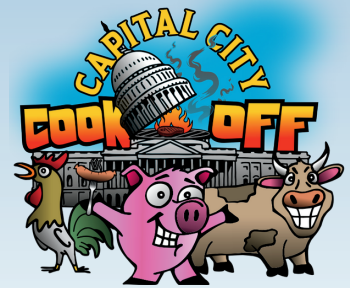


2025 Cook Team Competition Rules

18th Annual Capital City Cook-Off
Friday, May 2nd • Jefferson City Jaycees Fairgrounds
Benefiting Special Learning Center



Team Registration Fee & Event Tickets

- Team Registration Fee: \$175.
- Registration includes five cook admissions. Team cooks, servers, guests, etc. must have an admission to enter venue.
- Event tickets to enter may be purchased in advance for \$25 each. Tickets are \$30 at the gate the day of the event.

Set Up & Check-In

- Gate opens for cook teams to set up on Thursday at noon and Friday at 6:30 a.m.
- Teams must check-in no later than 9:00 a.m. on Friday.
- Ribs will distributed between 8:00-9:00 a.m. Friday.
- Main gate closes at noon day of event. Once closed, all team members must have a cook admission or event ticket.
- Cook team meeting will be at 11:00 a.m. on Friday. Judging containers will be handed out after the meeting.
- Main gate reopens at 4:00 p.m. for cook team volunteers. Volunteers must have an admission or event ticket to enter.

Cooking Supplies

- Special Learning Center will provide each team with a minimum of 25 slabs of St. Louis style spare ribs
- Cook teams provide ingredients, utensils, cookware, grill, charcoal, and holding equipment.
- **Special Note:** Whether or not you cook inside or outside of the barns, you must provide ground cover under your entire cooking area (however not under grill.) No ground cover = no cooking. Each cook team may be inspected by the County Health Inspector.

Preparation Requirements

- Food Safety: Ribs must be held and served at a minimum temperature of 145° F. No electricity is provided for keeping ribs hot.
- Ribs must be cut into individual bones for serving.

Rib Service Inside the Exhibition Hall

- Ribs must be in place and ready to serve to guests by 5:00 p.m. **DO NOT START SERVING PRIOR TO 5:00 P.M.!**
- Each team receives an 8x8' space, an 8' table, and a personalized team sign.
- Each team must provide their own servers.
- Special Learning Center will provide napkins and sampling boats.
- No to-go or carry-out options.

Judging

- Each cook team may supply one judge for the contest. Judges will receive one complimentary event ticket. If you don't provide a judge, one will be provided for you.
- Blind Taste Judging: ribs judged on tenderness and taste (not appearance.)
- Submit (7) bone-in only ribs. Judging starts at 4:30 p.m. (five-minute window before and after)
- Winners announced between 6:00-6:30 p.m.
- Teams may opt out of having their ribs judged.

Clean-up & Closing

- Teams must bring their own hot water and bleach for clean-up.
- Stations must be staffed until ribs are gone.
- Dumpster will be on site for trash. (will be discussed in team meeting)
- Teams must clear venue by Saturday morning, May 3rd. (will be discussed in team meeting)



For more information or to pay by credit card, contact: Janelle Haley jhaley@speciallearningcenter.com
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