



Texas BBQ Bash (STBB) Cook-Off Rules

1. **Covid-19:** If you are experiencing symptoms of the Covid illness we ask that you not attend the Bash.
2. **Categories:** Beef Brisket, Pork Ribs, Chicken, Best appetizer (People's Choice)
It is required that every team participate in the People's Choice competition, failure to participate in the People's Choice competition will result in team disqualification, there are no exceptions to this rule. In order to be eligible for the Grand Champion and Reserve Grand Trophy & Prize, you must cook in all four categories. Teams that do not cook in all four categories will only be eligible for the People's Choice and the category they compete in. Contestants may cook separate pieces of the same type of meat.
3. **Deadline for Entry:** Entry forms and payment in full must be received no later than the day before the event.
4. **Alcoholic Beverages:** Although some sponsors may provide alcohol at no charge to the consumer, the Texas BBQ Bash will not be providing alcohol beverages for attendees of this event. Those who want to consume alcohol must bring their own alcohol. Nobody under the age of 21 is allowed to consume alcohol at the event. The STBB reserves the right to require attendees and participants to show proper identification with a date of birth if consuming alcohol. Upon entry, guests over the age of 21 will be provided a green wrist band and guests under the age of 21 will be provided a red wrist band. You must be wearing a wrist band to enter the event. Public Drunkenness and/or unsportsmanlike behavior will not be tolerated. Law Enforcement will appropriately manage all violations of this policy.
5. **Setup Times:**
Day before the event: 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. Texas BBQ Bash will have a representative at the gate to receive you. 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.
***NOTE:** Contestants may stay overnight with their equipment within their designated space(s).*
 - 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 6:30 am.
 - Tents, Pits and RV's may be brought in and set up during any of the above stated times.
***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.
- 6. Teams:** A Cook-off Team consists of a Head 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. Team members will be given wrist bands.
 - 7. Team registration** will be entered at the respective competition website which can be accessed through www.texasbbqbash.com
 - 8. Types of cooking devices restricted:** Fire holes or dug pits will not be permitted. Above ground fire pits and barrels are acceptable if sufficiently spaced away from tents, RV's, or other combustible material or objects. Fire barrels or fire pits shall not cause damages to any adjoining equipment or property. Fire holes or dug pits will not be permitted. Open pits are subject to County fire restrictions.
 - 9. Equipment:** 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.
 - 10. Fire Extinguishers Minimum Requirements:** One ABC type extinguisher is required in each cook space. Where teams plan to use deep fat frying equipment using oil or fats, it is required that at least one 2.5-gallon (6L) type K portable fire extinguisher be present. All extinguishers must have a current date and inspection. Committee personnel will randomly inspect for fire extinguishers. A team found without minimum extinguishers will be stopped from cooking. ***NOTE: The Fire Marshal or Local Fire Department may be inspecting for adequate extinguishers.**
 - 11. Preparations:** Pre-cooked and/or pre-seasoned meat and entries will not be allowed. All entries will and must be inspected by a member of the STBB committee prior to preparing.
 - 12. Head Cooks Meeting – Day of Event 9:00 A.M.** Mandatory that one team member for each team be present for discussion of rules and regulations. The meeting place will be at the stage.



- 13. Double Numbered System:** It's required that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the STBB. It is required that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an STBB representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed, and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.
- 14. Judging Trays:** The STBB will provide a Styrofoam tray with hinged lid and without dividers, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil will be supplied for each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the head judge will be utilized for product turn in. The head cook or other authorized representative must write the name of the head cook on the retained portion of the numbered ticket. All judging trays are non-transferrable and property of STBB until all judging is completed.
- 15. Judging Tray Contents:** It is required that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Sauces and/or other liquids may not be added to the box prior to placing product in the tray. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. All three meats- Chicken, Pork Ribs, and Brisket are required to be turned in meat side up. Each turned in tray will consist of the following at all events: Brisket- seven (7) full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. Brisket must be placed in the tray parallel to the hinge. Pork Ribs- seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable). Ribs must be placed in the tray MEAT side up lying parallel to the hinge. Chicken- one chicken halve (to include breast, wing, thigh, and drumstick), SKIN ON (No Cornish Game Hens).



