

KOLACHE FEST BBQ COOKOFF RULES

Sausage can be any type of meat. Sausage may be cooked as per cooker's preference. Sausage brought in for judging must be whole and at least 10" in length.

Turn In Times:

12:30PM – Sausage- whole and least 10" in length

1:30PM - Pinto Beans: Must be cooked on site

2:30PM- Chicken- Turn in ½ chicken

3:30PM - Pork Ribs: 8 -10 Ribs, Must be sliced individually

4:30PM - Brisket: Turn in ½ - 1 pound sliced approximately ¼"thick

6:00PM - Awards

No garnishes or sauces allowed on the meat, this includes such items as onions, bacon, jalapeno peppers, vegetables, etc. **MEAT ONLY!** Seasoning and marinating of meat must be done on the grounds only. The committee chairman may make meat and pit inspection on the day of the cook-off at any time.

MEAT IS SUBJECT TO BEING CHECKED BY THE BBQ COMMITTEE BEFORE BEING COOKED.

PRIZES: First Place winner for each category will get a trophy and Cash Prize. Second and Third Place winners will receive a plaque and prize.

Vehicles are not allowed to park in the cook-off area, except for loading and unloading supplies. Each team is responsible in making sure that there are no vehicles in front of their cooking area. No open fires. All fires must have a barricade of some sort for safety reason. Fires must be wood or of wood substance. Propane burners are allowed for beans . No dogs are allowed in the cook-off area. The Chamber of Commerce will not be responsible for theft, damage or injury sustained during the cook-off. Cooking areas will be designated for each team. Cook sites are on a first come first serve with paid entry. There is no electricity provided, generators are allowed.

Overnight camp sites will be available from the Hallettsville KC Hall. You can contact them for reservations at 361-798-2311

The Committee Chairman reserves the right to make additional regulations as situations warrant. Decisions of the Committee Chairman and Judges are final. Anyone violating cook-off rules may be disqualified.