



1st Annual Bar-B-Q Cook-off at



October 2-3, 2009

703 Oak Street – Schertz-Texas, 78154

(210) 619-1017

Rules and Regulations

Sanctioned by Texas Gulf Coast BBQ Cookers Association – All TGCBCA Rules will apply. All judge decisions are final.

1. Cook Off area spaces will be 40'x40'. Spaces are first come, first served.
2. All non-essential vehicles must be removed from the Cook Off area by 4pm on Friday and 9am on Saturday.
3. 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. A team may request additional space at the time of application and pay \$35 for an additional 20' x 40' space.
4. Water will be available free of charge from hydrants located near cook-off area.
5. Fires must be of wood, wood pellets or charcoal. **Gas and electric grills are NOT allowed.** Propane may be used to start fires only.
6. BBQ teams are responsible for keeping area clean. Trash bins and restrooms are available for use. Teams need to bring garbage bags for clean up purposes.
7. Each 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.
8. No loud noise or music after midnight each night. Entertainment will be provided daily. During times of no entertainment, music must be within reasonable sound levels.
9. Alcohol will be available for purchase at festival site for \$25.00 for a case of 18. Teams are encouraged to purchase beer on site – all funds go towards the foundation. No glass bottles are allowed. No solicitation of alcohol to minors is allowed or to the general public. Excessive use of alcoholic beverages shall be grounds for disqualification.

Safety Rules

1. Cleanliness of cooks and sites is required and inspections will occur. Please be sure to sanitize area with bleach and water mixture. Meat must be kept at proper temperatures.
2. Shirt and shoes must be worn.
3. EMS will be provided for medical emergencies.
4. No fire arms are allowed in the area – with or without permit. No Exceptions!
5. Chief cook will be responsible for conduct of team and guests.

Teams

1. Each team shall consist of a chief cook and the number of assistants they deem necessary. Each team will receive four (4) wristbands. One team per space.
2. Teams must follow all local codes and codes will be enforced. Each team must bring a fire extinguisher.

Meat Entry Rules

1. All meats must be inspected by the Official Inspector during the times established for inspection. No cooking of competition meat may start until after inspection. No preseasoned 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.

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) full jointed (to include wing, breast, leg and thigh)

2. Chief Cooks meeting will be held Saturday at 9:00 am. Only the chief cook need be at this mandatory meeting. At this time you will be given your containers for the contest. ALL CHIEF COOKS MUST ATTEND!

Turn-in Information

Entry Brisket for donation – 10:00 am

JackPot Beans – Must be Cooked on site – 11:00 am

Cookers Choice – MUST be Cooked on site – 12:00pm

Chicken – Two fully jointed chicken halves - 1:00 pm

Pork Spare Ribs – Seven (7) Ribs (No baby backs or Country Style) – 2:00pm

Brisket – Seven (7) Full slices – 3:00 pm

Awards Ceremony will be at 5:00 pm