



Coalway invites you to participate at the

★ CHUCKWAGON ★ OPEN FIRE COOKOFF

April 29, 2022 (5:00 PM)

at the Mt. Hope Auction Grounds (8076 SR 241, Millersburg, OH 44654)

What is the Chuckwagon Open Fire Cookoff?

This event is centered around the concept of open-fire cooking with Breeo fire pits. Our mission is to create a culture celebrating this art. We are looking for grilling enthusiasts such as yourself to join us at this event, cooking your favorite foods on Breeo fire pits. Event attendees will go through and sample the dishes cooked by the chefs. If you choose to do so, you can compete in the Steak Competition featured on the back of this flyer for some cash prizes! First place will receive \$600, second will get \$400, and third place will get \$200.

We would love to have you as a chef at this event. We will break in a brand new Breeo fire pit with an Outpost Grill, just for you to use at the Chuckwagon Cookoff. To show our appreciation to the participating chefs, we are giving a meat voucher from our meat sponsor to all participating chefs, to be used toward supplies for the Chuckwagon Open Fire Cookoff. We will send the vouchers out with more info when we get closer to the event. If you wish to participate please fill out the following form, and return a copy to Coalway.

Sign up before it is too late, this competition has limited slots available.

Every chef at the event has the option of competing in the Chuckwagon Steak Competition!

The 1st place winner of the Steak Competition receives \$600 cash!

See the details on the back.

Chef Sign Up Form

Yes, sign me up to cook at the Chuckwagon Open Fire Cookoff.

Name: _____

Address: _____

Phone Number: _____ Email: _____

Sign me up to compete in the Steak Competition.

I want to cook and demonstrate on a Breeo fire pit, but not compete in the competition.

Email us at info@coalwayohio.com with any questions or concerns.



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★ CHUCKWAGON ★

Steak Competition



Steak Competition Guidelines

Details

- This competition is held within the Chuckwagon Open Fire Cookoff, on April 29, 2022, at the Mt. Hope Auction Grounds starting at 5:00 PM.
- It is optional for any chefs who signed up to cook at the event, to compete in this competition too.
- A Breeo fire pit with an Outpost Grill, wood, fire starters, and steaks, will be supplied for each team.

Contest Structure

- All contestants must register on-site before 5:00 PM, you will then be assigned a random team number.
- At 5:00 PM we will assemble for a chefs' meeting, at that point each team can, in the order of the team numbers, pick out two steaks, which will be displayed on a table.
- Turn in is from 8:00 PM - 8:30 PM. You can prep and cook your steak anytime from the time of the chefs' meeting until turn in.

Rules

1. Steak must be cooked on a wood-burning Breeo fire pit, supplied by Coalway. You can use any accessories you choose to bring on top of the Breeo, but the fire pit must be the heat source. (Cast iron accessories, grill grates, griddles, etc.) You may bring your own wood, charcoal, or any other wood based fuel.
2. Steak cooks may only register once per competition and must cook their own steaks.

3. No other rib eye steaks other than the ones provided to the teams by Coalway are to be used.
4. Steaks may be lightly trimmed before, but not after cooking.
5. Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
6. Turn in one steak, whole and uncut, in the turn in box provided by Coalway. The steaks will be judged as presented in the box.
7. No sauce or garnish is allowed in the steak turn in box. A compound butter is allowed, as long as it is melted on the steak.
8. Placement of the steak and inspection for foreign objects is the team's duty, the boxes will not be opened at the turn in table.
10. There are no size standards for the seasonings on the steak.
11. Pooling of NATURAL juices in the box is acceptable.

Judging

- Steaks are judged on appearance, doneness (medium), taste, texture, and juiciness.
- Tie breaker: 1-taste, 2-doneness, 3-texture, 4-appearance, and 5-juiciness.

Reasons for Disqualification

- Any foreign object found in the turn in box. (string, toothpick, skewer, etc.)
- A steak turned in before or after the turn in window.
- Any of the above rule violations.