



HULL DAISSETTA

Mayhaw Festival

2024 Mayhaw Festival BBQ Cookoff

May 3rd-4th 2024

410B HWY 770 – Daisetta, TX 77533

Official Entry Form

Team Name: _____

Mailing Address: _____

Email Address: _____

Cell Phone Number: _____

Head Cook: _____

Entry Fee: \$125 (brisket, chicken and ribs)

Check all entering: Fajitas \$25 Steak \$50 Chef's Choice Drink \$15

Bloody Mary \$15 Chefs Choice \$25

Kids Cook Event (ages 5-14) Hamburger (provided by Mayhaw) \$15

Total Payment enclosed: _____

Assistants: 1. _____ 2. _____

3. _____ 4. _____

Rules are available on request and can be emailed or texted to you.

All teams need to provide their own water, generator and buckets to catch pit runoff. Teams agree to abide by all rules and regulations of the HD Mayhaw Festival.

TEAMS WILL HAVE A DESIGNATED SPACE PER ENTRY – RV SPACES AVAILABLE AT OFFSITE LOCATION AND ARE FCFS. YOU MUST PROVIDE YOUR OWN WATER AND ELECTRICITY. SEWER IS NOT AVAILABLE.

CHIEF COOK SIGNATURE: _____

FOR MAYHAW PERSONNEL ONLY:

ENTRY NUMBER: _____

DATE ENTRY RECEIVED _____

DATE PAYMENT RECEIVED _____

AMOUNT PAID _____

PAID BY CASH _____

PAID BY CHECK _____



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Cookoff Schedule

Friday, 5/3 1pm – move in

6:00pm – Head Cook Meeting

7:30pm – Chef's Choice Drink

8:00pm – Fajitas

8:30pm – Steak

Saturday, 5/4

11:00am - Bloody Mary

12:00pm - Kid's Cook-Hamburger

1:00pm - Chefs Choice

2:00pm - Chicken

3:00pm - Ribs

4:00pm - Brisket

For more information text or call Jesse Shields at 936-346-7815, Emily Shields at 936-641-4950 or email hdmayhawfestival@gmail.com Forms can be mailed to PO Box 576, Daisetta, TX 77533, emailed to hdmayhawfestival@gmail.com or dropped off in drop box at Hull Fresh Water in Hull, TX . Payments may be made via cash, check, or paypal at at@hdmayhawfestival@gmail.com

See rules on following pages and sign.

2024 Mayhaw Festival BBQ
Cookoff
Rules



Friday, May 3rd, 2024 and Saturday May 4th, 2024

Location: Daisetta City Square, 410B HWY 770 Daisetta, TX

Entry Deadline: Friday, May 3rd, 2024 before 5:00 pm

Set Up: Friday, May 3rd, 2024 starting at 1:00 PM, all spots are first come first serve.

Take Down: After awards at Street Dance on Saturday, May 4th, 2024, grounds must be cleared by Sunday, May 5th, 2024, at 10:00 AM

Cook Sites: Your cook site will be a designated space. Trash pickup will

be available on site. Please keep all trash in trash cans.

Categories: Chef's Choice Drink, Beef Fajita, Steak, Bloody Mary, Kids Cook Entry, Chef's Choice, Chicken, Ribs, and Brisket.

Entry Fees: Brisket, Ribs, Chicken - Included in \$125 entry fee.

Jack pots: -Chef's Choice Drink \$15 each entry, Beef Fajita \$25 each entry, Ribeye Steak \$50 each entry,, Bloody Mary \$15 each entry, Kid's Cook Entry (Hamburger) \$15 each entry, Chef's Choice \$25 each entry

(For this a team can enter as many entries as they wish.)

Head Chef meeting: 6:00 PM FRIDAY, May 3rd @ Daisetta Pavilion, every team must have a representative at time of meeting.

Steak Inspection: directly after the Head Chef meeting.

Brisket & Rib Inspection: 7-9pm FRIDAY, May 3rd

Judging Times: Friday, May 3rd - 7:30 PM Chef's Choice Drink, 8:00 PM Fajitas, 8:30 PM Ribeye Steak.

Remaining Categories: Saturday, May 4th - Bloody Mary 11:00 AM, Kid's Cook (Hamburger) 12:00 PM
Chef's Choice 1:00 PM, Chicken 2:00 PM, Ribs 3:00 PM, Brisket 4:00 PM

Awards: Winners will be announced, and trophies awarded at the Street Dance Location right down the road @ 7pm prior to the Street Dance.

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Exhibitor Rules:

*****Entries will be limited and will be awarded on a first come first serve basis with paid entry.**

Mayhaw BBQ Committee reserves the right to reject any entry or to remove any contestant or team found to be breaking festival rules or whose conduct is found to be unfavorable to the festival or its guests. The head cook will be responsible for the conduct of his/her team and guests.

Excessive use of alcoholic beverages and underage drinking will be grounds for disqualification and removal.

