



HANDBOOK

**West Texas BBQ Bash
3rd Annual
October 15th, 2022**

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



The Monahans
Chamber of
Commerce
The Center
of the Permian Basin
"Working For You"



Updated:

8/30/22

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CONTACT

Cook Team Registration
Collin McElrath
405.651.3556
wtxbbqbash@gmail.com

George Bunker
970.632.4917
georgebbqbash@gmail.com

Entry Fee and Sponsorships
Jeff Williams
830.299.8551
jeffbbqbash@gmail.com

Merchandise
Cassie McElrath
405.756.7499
wtxbbqbash@gmail.com

LEADERSHIP

Chairman.....Collin McElrath
Co-Chairman..... George Bunker
Treasurer..... Jeff Williams
Event Coordinator.....JoAnn McElrath
Event Coordinator..... Julie Richardson
Admission Coordinator...Mike Lyons
Meat Inspection.....Collin McElrath
Head Judge.....Dewayne Saverance
Merchandise.....Cassie McElrath

This event is possible thanks to the tireless effort of the West Texas BBQ Bash Leadership team, You the Cook Teams for competing, and the companies who provided sponsorship.

A special thanks to Teresa Burnett with the Monahans CoC and Ward County for the use of their facility.

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 West Texas BBQ Bash is a 501(c)(3) nonprofit organization that was founded in June 2020 as a way to give back to the communities 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 nearby, 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 2020 \$208k in community charity plus \$10k in cash 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 our goal is to feed ten thousand rumbling bellies on April 30th, 2022... all free of charge. This would result in over \$800k in charity generated back to the community. In 2022 over 80 competitive Pitmasters from over a dozen states will competed for the honor and pride of being a Texas BBQ Bash Competition Pitmaster.





TEAMS

A Cook-off Team consists of a Chief Cook and up to five (5) assistants. The team will have 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 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 a cooking site decorations. All other vehicles must be outside of the cooking area by Saturday at 9:00 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.

NOTE: West 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 sanitation needs.

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

There are water a limited number of water faucets in and around show barn



TEAM CHECK IN

TEAM CHECK IN

Oct. 14th: 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. West Texas BBQ Bash will have a representative at the gate to receive you and spot you in place

visit www.westtexasbbqbash.com for site plan info

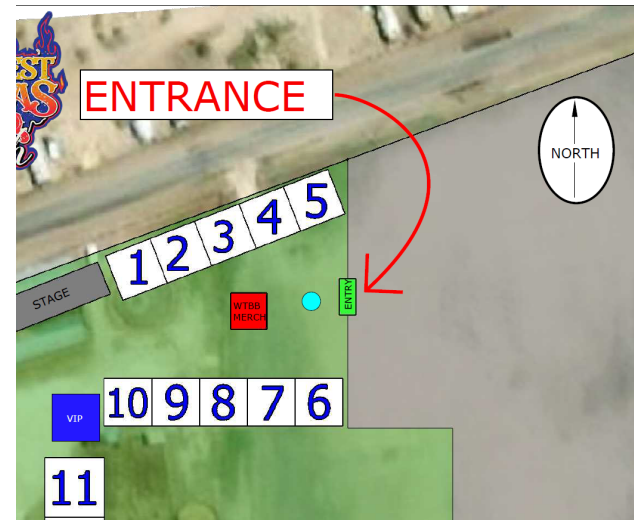
For help with team check ins:
Collin McElrath 405-651-3556

TEAM BREAKDOWN

Deadline to have all items removed from the grounds is 12:00 noon on Sunday, Oct. 16th. If you are unable to meet this deadline, call Collin McElrath. Teams are responsible for clearing their space entirely. Please do not leave trash behind. Trash cans and trash trailers will be provided by WTX BBQ BASH. Areas must remain clean at all times!

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

COOK TEAMS ENTER HERE THROUGH THE NORTH GATE ON FRIDAY THE 14TH



BBQ TEAM INFO



COOKING SPACES

All Cooking facilities, rigs, props, portable toilets, show articles or anything else involved with your team must fit within the allotted space. 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 Austin contest area, unless used as a handicapped mobile transport device. Use of motor vehicles is prohibited within the event and will be managed by the Law Enforcement.

TRASH

STX BBQ BASH will provide trash cans with liners and and trash trailers. It is the team's responsibility to empty their trash containers and place the trash bags adjacent to the team spot for pick up. Volunteers will put bagged trash in the trash trailers.

