

Rules and Regulations for American Mule and Bluegrass Festival Cook off

1. All product MUST be cooked on site. Failure to follow this rule is grounds for disqualification. Any cooking method must be cooked in cast iron on wood, or charcoal. No propane or electric may be used for cooking. You may leave the area, but your entry must stay on the premises.
2. The Event Coordinator will direct you to your site. Each brisket team should check in on Friday Sept 27 from 9:00 a.m. to 4:00 p.m. All other teams can check-in Saturday by 9am. A mandatory team meeting will be held immediately after checking in to go over all of the rules. Meat (and beans) will be given at the team meeting. Meat (and beans) are not to leave the competition area. You may set up your equipment any time after you check in. If a team is not able to be at the team meeting, arrangements must be made ahead of time with the Event Coordinator. Meat will be distributed by 5:00 p.m. Friday.
3. Each team will be provided a minimum of a 10' by 20' competition site. Your site does not necessarily include camping space. We can work with you if you need more space.
4. After your samples have been submitted for judging the remainder of your meat and any competing side dishes must be available for samples to the event guests as a "People's Choice" competition. Please make your samples an appropriate size so 30+ may sample your entry.
5. All teams are asked to respect the rights of all other teams with special emphasis relating to loud music, loud or profane language (this is a FAMILY event), or infringement on adjoining sites with any equipment. The chief cook will be responsible for the conduct of his/her team and guests.
6. Each team will be responsible for the clean-up of their site at the completion of the contest. Please do not pull trailers out or take down barriers until after the event is finished (approximately 7:30 p.m.)
7. The Cook-Off committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Cook-Off Committee and judges are final. In the event of disqualification, no refunds will be provided.
8. Each cooker must meet safety standards, such as:
 - A. Food handling gloves/ Clorox Wipes/ bleach /dish soap /hand sanitizer / At visible cleaning station. Each cooking team needs to keep Hot water For their USE for cleaning and cooking. Also, would add or tell at that the meeting about No cross Contaminating of foods some people cannot eat beef /eggs/or milk /peanut oil because of allergies so each team needs to tell guest or have chalkboard or sign warning possible food allergies.
 - B. All meat must be maintained at or above 140 degrees, aprons and hats worn by all cooks and cleanliness of the cooking area and personnel is required.
11. If a chief cook decides to withdraw, he/she must notify the Cook-Off committee and forfeit his/her entry fee.
12. You are responsible for bringing a cooler and ice to keep meat at safe temperatures at all times!
13. The team shall provide all equipment and supplies including tents and containers to carry and hold water. electrical power is not available. Please bring an extension cord and (quiet) generator if needed. Please bring any coolers, and tables you will need.

BRISKET

1. An untrimmed Brisket will be provided.
2. Briskets will be judged on Appearance, Texture and Taste.

OPEN BEAN

1. Entries must be prepared from scratch and cooked on site in the open.

2. Only the beans provided may be used in this event.
3. Entries will be judged on appearance, texture, and taste.

CORN BREAD

1. Contestants must provide all their own ingredients.
2. Entry must be prepared from scratch, on site, in the open. No pre-mixed or pre-packaged corn-breads will be allowed.
3. Corn Bread will be judged on Appearance, Texture and Taste.
4. Official Entries will not be submitted with condiments on the side. This is a blind competition with the judges having no idea whose entry they are judging.

APPLE COBBLER

1. Contestants must provide all their own ingredients.
2. Entry must be prepared from scratch, on site, in the open. The cobbler will consist of a fruit filling poured into cast iron and cooked with batter, biscuit or dumpling. No pre-mixed or pre-packaged cake mixes will be allowed. The fruit may be fresh, canned or frozen.
3. Cobbler will be judged on Texture and Taste.
4. Official Entries will not be submitted with condiments (ice cream or whipped toppings) on the side. This is a blind competition with the judges having no idea whose entry they are judging.

Contact Information: Event Coordinator – Meredith Metier 615-542-9026

Definitions for competition:

Appearance: Would I eat this?

Does it look appetizing? Or sloppy and messy?

Brisket should have a bark formed from the rub that is on the meat. This helps give it flavor and keep the moisture in the meat. There should be a smoke ring under the bark. This is usually a red ring 1/8" to 1/4 " thick. Texture:

Is it tough?

Is it tender?

Does it fall apart? Brisket shouldn't fall apart when served. You should be able to slice it about the thickness of a #2 pencil without it falling apart. You can do a pull test where you can take a slice and pull it apart gently. It shouldn't fall apart but shouldn't be hard to pull either.

Taste: Do I like it?

Is it too salty?

Too Smokey?

Too spicy?

Good BBQ doesn't need sauce to enhance it. It should taste good on its own and let the meat flavor shine through