



Rockdale's Sesquicentennial Celebration
Saturday July 6th, 2024



**ROCKDALE FAIR ASSOCIATION
PRESENTS:**



STEAK & RIB COOK-OFF



COOKS MOVE IN: 8 AM
COOKS MEETING: 9AM

**COME OUT TO
FAIR PARK AFTER
THE PARADE**

200 Walnut Street
Rockdale, Texas

Entry Fees:

Steak: \$125

Kids Pork Chop: \$20

Steak & Chops provided

TURN IN TIMES

BLOODY MARY 11AM

KID'S PORK CHOPS 12PM

MARGARITAS 1 PM

STEAKS 3 PM

RIBS: 4 PM

Car Show
Music

Cornhole Tournament
Drinks
And more!!!

Jackpot Add Ons:

Bring your own ingredients

Ribs: \$100

Bloody Mary -\$10

Margarita - \$10

Prizes:

75% Total Payout

1st 35%/2nd 25%/3rd 15%

AWARDS: 5PM

**CORNHOLE
\$20 PER TEAM**

SIGN UPS START 1PM

PLAY BEGINS 1:30

CASH PRIZE PAYOUT



**Cook-off Guidelines &
Registration**

Contact

Stephen Vance

979-492-1040

rfabbq@gmail.com

Rockdale Fair Association Steak and Rib Cook-Off

Complete this page and sign below.

Registration and entry fees can be mailed to:

RFA BBQ

PO Box 241

Rockdale, TX 76567

Make checks payable to Rockdale Fair Association

OR

Email completed forms to:

RFABBBQ@gmail.com

Pay Entry fees online with Venmo

@RockdaleFairAssociation

(Please include your Name and Team Name with your transaction)



Team Name: _____

Head Cook's Name _____

Phone Number _____

City/State/Zip _____

Phone Number _____

Email Address _____

You are automatically entered into the Steak Cook-Off with your \$125 entry fee.
Steaks will be provided and selected at the cooks' meeting on the day of competition.

Jackpot Add Ons:

75% Payout: 1st 35%/2nd 25%/3rd 15%

No limit to the number of jackpot entries per team. Indicate the number of each for prepay in the space provided.

\$100 Ribs _____ \$20 Kid's Pork Chop _____ \$10 Bloody Mary _____ \$10 Margarita _____

Total Amount Enclosed _____ Kid Cook's Name(s) _____

BY SIGNING BELOW, I ACKNOWLEDGE, AS A PARTICIPANT, EXHIBITOR OR HIS/HER LEGAL GUARDIAN, THAT I HAVE READ AND UNDERSTAND THE RULES AND REGULATIONS OF THE ROCKDALE FAIR ASSOCIATION AND AGREE TO ABIDE BY THEM. I ALSO ACKNOWLEDGE THAT THE ROCKDALE FAIR ASSOCIATION AND EACH OF ITS OFFICERS, DIRECTORS, EMPLOYEES, AGENTS, REPRESENTATIVES, AND VOLUNTEERS (THE "RFA GROUP") SHALL IN NO CASE BE LIABLE FOR ANY LOSS, DAMAGE OR INJURY TO THE PERSON, ANIMALS OR PROPERTY OF PARTICIPANTS, EXHIBITOR OR EXHIBITOR'S FAMILY MEMBERS, AGENTS, REPRESENTATIVES, AND/OR EMPLOYEES IN CONNECTION WITH THE FAIR REGARDLESS OF HOW SUCH LOSS, DAMAGE OR INJURY IS OCCASIONED, EVEN IF BY THE NEGLIGENCE OR STRICT LIABILITY OF ANY MEMBER(S) OF THE RFA GROUP. ADDITIONALLY, I AGREE TO RELEASE, DEFEND, INDEMNIFY, AND HOLD HARMLESS EACH MEMBER OF THE RFA GROUP FROM ANY AND ALL CLAIMS, SUITS, DEMANDS, AND/OR LOSSES OF ANYONE, ARISING FROM OR IN CONNECTION WITH PARTICIPANT'S OR EXHIBITOR'S ENTRY INTO A PARTICIPATION IN THE ROCKDALE FAIR OR ANY EVENT SPONSORED BY THE ROCKDALE FAIR ASSOCIATION.

