







Teams Rules & Regulations

LOCATION

MacMcGaffeyHighlandBayouPark
1991 Getty Rd, LaMarque, Texas

FOR QUESTIONS

Chris Frear BTRCajunThrowdown.Teams@gmail.com

TEAMS SPOTS

\$200 per spot \$100 extra spot

- Team tents are a 30 x 30 sq. ft. space with electricity (110) and water
- Extra spots are available for purchase, see rules on our website

Registration:

- Register here or www.BTRCFK.org
- Payment is due at the time of registration
- Comes with 3 turn-ins, Seafood Gumbo, Chicken & Sausage Gumbo & Chili
- Included with your registration are 5 wrist bands and 5 parking passes
- Registration ends October 24, 2025



- Be cooked on site the day of the cook-off (Ingredients can be pre prepped off site) (meat, vegetables, etc.)
- Each team must cook and present a minimum of 5 gallons of gumbo/chili or both to serve the public. (If a team competes in said category, they must make a minimum of 5 gallons to serve the public.)
- Be prepared from scratch. Roux must all be prepared on-site according to the health department rules. Exception... ("premade" jar roux's are acceptable if you have the jar)
- Booth must comply with all requirements of the Temporary Food Service Inspection Requirements
- The Head Cook is responsible for the conduct of their team members and guests. As well, the Head Cook shall be responsible for his/her team's compliance with the rules and regulations herein set forth. Any offensive conduct, nudity, lewdness, will be grounds for disqualification from the cook- off event. THIS IS A FAMILY EVENT! Texas Alcohol Laws will be enforced; everyone must be 21 years of age to consume alcoholic beverages.
- The Head Cook will be responsible for ensuring that the booth area is kept clean, both during and after the event. Teams are responsible for cleaning their own space and leaving it how it was found.
- Each team will receive 30' x 30' space, each space will have electricity (110) and water.
- Teams must provide sampling spoons and bowls for the public.
- Each team will be responsible for their own rice, crackers, or anything else they would like to accompany their gumbo/chili to the public.
- One turn-in per team in each category. Each team will be issued a 1-quart container for each category at the Head Cooks meeting at 9am for judging turn in. Teams will receive their ticket at turn-in. All the judges will sample from the gumbo/chili turned in and will blind judge by number only.
- Teams are allowed 10 cases of beer per spot. No limit on liquor.
- All alcohol must be on premises by 10am Nov. 15, 2025.
- Team will receive 5 team wrist bands and 5 parking passes per spot.
- Teams can purchase an extra spot(s) without a turn-in for \$100 (If available)
- Spots will be picked on the first come, first serve method, in order of payment received. (Returning teams have first choice at their spot)
- BTR CFK will not provide Porta-Johns or handwash stations for team spots. Teams can bring their own if they choose. (Teams are responsible for delivery and pick-up.) Public restrooms and handwash stations will be available.
- Must be completely cleaned and moved out by 8pm Sunday Nov. 16, 2025.
- Teams may **NOT** serve the public alcohol.
- All leftover food should be disposed of in trash!! NOT ON GROUND!!
- Campers are allowed but we will not supply 30amp or 50amp power. Generators are allowed. Camper MUST fit in your spot.

SET UP & TEAR DOWN



- Setup can begin on Friday, 11/14/25 at 9 AM No hay,
- straw, shavings or similar combustible materials are allowed. Friday night gates will be locked Any
- team requiring additional security is advised to hire
- their own private security. 24- hour security for vendors will NOT be provided by BTR Caring For Kids Foundation. All teams must be set up and all vehicles out Saturday, 10 AM Public gates are open
- Saturday, 11/15/25 at 11 AM It is the responsibility of each team to get their tent located correctly. The
- Head Cook will be responsible for ensuring that the
- booth area is kept clean, both during and after the event. Teams are responsible for cleaning their
- own space and leaving it how it was found. Must be completely cleaned and moved out by 8pm Sunday 11/16/25

JUDGING

Judging Criteria:

- AROMA should smell appetizing
- CONSISTENCY should have an appealing texture
- COLOR should look appetizing
- TASTE should taste good, pleasing to the palate
- AFTERTASTE should leave a pleasant taste after swallowing.
- Each team will be issued a 1-quart container per category at the beginning of the event for judging turn in.
- The team will receive a ticket upon turn-in.
- All the judges will sample from the gumbo/chili turned in and will blind judge by number only.



Saturday, November 15, 2025

6:00 am - Teams can start prepping.

7:00 am – Teams can officially start cooking.

9:00 am - Head Cooks Meeting (Mandatory) will receive turn-in containers at meeting.

10:00 am - All teams and Vendors must be set up and all vehicles out. All Teams and Vendors Must be set-up.

11:00 am - Event Open to the Public. 12:00 pm - Seafood Gumbo Turn-in.

1:00 pm – Drink Turn-in.

2:00 pm – Chicken and Sausage Turn-in.

3:00 pm Chili Turn-in.

4:00 pm People's Choice Turn-In

6:00 pm - Awards.



PRIZES



Seafood (turn-in only gumbo, no side rice, potato salad, etc.)

- First Place Seafood Gumbo -\$500 and Trophy
- Second Place Seafood Gumbo -\$300 and Trophy
- Third Place Seafood Gumbo \$200 and Trophy
- People's Choice Paddle

Chicken and Sausage (turn-in only gumbo, no sides)

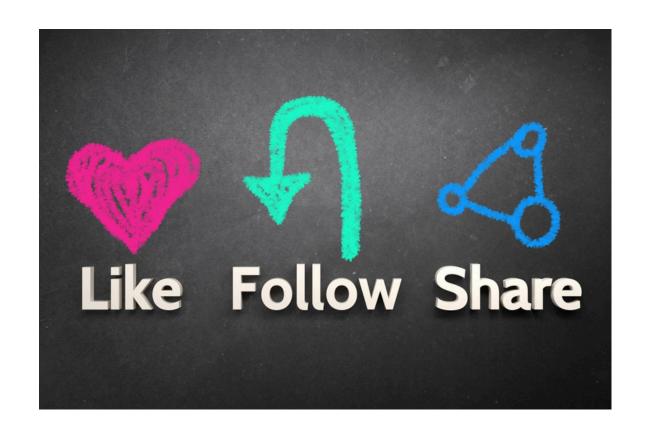
- First Place Chicken and Sausage Gumbo -\$500 and Trophy
- Second Place Chicken and Sausage Gumbo -\$300 and Trophy
- Third Place Chicken and Sausage Gumbo \$200 and Trophy
- People's Choice Paddle

Chili (beans allowed) (turn-in only chili, no sides)

- First Place chili \$300 and Trophy
- Second Place Chili \$200 and Trophy
- Third Place Chili \$100 and Trophy
- People's Choice Paddle

Hair of the Dog Specialty Drink

• Trophies for First, Second and Third Place



BTR Caring for Kids

