

- 1) The decision and interpretations of the MACC Rules and Regulations are at the discretion of the MACC Representatives at Beef-A-Rama™. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space (one car stall). All cooking of product shall only be done within the assigned cooking space on the day of the competition. Teams shall not share an assigned cooking space or cooking device.
- 3) Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 4) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at Beef-A-Rama™.
- 5) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources, and propane, electrical accessories such as spits, augers, or forced draft are permitted. Fires shall not be built on the ground.
- 6) All competition meats shall be inspected by the meat supplier and s/he will serve as the APPROVED Meat Inspector during the Roast Pick-Up times the day before the competition. All competition meat shall start out raw. Pre-seasoning/marinating meat is allowed before the competition.
- 7) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all judges.
- 8) Your Approximate Judging Time is on a separate handout. The judges have 12-22 roasts to judge between 11:00 am and 2:30 pm. Three judges and one host will taste your roast. They just need a bite size piece/s. You may serve it on a paper plate or something fancier – it's up to you. Remember, they're going to taste a lot of roasts; you don't need to prepare additional side dishes. Approx. 5 minutes is the amount of time you have to make your presentation to the judges. There are five divisions based on cooking style: Wood Fire, Charcoal, Gas, Nesco/Crockpot, Wood Smoked. There will be 1st, 2nd and 3rd place prizes in each division.
- 9) RULES: We require all food to be prepared on site in the booth space given. No pre-cooking is allowed. Violators will be immediately disqualified. Items from each category must be prepared for evaluation. Items will be graded on: Originality: Does the roast have an unusual ingredient? Interesting flavor combination? Original plating? Original twist on a classic? Taste: Is the roast palatable, does it have good flavor? Is the food hot? Appearance: Dishes will be judged for meal presentation. A panel of 3 judges and 1 host will be tallying your results. Judges will have one total score for each Roaster.
- 10) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in a container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
- 11) Beef entries will be consumed by three judges and one host at your allotted time.
- 12) Each contestant must submit at least eight (8) portions of meat to be judged. Roast may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for four (4) judges. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
- 13) The following cleanliness and safety rules will apply: a. No use of any tobacco products while handling meat. b. Cleanliness of the cook, assistant cooks, cooking devices and the team's assigned cooking space is required. c. Shirt and shoes are required to be worn. d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils. e. Prior to cooking, meat must be maintained at 40° F or less. f. After cooking, all meat: Must be held at 145° F.
- 14) There will be no refund of entry fees for any reason, except at the discretion of the contest organizer.
- 15) Here comes the Stampede of Roasters! Start Time is 3:00 pm, led by the judge teams. Line up at Redman Realty beginning at 2:45 pm. Parade participants will form a line depending on arrival order. Please start at Redman and don't wait for the parade to come to you or some spectators will miss your fabulous entry. No motorized vehicles larger than an ATV/UTV will be allowed in the parade - Chief's orders. Show your spirit! Have a sign or banner to advertise your business. Feel free to dress-up in tasteful festive costumes. We want 100% participation please! Peoples choice award given to best Stampede participants along with a \$100 gift certificate! (see pg 2 additional judging procedures)
- 16) Everyone handling the ready-to-eat roasts must wear gloves. Handlers must wash hands before putting on gloves. You should have soap and water at your station. Food thermometers are required to insure proper, safe meat temperatures. Cook roasts to at least 145° F. *The judge host will require you to show the internal temp of the roast before you serve food to our judges.* Store all food at least six (6) inches off the ground in food-grade containers away from chemicals, medications and personal items. Please protect the roast from coughs and sneezes. Single-service items (paper plates, napkins, plastic plates, spoons, knives and forks must be stored at least six (6) inches off the ground, and away from possible sources of contamination. After washing and rinsing all cooking and preparation items, you must sanitize all items by using a solution of one (1) teaspoon of bleach to one (1) gallon of water. Please have all food handlers wear hairnets or headwear.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly for its head cook, its team members, and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, unless otherwise determined by the event organizer.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Violation of any of the Rules above.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by MACC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the Beef-A-Rama™ Committee who may, in addition to the above disqualification, impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in Beef-A-Rama™ for a period of time not to exceed five years.

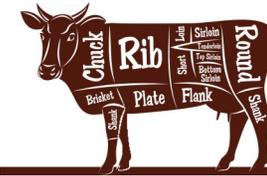
Additional JUDGING PROCEDURES

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 3) A score of one (1) is a penalty or disqualification. All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 8 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, undercooked, or incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 4) The weighting factors for the point system are: Taste,

Appearance, and Originality.

- 5) The scores will be compared (counting the three judges) for the highest cumulative scores in Taste, then Appearance then Originality.
- 6) If there is a tie, it shall be broken by the Host's score card.
- 7) Total points per entry will determine the champion within each meat category.
- 8) PEOPLE'S CHOICE AWARDS:: BEST SNACK, BEST DRESSED STALL, and BEST ROASTER STAMPEDE PARTICIPATION. 1st, 2nd, and 3rd prizes given. All People's Choice award voting happens on the new Beef-A-Rama™ event app found at the App Store or Google Play.

BEEF-A-RAMA™



Minocqua, Wisconsin
**SEPTEMBER
28 & 29, 2018**

2018 Official Rules and Regulations Judging Procedures

The following rules, regulations and judging procedures will be used as the official Beef-A-Rama™ sanctioned contest rules effective August 2018

Top All 'Round Winner

Minocqua Area Chamber of Commerce
8216 Hwy 51 South
Minocqua, WI 54548

Phone: 715-356-5266 or 1-800-44-NORTH
Fax: 715-358-2446 e-mail: macc@minocqua.org
www.minocqua.org

Thank you for participating in the 'Top All 'Round Winner' Roasting Competition at the 54th Annual Beef-A-Rama™ celebration. Who can boast the most about their roast?!

CREED

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, Contest Representatives, and Organizers is essential.

nature's original water park™
MINOCQUA
AREA CHAMBER OF COMMERCE
ARBOR VITAE - LAKE TOMAHAWK - WOODRUFF