AMENITIES

Electric hookups are available with some spaces. Bring your own extension cords, generators will be placed strategically among spaces. Water hookups are available in some areas. 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 - 20lb bags have been sponsored and will be kept in freezers near the show barn. Inquire at team check-in 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 WTX BBQ BASH and forfeiture of future invitations. When alcohol is offered to event attendees, a small portion of food **MUST** also be offered.

West 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, or a person without a green wrist band be served alcohol of any nature.
- 2) WTX 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 WTX BBQ BASH and expelled from future events.
- 4) Teams violating these rules may face law enforcement action under Texas Alcoholic Beverage Code.
- 5) Alcoholic beverage service to the general public must end at 12:00 a.m. (midnight).
- 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) There will be no selling of commodities or materials to other teams during WTX BBQ Bash or during setup.

Please drink responsibly

and

NO under age

drinking!

--- Remember to check for green wrist bands ---

BBQ BASH HOURS

WTX BBQ BASH
Teams & Friends

Friday, Oct. 14th
11am - 12am

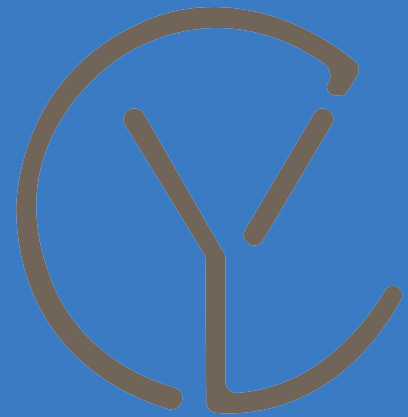
WTX BBQ BASH
PUBLIC GATE

Saturday, Oct. 15th
11am - 12am



VENUE IS OPEN TO COOK TEAMS AND STAFF FROM 11AM ON 4/29 TO 12 NOON ON 5/1

12 -NOON	OPENING CEREMONY	30 mins
12:30	Clay Creek	60 mins
1:30		
1:30-2:00	BREAK	30 mins
2:00	Gone by 9	60 mins
3:00		
3:00-3:30	BREAK	30 mins
3:30	Johnny Woods	60 mins
4:30		
4:30-5:00	BREAK	30 mins
5:00	Chase Daniels Band	60 mins
6:00		
6:00 6:15	BREAK	15 mins
6:15	Awards & Raffles	90 mins
7:45		
7:45 -8:00	BREAK	15 mins
8:00	Caleb Young Band	60 mins
9:00		
9:00 - 9:30	BREAK	30 mins
9:30	Cody Hibbard	90 mins
11:00		



