

**Frio Festivals
BBQ Cook Off
Rules & Regulations**

GENERAL – Updated 1-5-12

1. All entry fees must accompany the entry form. Spaces will be allocated on a first come - first served basis. There will be NO ELECTRICITY available for teams. Please bring your own generator. Water is located in the general cook-off area. Generators must be quiet or muffled.
2. It is the responsibility of the BBQ cooking teams to keep their area clean and assist in garbage disposal. Each team is responsible for bagging and disposing of their trash into the dumpsters provided. Assistance may be provided.
3. Check in will begin at 9:00 am on Friday. This will continue until 8:00 am on Saturday. **COOKS MEETING AT 8:00 PM FRIDAY NIGHT IN MEETING ROOM!**
4. Each cooking team must provide all supplies and equipment as needed.
5. Holes, dug pits or open flames in boxes are NOT permitted. No campfires.
6. Each cooking team will be required to have at least one type of fire extinguisher in full view at all times.
7. For safety reasons, we will not allow the use of motorcycles, scooters, sling shots, firearms, etc. in the cooking area.
8. All music must be kept to a reasonable roar. ****Please remember this is a family event when making your music selections.
9. Each captain will be responsible for the conduct of his/her team members and all guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. All alcohol within the House Pasture Perimeter MUST be purchased through Water Trough, Inc. Guest alcohol may NOT be brought into the perimeter of House Pasture and Water Trough, Inc.
10. Frio Fest personnel reserve the right to make any additional rules or regulations as situations warrant.
11. Frio Fest and House Pasture Cattle Company will not be responsible for any theft or damage.

NOTE: STATE LAW REQUIRES THAT YOU BE 21 YEARS OF AGE TO CONSUME ALCOHOL. STATE LAW ALSO STIPULATES THAT NO PERSONAL ALCOHOL MAY BE BROUGHT INTO A FACILITY HOLDING A TEXAS ALCOHOL BEVERAGE PRIVATE LICENSE. ANYONE VIOLATING THESE LAWS WILL BE HELD ACCOUNTABLE FOR THE CONSEQUENCES.

COOKING & JUDGING

1. The contest will be conducted under the Frio Fest Rules & Regulations.
2. No contest meat may be cooked, salted, seasoned or marinated prior to arrival at cook off. All meats will be cooked on-site and is subject to random inspection. Entries per pit – TCGBCA recognizes only one (1) entry (one (1) chief cook) will cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat SHALL NOT be allowed.
3. Teams may be asked to provide a team member to serve as a tasting judge. (NOT the Chief Judge)
4. More details and updates at **Captain's meeting at 8:00 pm Friday night** (You will pick up your containers at this time.) and a shorter version at **8:00 am on Saturday Morning**.
5. BEEF BRISKET - Contestants entering brisket must enter a minimum **BEEF** brisket of at least 9 full slices appx ¼ to 3/8 thick.
6. RIBS - All contestants entering the rib category will turn in 9 **PORK full spare** ribs (Bone in). **NO BABY BACK RIBS!**
7. CHICKEN - All Contestants entering the chicken category will turn in 2 half (1/2) chickens fully jointed (to include wing, breast, leg, thigh.)
8. DESSERT - All Bar-B-Que dessert entries **MUST** be cooked **ON** premise at cook site and must be prepared on equipment on site. (Bake off is a separate category)
9. BEANS – Dry Pinto Beans must be cooked on site. Nothing larger than the bean to be put into the turn in cup.
10. JUDGING TRAYS – A single sheet of aluminum foil should be supplied in each tray. All containers shall be clean and free of any markings.
11. TURN IN TIME – A turn in window of (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will NOT be accepted for judging. In the event of any emergency the Head Judge has the authority to make a time change with proper notification to the cooks.

Marked containers may be disqualified at the Head Judge's discretion.

Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

AWARDS

TGBCA states that a Grand Champion be named at every cook-off. In the event of a tie breaker, brisket will be the first tie breaker, followed by ribs, then chicken, and then by any other category.

- 1st place Washer & Horseshoe - 60% of entry money.
- 2nd place Washer & Horseshoe – 30% of entry money.
- 1st place cookies, pies, cakes - \$25.00 and Ribbon
- 2nd place cookies, pies, cakes - \$10.00 and Ribbon
- 1st Place chicken - \$100.00 and Trophy
- 1st Place ribs - \$100.00 and Trophy
- 1st Place Brisket - \$150 and Trophy
- 1st Place Fajitas, dessert, chef's choice, beans, appetizer - \$50 and Trophy.
- 2nd Place Chicken - \$50 and Trophy
- 2nd Place Ribs - \$50 and Trophy
- 2nd Place Brisket - \$75 and Trophy
- 2nd Place Fajitas, dessert, chef's choice, mystery meat, drink, beans - Trophy
- 3rd Place in all categories – Trophy

***Other special prizes, gift certificates and awards may be given.
Showmanship Award - \$50.00, trophy and special prizes.**