

Cowboy Culture Celebration

Steak Cookoff

Steak Judging Rules

- 1 The steak will be judged on looks, appearance, degree of doneness (medium), tenderness, and taste.
- 2 No branding irons or other identifying marks are to be used on the steaks submitted for judging. Your entry will automatically be disqualified if presented for judging with any identifying marks.
- 3 When the steaks are distributed, you will receive an official box to be used in submitting your steak to the judges. We will use a double blind judging number system.
- 4 Turn in times will be posted on Friday. The steak will be placed in the box when presented for judging.
- 5 All steaks presented for judging will be cooked medium. For this contest medium is interpreted as pink and moist in the center of the ribeye, not red and running. So remember that degree of doneness is one of the very important criteria in the steak judging.
- 6 There will be a panel of judges. The judges will not know the identity of the cooking teams. Identity of cooking teams will not be known until the awards ceremony.

FMI: www.cowboyculturecelebration.com or call (254)967-0676