

**COOK – OFF RULES AND REGULATIONS  
FRIO FESTS  
HOUSE PASTURE CATTLE CO. RESTAURANT**

1. All meats must be checked in before being placed on the pit. Brad will be checking these items in and all entries that are pre-made will be disqualified.
2. Check in will be between 6:30 and 9:30 a.m. Saturday
3. All entrants must maintain a CLEAN & SANITARY cooking area and at least one member of team must always be in pit area.  
**No alcoholic beverages brought on or taken off premises.  
Beverage service available. THIS IS A STATE LAW!**
4. House Pasture/Frio Fest will not be responsible for theft, damage or injury sustained during cook – off.
5. The Committee Chairman reserves the right to make additional rules and regulations as the situations warrant. Decisions of the Cook – Off Chairman are final.
6. Make careful note of the turn in times for each judging event. It is advisable to have entrée ready for the judges up to 5 minutes prior to designated time for each category.
7. The team captain will be given a container to present the entrees.  
**TAPED TO THE BOTTOM OF THE CONTAINERS WILL BE TWO TICKETS. REMOVE ONE TICKET AND LEAVE THE OTHER TICKET ON THE CONTAINER.**
8. Each category will be judged on the following: Appearance, Aroma, Taste, and Tenderness.
9. Chicken MUST be in halves or quarters ONLY, no extras allowed on chicken. (Stuffed, bacon, etc.)
10. Garnishings are allowed with/on entry items.
11. **CHECK IN TIMES FOR JUDGING: TBA**

**TROPHYS WILL ALSO BE AWARDED TO THE TEAM  
DISPLAYING THE BEST OVER-ALL SHOWMANSHIP and  
PEOPLE’S CHOICE .**