

POSSUM FEST 2026

RULES

AND

REGS

General COOK SITE & COOKING

- The event cook area is located behind the PKCC building at 362 N. FM 2353, Graford TX 76449 (*located next to the East Side VFD*).
- Cook sites will be allotted on a first-come first-serve basis. Absolutely NO move-in & set-up before 12pm (noon) *Sunday*, September 27, 2026.
- Cooks planning to move in at noon on *Sunday* MUST park vehicle/cooker in the parking lot & meet PF Chairperson under the south side covered patio for move-in instructions. There will be NO moving in until all disputes are resolved, forms completed & paid.
- You must be entered as a cook to take a space with electricity and/or water.
- All cook sites must be identified with contact name & phone number posted at the site. PKCC will provide materials for contact info.
- Above ground pits only, NO dug pits allowed.
- We strongly encourage and kindly ask each cook site have a fire extinguisher, washing station and hand sanitizer.
- All entries must be cooked on-site. NO off-site pre-cooking allowed.
- Multiple entries in the same category by the same cook shall not be allowed.
- Multiple entries from the same piece of meat shall not be allowed.
- Cooks are to prepare and cook in a sanitary manner — WASH HANDS FREQUENTLY & USE HAND SANITIZER.
- Bagged ice will be sold by the mobile ice cart *Friday* and *Saturday*.
- For the safety of all, we ask ATV & golf cart traffic be kept to a minimum. ATV's & golf carts should be used for staff working the event. Persons under 16 are NOT ALLOWED to drive ATV's or golf carts on PKCC property. No children on bikes, skateboards, hoverboards, scooters or the like in cooks area. BE RESPECTFUL OF OTHER COOK SITES.
- Vehicle parking will NOT be allowed in the cook area during the event. Use public parking areas-do NOT park in PKVFD parking lot.

RV ELECTRIC HOOK-UPS

- There are LIMITED NUMBER OF 30 & 50 AMP ELECTRICAL HOOK-UPS AVAILABLE FOR \$25 PER DAY.
- NO ELECTRICAL PREPAYS or reservations.
- All RV hook-up electrical boxes (30 & 50 AMP) are locked. Check in at the Chamber office to pay for electric & have the electric box opened for use. Locks or electric boxes tampered with will incur a \$50 fine.
- There are several 110 volt outlets and water available at NO charge and are not reserved - please play nice and share!

ENTRY TURN-IN REQUIREMENTS

- Cooks meeting will be *Friday* @ 5pm at the Pavillion.
- Entry container(s) should be picked up at the great room on *Saturday* after meat inspection.
- Make sure there is a ticket on the bottom of your entry container(s) & KEEP YOUR HALF OF THE TICKET STUB!
- Turn in entries at the great room area for judging (*except Margarita entries*) at the designated time (*see schedule*).
- NO marking or garnishing containers allowed except *Friday* night Possum Nibble & Margarita Challenge.

Friday NIGHT ENTRIES

- POSSUM NIBBLE - Enter your favorite appetizer dish. Prepare for as many as SIX (6) JUDGES. Judging is based on taste and presentation. You MAY use garnish for this entry. Turn in possum nibble entry at 6:00pm at the great room to be judged.
- MARGARITA CHALLENGE - On the rocks or frozen...mix up what you think is the best. Prepare for as many as SIX (6) JUDGES. You MAY use garnish for this entry. Judging will be done at your cook site starting at 6:30pm.

Saturday ENTRIES

- ALL MEAT ENTRIES (*except Friday night Possum Nibble*) - You may marinade or cook with sauce, but DO NOT add sauce or marinade to the meat or container once the meat is prepared for turn in. NO GARNISH, MARKERS, SAUCE OR MARINADE ALLOWED IN/ON CONTAINER. Entries with garnish, markers, sauce or marinade will be disqualified by the judges. Entry must be fully prepared and cooked on-site.
- BLOODY MARY - NO decorative items allowed (*plastic cubes, umbrella, etc.*). You may garnish with vegetables, fruit or any type of food product. Entry must be fully prepared on-site.
- SALSA - NO garnishing allowed. Entry must be fully prepared on-site.
- BEANS - Dry pinto beans. No garnishing allowed. Entry must be fully prepared and cooked on-site.
- RIBS - Pork (*baby back, spare, etc.*) Turn in EIGHT (8) RIBS, cut apart. Entry must be fully prepared and cooked on-site.
- CHILI - Entry must be fully prepared and cooked on-site.
- PORK BUTT - Turn in EIGHT (8) PIECES. Entry must be fully prepared and cooked on-site.
- BRISKET - Turn in EIGHT (8) SLICES. Entry must be fully prepared and cooked on-site.
- COBBLER - Any type of fruit. No garnishing allowed. Entry must be fully prepared and cooked on-site.

Good Luck & contact us if you have any questions or suggestions...have fun!!!