



2025 Official Rules | Kids Teams

1. Each kid cook will attend the 8:00am cooks meeting located on the south end of the square, in front of the Chamber of Commerce office. Steak selection will happen at the same location. Each team will choose their steaks from a panel, lottery style. You will be limited to 30 seconds or your steaks will be chosen for you.
2. Separated into 2 competition groups determined by age (7-12) and (13-17).
3. Entries will be limited to 30 individual participants.
4. A Weber Smokey Joe grill and a work table will be provided by the CCRR. If you have your own Weber Smokey Joe grill, we encourage you to compete with it.
5. All necessary cooking accessories will be supplied by the participant. You must bring your own charcoal, chimney starter, grill grates, seasonings, tools, etc.
6. No lighter fluid will be allowed.
7. All steaks for the competition will be 14-16 oz. ribeyes, provided by the CCRR.
8. Participants will be responsible for all aspects of the cooking process. For example: trimming, seasoning, cooking, flipping, turn in box placement, etc.
9. Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
10. Turn in one steak, whole and uncut. The steak will be judged as presented in the box.
11. Steaks will be judged on the following criteria:
 - Taste
 - Appearance
 - Tenderness
 - Doneness *

*Steaks must all be cooked to the level of medium. We describe medium as – pink and moist in the middle of the ribeye. Not red or running.
12. Tiebreaker order: doneness, taste, tenderness, and appearance. In case of a total tie score (score is tied in all categories), CCRR will flip a coin to decide who gets the belt buckle.
13. Reasons for Disqualification:
 - Any foreign object found in the turn-in box (string, skewer, garnish, foil, sauces, etc)
 - A steak turned in after the turn-in window expired
 - Using steaks other than the ones provide by CCRR

Parental Disclaimer:

In the spirit of creating a “Youth Steak Competition” our goal is to host a fair, safe, and enjoyable competition for our youth competitors. We understand there are safety concerns in regards to the use of knives, charcoal fires, and raw meat. We highly encourage parents or guardians to practice with their children prior to the day of the event. During the competition we discourage parental involvement as it pertains to any verbal or physical assistance, coaching or direction in regards to the preparation, seasoning, cooking, boxing and presenting of the steak. We ask all parents to refrain from these activities throughout the duration of your child’s competition. “Coaching” your child from the sidelines may result in disqualification of your child from the competition. If you have any questions do not hesitate to ask one of our volunteers that will be present during the competition.

2025 Kids Team Payouts:

1st – belt buckle (7-12 age group)

1st – belt buckle (13-17 age group)