



2nd Annual **FOX 4** BBQ Cook-off

Sanctioned by the TGCBCA

Rules and Regulations

Registration Due by Friday, May 14, 2010

Trophies to be awarded for 1st – 3rd place in all categories as well as for Grand Champion, Reserve Grand Champion, and Showmanship.

Cash prizes awarded for 1st – 3rd in all meat categories.

\$1,000.00 Guaranteed Total Prize Money!

Friday, May 21

10:00 a.m. – Cooker Check-in Begins

Saturday, May 22

9:00 a.m. – Chief Cooks Meeting

11:00 a.m. – Brisket Donations due to HCMMF

11:00 a.m. – Cook's Choice (Jackpot)

12:00 Noon – Chicken

1:00 p.m. – Pork Spare Ribs

3:00 p.m. – Beef Brisket

5:00 p.m. – Winners Announced

This is a Texas Gulf Coast Barbecue Cookers Association sanctioned Cook-off. All TGCBCA rules will apply. Decisions of the Judges are final.

GENERAL INFORMATION

1. The Cook Off area spaces will be 40' X 40'. Spaces are first come, first served.
2. All non-essential vehicles must be removed from the Cook Off area by 4:00 p.m. on Friday and 9 am on Saturday. No exceptions.
3. Nearby water is available to each space free of charge.
4. Fires shall be wood, wood pellets or charcoal. **Gas and electric grills are not allowed.** Propane is allowed as a fire starter only.
5. It is the responsibility of the BBQ teams to keep their area clean. Each team should bring garbage bags for their own area.
6. Each cooking team must provide all supplies and equipment as needed. There will be ice available for purchase. Digging of holes and pits is not permitted. No hot coals or heavy trash in trash barrels.
7. The following are safety rules: (1) Cleanliness of cooks and site is required and inspected, (2) Shirt and shoes must be worn. (3) Contestants should sanitize work area with bleach and water mixture (one cap per gallon of water.) (4) First aid kit is not required but is allowed. (Prior to and after cooking, meat must be kept at proper temperatures.

8. No loud music or other loud noise after midnight each night, music must be within reason during the daytime. Each chief cook is responsible for the conduct of his team members. No excessive alcohol consumption.
9. The following items are not allowed in the contest area. Golf-carts, Fireworks, Campfires, water balloons, torches, motorcycles, firearms (w/ or w/o permits), sling-shots.
10. No other radio stations, beer distributors, or any other vendors will be allowed in the cook off area to sell or advertise due to major sponsor agreements.

Beverages:

1. No alcohol is to be served to anyone under 21.
2. Liquor bottles must be kept out of sight.
3. No glass containers allowed.
4. No outside alcohol allowed out of cooking space.

Cooking Spaces

1. Each team will be assigned a cooking space consisting of a square 40' X 40'. All cookers, props, trailers, motor homes, vehicles, tents or any other equipment including generators shall not exceed the boundaries of the team's assigned space. Generators must be quiet-running and not interfere with other contestants. Use your head. A team may request additional space at the time of the application and pay \$35 for such 20' X 40' space.
2. Non-essential vehicles should be parked elsewhere
3. Check-in will begin at 10:00 am on Friday, May 21, 2010. For early check in you must make arrangements in advance with the BBQ chairperson, Nancy Gandy. (281) 441-7055

Teams:

1. Each team shall consist of a chief cook and the number of assistants which he/she deems necessary. Each team will receive four (4) wristbands. One team per Space.
2. Teams must follow electrical and other local or state code. Teams must provide all equipment (including generators as needed for electricity) except as arranged for in advance. Each team must bring a fire extinguisher.

Meat Entry Rules

1. All meats must be inspected by the Official Meat Inspector during the times established for Inspection. No cooking of competition meat may start until after Official Inspection. No pre-seasoned meat is allowed. Any sauce used must be cooked on, not added. No garnishes and no side sauce containers will be permitted in the turn-in container. All seasoning is done within the team's assigned space. Entries will be submitted in an approved numbered container provided by TGCBCA.
2. Each team is required to donate one (1) cooked brisket to the Hardin County Muddin' MusicFest Cook-off committee for fund raising efforts.
3. **Brisket** – Seven (7) full slices approximately 1/4 to 3/8" thick
Pork Spare Ribs – Seven (7) individual cut ribs (bone-in)
Chicken – Two (2) half (1/2) fully jointed (to include wing, breast, leg, thigh)
4. **Chief Cooks Meeting will be held Saturday at 9:00 a.m. Only the Chief Cook need attend this mandatory meeting. At this time, you will be given your containers for the contest.**