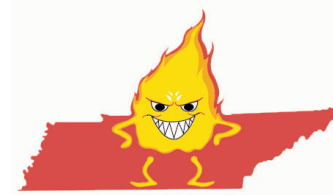


# "What's Your Beef?"



## AMAZIN' BLAZIN' BBQ COOKOFF

*Wilson County Fair - Lebanon, Tennessee*

Friday Evening - August 15, 2008 - 6:00 p.m.

**A fun, relaxing event with beef lovers in mind!**

### Premiums

1st Place . . . . .	<b>\$350</b>
2nd Place . . . . .	<b>\$250</b>
3rd Place . . . . .	<b>\$200</b>
4th-6th Places . . .	<b>\$75</b>
7th-10th Places . .	<b>\$50</b>

### *Beef Steak Category*

- ◆ Any cut of beef steak
- ◆ Bone in or bone out
- ◆ At least six (6) portions of meat required

### "What's Your Beef?" Rules and Regulations

1. Each team will have a chief cook and as many assistants as necessary. Teams will provide all equipment and supplies needed for competition, and all cooking must be done within the confines of the assigned cooking space. Everything the team uses must not exceed the boundaries of the team's assigned cooking space.
2. Cooking units are limited to "any grill or smoker." Fuel source is limited to wood, wood products, and/or charcoal.
3. Prior to cooking, the meat must be inspected by the contest's Official Meat Inspector and it must be raw and non-marinated or seasoned, and chilled at 40 degrees or less.
4. Any garnish or condiments may be used. However, entire entry must be presented in the container provided (9 1/2" x 10 1/2" styrofoam large, single-compartment) with assigned number placed on outside of container.
5. Beef steak(s) must be submitted in at least six (6) separated and identifiable portions of meat in the container. Table Captains will not carve the meat. Judges will be provided knives.
6. Judging times will be posted. Entries must be submitted on schedule. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time.
7. KCBS blind judging procedure, criteria, and scoring system will be used. Entries will be scored in areas of appearance, tenderness/texture and taste. However, only the beef product itself will be judged for tenderness/texture and taste, regardless of what else accompanies the entry.
8. It is the Chief Cook's responsibility to see that the team's cooking space is kept clean. Thorough clean-up is required. Coals and/or ash must be put in containers provided by the contest.
9. Sanitizing of work area should be implemented with use of a bleach/water rinse.
10. The decision and interpretation of the rules are at the discretion of contest organizers.

**Entry Deadline: July 1, 2008**