CALEB YOUNG



PARKING



RV PARKING RULES

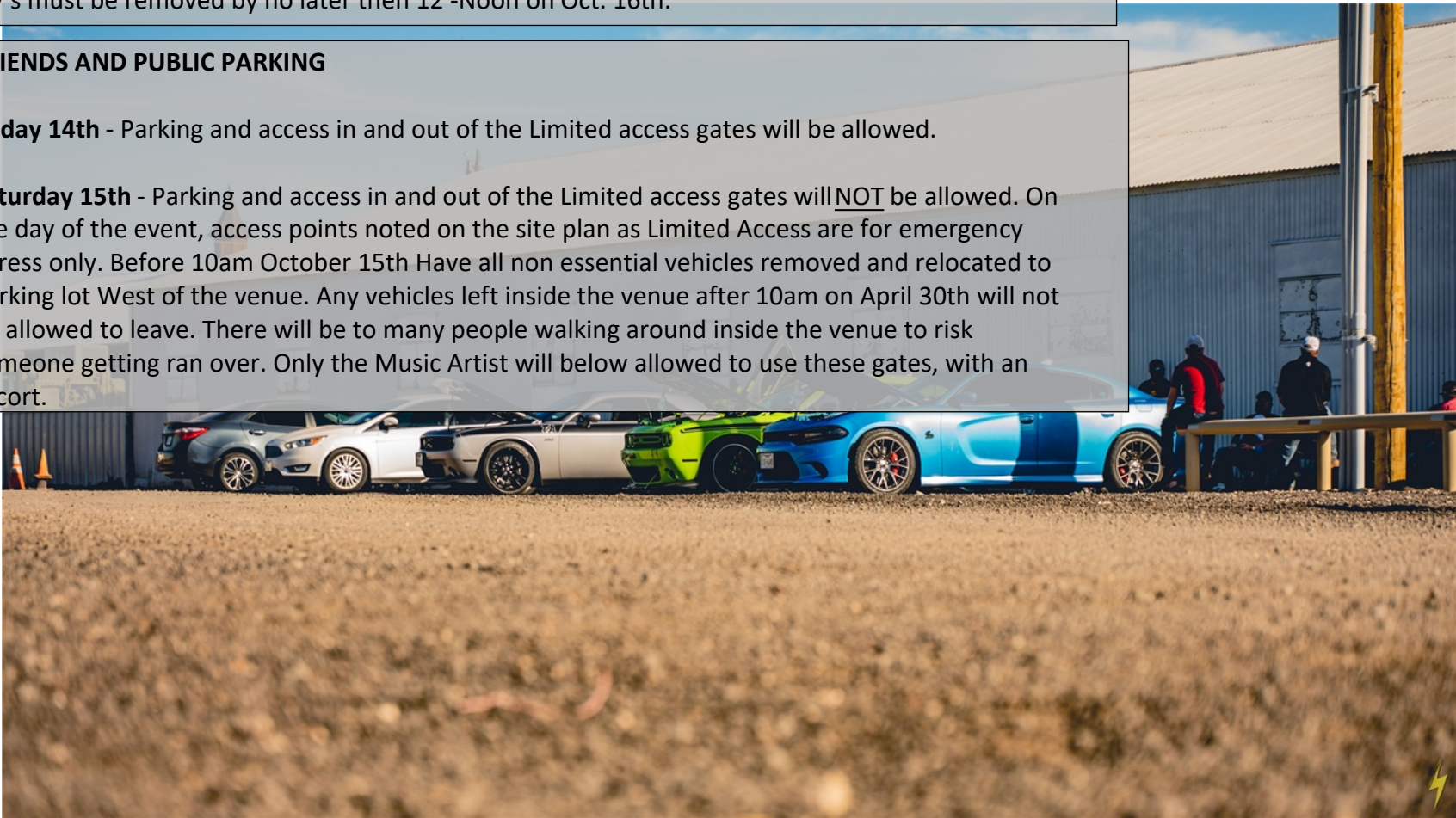
RVs are allowed in your cook spot.

RV's must be spotted in place on Friday the 14th in between 11am - 9pm. Teams can Stay Both Friday Night and Saturday Night. RV's can not be removed Until Sunday Morning Oct. 16th. RV's must be removed by no later then 12 -Noon on Oct. 16th.

FRIENDS AND PUBLIC PARKING

Friday 14th - Parking and access in and out of the Limited access gates will be allowed.

Saturday 15th - 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 10am October 15th Have all non essential vehicles removed and relocated to parking lot West of the venue. Any vehicles left inside the venue after 10am on April 30th 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

WTX BBQ Bash wants to thank the Chief Cooks and their teams for their continued support of West 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 WTX 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 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 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.

JUDGING PROCESS



Double Numbered System

West Texas BBQ Bash uses a Double Numbered System: It is required that the secret double number system be used. This system assures a fair competition and is a fundamental tenet of the TBB. 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 a STBB representative. Winning numbers will not be revealed until the each place in each category is announced. 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.

Judging Trays

The WTBB 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.

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- six (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 Spareribs- six (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)

JUDGING PROCESS Continued...



Terms of Tray Disqualification

After the tray has been turned in, any tray found to be in violation of the WTBB rules will be disqualified at the discretion of the Head Judge

Judging

Day of event judging will be divided into 4 categories:
Professional judging for Beef Brisket, Pork Ribs, and Chicken.

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.

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 show identification and then receives a red or green 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 appetizer- 1 vote per person.

It is expected for each Team to prepare and serve at a minimum 200 -300 single serving appetizers to the public. People's 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 WTX 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!!!!

Note: Provide you own designated container for once PC votes are cast so you can receive and store the peoples choice tickets



CONTEST COOKING

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 damage to any adjoining equipment or property. Fire holes or dug pits will not be permitted. Open pits are subject to County fire restrictions. Each team must have at least one 10 lb. fire extinguisher that is readily accessible by all team members. No flammable materials (i.e., hay) can be within 10 feet of your pit. Each team must have at least ONE (1) cooking pit, but can use however many they deem appropriate. Teams can not share cooking pits. If teams have multiple spots and wish to have multiple pits, they can be located anywhere within those contiguous spaces.

