



HANDBOOK

April 27th 2024

3rd Annual



THIS HANDBOOK
IS SUBJECT TO CHANGE.
PARTICIPATING TEAMS WILL RECEIVE
ELECTRONIC NOTIFICATION OF ANY CHANGES.



Updated:
2/16/24



STCH
MINISTRIES
heal • restore • transform



YOU are Texas BBQ Bash!



YOU are Texas BBQ Bash!



Karnes City VFD



TABLE OF CONTENTS

- 4 - CONTACT & LEADERSHIP
- 5 - TEXAS BBQ BASH MISSION
- 6 - TEAM SPACE INFO
- 7 - TEAM CHECK INS
- 8 - BBQ GENERAL INFO
- 9 - ALCOHOL MANAGEMENT
- 10 - EVENT HOURS & PUBLIC ENTRY
- 11 - MUSIC AND BANDS
- 12 - PARKING
- 13- MEAT INSPECTION POLICIES
- 13- PEOPLES CHOICE
- 14- SHOWMANSHIP
- 15 - PEOPLES CHOICE
- 16- JACKPOTS
- 17 -CBA RULES PART 1
- 18- CBA RULES PART 2
- 19 -CBA RULES PART 3
- 20- CBA RULES PART 4
- 21- CBA RULES PART 5
- 22- CBA RULES PART 6
- 23 -COOKS MEETING TIME
- 24- BBQ AWARDS
- 24- IN CASE OF EMERGENCY
- 25 - TURN IN TIMES
- 26 -In Case of Emergency
- 27 -Turn in times

HEADLINER



CONTACT

BBQ TEAM REGISTRATION

Collin McElrath
405.651.3556
collinm@texasbbqbash.com

George Bunker
970.632.4917
georgebbqbash@gmail.com

Team Payment and Sponsorships

Jeff Williams
830.299.8551
jeffbqbash@gmail.com

Team Check ins and set up

Collin McElrath
405.651.3556
collinm@texasbbqbash.com

LEADERSHIP

Chairman.....Collin McElrath
Event Director.....George Bunker
Treasurer..... Jeff Williams
Resident AmbassadorMatthew Miller
Hospitality Manager.....Julie Richardson
Safety Manager.....Joe Constante Jr.
Stage Manager.....Lilo Hernandez
Team Check-ins.....Shawn McElhiney
Team Check-ins..... JoAnn McElrath
Event Coordinator.....Brian Kromer
Event Coordinator.....Casey Palenshus
Event Coordinator..... Jobie Henry
Admission Coordinator.... Donell Barriere
BBQ Judging..... Brenda Waters
Merchandise..... Chrissie Lynn
Merchandise.....Cassie McElrath
Volunteer Coordinator.....Dana Brown
VIP Services.....Christy Ramirez
VIP Services.....Kat Marie
VIP Services.....Sean Niehoff



TEXAS BBQ BASH MISSION

Bring Oil and Gas Service providers and Energy Companies together in Team Building, Networking and Charitable Exercise.

IMPACT OF TEXAS BBQ BASH CHARITABLE EVENTS

The South Texas BBQ Bash is a 501(c)(3) nonprofit organization that was founded in July 2021 as a way to give back to the community that gives so much to the workers of the Energy Industry. 2020 the team of founders were working in West Texas for a legendary mid-size operator. As the Covid Pandemic set in and the industry clamped up on spending, it was discovered that some of the elder community members in the local community were starving and living without family, without transportation, and with only one meal a day that was being provided by a local citizen. It was decided that a couple of us would have a fun BBQ competition to raise funds that would help feed the most vulnerable among the community. In the year 2020 \$208k in community charity, plus \$10k in monetary donations was raised to meet local needs. The team worked with local, county, and state officials to come up with a safe way to bring the community together in light of the Pandemic. The 2020 West Texas BBQ Bash did not result in a single reported case of Covid. In July of 2021, the South Texas BBQ Bash was first imagined and on April 29th 2022 the 1st annual South Texas BBQ Bash was Held... all free of charge. The 3rd Annual South Texas BBQ Bash will be Texas BBQ Bashes 7th event in total. This 7th event will result in over \$1million dollars in total charity generated back to the oil and gas communities of Texas, in the form of Free food, Free Entertainment and monetary donation. In 2024 over 60 competitive Pitmasters from over a half a dozen states will compete for the honor and pride of being a Texas BBQ Bash Competition BBQ Pitmaster.



TEAMS

A Cook-off Team consists of a Chief Cook and up to five (5) assistants with a unique team name. Head Cooks and Team Members may not cook on more than one team; disqualification is subject for doing so. Each team must have unique members. The Head Cook is responsible for the operation of the team space and all actions within or outside the assigned space(s) by the members or guests within the assigned space(s). The Head Cook of the team must be physically present and available to the contest management if called upon.

