

Steaks on Main
Official Rules (2026)

To ensure that everyone has a great experience during the annual Steaks on Main event, this set of rules is established to promote fair competition and good sportsmanship. Above all, we ask that each competitor remember that this event is a public event and all staff members are volunteers devoted to ensuring that this event is a successful event for all.

Also, by entering the competition you agree to participate in the public dinner. All teams are expected to cook steaks for the public after the competition concludes.

RULES

1. Cook teams may begin setting up at 6:30 AM and must be moved in no later than 8:00 AM. Please register at the check-in desk prior to the cook's meeting. All vehicles must be removed from the cook area after setting up. The square will be closed to traffic until after the event is over at approximately 11:00 PM. Parking is available in city parking lots located south of the Bonham Visitor Center.
2. At registration you will receive your turn in boxes for the first round that have two matching number tickets. You will keep one ticket and turn in your box with the other ticket. The association and Steaks on Main are not responsible for lost tickets after you have been given your box. The finalist and final round placing will be announced by your ticket number. There will be NO other way to determine whose turn-in box is yours.
3. Grills are limited to the following (NO EXCEPTIONS):
 - a. Propane
 - b. Wood
 - c. Charcoal
4. One member of each team will be required to attend the cook's meeting at 9:00 AM on the northwest corner of the square for a rules overview, questions, and first steak selection. All steaks will be a minimum 1-1/8" thick ribeyes provided by the steak cookoff.
5. Steak Selection will be as follows:
 - a. Teams will draw a number upon registration that will determine the order of which to select their steak.
 - b. Approximately sixty steaks will be laid out to pick from. Once a steak is selected, an additional steak will be placed on the table to take its place.

- c. After all teams have selected their first steak in order, selection of the second steak will occur in reverse order of the original draw. For example, selection one will be numbers 1-30, then selection two will be numbers 30-1.
 - d. If not present at steak selection, your number will be called three times. If you are present before the end of the first steak selection, you will select at the end of the first draw. If you fail to make the steak selection entirely your steaks will be selected for you at random.
6. No outside ribeyes will be allowed for the competition or public dinner. Any team using their own ribeyes for the competition or public dinner will immediately be disqualified. You can bring any additional meat that you would like to cook for appetizers, but you can only turn in ribeyes provided to you.
7. The first steak turn-in will be at the Bonham Visitor Center located on your team information map with a turn-in window of 11 AM - 11:15 AM. Steaks will be judged in the order they are received.
8. Steaks will be judged on the following criteria:
 - a. Appearance – 10 Points
 - i. Appearance will be judged from the top $\frac{1}{2}$ of the steak as turned in in your turn in box. Top and bottom, or steak orientation, is defined as if you open the box with the lid opening away from you, the top will be the farthest away and the bottom closest to you. Steaks will not be turned or altered from how they are turned in for the appearance score. Appearance will be judged on $\frac{1}{2}$ point increments to help limit ties.
 - b. Taste – 10 Points
 - i. Taste is judged on the judge's preference alone.
 - c. Doneness – 10 Points
 - i. Steaks must be cooked to a level of medium. We describe medium as a warm pink center and not red or running.
 - d. Tenderness – 10 Points
 - i. Tenderness is judged on the judge's preference alone.
9. In the event of a tie, a tiebreaker will be decided in the following order:
 - a. Appearance
 - b. Taste
 - c. Doneness
 - d. Tenderness
10. To promote fairness and keep the judging process as efficient as possible, there will be two tables of judges for this event. Steaks will be distributed to each table as they come in. For example, 1 to table A, 2 to table B, 3 to table A, 4 to table B, and so on.

The top four steaks from each table will make the final round for a total of eight finalists, regardless of the overall scores on all steaks. For example, if the fourth-place steak on Table A scores 275 points and the fifth-place steak on Table B scores 280 points, the fourth-place steak will advance as it was the fourth highest on that table.

11. The second round will consist of eight finalists to be judged by one table. If you make the finals, your score from the first round will not be combined with the second round. Each steak will stand on its own.
12. No team is allowed to leave until after the public dinner and concert concludes.
13. The event will pay out prizes to the top five steaks from the final round.
14. All decisions/changes to these rules are subject to the discretion of the Fannin Agricultural Association, Inc. and the Steaks on Main Event. These decisions are final.

PAYOUT

1st - \$2,000

2nd - \$1,500

3rd - \$750

4th - \$500

5th - \$250