

RWOP 2024 SOUPerbowl Cook-Off Rules

LAZY G BREWHOUSE
220 W. Leroux Street
Prescott, AZ 86301

October 29, 2023
1:00 to 4:00 pm

The following rules are to be adhered to by all cook-off contestants:

1. Soup will be defined as a liquid dish, typically made of any kind of meat or combination of meats cooked with or without vegetables, various other spices, and other ingredients, to include (but not limited to): pasta, rice, beans, etc. Soups hot & cold, are acceptable.
2. **Entry fee will be \$30 per soup entered.** Contestants may enter one batch of soup. There will be awards for 1st, 2nd and 3rd place.
3. **Soup Cooking Rules**
 - **Soup: Minimum of 2.5 gallons**
 - COOKED FROM SCRATCH - "Scratch" is defined as starting with raw meat. Marinating IS allowed. Commercial soup mix powder is permissible, but complete commercial soup mixes ("just add meat" mixes that contain premeasured spices) are not permitted. All vegetables MUST be cooked from a "raw state", NO canned vegetables are allowed. Frozen vegetables ARE acceptable.
 - Use your own favorite recipe, with or without meat, with or without vegetables. Meat may be beef, pork, lamb, bison, elk, venison, chicken, or turkey. Veggie (meatless) soups are okay. Ingredients may be cut, shredded, or ground to any size. **No MSG. If peanuts or peanut oil is used, a warning sign must be displayed.**
 - **SOUP** is defined as any type of meat and may be beef, pork, lamb, bison, elk, venison, chicken, or turkey, cooked. Any type of vegetables, pastas, rice, dumplings, and other spices and ingredients. Beans ARE permitted, including canned beans.
 - **SANITATION** - Everything must be prepared in a sanitary manner. Gloves must be worn when handling, cooking, and serving. Soup must be covered with a lid when not serving.

- Contestants are **NOT allowed** to give samples to participants **prior to 1:00 pm.**
 - Awards will be decided by People's Choice & Mystery Judges.
4. All ingredients must be pre-cooked and treated prior to the event. **SOUP is to be brought ready to eat.**
 5. Cook-off contestants must arrive between 1130-12:00, at the Lazy G Brewhouse with their competition soup. **YOU WILL BE SERVING YOUR SOUP, & 2oz SERVING LADELS WILL BE PROVIDED. To keep the judging impartial, you MAY talk to participants as they come to your station to receive a sample of your soup, but you ARE NOT permitted to walk around the room and garner votes for your soup.**
 6. Contestants are responsible for supplying all their own utensils and products related to their soup submission and maintenance of its proper temperature for serving. An electrical outlet will be available for each entry and a crockpot is recommended. Spoons and cups for use in serving soup to the public will be provided by RWOP.
 7. **Each contestant must cook a minimum of two (2.5) gallons of competition soup.** Each contestant will be assigned a “contestant’s number” upon delivery of their soup. You will have a sign for your soup station that will provide tasting participants the following information: Your #, your name, the name of your soup, meat?, vegetarian?, Gluten?, and MSG? These signs will be made in advance by RWOP (via the soup ingrediencies info you provide) for posting during the competition.
 8. **Each contestant shall submit a list of the soup ingredients (not recipe) along with the spice/heat level rating from 1 to 5, with 5 being the hottest.**
 9. Judging shall be via the People’s Choice (with 1 vote per participant) & a weighted Mystery Judges vote. There will be ballot boxes for each soup entry. The mystery judges will be revealed during the awards presentation.
 10. There will be a \$30.00 charge for 9 tastings for anyone wishing to participate in public consumption and judging. It is not necessary for you to be an RWOP member to participate. Note: The contestants will not be charged for their tasting.
 11. Soup cook-off competitors are limited to the first nine entrants. There will be a stand-by list in case an existing competitor must cancel.
Early sign up for the soup-cook off contestants and tasters begins online or the Ways and Means table at the September 17th luncheon. If you have questions, please contact Rinda Hillis at (619-990-4300 or email rinda.hillis@gmail.com.)