All cook team spaces are 40' x 40'

BBQ TEAM SPACES

- No parking outside of your designated area unless otherwise approved by the committee.
- Convenient parking spaces will be available for cook team members outside the cook-off area.
 - No vehicles other than Cook-off RV's and travel trailers may be left inside your cooking area.
 - Any other vehicle to be used in a site must have prior approval by committee as cooking site decorations.
 - All other vehicles must be outside the cooking area by Saturday at 9:00 am.
- Tents, Pits and RV's may be brought in on Friday from 11am - 9pm

NOTE: All tents and portable canopies must be secured via stake material or weights.

- Team gathering/socializing will be allowed between the day of set-up through the day of the event.
- Cookers will be allowed to spend the night Friday and Saturday in their allocated spaces only.

NOTE: South Texas BBQ Bash will provide a space ONLY. Contestants must supply ALL necessary equipment and supplies. Props, trailers, motor homes, vehicles, tents, generators, garbage cans, etc. Coverings and/or any other part of a team's equipment must not extend outside the boundaries of the assigned space unless approved by the committee. Water shall be provided by the contestants. Contestants will supply their team with proper sanitization needs.

Every cook station will have access to light plant generator power. The event will be well illuminated during the evening of set-up thru the Main Event



TEAMS CHECK INS

TEAMS CHECK INS

Friday April 26th: Tents, Pits, and RV's may be brought in and set up the day before the event between 11:00 am and 9:00 pm. South Texas BBQ Bash will have a representative at the gate to receive you.

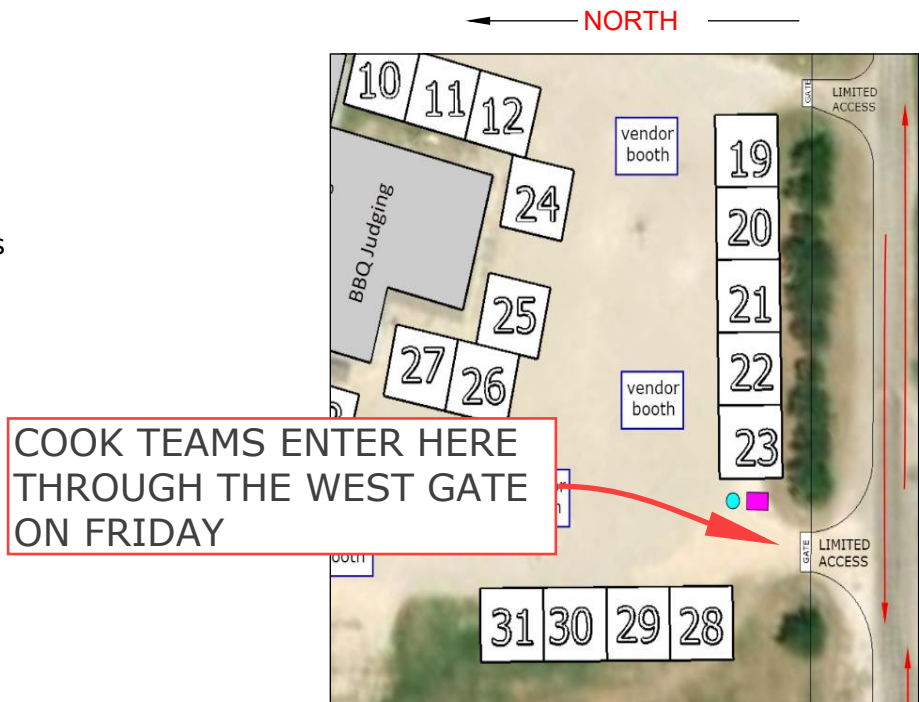
visit www.southtexasbbqbash.com for site plan info

For Help with team check ins
Contact: **Collin McElrath - 405.651.3556**

TEAM BREAKDOWN

Deadline to have all items removed from the grounds is 12:00 noon on the Sunday following the cook off. If you are unable to meet this deadline, call Collin. Teams are responsible for clearing their space entirely please do not leave trash behind. Trash cans and trash trailers will be provided by STX BBQ BASH. Areas must remain clean at all times!

*Try to leave it cleaner than you found it**



BBQ TEAMS INFO



COOKING SPACES

All Cooking facilities, rigs, props, portable toilets, show articles or anything else involved with your team must fit within the teams allotted spot. This does include trailer hitches, tent stakes/barrels, vehicles, etc. Pits, heaters, or other combustible equipment shall not be located adjacent to pathways, exits, or other combustible walls or material

MOTOR VEHICLES

Teams, guests, and general public are not permitted to bring golf carts, ATV's, 4-wheelers, or any other motor vehicle in the BBQ contest area. Use of motor vehicles is prohibited and will be monitored by the Law Enforcement Officers.

