

Dear Cooks:

Our 20th Annual Championship Steak Cook-Off plans are well underway and this letter is to let you know that this year's event will be held on Saturday, March 14, 2020 in conjunction with the Camden Daffodil Festival. We invite you to come and join us, as well as, compete for cash prizes and bragging rights all year long!

Location this year is the same as last, the parking lot on the corner of Harrison Ave. and Washington Street and surrounding area will be utilized for the event. There will be a Steak, Appetizer competition, and best showmanship and hospitality award.

With this letter, we are enclosing an entry form, statement of liability, list of prizes and the rules / regulations for the cook-off. <u>Please read, complete, sign and return the forms to me as soon as possible to ensure your space, because space is limited to 50 teams!</u>

Please note that the early entry deadline is Monday March 2, 2020!

All entries received on or before March 2nd will be in a drawing for their entry fee back! So get busy and get entered now!

We are only taking 50 teams this year so first come first serve!

Contestants may begin setting up at 5:00 PM on Friday, March 13th and set up shall be complete by 10:00 AM Saturday, March 14, 2020. A Sherriff's command post will be set up on site to provide security for the rigs overnight. We will have our Chief Cook meeting at 10:00 AM in the Postmasters Grill at 133 West Washington Street. Vehicles shall not remain parked in the cook-off area.

We look forward to hearing from you as we anticipate a great Championship Steak Cook-Off associated with the Camden Daffodil Festival!

Tyler Shepherd, Steak Cook-Off Co-Chairman 978-835-3301 / tylershepherd1@gmail.com

Bryce Woods, Steak Cook-Off Co-Chairman 870-833-1014 / bcwoods@benekeith.com

The Camden Daffodil Festival Championship Steak Cook-Off P.O. Box 693 Camden, Arkansas 71711

Areas of Competition

Steak Cooking:

 1^{st} Place - \$1000 2^{nd} Place - \$500 3^{rd} Place - \$400 4^{th} Place - \$300 5^{th} Place - \$200 $6^{th} - 10^{th}$ - Certificate + Goodie Bag



1st – 3rd place will receive an invitation to compete in The Champions Invitational Steak Cookoff

Appetizers:

1st Place – \$250 2nd Place – \$150 3rd Place – \$50

*New this year: top appetizer seller will win their very own PK Grill!

Hospitality & Showmanship:

1st Place – \$250 2nd Place – \$150 3rd Place – \$50

Teams will be judged by 3 judges on how well they showcase their teams by demonstrating hospitality and showmanship to fellow teams and festivalgoers throughout the day. Criteria to be considered may include, but are not limited to: Team spirit, themes, & rigs!

Entry Fee & Sponsors:

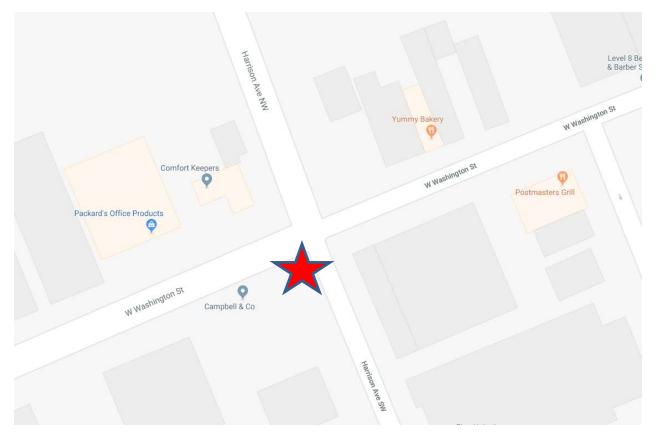
There is a **\$125** entry fee for the right to compete in any or all categories.





Cook-Off Location

The Parking lot on the corner of Washington and Harrison Avenue



Steak Cooking Rules

- 1) Cooking teams may use any type of heat source for entries.
- 2) The **Camden Daffodil Festival** will provide rib-eye steaks. Teams are to provide ice chests or containers for steak storage. The **Camden Daffodil Festival** will provide ice upon request.
- 3) All steaks are to be handled in a sanitary manner. Plastic gloves will be provided and are to be used in handling the steaks.
- 4) Grills may be inspected for cleanliness before cooking.
- 5) All seasonings and "secret ingredients" are to be provided by the cooking teams.
- 6) Cooking teams are responsible for providing individual cooking utensils, tables and chairs they might need at their cooking area. All contestants must adhere to city, county, state and federal electrical, fire and other codes.
- 7) Some type of fire extinguishing device should be readily available to each cooker.
- 8) Steaks may not be removed from the cooking area.
- All steaks remain the property of The Camden Daffodil Festival. Teams are expected to account for all steaks issued for those of you who cook for the public. Teams must turn in their ticket stub or extra cooked steaks.
- 10) No unique identifying methods shall be used, including, but not limited to; branding (other than grill marks) or the placement of any garnish into the container which is used to deliver steaks to judging.
- 11) No outside steaks may be allowed in Steak cooking area. Only provided Steaks from the Daffodil are allowed in the competition. If you have a discrepancy with this rule please contact a Steak cook-off official.
- 12) Steaks must be turned in whole and uncut in the provided box.
- 13) No Garnish is allowed in the steak turn in box.
- 14) Steaks will be judged on Appearance, Tenderness, Doneness, Taste, and Overall Impression.