1. Entrants exhibit at their own risk. Mayhaw BBQ Committee, its members, or agents, assumes no liability for injury, damage, loss or theft of any exhibitor's display.
2. Once accepted, an entrant is committed to show.
3. There are no rain dates, no refunds. (This includes acts of God i.e.: hurricanes)
4. Each team will consist of a head cook and as many as four team members. Each team will provide a pit to be used exclusively within the team's assigned cooking space. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.
5. Teams will receive an approved numbered container at the time of check in. If a container is damaged, it may be replaced by only a cookoff representative. No other containers will be accepted at turn in.
6. All meats/fowl (or other as allowed) must be uncured, prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meats must start out raw. No pre-seasoned meat is allowed. All meats must remain on ice or cold storage until used. Any meat not meeting the requirements above will be disqualified from the event.
7. Teams must provide all needs of equipment, supplies and electricity.
8. Pits, cookers, trailers, tents, or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space. All props, tents, coverings, and equipment must be confined to the assigned areas. Teams should bring suitable shelters as weather may require.
9. Fires must be of wood, pellets, or charcoal. No electric or gas grills are permitted. Propane will be permitted as a fire starter only.
10. Fires may not be built on the ground.

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11. It is the responsibility of the head cook to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up is thorough. Any team's assigned cooking space that is left in disarray or with loose trash, other than at designated trash containers, may disqualify said team from future participation.
12. This event will be judged by "blind judging" only. Entries will be submitted in an approved numbered container provided by a cookoff representative. The number must be on the top of the container at the time that it is turned in. A judging team of 5 judges that are at least 18 years of age will judge entries. Entries are scored in areas of appearance, tenderness and taste. The scoring system is from 9 (excellent) to 2 (bad). All numbers between 2 and 9 may be used to score an entry – 6 is the starting point.
13. Three awards will be given in brisket, chicken and ribs. Jackpots will be determined based on the number of entries and split 50/50 between the HD MAYHAW Festival and the 1st place winner of each entry. Overall score is calculated from brisket, chicken and ribs. **Tie breaking rules will be discussed at the Head Cook's Meeting.
14. All cooking teams, their employees and associates agree to greet and provide professional service to all guests. They also agree to work with the HD MAYHAW Festival Volunteers and Staff in a positive manner. Public nudity or lewdness will not be tolerated. Loud Music must be turned off by 12am.
15. Representatives from HD MAYHAW Festival BBQ Committee will be available to answer questions or concerns that you may have.
16. HD Mayhaw Festival BBQ Committee reserves the right to add rules and regulations as circumstances warrant.

****No Glass Containers or concealed weapons may be brought into the cook site.**

****No pets allowed.**

****No Refunds**

****Use of handheld radios prohibited.**

**** Participation in any and all activities available at HD Mayhaw Festival is by choice and at the participant's own risk.**

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Friday Night Judging

Optional Jackpot Chef's Choice Drink: (You must be 21 with an ID to participate in this category). You may use pre mixes or any ingredients you wish. **Points will be awarded for taste NOT presentation.** Award will be given to 1st place. This winner will be announced on Friday Night. 50/50 split pot.

Optional Jackpot Beef Fajitas:

Must be raw and dry when inspected. Enough for 5 judges is required. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container. Garnish is allowed. Judging will follow shortly. Award will be given to 1st place. This winner will be announced on Friday Night. 50/50 split pot.

Optional Jackpot Steak: Must be 1" thick Ribeye, do not slice steak. Will be judged on appearance, aroma, taste and tenderness. Cook steak to Medium. Must be raw and dry when inspected. Will be inspected directly after the cooks meeting. No sauces or garnishes after it has been placed in the box for judging. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container. Award will be given to 1st place. This winner will be announced on Friday Night. 50/50 split pot.

Saturday Judging

Optional Jackpot Bloody Mary: (You must be 21 with valid ID to participate in this category)

You may want to put more ice in your cup to avoid it melting before judging. You may use pre mixes or any ingredients you wish but your alcohol must be **vodka**. Salt is allowed on the rim but not required. **Points will be awarded for taste and presentation.** Award will be given to 1st place. 50/50 split pot.

Optional Jackpot Chef's Choice: A team may enter any dish they desire as long as cooked on the pit. Garnish is allowed for this category. Enough for 5 judges is required. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container. Award will be given to 1st place. 50/50 split pot.

Optional Kid's Cook: (Ages 6-12) Must have 1 Adult attending each participant at all times. The Adult may assist with any dangerous tasks to include putting the patty on the grill and removing the patty, knifework and starting the fire. Adults are ENCOURAGED to cook along with the child, providing the child is making the final decisions on recipes, process and boxing. Award will be given to 1st place. 50/50 split pot.

Cook off will provide: 2 ground beef patties, disposable cutting boards, disposable gloves, turn in box and a prep table to be shared with 1 other team (if needed)

Participants need to bring: Any additional ingredients , spices and sauces to complete your entry. (Your entry may include additional protein) Garnish is allowed so bring your garnish, all cooking utensils, grill or cooking vessel.

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Main Event :

Chicken: One half fully jointed chicken (to include breast, wing, thigh, and drumstick). SKIN ON, Wingtips are optional. No Garnish Allowed. Sauce must be cooked on if using sauce. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container.

Pork Ribs: enough for 5 judges is required. (St. Louis Cut, Spareribs or Baby Back Ribs allowed). Must be bone in, individually cut. No Garnish allowed. Sauce must be cooked on if using sauce. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container.

Beef Brisket: enough for 5 judges is required. 7 slices recommended. Only slices are allowed. No Garnish allowed. No sauce allowed for this entry. Foil provided by the cookoff representative must be placed unfolded at the bottom of the approved container.

Awards to be given for Saturday events at the Street Dance location on Main Street at 6pm.

TEAM NAME: _____ **HEAD COOK:** _____