Cooking Rules

- Only cooking fires from wood or wood products (Charcoal) or wood pellets are permissible. NO ELECTRIC OR GAS ONLY COOKERS
- All meat must be brought to the cooking site raw. No pre-marinating, pre-soaking, or pre-spicing prior to inspection
- Teams may pre-trim meat prior to inspection
- Each team must compete in peoples choice
- Teams may cook multiple pieces of the same type of meat
- Each team must use the container provided by TEXAS BBQ, no other container will be accepted or judged
- Chief Cooks will need to pick up and sign for their containers on Saturday Morning at the Merch booth after the cooks meeting
- All contestant fees will need to be paid prior to team check-ins on Friday
- Sauce must be glazed or cooked onto the meat entry, no pooled sauce or side sauce in the judge's sample will be permitted
- NO GARNISHES will be permitted
- The container must NOT BE MARKED in any way (e.g., good luck kiss, thumbprint, pen marks, etc.)

West Texas BBQ Bash



Chief Cook Meetings

Saturday, October 15th 9:00 am - 9:30 am

Location: In front of Music Stage

After cooks meeting go to WTBB Merch booth and collect your judging trays

Contest Turn in Times

Saturday, October 15th

Chicken	3:30pm	1 chicken half per team, no garnishes (see rules)
Pork Ribs	4:30pm	6 slices per team, no garnishes
Brisket	5:30pm	6 slices per team, no garnishes
Peoples Choice	6:00pm	Single serving dishes given to public; voting ends at 6:00pm

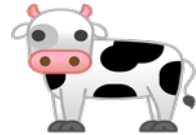
TURN-INS OPEN 10 MINUTES BEFORE AND 10 MINS AFTER TURN IN TIME*

BBQ CONTEST



BRISKET - ONLY 1 ENTRY PER TEAM ALLOWED

Contestants will provide their own brisket.



Only one (1) meat will be judged per contestant.

However, two (2) or more meats may be cooked.

All briskets will be inspected by the Meat Inspector(s).

No brisket can be put on the pit prior to 11:00 am on Friday.

Pre-cooked, pre-salted, or pre-marinated meat is not allowed... we do allow pre-trimming of meat.

Please, no sauce on or with the meat when presented or delivered to the Judges, or the entry will be disqualified!

Judging will begin when contest meat has been delivered to the Judge's area.

Chief Cooks are responsible for keeping their 1/2 of the ticket stub assigned to your contest meat.

Contest meat should be submitted without any garnishing or any other additional items other than the brisket.

Any contest meat submitted with any garnishing is subject to disqualification.

CHICKEN - ONLY 1 ENTRY PER TEAM ALLOWED

Contestants will provide their own Chicken.



Chicken- one chicken halve (to include breast, wing, thigh, and drumstick), SKIN ON (No Cornish Game Hens)!

Judging will begin when contest meat has been delivered to the Judge's area.

Chief Cooks are responsible for keeping their 1/2 of the ticket stub assigned to their contest meat.

Contest meat should be submitted without any garnishing or any other additional items other than the chicken and foil.

Any contest meat submitted with any garnishing is subject to disqualification.