TRASH

STX BBQ BASH will provide trash can with liners for Public use to dispose of their waste. Volunteers will be going around and policing these trash cans and will put bagged trash in the trash trailers. STBB Volunteers will help cook teams with disposing of their trash, but cook teams do need to provide their own cans and liners. Trash **MUST** be bagged and tied.

AMENITIES

Bring your own generators and extension cords. Light towers will be placed strategically among spaces. You can pull power from the light towers, but they won't run an RV. Water hookups are **NOT** available. Please bring your own water hoses and/or portable containers as the water may not be convenient for your spot.

ICE

ICE is available in limited supply. 200 - 20lbs bag have been sponsored and will be kept in freezers near the show barn Inquire at team check ins for location of ice. The Ice is for the day of the event only. Please come iced down when you arrive.



ALCOHOL MANAGEMENT

ALCOHOL MANAGEMENT

Each team must comply with all pertinent laws and ordinances, including, but not limited to, Texas Alcoholic Beverage Code. Failure to comply with laws, ordinances and rules will result in immediate expulsion from STX BBQ BASH and forfeiture of future invitations. Each team must PROVIDE food when alcohol is being served.

South Texas BBQ Bash will be checking the age of attendants at the entry point.

Wrist bands will be applied **GREEN** for **Over 21** and **RED** for **Under 21**

- 1) At no time may a person under the age of 21 be served alcohol of any nature.
- 2) STX BBQ BASH prohibits service to a minor, even in the presence of a legal guardian.
- 3) Teams found to be serving minors or teams not protecting access to alcohol by a minor will be immediately expelled from STX BBQ BASH and expelled from future events.
- 4) Teams violating these rules may face legal action under Texas Alcoholic Beverage Code.
- 5) Alcoholic beverage service to the general public must end at 12:00 a.m.
- 6) Teams may not charge for beverage service, including "mandatory donations or tips."
- 7) Teams may not sell tickets to be redeemed for beverages, either prior to or during the event.
- 8) Teams are not allowed to sell or trade beverages or food to anyone during the event for monetary gain.

