

WORLDS LARGEST CALF FRY & BBQ CHALLENGE RULES

Teams may set up their competition rigs as early as Friday, September 20th, 2024 after 3:00 PM. Please notify the Vinita Area Chamber of Commerce if you plan to set up on Friday, September 20th. Reminder that all teams must supply their own power.

RULES & GUIDELINES

1. COOKED ON SITE — All meats cooked for judging must be cooked on-site. Any additional, non judged meats or items for "peoples choice" may be prepared or cooked prior. The preparation and completion of any and all meats in competition will be completed within the confines of the cook-off site and during the time limits designated by the event organizers.

All meats being presented for the competition will be not be inspected, the competition will instead operate on an honor system. There will be no pre-seasoning or marinating allowed prior to the event.

2. SANITATION — Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Inspectors from the health department may periodically inspect all food preparation during the event.

3. ENTRIES PER PIT - Only one entry (Chief Cook) will be designated as the Pitmaster for each respective BBQ Competition Team. It will be the responsibility of the promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).

4. BBQ PITS — the Promoter will be responsible to address the type or types of pits allowed at the cook-off. PIT – Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may be gas or electric. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources). BYC-(Backyard Cooker) — any cooking device by design or nature that is inherently portable and by design and is intended for recreational cooking.

5. OPEN FIRES — Open fire pits are not allowed for this event.

6. CATEGORIES.

The following are the judged categories for this event:

- Baby Back Pork Ribs -
- Chicken- Thighs or breasts (NO Cornish Game Hens)
- Pork Loin
- Open — Any type of meat can be used to include wild game.

**All teams are required to participate in Peoples Choice

**Peoples Choice requires competitors to cook enough food for 100 people to have samples.

**Non Judged Items: All teams are required to cook one side

7. TURN-IN TIMES/DATES:

**THERE WILL BE AN OFFICIAL TIME CLOCK KEPT AT THE TURN IN TABLE. THE (CHIEF COOK) MUST BE THE ONE THAT PRESENTS THEIR DISHES TO THE JUDGES TABLE FOR EACH CATEGORY.

Chef Meeting At 8:00 AM Saturday, September 21st, 2024.

Cook Schedule

Saturday 12:00PM

The chicken category is turned in and judging begins

Saturday 12:30 PM

Pork Rib category is turned in and judging begins

Saturday 1:00 PM

“Other” Category is turned in and judging begins

Saturday 1:30 PM

Pork category is turned in and judging begins

8. TERMS FOR DISQUALIFICATION – Upon turn in of your entry in each category, any tray found to be marked or not be presented at the designated turn in time may be in violation of the rules and will be subject to disqualification at the discretion of the “Head Judge”. Disqualified tray numbers will be called out prior to the category judging announcements.

9. JUDGING QUANTITY — We will have 3 judges for each category and each judge must be presented a a sample for judging. Judges will not sample and/or judge any entry outside of the designated category.

Judges will assign a score from 1 to 10 for each category and tray sampled. In the event of a tie for any given category or overall tie, a winner will be randomly selected from the two competitors by the “Head Judge”.

10. SAFETY: Each team must have proper sanitation stations, and have an approved fire extinguisher readily available.

11. MOST IMPORTANT RULE OF ALL – HAVE FUN!!! The address for this event is 26625 S 4410 Rd, Vinita, OK 74301 at the Will Rogers Memorial Rodeo grounds. Not only is this a BBQ Cook off, it is a family fun day. All competition vendors must prepare extra BBQ for “peoples choice” for patrons visiting the 42nd Annual Worlds Largest Calf Fry and BBQ Competition. There will be music, retail vendors, games and non barbecue food vendors on-site for the event.

12. CALF FRY RULES:

Calf Fry Teams must supply a minimum of 50lbs of calf frys for cook off. BBQ cook off teams must supply adequate amount for tasting by judges and are required to participate in "peoples choice" competition.

13. All teams are required to cook one side, which will not be judged.

14. Same Sanitation rules apply

15. Rules, categories, competition times are subject to change prior to the event dates. All participating vendors will be informed of any changes or alterations prior to the start of the 42nd Annual Worlds Largest Calf Fry and BBQ Competition.

***There is no registration fee for teams this year! ***