

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

GENERAL – Updated 2-25-10

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.
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 alcoholic beverages must be bought and consumed within the perimeters of House Pasture Cattle Company Property. No outside alcohol may be brought in. All alcohol MUST be purchased through Water Trough, Inc. Please call in your order ahead of time.
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. Meat is subject to inspection upon arrival. If meat is NOT inspected by 12:00 am Saturday, you may begin cooking. Meat will be inspected upon arrival Saturday morning beginning at 6:00 am.
3. Teams may be asked to provide a team member to serve as a tasting judge.
4. More details and updates at Captain's meeting at 9:00 am on Saturday Morning. You will pick up your containers at this time.
5. Contestants must enter a minimum BEEF brisket of at least 9 full slices. All contestants entering the rib category will turn in 9 PORK full spare ribs. (No baby back ribs allowed!) All Contestants entering the chicken category will turn in 2 full halves.
6. All Bar-B-Que dessert entries MUST be cooked ON premise at cook site and must be prepared on equipment on site.

AWARDS

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, mystery meat, drink, beans - \$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.