



April 29-30, 2022 @ Good Bull Ranch in Spring Branch

BBQ Cookoff April 29 & 30, 2022



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April 29-30 BBQ Cookoff Rules and Regulations are as follows:

Team Name: _____

Head Cook: _____

Phone #: _____

Email Address: _____

Street Address: _____

City, State, Zip: _____

Payment method:

Money Order: # _____ Check # _____

Credit Card: # _____

Expiration Date: _____

Email: SVAGBoosterclub@gmail.com

Cash (Mail CASH at your own risk)

DESCRIPTION	COST	QTY	TOTAL
BBQ Entry Fee (Brisket, Ribs and Chicken)			
30x50 space	\$250		
Cook's Choice Entry Fee	\$25		
Beans Entry Fee	\$25		
Margarita Entry Fee	\$25		
Dutch Oven Dessert Entry Fee	\$25		
Kid's Cook Entry Fee	\$25		
Salsa Entry Fee	\$25		

TOTAL

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All Entry fees must be paid at or before the time of registration.

Enter via email and make checks payable to Smithson Valley FFA Booster Club.

If mailed, please send form & fee to...

Richard Swidel – SV FFA Booster Treasurer - PO Box 196 Bulverde, TX. 78163

SVAGBoosterclub@gmail.com

GENERAL:

Our rules are simple and have been established for the protection of each cook. That means if you are an experienced cook or a “novice” just starting out, everyone must follow the same guidelines and are subject to the same rules. We endeavor to make our cook off fair and honest with no one receiving an advantage over anyone else.

ALCOHOL:

All alcohol is BYOB. This event is intended to be a family friendly event and therefore we encourage responsible alcohol consumption.

ARRIVAL TIMES:

Teams may set up after 12:00 noon on the Thursday before the cook off. The Head Cook should check-in upon arrival to receive your cook site.

COOK SITES:

Sites will not be held without payment in full with registration. Cooking sites will be assigned prior to arrival. Space will be assigned based on availability not preference. Each team will be responsible for its own equipment and ingredients. Water and electricity are not available at the cook site. Max three vehicles units per 40x50 site (pit, car, truck, camper, 5th wheel all count as vehicle units).

MEAT INSPECTION:

The Head Judge will be available to inspect meat on Friday beginning at 1:30 pm through 5pm. Contest meat is always subject to inspection by Head Judge. All meat will be brought to the site RAW. No pre-marinating, pre-soaking or pre-spicing is allowed. All preparation must be on site.

COOKING RULES:

Any type of commercial or homemade pit/smoker may be used, with only wood or wood product fire for cooking. NO gas or electric cooking heat! Gas or electric lighters, blowers are permitted. Gas grills are prohibited.



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TURN IN TIMES:

Salsa – Friday 7:00 pm

Cook's Choice – Friday 8:00 pm

Margarita – Friday 9:00 pm

Dutch Oven – Saturday 10:00 am

Kid's Cook – Saturday 11:00 am

Beans – Saturday 12:00 pm

Chicken – Saturday 1:00 pm

Ribs – Saturday 2:30 pm

Brisket – Saturday 4:00 pm

All Turn-in times have a 20 minute window (10 minutes before and after the turn-in time). Any trays received outside of the turn-in window will not be judged.

TURN-IN TRAYS:

All trays are inspected by the Head Judge or his/her representative for conformity with our turn-in requirements. Trays which have any markings of any kind that appear to have been added after the initial signing will be disqualified. If a marking is apparent to the Head Cook, he/she may return that tray to the Head Judge who will replace the entire tray.

TURN IN QUANTITIES AND REQUIREMENTS:

Brisket - Seven (7) slices, approx. 1/4 to 3/8 inch thick, laid east to

west Pork Spare Ribs - Seven (7) pork spare ribs, laid east to west,

layered ok Chicken – Two halves of a non dis-jointed chicken, skin on

Beans – Cup provided, nothing bigger than the bean

MARKERS AND GARNISH:

In Texas, we judge meat only! Absolutely NO garnish or sauce is allowed. The cook is provided with a Styrofoam tray with one sheet of foil which is to be placed in the bottom of the tray. The meat is placed on the foil. Nothing is to be “puddled” in the tray.

SANITARY CONDITIONS:

The Head Judge may disqualify a contestant for unsanitary conditions or entries.

JUDGES:

A double blind judging system is used to insure anonymity of the cook.

Head Judge – The Head Judge will be an experienced, impartial person that is not a member of any participating team.

Volunteer Judges - The volunteer judges will be selected at the event. All efforts will be made to select unbiased judges. Head Cooks are excluded from participating as a judge.



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HEAD COOK'S MEETING:

A Head Cook's meeting will be held 6:00 pm Friday to review rules and answer any questions.

At this time turn-in trays, turn-in cups and aluminum foil will be distributed.

POINT SYSTEM / AWARDS:

Main Meat Categories (Brisket, Ribs, Chicken)

1st – 3rd place will receive prize money and a trophy

4th – 10th place will receive a ribbon or small trophy

1st Place - \$250

2nd Place - \$150

3rd Place - \$75

All Jackpot Categories

1st place only will receive prize money*

1st – 3rd place will receive a trophy

*All Jackpot prize money will be split 50% to the winner and 50% to SVFFABC

Points System

Points will be awarded to places 1st through 10th in the Main Meat Categories only. These points will be tallied to determine the Grand/Reserve Champion.

Grand Champion

Grand Champion will receive \$350 in prize money and a trophy

Reserve Champion

Reserve Champion will receive \$150 in prize money and a trophy

NOTE: Smithson Valley FFA Booster Club is happy to accept prize money donations back to the Association!

I have reviewed the attach Rules and hereby agree to compete within these requirements. I understand that any violation of these Rules/Regulations will result in immediate disqualification.

Print Your Name: _____

Sign Your Name: _____