

2018 Raise the Roof Chili and BBQ Cook Off Pre-Registration

We are excited to have you joining us for our 4th year and thank you for being a part of the continued preservation of Twin Sisters Dance Hall!

Regular registration will be **Friday 9/21 from 5-8 pm** and **Saturday 9/22 at 8am**. You can initial and pick up your judging trays and cups at this time. (Any pre-registration you will need to pick up trays/cups at one of these times as well) Showmanship registration will also be done at the above listed times. Event will take place rain or shine, no refunds will be given due to weather.

*******ALL PRE-REGISTRATION WILL NEED TO PICK UP TRAYS/ CUPS AND INTIAL AT THE ABOVE LISTED TIMES *******

Please refer to 2018 BBQ Rules (attached) for Tolbert Chili Rules for cook off rules and guidelines. Tolbert chili rules can be found here

http://www.centraltexaschili.com/yahoo_site_admin/assets/docs/RULES_Updated_September_2014.32372915.pdf

Please return bottom half of this form with payment to:

Twin Sisters Dance Hall

ATTN: Jessi Haas

#210-379-5179

PO BOX 1468

tsdhraisetheroof@gmail.com

Blanco, TX 78606

CHECK _____ MONEY ORDER _____ CASH _____

Contact phone/email _____

Cook Registration Form Date _____	\$15	\$10	\$10	\$15	\$15	\$15	\$15	\$10
Head Cook _____	Chili	Beans	Salsa	Pork Spare Ribs	Brisket	Steak	Chef's Choice	Saturday Camping
Address _____								
City/ST/Zip _____								
Email/phone _____								
Team Name _____								
Showmanship Yes _____ No _____ (if yes, also register on show registration form when pick up cups/container)								
Judging Cup _____ (To be assigned by cook-off official)								
Total Paid _____								

**Twin Sisters Dance Hall -Raise the Roof Chili & BBQ Cook Off
2018
BBQ RULES**

**WE ARE AN ALL-VOLUNTEER ORGANIZATION
DOING OUR VERY BEST TO MAKE THIS EXCITING
AND FUN EVENT**

**BBQ EVENTS ARE NOT SANCTIONED -IT'S ALL
FOR FUN**

COOKED ON SITE - All meat will be brought to the cooking site RAW! Meat may be pre-trimmed. Meat may be inspected by the Promoter or their representative at their discretion. Meat will be prepared from scratch within the time constraints of the cook off. No meat will be allowed to leave site. **NO GROUND FIRES NO OPEN FIRES**

START TIME You may set up Friday after 3pm. There will be board members on grounds through the night and gates will be locked. You may start cooking your brisket at your discretion.

Registration will be Friday 9/21 from 5-8 pm and Saturday 9/22 at 8am-?. You can initial and pick up your judging tray at this time. (Any pre-registration you will need to pick up trays at one of these times as well)

*New Category- Steak turn in is at 12:30pm Trays will be accepted 5 minutes prior to 12:30pm and 5 minutes after 12:30pm

Rib turn in is at 1pm. Trays will be accepted 5 minutes prior to 1pm and 5 minutes after 1pm

Brisket turn in is 3pm. Trays will be accepted 5 minutes prior to 3pm and 5 minutes after 3pm

TURN IN QUANTITIES – *New Category- **Steak**- Must be USDA inspected -Cook the steak of your choice. **Brisket**- Cook's will turn in seven (7) full slices, approximately 1/4 to 3/8 Full slices, with the ends of the brisket. If sliced to thick or to thin the cook will be required to correct it. **Ribs**- Cooks will turn in 7 bone in ribs in the tray that we provide No head cook will be allowed to cut off another head cooks meat and turn it in for judging. They must turn in their own prepared meat. *New Category- **Chefs Choice**- Cook your best dish- you're the Chef- Quantity must be enough for judges to make a decision- Must be cooked on-site- no electric

MARKERS AND GARNISH – Cooks may cook with sauce, however when preparing meat for turn in, nothing may be added to the meat in the tray. Cook will be asked to correct their tray if sauce or juice is added to the meat in the tray.

JUDGING FORMAT - All entries will be submitted in identical containers 9x9 hinged foam tray with a matched pair of identically numbered tickets affixed to the tray, a piece of foil for each container, which have been brought to the site by the Judging Coordinator. Each head cook will be instructed to **PRINT** his/her name in ink on the blank side of the ticket when picking up their trays. This ticket only will be used to match to the ticket on the winning box. Only the name written on the winning ticket will go on the winner's sheet, by the judging coordinator.

JUDGING – All trays accepted at the turn will be inspected for the correct thickness and quantities. All trays accepted will go to the judging table to be judged.

CAMPING- Limited overnight camping is available – **NO GROUND FIRES, NO OPEN FIRES**, No hookups, No grey water dumping, All trash must be picked up- Be mindful that Twin Sisters does not own this property but the landowners have been gracious enough to let us enjoy it for this event. **Camping Allowed Saturday Night For A \$10 fee**

If you plan to camp on Friday night or you plan to arrive between the hours of 10pm (Friday) and 7am Saturday morning please let me know so that I can make sure gate can be opened for you- 210-379-5179 or tsdhraisetherooft@gmail.com

Other Information and turn in times:

Salsa Turn-in- 11am

Jackpot Beans Turn-in- 12 noon

Chefs Choice Turn-in- 1:30pm

Chili Turn-in -2pm

Showmanship- 2:30-3:00pm

*Jackpot Beans and Jackpot Steak are 50% Payouts

*Chili Cook-off is a sanctioned event- Tolbert Chili Rules apply