

COOK-OFF RULES

1. Judging is to be held at Joe's, across North Main Street from the Chamber of Commerce office.
2. The competition uses a blind judging system based on a duplicate numbered ticket.
 - a. One half of the duplicate ticket will be secured by tape to the top of the turn-in container.
 - b. The second ticket will need to be torn off and kept by the contestants.
 - c. Winners of the contests for pickles, sauerkraut, and wine will be announced at 2:00 pm; winners of all the sausage-related contests will be announced at 7:00 pm; and claimed with the duplicate ticket.
3. Any container that appears to have been deliberately marked or altered will be referred to the Sausagefest Committee who will rule on disqualification. No garnishments are allowed to be put in the container.
4. All entries will be scored on a scale of 1 to 10 with 10 being the best.
5. The Sausagefest Committee may disqualify any entry deemed inedible or unsafe to eat. All meat processed on site must be kept on ice and in sanitary containers. Processing equipment must be kept clean.
6. Water will not be provided, however, electricity will be furnished by the Sausagefest Committee, if needed. You must bring your own extension cord.
7. **No glass containers will be allowed on the festival grounds. No cook-off team may give away alcohol.**

CATEGORIES

Wine

1. Entries require one unopened 750 ml bottle (standard wine bottle) of homemade wine. Bottles will not be returned.
2. Turn-in time is **12:30 pm**.

Pickles

1. Entries require a sealed one-quart jar of homemade pickles, any style. Containers will not be returned.
2. Turn-in time is **12:30 pm**.

Sauerkraut

1. Entries require a sealed one-quart jar of homemade sauerkraut. Containers will not be returned.
2. Turn-in time is **12:30 pm**.

Klobasniky

1. Entries require a half dozen **pre-cut** klobasniky in the provided container. No garnishments are allowed in the containers.
2. Turn-in time is **1:00 pm**.

Sausage-Based Concoctions

1. A standard hinged-lid take-home container or a soup-type lidded container will be provided for turn-in. No garnishments will be allowed in the container.
2. Entries **must include** sausage. Examples include gumbo, jambalaya, pizza, tacos, sandwiches, etc. Be original!
3. Please provide containers appropriate for your sausage-based concoction samples.
4. Turn-in time is **2:00 pm**.

Smoked Sausage

1. A standard hinged-lid take-home container will be provided for turn-in.
2. All entries **must include** at least 50% pork. The remainder may be other meats, such as beef or venison.
3. Entries **must include** at least 20 bite-size pieces of sausage, with no garnishments in the container.
4. Sausage may be prepared and smoked off-site and reheated prior to turn-in.
5. Turn-in time is **3:00 pm**.

Everything But the Oink!

1. A standard hinged-lid take-home container will be provided for turn-in.
2. Sausage entries may be made from the meat or organs of any animal – head Sausage, boudain, chicken, duck, goose, rabbit, lamb, goat, etc. Surprise us!
3. Entries **must include** at least 20 bite-size pieces of sausage, with no garnishments in the container.
4. Sausage may be prepared off-site and reheated prior to turn-in.
5. Turn-in time is **3:00 pm**.

Dry Sausage

1. A standard hinged-lid take-home container will be provided for turn-in.
2. All entries **must include** at least 50% pork. The remainder may be other meats, such as beef or venison.
3. Entries **must include** at least 20 bite-size pieces of sausage, with no garnishments in the container.
4. Sausage may be prepared and smoked off-site and reheated prior to turn-in.
5. Turn-in time is **4:00 pm**.

Fresh Sausage

1. A standard hinged-lid take-home container will be provided for turn-in.
2. All entries must include at least 50% pork. The remainder may be other meats, such as beef or venison.
3. Entries **must include** at least 20 bite-size pieces of sausage, with no garnishments in the container.
4. Sausage may be prepared off-site for sanitary and cleanliness purposes.
5. Turn-in time is **4:00 pm**.