**Please drink responsibly
and
NO under age drinking!**

--- Remember to check IDs ---



BBQ BASH HOURS

**STX BBQ BASH
Teams & Friends**

Friday, April 26th - April 28th
11am - 12am

**STX BBQ BASH
PUBLIC GATE**

Saturday, April 27th
11am - 12pm

VENUE IS OPEN TO COOK TEAMS AND STAFF FROM 11AM ON THE 4/26 TO 12 NOON ON 4/28



SLADE COULTER 9:30-11:00

VINNY TOVAR 8:00 – 9:00

BBQ AWARDS 6:00-7:30

CASEY DANIELS 5:00-6:00

JERRY HART 3:30-4:30

HANNAH KAY 2:00-3:00

COBY ROTAN 12:30-1:30

OPENING CEREMONY 12:00

Hannah Kay

CASEY DANIELS
AND
THE DEAD ANGELS

Jerry Hart &
FLATLAND

Vinny Tovar

COBY ROTAN

PARKING



RV PARKING RULES

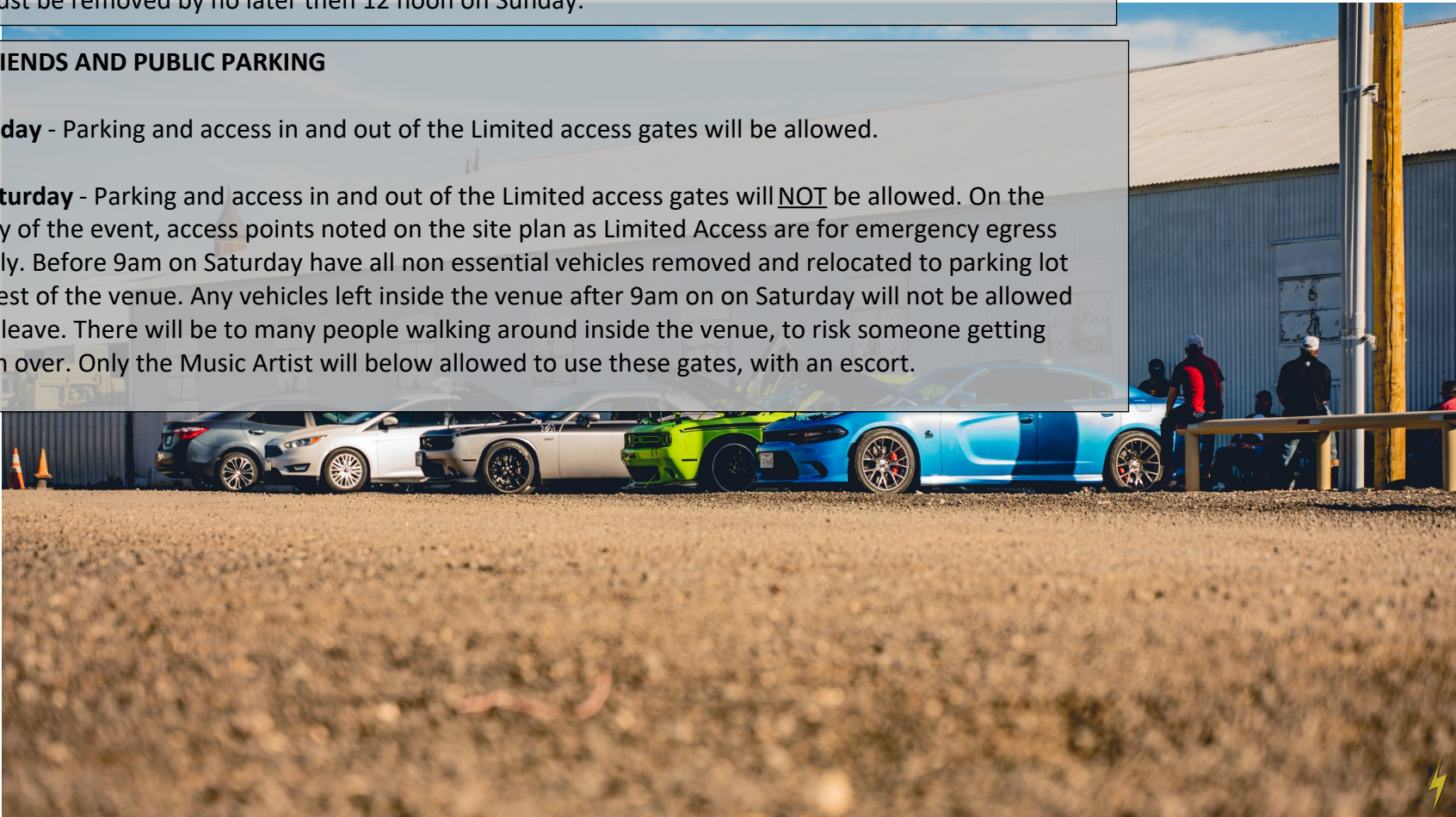
RVs are allowed in your 40' x 40' cook spot.

RV's must be spotted in place on Friday between 11am - 9pm. Teams can Stay Both Friday Night and Saturday Night. RV's can not be removed Until Sunday Morning following the cook off. RV's must be removed by no later then 12 noon on Sunday.

FRIENDS AND PUBLIC PARKING

Friday - Parking and access in and out of the Limited access gates will be allowed.

Saturday - Parking and access in and out of the Limited access gates will NOT be allowed. On the day of the event, access points noted on the site plan as Limited Access are for emergency egress only. Before 9am on Saturday have all non essential vehicles removed and relocated to parking lot West of the venue. Any vehicles left inside the venue after 9am on on Saturday will not be allowed to leave. There will be to many people walking around inside the venue, to risk someone getting ran over. Only the Music Artist will below allowed to use these gates, with an escort.



MEAT INSPECTION POLICIES & PROCEDURES



Meat Inspections can begin on Friday as soon as Cook Teams are Checked in

STX BBQ Bash wants to thank the Chief Cooks and their teams for their continued support of Texas BBQ Bash the community outreach, team building and charitable exercise.

The Chief Cooks are solely responsible for their team's compliance with the rules and regulations. If there are any problems, questions, or concerns, the Chief Cook should notify the Meat Inspectors and/or a STX BBQ Bash Committee Member immediately so the potential problem can be addressed in a timely manner.

SPECIFIC POLICIES & PROCEDURES

ALL contest meats (briskets, chickens, & pork spare ribs) must be available in their raw state for inspection. Contest meats may not be precooked, presoaked, salted, seasoned, or marinated prior to inspection.

- The Chief Cook must be present when the Meat Inspectors arrive at the team site.
- If the Chief Cook is not present the Meat Inspectors will move to another team and will return to inspect that team at the completion of the inspection process.
- ALL contest meats (briskets, chickens, pork butts & pork ribs) must be available for inspection in their raw state when the Meat Inspectors arrive at the team site.
- If all the contest meats are not available for inspection when the Meat Inspectors arrive at the team site, the Meat Inspectors will move to another team and return to that team at the completion of the inspection process.



YOUR TICKETS ARE YOUR TICKETS ANY TEAM CAUGHT GIVING TICKETS TO ANOTHER TEAM, OR RECVEINING TICKETS FROM ANOTHER TEAM WILL BE DISQUALIFIED FROM THE EVENT

People's Choice

Judging for the Best Appetizer (**must be an edible food or liquid product**). Teams can prepare any consumable food or drink for the People's Choice appetizer. Appetizer foods do not require inspection by the committee.

Peoples Choice is voted on by the public. When people come to the event they will get i.d. for an over under 21 wrist band. They also will receive a "Ticket". It is with this ticket that each person will cast their vote for their favorite cook team, 1 vote per person.

