

**Steaks on Main**

**Kid's Steak Competition**

**Official Rules**

**Entry Fee - \$50.00**

**RULES**

1. Participants must be High School seniors or younger to participate.
2. Teams will be limited to two people per team.
3. No assistance from adults or others is permitted.
4. Teams will be provided a charcoal grill, charcoal, and competition steaks. All other supplies will need to be brought by the participant.
5. The competition will consist of a one-round, winner take-all cook-off.
6. Registration will be from 9-10 AM.
7. One member of each team will be required to attend the cook's meeting at 10:00 AM on the northwest corner of the square for a rules overview, questions, and steak selection. All steaks will be a minimum 1" thick ribeye provided by the steak cookoff.
8. At registration you will receive your turn in boxes 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 winner will be announced by your ticket number. There will be NO other way to determine which turn-in box is yours.
9. 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 thirty 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 1-15, then selection two will be numbers 15-1.
  - 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.

10. No outside ribeye steaks will be allowed for the competition or public dinner. Any team using their own ribeye steaks for the competition or public dinner will immediately be disqualified.
11. The steak turn-in will be at the Bonham Visitor Center located on your team information map with a turn-in window of 12-12:15PM. Steaks will be judged in the order they are received.
12. Steaks will be judged on the following criteria:
  - a. Appearance – 10 Points
    - i. Appearance will be judged from the top 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 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 medium level. We describe medium as a warm pink center and not red or running.
  - d. Tenderness – 10 Points
    - i. Tenderness is judged by the judge's preference alone.
13. In the event of a tie, a tiebreaker will be decided in the following order:
  - a. Appearance
  - b. Taste
  - c. Doneness
  - d. Tenderness
14. There will be one table of judges that will judge every steak turn-in.
15. The announcement of the winner and awards ceremony will take place at 1:00 PM at the main stage.
16. The event will award championship buckles to the winner.
17. 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.