



## Sombbrero Festival 2018 Frijolympics Rules/Regulations

The event will be held Saturday, February 24, 2018 at Washington Park in Brownsville, TX under the Big Tent.

**REGISTRATION: The entry fee is \$50.00 and must be paid no later than Monday, February 5, 2018.**

The previous year's cooking teams will have until Wednesday, November 1, 2017 to pay and reserve the spot that they were in during the 2017 year. After November 1, 2017, open registration will begin for all teams not yet registered. At this time, teams will be accepted on a **FIRST COME, FIRST SERVE, BASIS AND WILL SELECT THEIR LOCATION IN THE ORDER OF PAID REGISTRATION.** A map of all assigned spots will be sent to all teams 2 weeks prior to the event. A handful of maps will be placed around cooking areas so teams and visitors know where each team is assigned.

**(NOTE: The deadline of February 5th should not be misconstrued to imply that teams will be accepted up to this date. A limited number of slots will be available and once those slots are filled no new teams will be accepted!)**

**UNLOADING OF EQUIPMENT:** You will be assigned a specific gate to enter though to unload your cooking equipment. NO PARKING INSIDE PARK!

### **COOKING:**

All ingredients will be inspected prior to start of contest for the following:

Beans must be dry pinto beans prior to start! **NO PRE-SOAKING** prior to arrival at the event. ONLY after inspection by the promoters may the beans be washed and/or soaked. Only **Pinto beans** may be cooked. All other ingredients must be brought to the event raw and uncut. You may not begin cutting/chopping ingredients until the contest begins.

**A Minimum of four (4) pounds is required. Everything WILL be COOKED ON-SITE.**

**SAFETY:** No open campfire type fires are allowed. Use a safe gas or propane burner. Electricity will not be provided & portable generators are not allowed. No BAR-B-QUE PITS!!! The Fire Marshall will be inspecting for open fires and for Bar-B-Que pits.

**\*\*EACH TEAM IS REQUIRED TO HAVE A FIRE EXTINGUISHER ON-SITE\*\***

Cooks are to prepare and cook in a sanitary manner as is possible. Cooking conditions are subject to inspection by the promoter.

**SET-UP:** All participants will be provided 1 table and 2 folding chairs and are encouraged to decorate their prospective cooking areas. Teams should not exceed the **space limitation of 10' x 10'**. This includes all decorations and structures. Area will be chalked out. All items must be kept within chalked area. Teams may bring 1 additional table not to exceed 2' x 4' for food prep. Participants may not use extra space other than the area or space provided. Contestants are responsible for supplying their own cooking utensils, etc.... Please have sample cups and spoons for your audience to taste.



## **Sombbrero Festival 2018 Frijolympics Rules/Regulations**

**JUDGING:** Each contestant will be issued an official judging cup the day of the event with a ticket. The contestants will make sure that the official cup has the same number as their ticket upon delivery for judging. A secret, double number system will be used. Two tickets bearing the same number will be utilized—one firmly attached to the cup in a manner which hides the number and the other ticket that is easily removable by the Head Cook for retention after signing the Head Cook's name on it. Winning numbers will not be revealed until time to announce each place within each category. At this time, the secret numbers will be removed and announced.

Each contestant is responsible to deliver their cup to the judging area at the official time for judging. At the discretion of the head judge, cooks may be required to remove the lids from their entries and taste their entry before turning it in for judging (if a contestant refuses, their entry will be disqualified). If a cup is damaged, a replacement cup can be obtained only after the head cook turns in the damaged cup and BOTH tickets.

**JUDGES:** Judges must be 18 years or older. Judges will vote for the entry they like best based on the following: Good Flavor, Texture of Meat, Consistency, Blends of Spices, Aroma, and Color. **THE DECISION OF THE JUDGES IS FINAL.** After the cup has been turned in, any cup found in violation of the rules will be disqualified at the discretion of the Head Judge.

**MISCELLANEOUS:** Sombbrero Festival is a fun, family friendly environment; as such, Team Names/Recipe Names are not allowed to be political in nature, vulgar, or offensive. Names and designs are subject to approval of Sombbrero Festival, Ltd.

