No garnishes of any kind including ketchup, sauces, juices or jellies.
5. Pork ribs should be the only thing in plate.
6. NO "Baby Back" ribs.
7. Judging criteria are aroma, tenderness, appearance, taste, and texture.

BRISKET: Turn in 3:30 PM on Saturday.

1. Be on time. No entries will be accepted after 3:30 PM on the official event clock at the judging site.
2. One (1) piece of aluminum foil may be placed in the bottom of the plate.
3. Amount of brisket to turn in: **Three (3) slices** brisket cut for appearance plus approximately **20 bite-sized pieces** for judges.
4. No garnishes of any kind including BBQ sauce, ketchup, parsley, or greenery.
5. Brisket should be the only thing in plate.
6. Judging criteria are aroma, tenderness, appearance, taste, and texture.

**Don't Miss out on the
Fourth Annual Tom Tom Kids' Cook-off!**

Sponsored by 

Registration is limited to the first 20 paid registrants!

GENERAL RULES & REGULATIONS FOR YOAKUM TOM TOM BBQ COOK-OFF:

1. **Triple Crown Overall Winner** will be awarded to the top performing BBQ team in **brisket, pork ribs and chicken breast**. To be eligible a team must enter all 3 events. Teams will receive points for their rank in each of the three events. Points for each category are awarded as follows: 10 points for 1st place, 9 points for 2nd place, and so on to 10th place which will be awarded 1 point. These points will be added together and the team with the highest total will be the overall winner. If there is a tie, the team with the highest place in brisket will be the winner. If there is a tie and neither team placed in brisket, the team with the highest place in pork ribs will be the winner. Only highest place will be counted for teams with multiple entries in any of the three categories. For example, if a team enters brisket twice and wins both 4th place and 7th place, your team will receive the points 7 points for your 4th place and no points for the 7th place.
2. Plaques will be awarded for 1st-10th places in beef brisket, pork ribs, and chicken breast.
3. In Jackpot beans category, plaques will be awarded for 1st-10th places. There will be an 80% payback to 1st (50%), 2nd (30%) and 3rd (20%) places. Amount for each place will be determined by the number of entries.
4. Plaques awarded for 1st-5th place in salsa, mixer's choice, sauce, and chef's choice.
5. Teams must be in compliance with all health department rules and regulations. Please visit (http://www.yorktonia.com/county/pdf/Temporary_Food_Establishment_Requirements.pdf) for Temporary Food Service Requirements for Individual Booth Coordinator/Vendor.
6. Each team will be assigned a BBQ area for cooking. Size of each spot is yet to be determined. RV's are welcomed, but electricity will be very limited, so generators may be needed. No BBQ teams will be allowed to pre-mark their spots. If spot is marked off before being assigned by the BBQ committee, it will be removed. Prior year cookers may claim previous spots until 5:30 PM on Thursday. At that time, spots will be awarded on a first come-first served basis.
7. Each team is allowed to have one vehicle at their cook-site. Vehicle may not come and go throughout the event. Teams receive a parking permit at the chef's meeting. We are limited on space and a path for emergency vehicles will be necessary. NO ATV's, 4 wheelers, or golf carts will be allowed.
8. Please be courteous about music (or other entertainment) at your cooking site. Maintain a volume that is for your area only.
9. When teams come to the pavilion for awards, please leave coolers at the cook site.

90th Annual Tom Tom BBQ Cook-off Schedule

Friday, June 1, 2018

Cooks' Meeting	6:00 PM, Judging Trailer
Mixer's Choice Turn-in	6:45 PM
Salsa Turn-in	7:15 PM
Chef's Choice Turn-in	8:00 PM
Awards	APPROXIMATELY 9:00 PM, Pavilion

Saturday, June 2, 2018

Cooks' Meeting	9:00 AM, Judging Trailer
Sauce Turn-in	11:00 AM
Jackpot Beans Turn-in	12:00 AM
Chicken Turn-in	1:00 PM
Pork Ribs Turn-in	2:15 PM
Beef Brisket Turn-in	3:30 PM
Awards	APPROXIMATELY 6:15 PM, Pavilion

Fourth Annual Tom Tom Kids' Cook-off Schedule

Saturday, June 2, 2018

Pick up Steak	Between 11:00 AM & 1:00 PM, Judging Trailer
Grills Ready for Cooking	4:30 PM
Turn-in	5:00 PM
Awards	APPROXIMATELY 6:15 PM, Pavilion