Appetizer Cooking Rules

- 1) Appetizer must be cooked on the grill.
- 2) Must use provided turn in box and the lid must close.
- 3) You may decorate the turn in box with only edible garnish.
- 4) Turn in a minimum of SIX pieces or portions for judging.
- 5) Appetizer boxes may contain sauce or dips and toothpicks/skewers to hold food items together.
- 6) Only 1 type of Appetizer per turn in box.
- 7) Appetizers will be judged on Presentation, Originality, and Taste.
- 8) No identifying marks or team branding.
- 9) New this year! If you would like to sell your appetizers and help our festival raise more money for the Ouachita County Historical Society, you can offer your appetizers for sale! Please make your appetizers available and portioned appropriately for \$2/portion. We will have tickets available and will do a 80% - 20% split on the sale of these appetizers. That's right, you get 80% of the sales back in your pocket!
- 10) Appetizer tickets to be turned in by 4PM. The team with the most tickets will win their very own PK Charcoal Grill!

Hospitality & Showmanship

Teams will be judged by a committee of 3 judges that will come to cooking areas between 12 PM and 2 PM and judge on how well they showcase their teams by demonstrating hospitality and showmanship to fellow teams and festivalgoers throughout the day. Criteria to be considered may include, but are not limited to: Team spirit, themes, rigs!

Miscellaneous Rules:

- 1) No refunds of the entry fees will be made once you have been accepted in the contest, whether you appear or not. All checks should be made to: <u>Camden Daffodil Festival Cook-Off</u>.
- 2) It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned following the contest. It is imperative that our cleanup be thorough. Any space left in disarray or with loose trash and garbage will disqualify the team from future participation. Trash receptacles will be supplied.
- 3) The chief cook will be held responsible for the conduct of his team and guests. Under no circumstances are alcoholic beverages to be distributed (given away or sold) to the general public by contestants.
- 4) The cook-off committee reserves the right to make additional regulations or changes to methods as the situation warrants.
- 5) Decisions of the cook-off committee chairman and judges are final.
- 6) Each contestant must check in at the registration area for a cooking area assignment by 9:00 a.m. on the morning of the contest. You will be able to drop off your equipment in your designated area of the parking lots beginning Friday afternoon at 5 p.m. Exceptions should be discussed with the chairman on site or prior to arrival.
- 7) Violation of the rules and regulations of the contest may result in disqualification, expulsion from the grounds, and/or disqualification from future participation.



Time Line:

5:00 p.m. (Friday)	Early Set-up
7 – 9:00 a.m.	Set up
10:00 a.m.	Cook's Meeting – Postmasters Grill
12:00 p.m.	Judges Meeting – Postmasters Grill
1 – 1:30 p.m.	Appetizer Turn In
3 – 4:30 p.m.	Steak Turn In
4:00 p.m.	Appetizer Ticket Turn In
5 – 6:15 p.m.	Steaks served to public
6:30 p.m.	Awards



Official Team Name:		
Sponsor:		
Address:		
City / State / Zip:		
Telephone:		
Email Address:		
Chief Cook:	1	
Assistant Cooks:	2	
Space Requirements: Typical Space is 15' x 15'. If you require additional space, let us know your specific requirements here.		
Width	Length	
Water Needed? / Electricity Needed?		
Cash Remittance:		
Entry Fee = \$125 Per Team: \$		
Total Amount Enclosed: \$		
	on page, liability release, & entry fees to: Championship Steak Cook-Off	
Tyler Shepherd, Steak Cook-Off Co-Chairman Cell: 978-835-3301 / Email: tylershepherd1@gmail.com		

Remember the early registration deadline is Mar 2nd 2020, to be entered in a drawing for your entry fee back!

Statement of Liability

As a precaution, the Committee has determined that it is mandatory for each Chief Cook to sign and return, The Statement of Liability. Failure to do so could result in disqualification.

Thank you for your cooperation. This must be signed and returned before you set up. Please mail the signed form to:

The Camden Daffodil Festival Championship Steak Cook-Off P.O. Box 693 Camden, Arkansas 71711

Tyler Shepherd, Steak Cook-Off Co-Chairman Cell: 978-835-3301 / Email: tylershepherd1@gmail.com

As Chief Cook and a contestant in the Camden Daffodil Festival Steak Cook-Off, I agree to indemnify and hold harmless the Camden Daffodil Festival Steak Cook-Off Committee and Sponsors of the Camden Daffodil Festival, its employees and volunteers, for any and all claims made against The Camden Daffodil Festival, including without limitation, all costs, liabilities, judgments, expenses, damages, or reasonable attorney's fees, arising out of or in connection with:

- 1. Any structure erected by contestant or their team members.
- 2. Any apparatus, equipment, or personal property used by contestant.
- 3. Any act or omissions to act of contestant, its agent, invites, participates, representatives, employees, servants, and agents.
- 4. Any claims made on accounts of, or resulting from, contestant's participation in this contest.

I further certify that I have read and understand all the rules and regulations associated with this contest. I understand that failure to comply with these rules will results in my disqualification from this contest.

Chief Cook

Date

Please mail entire page