**Any and all items distributed from a cooking area, or distributed by a cooking team, including but not limited to giveaways, are subject to approval by Sombbrero Festival, Ltd.**

**Any and all items displayed from a cooking area, or displayed by a cooking team, are subject to approval by Sombbrero Festival, Ltd. including but not limited to signs, banners, flags, shirts, cups, placards, etc.**

Last, but not least, HAVE FUN!!!!!!!!!!!!!!



# Sombbrero Festival 2018 Frijolympics Rules/Regulations

## **\*\*Management Rules\*\***

- Sombbrero Festival is not responsible for any lost or stolen items.
- Decisions made by judges and promoter are final.
- NO alcoholic beverages or soft drinks may be brought into the park.
- NO concealed weapons may be brought into the park.
- The Head Cook is responsible for:
  - Keeping their area clean and safe
  - The conduct of their team and guests

Violation(s) of the above rules and/or failure to comply with the rules, regulations or standards established will result in disqualifications of the entire team and the entry fee will be forfeited.

## **PACKET Pick-Up:**

**As we grow closer to the event, there will be dates designated for Packet Pick-Up. This is where T-Shirts for the Cook and the Assistant Cook will be distributed along with WRISTBANDS FOR ADMISSION THAT MUST BE WORN TO GAIN ADMISSION TO THE PARK ON THE DAY OF THE EVENT!**

Cash Prizes will be awarded to the 1<sup>st</sup>, 2<sup>nd</sup>, & 3<sup>rd</sup> place winners, along with a cash prize for the Showmanship Award.

## **\*\*Tentative Schedule of Events\*\***

**9:00 AM:** BIG Tent opens for set-up

**9:00-11:00 AM:** Set-up and decorate area and inspections of ingredients. Pre-Soaking ONLY allowed after official inspection.

**12:00 PM (Noon):** GRITO, begin cutting ingredients and frijoles on the fire

**1:00 PM:** Head cook meeting at judging area. (pick-up of official judging cup)

**3:30-4:00 PM:** FINAL Judging cups containing frijoles submitted for judging

**5:00 PM:** Announcement of winners

**\*\*Times subject to change according to number of contestants or unforeseen circumstances. \*\***

## **Signup and Contacts:**

All Cook-off signups will be handled by:

**Anika Aviles, VP of Cook-Offs**

**Email:** SFCookoffs@gmail.com

**Phone:** (956) 543-1938

Any additional questions or concerns please contact:

**Anika Aviles, VP of Cook-Offs Phone:** (956) 543-1938

**Manuel Fernandez, AVP of Cook-Offs Phone:** (956) 640-0122

**Email:** SFCookoffs@gmail.com



# Cook-Off Registration, Irrevocable Agreement & Waiver Form Entry Fee - \$50 per event

I waive any and all claims for myself, my partner and heirs against all officials, sponsors and organizations connected with Sombbrero Festival, Ltd. for any injury, which may directly or indirectly result from my participation in this event.

Signed \_\_\_\_\_ Date \_\_\_\_\_

Select Event: **Chili Cook-Off**  **Frijolympics**

Please Print: Name of your recipe/team  
(Subject to approval by Sombbrero Festival, Ltd.)

\_\_\_\_\_  
Name of Head Cook

\_\_\_\_\_  
Name of Assistant Cook

\_\_\_\_\_  
Email Address

\_\_\_\_\_  
Email Address

\_\_\_\_\_  
Mailing Address

\_\_\_\_\_  
Mailing Address

\_\_\_\_\_  
City, State, Zip

\_\_\_\_\_  
City, State, Zip

\_\_\_\_\_  
Home Phone

\_\_\_\_\_  
Home Phone

\_\_\_\_\_  
Cell Phone (On-site number)

\_\_\_\_\_  
Cell Phone (On-site number)

T-Shirt Size: \_\_\_\_\_

T-Shirt Size: \_\_\_\_\_

Entry Fee (Due upon submission - \$50= one event/ \$100=both)-Cash \_\_\_\_ Chk No. \_\_\_\_\_

Received by: \_\_\_\_\_ Contact: Anika Aviles (956) 543-1938  
SFcookoffs@gmail.com