BBQ CONTEST Continued



RIBS - ONLY 1 ENTRY PER TEAM ALLOWED

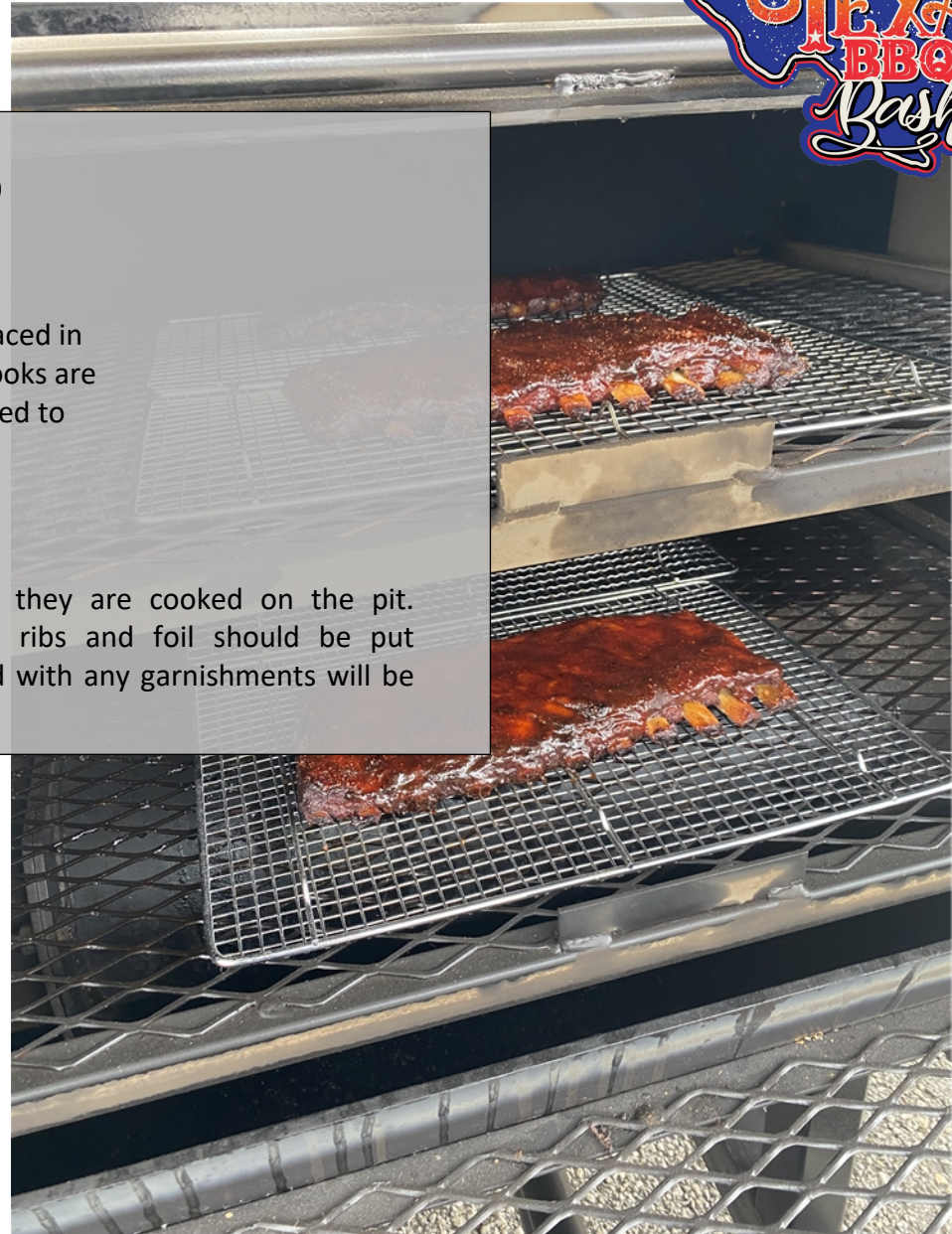
Contestants will provide their own Ribs.



Pork ribs- (6) individual cut ribs (bone in) Ribs must be placed in the tray MEAT side up lying parallel to the hinge. Chief Cooks are responsible for keeping their 1/2 of the ticket stub assigned to your contest meat.

Baby Backs & St. Louis Cut are acceptable

Ribs may be cooked however you want, as long as they are cooked on the pit. No garnishment or any additional items other than ribs and foil should be put into the contest container. Any ribs that are submitted with any garnishments will be disqualified



BBQ AWARDS

GRAND CHAMPION

\$2,500 - TROPHY & BELT BUCKLE
FREE ENTRY IN THE NEXT BASH
1ST PICK COOK SPOT IN NEXT BASH

SHOWMANSHIP

TROPHY & BELT BUCKLE

RESERVE GRAND CHAMPION

\$1,500 - TROPHY & BELT BUCKLE

PEOPLES CHOICE

\$500 - TROPHY & BELT BUCKLE



BRISKET

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



RIBS

1st Place - Trophy & Belt Buckle
2nd Place - Trophy
3rd Place - Trophy
4th - 10th - Call & certificate



CHICKEN

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



IN CASE OF EMERGENCY

- There will be Law Enforcement and Medical on site during the event with 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. Staff members will have radios to communicate to a committee member.
- If the emergency is a life or death emergency call 911

For non-emergencies, call:

Collin McElrath - 405.651.3556

George Bunker - 970.632.4917

STAFF MEMBERS WILL
BE WEARING A BADGE

