



2015 Big Island Minnesota Steak Cook-Off Application

Registration Required By August 1, 2015 To Enter

Friday, August 28, 2015 Freeborn County Fairgrounds, 1031 Bridge Ave, Albert Lea, Minnesota

Category: _____ Steak _____ Appetizer _____ Margarita

ENTRY FEE: _____ Early Registration Before June 30: \$100 for Steak; \$20 for Appetizer; \$20 for Margarita

_____ After July 1, 2015: \$125 steak and \$25 Margarita and \$25 Appetizer

Head Cook: _____

Team Name: _____

Address: _____

City: _____ STATE _____ ZIP _____

Cell Phone: _____ Work Phone _____

Email: _____

Limited electrical sites

All contestants will receive confirmation via email or a phone call acknowledging acceptance with any additional instructions prior to the cook-off.

Waiver of Liability: in consideration in your accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors, and administrators waive any and all right and claims for damages I may have against the Big Island Rendezvous, BIB, Freeborn County Chamber of Commerce and the City of Albert Lea and their representatives, volunteers, successors, and assigns for any and all injuries suffered by myself or my team in the event. Further, I grant full permission to the Big Island Rendezvous and/or other agents authorized by them to use photographs, videotapes, recording or other records of this event for legitimate reasons. I agree to abide by the rules and regulations of the Big Island Minnesota Steak Cook-Off.

Signature: _____

Date: _____

Please mail completed registration to: Big Island Steak Cook-Off, 2580 Bridge Ave., Albert Lea, MN 56007
Please make check payable to Big Island Cook-Off.

Competition Rules for Minnesota State Steak Cook-Off

General Rules

The BIMSC is a live event food competition where competitors have limited time against a turn-in clock to finalize the preparation of their steak. To be eligible to compete, competitors must register in advance, complete payment and be confirmed to compete. Confirmation of competitors will occur in the form of an email. Each competitor will be provided space at the event to finish the preparation of their steak. All cooking equipment, if needed, will be the sole responsibility of the competitor to provide on their own. Outdoor space for the use of a grill will also be provided, should a competitor request such space. It is the responsibility of each competitor or cooking team to safely execute their preparation within the space(s) provided. Competitors will arrive with a clean space and are expected to fully clean up their spaces once done in advance of the next category competition's start.

Competitors (head cooks) may have one assistant during the competition period at the event. Assistants are not considered competitors and are not eligible to win. A head cook or assistant may not compete on more than one team. Head cooks are responsible for the actions of their designated assistants and may be disqualified for the actions or violations of an assistant.

Competitors must arrive and check in to the competition. Contestants arriving after check in time may be disqualified.

- Cook teams may cook on Gas Grills, Charcoal Grills or Wood Grills.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- The Cook-off organizer/sponsor will provide all the rib-eye steaks. Teams are to provide ice chests for steak storage. NO other rib-eye steak is to be present at the cook site other than the rib-eyes given to you. If any other rib-eye steaks are found in your cook site, your team will be disqualified.
- Steak selection will be conducted by a lottery at the cooks meeting. During steak selection cookers will point to the two steaks they want, cookers may not touch the steaks. They will be given a 30 second period to pick their steaks or two will be chosen for them.
- Each team is required to have some type of fire extinguishing device in their cook site.
- Steaks may not be removed from your numbered cooking area except to turn in your entry. Any violation of this will result in immediate team disqualification from the competition.
- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after, cooking
- This event will be judged by a panel of judges and will be in a "blind judging" format.

- Competition steaks must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.
- Turn in times will be announced at cooks meeting. Steaks turned in after the deadline will NOT be judged.
- Taste is the first tie breaker and doneness is the second tie breaker.
- The foil disk provided must stay in the box under the steak.

Appetizer Rules

- Appetizers must be cooked on the grill
- No dessert dishes!
- Appetizer boxes may contain small disposable cups for sauce/dips. Also, toothpicks or skewers to hold food items together are allowed. The foil disk provided must stay in the box under the food. All other items in box must be edible food items. NO PROP DECORATIONS – Judging the FOOD only.
- Appetizer must be turned in using provided box and the lid must close
- You must turn in minimum of 6 pieces or cut 6 bites for judging
- Appetizer will be judged on taste, originality, and appearance.

Mixed Drink Rules

- Drinks must be mixed on site.
- Drink is to be presented in the provided cup with lid.
- Mixed Drink will be judged on taste only





Big Island Steak Cookoff

Friday, August 28, 2015 Big Island Steak Cookoff @ Big Island BBQ Contest benefits Kid's Scholarships. This is the 1st Sanctioned Steak Cookoff in Minnesota.

Steak Payout is Guaranteed at

1st – \$1,000

2nd – \$500

3rd – \$400

4th – \$300

5th – \$200

Best Margarita Payout

1st – \$150

2nd – \$100

3rd – \$50

Best Appetizer Payout

1st – \$150

2nd – \$100

3rd – \$50

SCA Times	ITEM		KCBS Times	ITEM		KCBS TIMES	ITEMS
FRIDAY			FRIDAY			SATURDAY	
8:00 AM-3:00 PM	Check In		8:00 AM-3:00 PM	Check In and Meat Inspection		9:30-10:15 Judges' check in	
3:15	Cooks' Meeting		4:00 PM	Cooks' Meeting Grandstand			
4:30 PM	SCA Judges' Check In and Meeting		5:30 PM	KCBS Judges' check in Grandstand		10: 30 AM	KCBS Mandatory Judges' Meeting Grandstand
			6:00 PM	Serve Chili to Public for Peoples' Choice			
5:30- 5:45	APPETIZER TURN-IN		6:25-6:35 PM Chili Turn In			11:25 AM-11:35 AM	Anything Butt
6:15- 6:30	STEAK TURN-IN					11:55 AM-12:05 PM	Chicken
			6:55-7:05 PM	Homemade BBQ Sauce Turn In for Judges		12:25 PM-12:35 PM	Pork Ribs
7:15-7:30	Margarita Turn-In					12:55 PM-1:05 PM	Pork Shoulder/Butt
			7:55-8:05 Turn in BBQ Kid's Que			1:25 PM-1:35 PM	Beef Brisket
						1:55 PM-2:05 PM	Desserts
8:30 PM	AWARDS CEREMONY						