

2015 Fiesta de la Paloma Steak Cook-off Entry Form



Official Team Name: _____

Sponsor: _____ Chief Cook: _____

Address / Town / Zip Code _____

Phone # _____ Email: _____

Each team will be given 2 competition steaks to cook and turn in the best one.

Any photos taken by the festival of your team/equipment becomes the property of Coleman Chamber of Commerce and SCA. Contestant agrees to indemnify and hold the Coleman Chamber of Commerce, Coleman Rodeo Association, Coleman County Youth Activity Center (CCYAC), or SCA, its employees and volunteers harmless from any and all claims made against the Coleman Chamber of Commerce, Coleman Rodeo Association, CCYAC, or SCA, including without limitation, all costs, liabilities, judgments, expenses, damages and attorney's fees, arising out of or in connection with (1) any structure erected by Contestant (2) any apparatus, equipment, or personal property used by Contestant (3) any act or omission to act of Contestant, its agents, invitees, participants, representatives, employees, servants and agents (4) any claims made on account or resulting from Contestant's participation in the contest.

I agree to abide by all Rules and Regulations of the Fiesta de la Paloma Sanctioned Steak Cook-off.

Chief Cook _____

Entry Fee: \$100.00 if cooking both the BBQ Cook-off & Steak Cook-off

\$150.00 if cooking only the Steak Cook-off

Total Amount Enclosed: _____

Fiesta de la Paloma Steak Cooking Rules



- Cook teams may cook on Gas, Charcoal, Pellet 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 the teams. If any other rib-eye steaks are found in a cook site, the team will be disqualified.
- Teams are subject to random ice chest inspections 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 by the SCA Rep.
- Each team is required to have some type of fire extinguishing device in their cook site.
- Steaks may not be removed from the teams numbered cooking area except to turn in the 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 accepted or 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.
- You must be 18 years old to compete in an SCA Steak Cook-off.