



Conroe Downtown
Area Association

ALL FIELDS MUST BE COMPLETED IN ORDER TO BE ACCEPTED

Team Name _____

Head Cook _____

Address _____

City _____ ST _____ Zip code _____

Phone # _____

Email Address _____

Fees: Please check all applicable boxes

Steak - \$150.00 _____

Chili, Beans, Open and Open Dessert - \$ 100.00 _____

Total Amount enclosed with Entry _____

Please complete this form and mail along with entry fee to :

CDAA , 304 N. Main St, Ste. 1, Conroe Texas 77301

For more Information call 713-252-2739

Please Make Checks Payable To: CDAA

Chief Cook – Print and sign



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1ST ANNUAL COOK-OFF GENERAL RULES

- 1. COOKED ON SITE:** All meats will be cooked on site. The preparation and completion of any and all meats and sauces in competition is within the confines of the cook-off site and during the time limits designated by the CDAA.
- 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 TEAM will be subject to disqualification.
- 3. ENTRIES PER SPACE** – CDAA recognizes only one (1) entry (one chief cook) will cook on a DESIGNATED SPACE. It will be the responsibility of the CDAA 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.
- 4. COOK SITES** – The CDAA will be responsible to address the type of types of pits allowed at the cook-off.
LP STATION – Any commercial or homemade, trailered or untrailered, pit or BURNER normally used for competitive COOK-OFF’S OR BBQ. A BBQ pit may include gas for starting the combustion of wood or wood products by NOT to complete cooking.
BYC (Backyard Cooker) – Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- 5. OPEN FIRES** – Must be contained to a gas pedestal or smoker. NO GROUND OR OPEN FIRES ALLOWED.
- 6. CATEGORIES** – CDAA shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recommended by CDAA FOR THIS EVENT:

CHILI - SEE CHILI RULES SHEET ATTACHED

BEANS – SEE BEAN RULE BELOW

STEAKS – SEE STEAK RULES ATTACHED

Open – Meats other than those listed above. This category may include, but not limited to goat, mutton, fish, crustacean, wild game, or wild fowl. All Open categories must be cooked on site on BBQ pit or grill.

Dessert – This SHALL be cooked on site during the competition. Nothing SHALL be entered that is not cooked on site, INCLUDING PRE PREP!

Beans – Dry Pinto Beans cooked on site – nothing larger than the bean to be put into the turn-in cup. NO PRESOAK!!! COMMITTEE WILL INSPECT YOUR DRY BEANS BEFORE STARTING.

7. DOUBLE NUMBER SYSTEM – CDAA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the CDAA. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention after signing.

Winning numbers will not be revealed until time to announce each place in each category. At the time the secret numbers attached to the tray/cup will be removed and announced.

8. JUDGING TRAYS – CDAA recommends the use of a Styrofoam tray with hinged lid and without dividers to the best readily available judging container which is approximately 8 inches square on the bottom half (i.e. Dart 95HTI). A single sheet of aluminum foil should be supplied in each tray (i.e. Reynolds 810 foil sheets 9”x 10”). All judging containers shall be clean and free of any marking. Marked containers may be disqualified at the Head Judge’s discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

9. JUDGING TRAY CONTENTS – CDAA requires that head Judge advise all cooks of the exact quantities meat that will be placed in the judging trays/cups. This will normally be accomplished at the cook’s meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria.

All garnishes and condiments are prohibited

10. TURN-IN TIME – Turn in times for each category shall be pre-set. Once this time is set and/or announced, no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.

11. JUDGES – CDAA will provide Judges for each category. HEAD COOKS ARE PROHIBITED TO PARTICIPATE AS A JUDGE.

12. JUDGING QUANTITY - Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during the event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

13. ANNOUNCING WINNERS – CDAA announcement of winners shall be based on the number of competitors in each category. (Example: Cook-offs with ten (10) or more entries announce the top ten . CDAA will verify each ticket number.

