



The Marshall County Fair will be sponsoring a Beef Cook-Off on Saturday, July 24<sup>th</sup>. The event will kick off at 9:00 a.m. Cooking will begin in a tented area next to the Fair Board Office. Fair goers are invited to watch as the teams compete for the honor of the best beef in Marshall County. Judging will start at 3:30 p.m. the public will be offered samples to vote for People's Choice. The winners will be announced at 5:00 p.m.

### **Rules for the 2021 Marshall County Fair Beef Cook-Off**

The decision and interpretation of the rules are the discretion of the MCFB contest representative and are final. A team representative will meet with the contest representative at 10:00 a.m. to discuss rules.

Roasts will be made available to teams on Friday night, July 23<sup>rd</sup> from 6:00-8:00 p.m. at the Fair Board Office. The time will be strictly enforced.

Teams will be provided with a 5-pound Rib-Eye Beef Roast for the teams to cut, inject, rub and season as they wish. The meat will be in the refrigeration and will not leave the fairgrounds.

Each team will be provided a cooking space and table. Teams must provide all other necessary equipment including their own grill and cooking supplies.

It is the responsibility of each team to see that their cooking space is clean and orderly.

Numbered containers will be provided for judging. Each team will provide a sample for each judge.

The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpick, skewers, foreign material, and/or stuffing are prohibited in the container.

Cleanliness and safety rule apply to all teams.

No use of tobacco products used while handling meat.

Cleanliness of all team participants is required.

Shirt and shoes are required to be worn.

Sanitizing of work area should be implemented. Each team will provide a separate container for washing rinsing, and sanitizing utensils.

Participants must stay with their beef during the cook off.

The scoring system is from 0-5. 5 excellent. 4 very good, 3 average 2 below average, 1 poor, 0 bad.

Appearance – Overall appearance, is it appealing to the eye?

Texture- Is it moist or dry, tender or tough?

Taste- How is the smoke taste, spice taste, overall palate appeal of the meat/spice combination?

Overall- The final criteria, overall effect, what is your total impression?

1<sup>st</sup> - \$450.00

2<sup>nd</sup> - \$200.00

3<sup>rd</sup> - \$100.00

4<sup>th</sup> – People's Choice

Please contact Mike Dufault with any questions at 701-520-8384