

2024 Pinchin' Tails for HomeAid Houston

RULES AND REGULATIONS

Event Cooking Team meeting Monday April 29th @ 1:00pm - The Hill @ Valley Ranch - 21562 Valley Ranch Pkwy., New Caney, TX 77357 - Please attend if you can. Your questions will be answered.

ENTRY FEES

\$950.00 entry fee covers entry into all Pinchin' Tails for HomeAid Houston categories and registration for 4 people (cooking team included). Each team **MUST** cook at least 200 lbs. of crawfish and/or Shrimp. Teams can bring their own or buy from the Pinchin Tails supply vendor. Contact Brannon King if you want your crawfish supplied by our vendor. We encourage teams to invite guests to the cook-off. Additional wristbands can be purchased for **\$20.00** in advance or for **\$30.00** at the door. We are expecting over 1000 to be in attendance, so please plan accordingly - they will all want to eat and enjoy your Cajun Delights!

GUESTS/FOOD

Pinchin' Tails does not provide any additional food or condiments so please make sure you prepare to share with people coming out to visit with you!! Remember to bring serving supplies as well.

You are encouraged to invite customers, potential customers, employees and friends. Wrist-bands may be purchased ahead of time for **\$20.00 (limit of 50 wristbands per Cooking Team space)** and handed out to your guests or left at the gate at our will call table. We will admit those people saying they are your guests **if** there are pre-purchased wristbands available in your team's envelope. Once your company is out of wristbands, the Pinchin' Tails will have them for sale at the door at **\$30.00 per guest**. Payment will be required at the time of purchase.

ADMINISTRATION/CHECK-IN:

- Teams shall consist of one chief cook and his/her assistants. Four wristbands and Cooking T-Shirts will be provided for the team members and they will need to be worn during the cook-off. This will admit the person to whom it was issued to all public areas during the cook-off.
- Teams may begin set-up and cooking at the Pinchin' Tails grounds **no earlier than 12:00 pm on Friday, May 10, 2024**, and **set-up must be complete by 4:00pm on Friday, May 10, 2024**.
- **On Friday at 4:00 pm** Final Instructions Meeting for Cooking Team Captain followed by Food Inspections
- **There will be no vehicles in or out of the Pinchin' Tails area after 4:00pm Friday**, All vehicles in the area will have to remain in position until after the event concludes.
- The cook-off will be over at 11:00pm. Teams may tear down their area beginning at 11:00pm, and all property must be removed, and area cleaned by 12:00 midnight of event day.
- Teams are responsible for cleaning their booth area **COMPLETELY!! Teams will be fined \$250** for not properly clearing trash and debris from their assigned space before departure.

TEAM COOKING AREA

- A 30' wide X 30' deep area will be marked off for each team. Spaces are assigned on a first come first serve basis. Once you reserve your spot and payment received, your space is assigned. Props, trailers, pits, appliances, vehicles, tents or any part of the team's equipment may not exceed the boundaries of the assigned space. **TENTS MUST BE SECURED** for safety.
- Generators are permitted; however, they must be muffled and in excellent working condition. Gasoline must be stored away from generators or open flames.
- Each team is responsible for keeping their area clean and uncluttered. Each team must provide their own trash bags. Each team is responsible for ensuring that its space is cleaned following the contest. All flames and hot coals must be exterminated and disposed of properly. **AGAIN...FAILURE TO CLEAN YOUR AREA PROPERLY AND COMPLETELY WILL RESULT IN A \$250 FINE.**
- **Each Team Booth Area must include (2) working Fire Extinguishers (No-Exceptions)**
- Teams must supply all needed equipment and essential supplies. Pinchin' Tails will provide space only.
- **Music** within your team area is allowed until the band on stage begins their show. Once they start, no music can be played in the booths. Loud noise or music that interferes with announcements, schedules and entertainment on stage, will not be tolerated.

