

# Frio Fest

## Rules & Regulations:

1. There will be NO ELECTRICITY available for teams unless you are staying in a cabin or RV spot. Please bring your own generator. Water is in the general cook-off area. Generators must be quiet or muffled.
2. It is the responsibility of the cooking teams to keep their area clean and assist in garbage disposal. Each team is responsible for bagging and disposing of their trash into the dumpsters provided. Assistance may be provided.
3. Check in will begin at 9:00 am Friday at the Cowboy Hilton.
4. Container pick up begins at 3:00 pm and will continue until 5:00 pm on Friday at the Cowboy Hilton.
5. Head Cooks Meeting will begin at 5:30 at the Cowboy Hilton. If you miss container pick up or meeting, you may come back Saturday morning, time TBD by CBA at head cooks meeting.
6. All turn ins must be cooked on site, if you are staying off site, we have designated cooked sites that can be reserved prior to the event.
7. Roads through Resort will be closed off after 8 AM Saturday morning. Please be courteous and follow the rules – this is for the safety of our guests, participants, cooks, staff and volunteers. You may bring an ATV or Golf Cart.
8. Saturday morning MAXIMUM 1 vehicles parked at cabin and riverfront cook sites. Roads close at 8 AM – move vehicles to parking up front before this time.
9. Each captain will be responsible for the conduct of his/her team members and all guests. Frio Fest personnel reserve the right to make any additional rules or regulations as situations warrant.
10. Frio Fest and FRIO COUNTRY RESORT will not be responsible for any theft or damage.

## Jackpot Rules:

1. Dessert: All dessert entries must be cooked on a pit or Dutch oven.
2. Beans: dry pinto, anything goes.
3. Margarita: There will not be a lid. Entry will be judged on appearance and taste. Entry may be garnished, frozen or on the rocks.
4. Bloody Mary: There will not be a lid. Entry will be judged on appearance and taste. Entry may be garnished.
5. Chef's Choice: cannot be 4 main meats, must be cooked using pit.
6. Elote: Must be off the cob, turned in provided cup and lid must close.
7. Salsa: Lid must close and must be turned in, in provided cup
8. Wings: Un-breaded, grilled, barbecued, or fried. 12 total, ½ drumette; ½ flat. Must be turned in in provided box & w/provided foil.