It is expected for each Team to prepare and serve at a minimum 250 -300 single serving appetizers to the people. Peoples Choice is an open category (**must be an edible food or liquid product**). Doesn't have to always be the same dish and Teams can serve a desert.

Peoples choice is a very important event, this is how STX BBQ Bash keeps up its promise to provide free food to the public.

Please strategize and be committed to competing in this event... and most importantly have FUN with it!!!!

ANY TYPE OF COOKING METHODS MAYBE USED FOR PEOPLES CHOICE EXCEPT FOR EARTH PIT



Show·man·ship

/ 'SHōmən ,SHip/

noun

skill at entertaining, theatrical presentation, or performance.

"Bud had a flair for showmanship and understood what the public wanted to see"

Showmanship is voted on by the Staff Members.

Criteria:

60% Set up

30% Community engagement

10% Event Promotion

Past Winners

1st Annual - Mulholland

2nd Annual -Coastal Resources

3rd Annual - ????



Jack Pots

\$100 Entry Fee - Regardless 1,2 or all 3
Pay out 50/50

Proceeds donated to the Karnes County Youth Show



Friday

Margarita

- No garnishing above the Rim. Lid has to fit on the cup.
- Turn in at 8:00pm

Ribeye - STBB provides the (1) Steak

- No garnishing
- Turn in at 9:00pm

Pick up Tray and Cups at BBQ Judging area at 7:30pm on Friday.

Saturday

Bloody Mary

- Garnishing allowed above the rim
- Turn in at 10:00am

Must have \$\$\$ to be able to pick up tray and cups

CBA RULES PART 1



HEAD COOKS

The head cook of the team registered for the event must be at least 18 years old and must be present at the event. If an emergency arises that requires the head cook to leave the event, the CBA Event Representative must be notified immediately. The remaining team members may complete the competition and the head cooks registered team will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's Team name. Points will be awarded to the member in attendance who is determined to be the head cook if a member of CBA.

ENTRIES PER PIT

CBA recognizes only one (1) entry per head cook on a given pit. It will be the responsibility of the CBA Event Representative to monitor entries. Multiple entries in the same category by the same cook or from the same piece of meat shall not be allowed. If the head cook is found to be in violation, they will be subject to immediate disqualification from the event. A head cook may not enter more than one team per contest or multiple contests at different locations on the same date using the same team name.

BBQ PITS

Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pellet smokers are permitted.

Electrical accessories such as spits, augers or force drafts are permitted.

The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

The process of Sous Vide, boiling, or frying of competition meat is not allowed.

OPEN FIRES

CBA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety; a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

CBA RULES PART 2



COOKED ON SITE

Each team will consist of a head cook and as many assistant cooks as the chief cook deems necessary. Each team will provide a pit and/or pits to be used exclusively by that team within the team's assigned cooking site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Once a team and their CBA meats have arrived at a CBA event, the meats are not allowed to be removed from the competition grounds. Pre-trimming of competition meat is allowed and may be removed from the store packaging to do so unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time. Random meat inspections can be conducted by a CBA Event Representative, CBA Director of Event Representative, and/or any active Board of Director. If any irregularity is found, the cooking team can be disqualified, and no refunds will be available.

SANITATION/ CLEAN-UP

All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleaning their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. There will be no refunds or reimbursements for any team found in violation. All fires must be safely extinguished, and all equipment must be removed from the site. If any team's assigned site is left dirty/disarray with leftover trash and/or fires, it may put the team on a list that will prohibit the teams from competing in future events.

CBA RULES PART 3



CBA Scoring System

CBA SCORING QR CODES

CBA requires that a QR code will be affixed to the top of a tray. CBA will provide each head cook with a QR code that is assigned to his/her team and will need to be provided at every turn in. This code will be scanned by a CBA event representative at turn in time. Each team is responsible for taking care of their trays. Damaged trays may be returned to the event representative for replacement only if the original QR code is attached.

JUDGING

Entries will be judged by six (6) judges (judges must be at least 16 years old). All entries will be judged on PRESENTATION, TASTE, and TEXTURE. The scoring system values will range from Excellent being the best score to Poor being the worst score.

The weighting factors for the point system are as follows:

1. PRESENTATION: 18% (.72)
2. TASTE: 46.5% (1.86)
3. TEXTURE 35.5% (1.42)

Single Round Judging - CBA Event Representative will allocate a recommended amount of 10 entries to a table with six (6) judges. The lowest score out of the 6 judges will be dropped. The remaining 5 scores will be used to determine category placement. Once all CBA categories are scored we will add those scores together to determine overall placement.

JUDGING TRAYS

CBA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil should be supplied for each tray (i.e., Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the CBA Event Representative's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the CBA Event Representative will be utilized for product turn in. All judging trays are non-transferrable and property of CBA until all judging is completed.

