## 17th Annual Special Learning Center "Capital City Cook-off"

Friday April 19, 2024
Jefferson City Jaycee's Fairgrounds

## Cooking over 800 Slabs, Limited to 35 Teams

The Capital City Cook-off event is a fantastic way for you, your business, or your organization to support the Special Learning Center and to earn "Braggin' Rights" for the best Ribs in Town! Here is how it works:

- Entry fee is \$\frac{\$175.00}{}\$ (included are five wrist bans which will allow you to enter the event hall.)
- <u>Check-in time day of the event is no later than 9:00 a.m.</u> We provide you with <u>25 slabs</u> of St. Louis Style Spareribs to cook. Prepare the ribs any way you see fit and cut ribs into individual "bones" for serving to the public.
- You are responsible for all recipe ingredients, utensils, cookware, grill, charcoal and holding equipment. Food must be held for serving at 145 degrees or higher. There will not be any electricity available for keeping ribs hot when serving. Each team must provide their own servers.
- <u>Special Note:</u> Whether or not you cook in the barns or outside of the barn's, you must provide some type of ground cover, a tarp or plastic sheeting, enough to cover the ground under your entire cooking area. (<u>Not under your grill</u>) If you do not have a ground cover you may not be allowed to cook. Each cook team may be inspected by the County Health Inspector. (See attached County Health inspection information.)
- <u>Each cook team will need to provide their own hot water for clean up.</u> Hot water will not be provided.
- Serving will be held inside the Exhibition Center. Each team will be given an 8 x 8' space and an 8' table to serve from with a sign advertising your organization/group/business. Food must be ready for serving to the general public at 5:00 p.m. There *WILL NOT* be any "To-Go Boxes" or "Carry Out" available this year.
- There will be one type of judging again this year. A "Blind Taste Judging". These judges won't know whose ribs they are judging. You will be judged on <u>tenderness and taste only</u>, <u>not on appearance</u>. Turn in time for the "Blind Taste Judging" is at 4:30 p.m. You will be given a container to turn your ribs in with. <u>Ribs must be bone in</u>. At 6:00 6:30 we will announce the" top five winners. There is no additional fee to enter, and you do not have to enter if you don't want to.
- <u>Same as before.</u> We ask that each team provide one person to be a judge. This will be a great way to see other entry's, taste and compare other team's ribs to yours.
- <u>EVERYONE</u> MUST HAVE A TICKET or WRIST BAN TO ENTER THE BUILDING... Cooks, servers, runners, staff members, volunteers, etc... <u>EVERYONE!</u>
- Tickets are \$25 each before the event, \$30 each the day of the

If you have any questions about Sponsorship, tickets, cooking or judging please call: Greg Bowman at (573) 690-1409 or email at: Greg@BowmanRealty.com

## 2024 Special Learning Center Capital City Cook-off Limited to the first 35 teams that register

Please send this form in with your payment
Non-Sponsorship: \$175.00 Entry Fee (includes 5 wrist bans to get in the event hall
and <u>Does not</u> include any drink tickets)

If you are an event sponsor, your entry and tickets are included in your sponsorship. If you want additional tickets, please fill in below.

		Cell Phone:
	ne) 25 30 other:	
(x) I will (x) I will r	not be turning in ribs f	or the "Blind Taste Judging"
Additional Tickets in adva	nce: \$25 each: # of tickets:	x \$25 = Total \$
Ticke	ets the day of the event will	be \$30 at the gate.
Sponsorship fee \$_ Entry Fee (Non-Sponsor) \$_		Make check payable to: Special Learning Center
Additional \$ Tickets \$_		I/O Greg Bowman 2410 Hyde Park
Total \$_		Jefferson City, Mo 65109
		ne judging contest. Judges will recei one will be provided for you.
Judge Information.		
Cook Team Name:		
	Email:	
Judge name		

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