

World Championship Steak Cook-off Steak Cooking Rules

- 1) Cooking teams may use any type of fuel desired. WCSCO will supply Royal Oak charcoal and Royal Oak charcoal lighter. Cooking teams are responsible for other types of fuel and lighter as necessary.
- 2) WCSCO will provide Certified Angus Beef rib eye steaks. Teams are to provide ice chests for steak storage; WCSCO will provide ice as needed.
- 3) No other beef is to be present on the square other than the Certified Angus Beef rib eyes that we give you. If any other beef is found, your team will be disqualified from the steak judging.
- 4) All steaks are to be handled in a sanitary manner. Plastic gloves will be provided and are to be used in handling the steaks at all times.
- 5) Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
- 6) The cooking teams provide all seasonings and “secret ingredients”.
- 7) Cooking teams are responsible for providing tables and chairs they might need at their cooking area.
- 8) Some type of fire extinguishing device should be readily available to each cooker.
- 9) Steaks may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.
- 10) All steaks remain the property of the Magnolia Blossom Festival. Teams are expected to account for all steaks issued, either by turning in a ticket stub or a cooked steak. We realize that a steak is occasionally lost in the cooking process. We understand this and make allowances where necessary.