CBA RULES PART 4



JUDGING TRAYS

CBA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil should be supplied for each tray (i.e., Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the CBA Event Representative's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the CBA Event Representative will be utilized for product turn in. All judging trays are non-transferrable and property of CBA until all judging is completed.

TURN-IN TIMES

Standard turn in times for CBA recognized categories are: 4-meat contests= 12 pm chicken, 1 pm pork ribs, 2 pm pork and 3 pm brisket. For a 3-meat contest= 12 pm chicken, 1 pm pork ribs, and 2 pm brisket. For events 101– 200+ teams, the interval will be adjusted to 1.5-hour. intervals beginning at 12:00am.

A ten-minute window before the category turn in time will be recognized.

Example: 11:50 - 12:00pm for chicken, 12:50pm - 1:00pm for ribs, 1:50pm - 2:00pm for pork, 2:50pm - 3:00pm for brisket.

Trays that are late will not be judged

PRIZES

CBA states that the top ten overall cooks be named at every cook-off and a Grand Champion and Reserve Grand champion be recognized at every event. In the case of jackpot categories, it will be up to the promoter to decide places.

TEAM DISQUALIFICATION

Failure to comply with CBA rules can result in a disqualification of the offending team or teams. The penalty will be administered by the CBA Event Representative /Event Promoter. If administered, the

CBA Event Representative will notify the CBA President and Vice President. As required the President will also notify the Area Ambassadors.

1. Foul, abusive, and/or unacceptable language by a head cook, assistants, and their guests can result in immediate disqualification. The Promoter is not under obligation for refund
 2. Failure to comply with event or city rules can result in immediate disqualification. The Promoter is not under obligation for refund
- Failure to comply with any state, city, county, or CBA covid guidelines can result in immediate disqualification. The Promoter is not under obligation for refund.

CBA RULES PART 5



Jackpot categories will not be submitted during the CBA recognized categories schedule and must occur either before or after the CBA recognized categories. Open/Jackpot categories will be limited to only 2 categories on the day of the main event and as many as the promoter wants on the day before. Once this time is set and/or announced at the Head Cooks' meeting no change will be made.

TRAY PICK-UP

The Event Promoter will provide the tray pick-up form (alterations not permitted) marked with the appropriate paid categories. Only this tray pick-up receipt will be accepted by the CBA Event Representative or designated representative for participants to receive trays and/or other containers. It is the sole responsibility of the head cook and/or assistants to procure the said tray pick up form. All judging trays must be picked at the Head Cook's meeting or a reasonable time so as to not disturb the judging process once it gets underway. CBA Event Representatives may not accept payment for any entries.

TASTE JUDGES

Must be 16 years of age or older to judge. In CBA (6) judges per table will be utilized during judging. It is the Promoters responsibility to have enough judges for the CBA Event Representative to efficiently run the contest's judging area. Head cooks are prohibited to participate as tasting judges at any CBA event they are participating in. No smoking in the judging area. Alcohol will not be permitted during the taste judging of any category, with the exception of mixed drink jackpot categories. Tasting judges who are deemed unable to fully comply with the requirements of judging will be asked to leave the judging table.

CAUSES FOR TRAY DISQUALIFICATION

After the tray has been turned in, any tray found to be in violation of CBA rules will be disqualified at the discretion of the CBA Event Representative. It is the sole responsibility of the head cook to become familiar with the CBA Rules and Regulations so as to avoid disqualification. Foreign items (toothpicks, pins, string, garnish, etc.) found in entry will result in disqualification. Entries not cooked to USDA safe minimum internal temperatures could also cause disqualification. The CBA Event Representative will have the ultimate decision in disqualifying said tray.

ANNOUNCING WINNERS

Winners for each category will be announced starting with the CBA recognized categories in order of chicken, pork spare ribs, pork butt and brisket. After the CBA categories are called, the jackpot categories as well as any other special awards offered by the promoter (i.e., people's choice, best pit etc.) will be announced. At the end of the individual awards, the top ten (10) overall along with the Reserve Grand Champion and Grand Champion of the event will be announced. CBA will then post all cumulative points and each team's respective finish. The announcement of the winners will be by team name. Only the Promoter, CBA Event Representative, or designated CBA representative will announce names and no other person will be allowed to take the microphone during awards.

CBA RULES PART 6



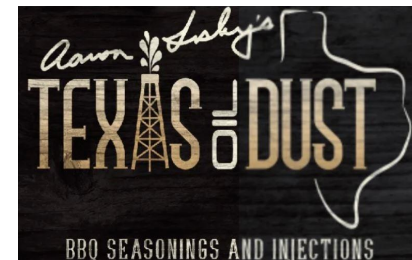
Chicken: enough for 6 judges required, no pulled or shredded allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork Ribs: enough for 6 judges is required. Pork Spare ribs, St. Louis cut, or baby back ribs are allowed. Must be bone in, individually cut. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork: enough for 6 judges is required, Pork butt only. Any cut or combination of cuts from the pork butt is allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Brisket: enough for 6 judges is required. Slices and or burnt ends allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Garnish is defined as anything other than the designated category protein.





