

# SECOND ANNUAL RED FERN FESTIVAL BBQ COOKOFF



APRIL 25TH & 26TH  
KIWANIS CLUB OF TAHLEQUAH



**PRIZES** **\$2,500**

**Grand Champion**

**\$300**

**\$250 1st Place**

**\$150 2nd Place**

**\$100 3rd Place**

**\$100 4th Place**

**\$100 5th Place**

**Grand Marshall \$100**

**Grand Marshall Finger Lickin' Best Prize is \$100!!!**

Sequoyah Park, Downtown Tahlequah

Check-In times is 12:00 noon Friday

**Entry Signup Deadline is April 20<sup>th</sup>! First 25!**

Entry Fee: \$50 per Category

Three Categories

Brisket, Pork Spare Ribs, and 1/2 Chicken

1st—3rd Trophies Awarded

4th—10th Ribbons Awarded

**Sanctioned by IBCA**

**International Barbeque**

**Cookers Association**



All meats will be cooked on site.

No pre-cooking or marinating. Wait for your meat to be inspected before you start cooking.

**Contact:**

**Patti Morton**

**Phone #: 207-4800**

**Or**

**Debra Iack**

**Phone #: 931-0361**

**Kiwanis Club of**

**Tahlequah**

**P.O. Box 1193**

**Tahlequah, OK 74465**

**E-Mail:**

**redfernbbq@yahoo.com**

Name of Cooking Team

Head Cook

Address, City, State & Zip Code

E-mail

Phone Number

Category Entries:

Brisket  1/2 Chicken

Pork Spare Ribs

Will you cook meat for Kiwanis?

Brisket  1/2 Chicken

Pork Spare Ribs





# SECOND ANNUAL RED FERN FESTIVAL BBQ COOKOFF



APRIL 25TH & 26TH  
OFFICIAL RULES

## JUDGING

Meat will be judged by taste, tenderness/texture, and appearance.

Each of the three categories will be judged on a rank of 1-10.

Each category winner will be assigned ranking (first to tenth) by points according to scores.

The Grand Champion is decided by totaling their number of points.

Ties will be broken by the rank in the brisket category, then ribs, and then the chicken.

Judging is official and will be conducted by International Barbeque Cookers Association.

The top five winners in each category, one Grand Champion, and one Grand Marshall's choice will be awarded cash prizes and trophies or ribbons.

The bottom five winners in each category will receive recognition ribbons.

## DOUBLE NUMBER SYSTEM

We will issue you a Styrofoam container for you to place your "turn in" meat in.

We will tear off one ticket and give it to you.

Head Cook will sign the ticket that they retain and the other will remain taped to the top of the lid.

Winning ticket numbers will be announced at the awards ceremony.

If you have the winning ticket then come to the stage to claim your prize money.

## MEAT FOR JUDGING TRAY

Brisket— Turn in at least 7 slices of brisket 1/4" to 3/8" thick.

Ribs—Turn in 7 pork spare ribs individually cut with bone in. PORK SPARE RIBS ONLY  
RIBS. No country style ribs.

Chicken—Turn in 1/2 fully jointed Chicken. No game hens

Styrofoam containers will be supplied to you for each category.

Do not mark your container in any way or you may be disqualified.

**Do not add any garnishes or condiments.**

**Do not add sauce** to the meat in the turn in tray. You may COOK with sauce but not add it later.

## TURN-IN TIME

Chicken— Turn in time is 11:30 pm

Ribs—Turn in time at the judging area will be 12:30 pm

Brisket—Turn in time is 1:30 pm

A turn-in window ten (10) minutes before and after the set turn-in times will be recognize

Trays turned in after the allotted time will not be accepted for judging

## OTHER

It would be helpful if you brought your own extension cords and water hoses.

Space will be tight at this event.

If you are cooking meat for us we will pick it up from you at 11:00 am on Saturday.

Only one vehicle in the event area. SPACE WILL BE TIGHT.

No open fire rings or open cooking pits allowed.

Water and electricity will be provided upon request.

You will be assigned a setup location on arrival.

Overnight setup is at your own risk. (Some security will be provided.)

You are responsible for your rig and supplies.



# SECOND ANNUAL RED FERN FESTIVAL BBQ COOKOFF

## APRIL 25TH & 26TH

### OFFICIAL RULES



**Patti Morton**  
**(918) 207-4800**  
Or  
**Debra Lack**  
**(918) 931-0361**

Check-In begins at 12pm on Friday April 25th  
Check-Out is by 9 pm on Saturday April 26th  
Cooks Meeting at 6:30 pm  
No Alcohol.

**Emergencies**  
**Call 911**  
**Tahlequah**  
**Police Department**  
**(918) 456-8801**

### PRIZES

**GRAND CHAMPION PRIZE \$300**  
**GRAND MARSHALL FINGER LICKIN' BEST PRIZE \$100**

Awards will be given on the main stage at the Red Fern Festival at 2pm

<b>Beef Brisket</b>	<b>Pork Ribs</b>	<b>1/2 Chicken</b>
1 <sup>st</sup> Place \$250	1 <sup>st</sup> Place \$250	1 <sup>st</sup> Place \$250
2 <sup>nd</sup> Place \$150	2 <sup>nd</sup> Place \$150	2 <sup>nd</sup> Place \$150
3 <sup>rd</sup> Place \$100	3 <sup>rd</sup> Place \$100	3 <sup>rd</sup> Place \$100
4 <sup>th</sup> Place \$100	4 <sup>th</sup> Place \$100	4 <sup>th</sup> Place \$100
5 <sup>th</sup> Place \$100	5 <sup>th</sup> Place \$100	5 <sup>th</sup> Place \$100

### MEAT PREPARATION

All meats will be cooked on-site.  
No pre-cooking or marinating.  
Your meat will be inspected when you arrive or at your request.  
Wait for your meat to be inspected before you start cooking.

### SAFETY & SANITATION

Cooks are to prepare and cook in as sanitary manner as possible.  
Cooking conditions are subject to inspection by Health Department and Cookoff officials.  
Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.  
Before cooking meat must be kept at 40 degrees Fahrenheit or below.  
After cooking meat must be kept at 140 degrees Fahrenheit.  
No open flames or cooking pits.  
Running water & electricity water will be provided.

### JUDGES

There will be seven to nine judges.  
All entries will be based on a score of 1-10, the total scores will be tallied and the winners based on that score.  
Rules are based on IBCA—International Barbeque Cookers Association.