BEVERAGES:

- The Chief Cook for each team will be responsible for the conduct of his team, guests, or invitees.
- NO Tent can serve alcohol unless the person serving is TABC Certified. You can go to www.LearnToServe.com to get one or two of your people certified before the event.
- **All Under-age Drinking will be monitored by Cooking Teams and Subject to on-sight identification (valid driver license) by Associate Pinchin' Tails Staff and the Police Security guards. Anyone found not in compliance will be removed from property...NO-EXCEPTIONS !**
- EXCESSIVE use of alcoholic beverages will be grounds for disqualification and removal from the grounds.
- Teams must provide their own beverages
- **If you plan to drink, please designate a driver for the entire event.**

TURN-IN TIME -All entries must be delivered to the designated turn-in point in the cook-off area by given turn-in time. A turn-in window of ten (10) minutes before the set turn-in time will be recognized.

- | | |
|---|--------|
| <input type="checkbox"/> Etouffee - | 5:30pm |
| <input type="checkbox"/> Jambalaya - | 6:00pm |
| <input type="checkbox"/> Crawfish and/or Shrimp - | 6:30pm |

CATEGORIES - The following categories will be judged in this year's cook-off:

- Etouffee - 6:00pm
- Jambalaya - 6:30pm
- Crawfish and/or Shrimp - 7:00pm
- **Best of Show:** This award is based on how the team showcases their area (decorations, theme, set-up, etc.) Team name must be prominently displayed.

COOKING

All Chief Cooks will be responsible for picking up team packets during set-up. Please find Melissa Herold to receive your packet. The turn-in containers will be handed out Friday afternoon. Jambalaya and Etouffee can be prepared and brought in to warm up. Not all foods must be made on site.

Ingredients Notice: Cook Teams must notify Judges of ingredients that include seafood or peanuts. (Allergies) - Duh! They DO!

SANITATION - Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.

JUDGES - Judging panels will be made up of NO More than 6 judges per categories. Guest judges will be made up of the GHBA builders and remodelers who will judge their assigned category and then be able to visit each booth.

Ingredients Notice: Judges must not have seafood allergies!

JUDGING CONTAINERS - Each team will receive 1 Styrofoam container for each category they are entering. All judging containers shall be clean and free of any markings. Marked containers may be disqualified. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

JUDGING SYSTEM - Turn-in container cups & tickets will be issued by a committee member at the cooks meeting. Each head cook is responsible for both the turn-in cup & ticket. Cooks must present a ticket with each entry to the turn-in table at the designated times. The ticket will be taped to the bottom of the cup by a committee member. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified. Cooks must not remove or tamper with the tickets that are taped on the bottom of the cups.

Judges will score the entries 1 to 5, 1 being the lowest and 5 being the highest. Scores will be totaled, and winners will be announced after all categories are judged at the awards ceremony.

JUDGING TRAY CONTENTS - A designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria.

AWARDS & PRIZES - Awards will be given to the top 3 places in each category and, including the People's Choice and Best of Show Choice.

DPIS Engineering, LLC, dba Arcxis, HomeAid Houston, its officers, Board of Directors, and employees, shall not be liable for personal injury, death, property damage or theft. The undersigned individual agrees to indemnify and hold DPIS Engineering, LLC, dba Arcxis, HomeAid Houston, Valley Ranch Entertainment, LLC, Valley Ranch Town Center Holdings, Ltd., Signorelli Holdings, Ltd., and Signorelli Company, Inc., its officers, Board of Directors, and employees, free and harmless from any and all liability for injury to or death of any person. The Cooking Teams will be held financially responsible for any damage to the grounds or the parking area.

Chief Cook, Assistants and team members agree to abide by all rules and regulations of the Pinchin' Tails for HomeAid Houston Cook-off.

I have read and understand all the attached rules/regulations and entry form governing the Pinchin' Tails for HomeAid Houston Cook-off and hereby agree to those same rules and regulations.

TEAM COMPANY _____

CHIEF COOK'S SIGNATURE _____ DATE _____

CHIEF COOK'S NAME (PRINT) _____

CHIEF COOK'S CELL PHONE NUMBER (MANDATORY) _____

Please sign and email form to Kirsten Robbins at: KRobbins@HomeAidHouston.org