BBQ AWARDS

Head Cook Meeting

Friday, April 26th 7:00pm - 7:30pm

Location: TEAM MEAL (See Site Plan)

After cooks meeting collect judging trays at BBQ Judging
(See Site Plan)



BBQ AWARDS



GRAND CHAMPION
\$1,500 - TROPHY & BELT BUCKLE
FREE ENTRY IN THE NEXT STX BASH
1ST PICK COOK SPOT IN NEXT STX BASH

SHOWMANSHIP
\$500 TROPHY & BELT BUCKLE

RESERVE GRAND CHAMPION
\$1,000 - TROPHY & BELT BUCKLE

PEOPLES CHOICE
\$500 - TROPHY & BELT BUCKLE



Pork Ribs

- 1st Place - Trophy & Belt Buckle
- 2nd Place - Trophy
- 3rd Place - Trophy
- 4th - 10th - Call out, and award



Chicken

- 1st Place - Trophy & Belt Buckle
- 2nd Place - Trophy
- 3rd Place - Trophy
- 4th - 10th - Call out, and award



Brisket

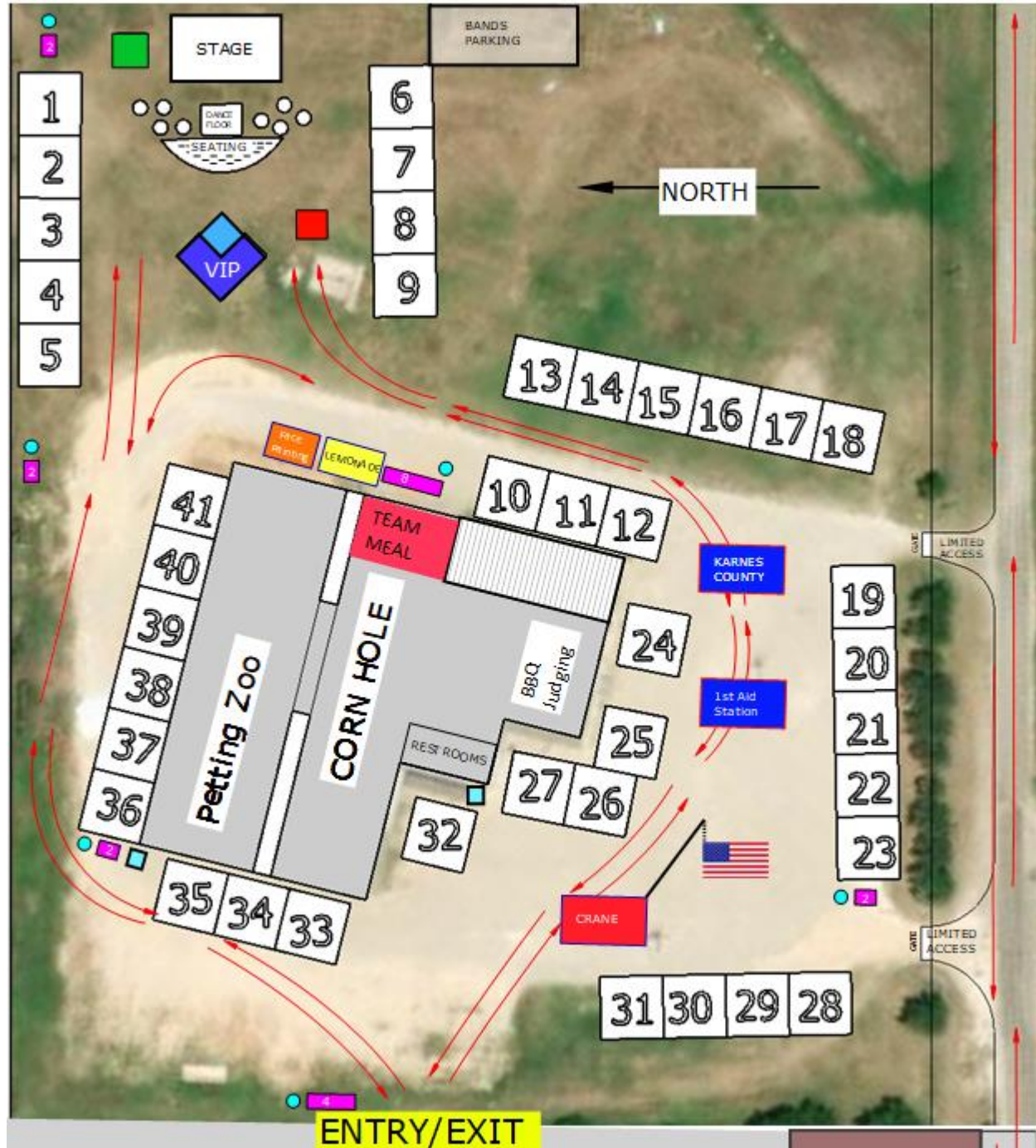
- 1st Place - Trophy & Belt Buckle
- 2nd Place - Trophy
- 3rd Place - Trophy
- 4th - 10th - Call out, and award