16. Terms of Tray Disqualification: After the tray has been turned in, any tray found to be in violation of the STBB rules will be disqualified at the discretion of the Head Judge.

17. Judging: Day of event judging will be divided into 4 categories:

- Professional judging for Beef Brisket, Pork Ribs, and Chicken.
- 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.
- Trays must be turned in by the times listed in the table below. The clock used for turn-in times is: <https://time.is/CST>
- All measures will be taken to ensure that judges will not know whose entry is being judged. ***Judging fairness is our utmost concern.***

Chicken	3:30 p.m.	1 chicken half per team, no garnishes (see rules)
Pork Ribs	4:30 p.m.	7 slices per team, no garnishes
Brisket	5:30 p.m.	7 slices per team, no garnishes
People’s Choice	6:00 p.m.	A small disposable souffle dish for public sampling

The BBQ Bash Award Ceremony will start at 6:15 P.M. at the main stage on the day of the event and conclude at 7:30 P.M.

Contest Entries: No garnishes or condiments within containers will be accepted. No markings, competition tags, or other identifiable devices will be accepted inside, or outside containers submitted for judging. Only containers and foil sheet supplied by the Cook-off Judge/Committee will be accepted for judging. If your container becomes damaged, another can be obtained as long as the container ticket and container are returned to the cook-off committee. A representative from each team is REQUIRED to attend the MANDATORY cooks meeting at 9:00 a.m. Saturday morning at the Main Stage. There will be short announcements, comments, and the passing out of the containers during this time. Contestants may cook separate pieces of the same type of meat.

- 18. Trophies and Awards:** Trophies will be awarded to the Top 3 Places in each category after final judging, and bragging rights go to the champions!
- a. Culinary trophies will be awarded on Saturday at 6:45 p.m. during the award ceremony.
 - b. Trophies will be awarded for Best Showmanship to 1 team selected by the committee members present at the event. All awards will be presented on Saturday evening during final judging.
 - c. **The trophies and prizes are as follows:**
GRAND CHAMPION PRIZE: \$2500 & Trophy & Belt Buckle



RESERVE GRAND PRIZE: \$1000 & Trophy & Belt Buckle
PEOPLES CHOICE APPETIZER: \$500 & Trophy & Belt Buckle
TROPHYS AWARDED: 1ST, 2ND, & 3RD Place in Each Category (brisket, chicken, and ribs)
BEST SHOWMANSHIP: Trophy (voted by the STBB committee) & Belt Buckle
First Place all meats- Belt Buckle

19. **Conduct:** Head Cooks are responsible for their team members and guests.
 - a. Teams may not charge door admission to their spaces during or before the contest.
 - b. At NO time may a person under the age of 21 be served or consume alcohol.
20. **Housekeeping:** Each team will be responsible for cleanup within their assigned space in a timely manner.
21. **Personal Entertainment:** If the Cook-off committee receives a complaint that music gets too loud, you will be asked to turn it down and you must comply. Excessive noise will be determined by the Committee Chairman or Co-Chairman of the event. **Pyrotechnics of any kind are strictly prohibited.**
22. **Mobility:** No public or private golf carts, ATV's, UTV or other motorized vehicles will be allowed inside the event area. Motorized Wheelchairs and Mobility Scooters are allowed. Assistance with moving materials in the Cook-off area between the vehicle entry intervals can be arranged by contacting committee personnel.
23. **Executive Decisions:** Cook-off Contest committee reserves the right to make additional rules, regulations, and amendments as situations warrant. **Decisions of the STBB committee are final.**
24. **Cook-off Site Tear Down:** Teams will not be allowed to start dismantling before 10:00 PM on the day of the event and no vehicles will be allowed in or out of the cook-off area before 10:00 PM.
25. **Revenue:** 100% of all proceeds are donated to charities local to the area where the event is held. Committee members and volunteers are not paid for their time or services.

Contact the Texas BBQ Bash:

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