If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

14. PRIZES – CDAA states that the top 10 teams will be announced per category and the top three teams that place will be awarded a trophy.

15. TEAM CONDUCT – CHIEF COOK IS RESPONSIBLE FOR HIS/HERSELF AND THEIR TEAM MEMBERS. NO LOUD MUSIC OR ANYTHING THAT WILL DISTRACT FROM THE COOK-OFF AS A WHOLE OR THE VALUES OF THE CDAA WILL BE TOLERATED. IMMEDIATE DISQUALIFICATION AND REMOVAL FROM THE COMPETITION WILL BE DONE IF A TEAM DOESN'T WISH TO COMPLY WITH THE STANDARDS SET FORTH BY THE CDAA.



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STEAK COOK-OFF RULES

- Each team will be able to choose A steaks at the 9:00am cooks meeting (bring your own containers).
- Cooks may cook only the meat provided by the cookoff. Any cook submitting “outside meat” will be disqualified. The steaks will be rib-eyes provided by the CDAA.
- Each cooking team may use any type of fuel. (wood, charcoal, propane, etc)
- Steaks will be judged with regard to taste, appearance, texture, and tenderness.
- Each team is required to have access to a fire extinguisher **IN THEIR COOK SITE!**
- The entire field will be judged by FIVE judge’s pre group (total of 3 groups). Each group will identify their top ten.
- The Top 10 steaks will be judged against each other to pick the winners placing 1st thru 10th.
- Competition steaks will be submitted in provided boxes. Any markings on the steaks will disqualify the team.
- Turn-in time will be specific, no steaks will be judged if submitted after turn-in time. The turn in times will be announced at the cookers meeting Saturday morning.
- There will be no unauthorized vending from your team cooking space.
- Set up by 7:00am on the day of the event is mandatory:
- All vehicles must be out of the event area by 9:00am Saturday morning.
- **NO GARNISH OF ANY KIND SHALL BE TURNED IN!!!**

There will be a mandatory cooks’ meeting at 8:00am on Saturday in front of the stage. All additional questions and information will be handled at that time. You will not be eligible to cook if you are not at the meeting.

All announcements will be made at the stage.



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CDAA Rules for CHILI

1. Teams must notify chairman of cook-off upon arrival. (Team Check -In)
2. Teams must arrive at the Chili grounds in sufficient time to be prepared and complete chili prior to judging time. (See hand in time below).
3. Teams may wish to decorate their booth and/or team members according to a theme. Teams are encouraged to do so, but must supply all necessary materials and equipment. Have some fun its for a great organization.
4. Teams must supply their own chili ingredients, cooking equipment and fuel. You are encouraged to bring canopy's tables, and chairs. Remember you must have a portable stove or fryer because electricity is NOT available.
5. **All** preparation of chili must be done on site and from scratch. "Scratch" means starting with raw meat and using regular spices. You may use beef, turkey, or deer. All meat must come from an Approved source.
6. No team will start preparation or cooking prior to the official start time after the cooks meeting at 0800.
7. Chili must be prepared out in the open in as sanitary manner as possible, we encourage small cups with spoons for guests to be able to taste for the peoples choice.
8. Hand-in time will be announced to registered cooks prior to cook-off day.
(Currently set at 2:30 pm)
9. **Basic Texas Chili is the requirement**
 - a. Texas chili will be judged according to CDAA rules.
 - b. Texas chili may **NOT** include beans, rice or fillers of any kind.
 - c. Meat should be coarsely ground or finely chopped. Hamburger grind is discouraged although allowed.
 - d. Chili must be cooked down to a uniform consistency. 'Floaters' (easily identified items such as a whole jalapeno, large piece of onion etc. in the judging cup) will result in disqualification.
 - e. No limit on how much chili is prepared but you must have at least 16 - 20 oz to turn in for judging.
10. Trophies will be awarded first through third places.