Pork Butt

- 1st Place - Trophy & Belt Buckle
- 2nd Place - Trophy
- 3rd Place - Trophy
- 4th - 10th - Call out, and award

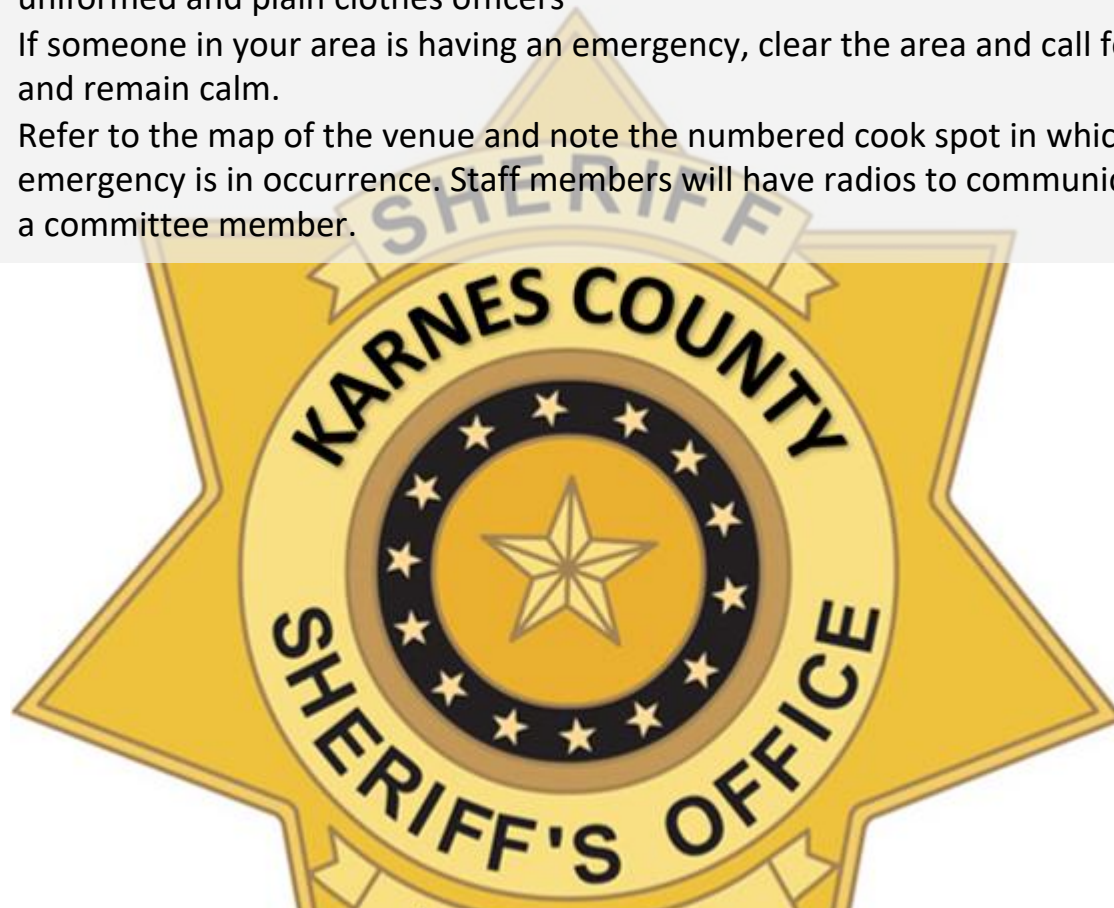
STX BBQ BASH SITE MAP



IN CASE OF EMERGENCY

Call 911

- There will be Law Enforcement and Medical onsite during the event, both uniformed and plain clothes officers
- If someone in your area is having an emergency, clear the area and call for help and remain calm.
- Refer to the map of the venue and note the numbered cook spot in which the emergency is in occurrence. Staff members will have radios to communicate to a committee member.



For non-emergencies, call:
Collin McElrath - 405.651.3556
George Bunker - 970.632.4917

TURN IN TIMES

CHICKEN - 12:00

RIBS - 1:00

PORK - 2:00

BRISKET - 3:00

TURN INS ONLY OPEN 10 MINUTES BEFORE TURN IN TIME*

PEOPLES CHOICE TICKET COUNTING WILL BEGIN AT - 5:30