Chief Cook's Signature _____

Questions: Call or text Stephen Vance 979-492-1040 or email RFABBBQ@gmail.com

2024 RFA Steak & Rib Cook-Off Rules

- Cooks may cook on any fire or heat source. (Wood, charcoal, gas, electric, pellet, etc.)
 - Events are judged by a panel of judges under a “blind judging” format.
 - Each cook/registrant is encouraged to have some type of fire extinguishing device in their cook site.
 - RFA provides all competition steaks for the event to create a level playing field. No other ribeye steaks are allowed at a cook's site. Any cook found using outside an ribeye will be disqualified from competing in the cook-off
 - The standard for steaks is a minimum of 1 1/8” or 3cm (about 1.18 in) thick, boneless, choice ribeye steak.
 - Official turn-in times will be announced at the cooks' meeting are the official times and will not be changed once announced. Rep may make timeline exceptions based on weather or other circumstances.
 - Standard judging tables are 5 judges (based upon the number of judges available, a rep may use 4 judges). If 4 judges are used, the 5th judge is added as a perfect score.
 - More than one cook may use the same site and grill. Each registrant must cook their own steaks and may only turn in one steak per competition.
 - In case of a total tie score (score is tied in all categories), the prize money will be split between the cooks. Example: A total tie between two cooks for first place. The prize money from first and second place will be added up and divided between the cooks. The Rep will flip a coin to decide who gets which trophies.
 - Each cook must do their own steak selections, seasoning, cooking, and steak turn at the event.
 - Steaks may be lightly trimmed before but not after cooking.
 - Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
 - Turn in one steak, whole and uncut, on top of foil in the take out container. The steaks will be judged as presented in the box.
 - No sauce or garnish is allowed in the steak turn-in box. Compound butter is permitted if it is melted on the steak. Pooling of NATURAL juices in the box is acceptable.
 - Placement of the steak and inspection for foreign objects is the cook's duty. The boxes will not be opened at the turn-in table.
 - There are no size standards for the seasonings on the steak.
 - Steaks are judged on Appearance, Doneness (Medium), Taste, Texture, and Overall Impression.
 - Tiebreaker: Taste, Doneness, Texture, Appearance, and Overall Impression.
- REASONS FOR A STEAK DQ
- Any foreign object found in the turn-in box. (String, Toothpick, Skewer, etc.)
 - A steak turned in after the turn-in window expired.
 - Using ribeye steaks other than the ones provided by RFA

2024 RFA Steak & Rib Cook-Off Rules

JACKPOT RULES

- Margarita:

1. Entries are at the head cook's discretion.
2. Entries with garnish or rim seasonings will be acceptable.
3. Cup with lid will be provided for the entry.

- Bloody Mary:

1. Entries are at the head cook's discretion.
2. Entries with garnish or rim seasonings will be acceptable.
3. Cup with lid will be provided for the entry.

- Ribs:

1. Ribs can be either pork baby back or pork spare ribs.
2. ALL Rib entries must still be attached to the bone.
3. Ribs may not be wrapped in bacon or another protein.
4. Turn in a minimum of 6 whole ribs in the box provided. Box may be lined with foil.
5. Judged on Appearance, Texture, Taste, and Overall Impression.
6. Tiebreaker order is taste, texture, appearance, and Overall Impression.
7. No Garnish is allowed in the box.
8. Must be cooked on location.

- Kids' Pork Chop

1. Competitors are 5-12 years of age.
2. The parents may start the fire, but the KIDS must do the seasoning, preparation, and cooking. Kids cook pork chops under the direct supervision of the parents on site.
3. Kids' pork chops have a standard of 1 1/4" thick steaks cut from a pork loin and are provided.
4. Turn in one pork chop, whole and uncut, on top of a piece of foil. The chops will be judged as presented in the box.
5. No garnish is allowed in the turn-in box.
6. Pork Chops are judged on Appearance, Taste, Texture, and Overall Impression.
7. Tiebreaker order is taste, texture, appearance, and Overall Impression.