

**2023 1st Annual GCF&R Fall Fest
BBQ Cook-off
Superintendent: Brad Dillon (409) 770-7493
Chairpersons: Dan Moore (281) 723-2819 & Mimzi Foreman (713) 576-6970**

LOCATION: Galveston County Fairgrounds, Jack Brooks Park, Hwy 6

ENTRY FEE: ALL EVENTS - \$225.00 per team, per spot NON-REFUNDABLE
Brisket is Mandatory with your choice of other entries. One entry each per spot
ALL ENTRIES MUST BE PAID BY September 29, 2023

CHECK-IN: Friday, October 13, 2023, from 10:00 a.m. until 5:00 p.m.

CHECK-OUT: Sunday, October 15, 2023, starting 8:00 a.m.

JUDGING: 6:45 p.m. SPLIT THE POT BEEF FAJITA DIVISION --- Friday, October 13, 2023
11:00 a.m. CHICKEN DIVISION --- Saturday, October 14, 2023
1:30 p.m. PORK SPARE RIB DIVISION --- Saturday, October 14, 2023
3:45 p.m. BEEF BRISKET DIVISION --- Saturday, October 14, 2023

AWARDS: AWARD & PRIZE MONEY WILL BE DISTRIBUTED AS FOLLOWS:

1st through 5th Place teams in each Division will receive an Award & Prize Money as follows:

	<u>Brisket</u>	<u>Ribs</u>	<u>Chicken</u>
1st Place	\$ 850.00	\$ 750.00	\$ 750.00
2nd Place	\$ 675.00	\$ 550.00	\$ 550.00
3rd Place	\$ 450.00	\$ 400.00	\$ 400.00
4th Place	\$ 325.00	\$ 300.00	\$ 300.00
5th Place	\$ 250.00	\$ 225.00	\$ 225.00

The Grand Champion Cooking Team will receive \$500.00 and an Award.

The Reserve Grand Champion Cooking Team will receive an Award.

**CHIEF COOK'S MEETING: MONDAY, OCTOBER 9, 2023, 6:30 P.M.
ATTENDANCE MANDATORY**

PRIORITY RULES

1. ANY UNAUTHORIZED REPRODUCTION OF ANY OFFICIAL FORMS, PARKING PASSES, ENTRY FORMS, ATTACHMENTS, ETC. WILL BE GROUNDS FOR IMMEDIATE DISQUALIFICATION AND PERMANENT DISBARMENT FROM ALL COOK-OFFS RUN BY THE TRIPLE CROWN COOK-OFF COMMITTEE.
2. DO NOT DUMP GRAY WATER ON THE GROUND. All Gray water must be collected in a holding tank, dumped into a storm drain or dumped outside the fence. Do not dump gray water into any open ditch. Crawfish water must be dumped in the provided totes.
3. Port-o-cans must be placed so that they are easily **VISIBLE AND ACCESIBLE** from a road / alley way for servicing. If your port-o-can has not been serviced, you must notify the cook-off committee by 8:00 am each day. Failure to do so may result in no service.
4. No containers can be given to another team. Giving or receiving additional containers between teams is grounds for immediate disqualification of **BOTH TEAMS** for all events run by the GCF&R Triple Crown Cookoff Committee.
5. Teams who win prize money **MUST** collect their prize money **FROM THE FAIR OFFICE** beginning the Tuesday after the cook-off and must be collected no later than November 17, 2023. Any uncollected prize money will be forfeited back to the Galveston County Fair & Rodeo after that time. **ALL PRIZE MONEY WILL BE DISTRIBUTED BY THE FAIR OFFICE.**

GENERAL RULES

6. There will be a Chief Cooks meeting on Monday, October 9, 2023, 6:30 p.m. at the Galveston County Fairgrounds. Armbands and vehicle passes will be distributed at this time. Attendance by at least 1 team member is MANDATORY. **Failure to attend this meeting will result in a \$25 handling fee per Team.**
7. A team will consist of a Chief Cook and up to four (4) assistants. All Team Members must be 21 or older.
8. Arm Bands will be given to the Chief Cook and assistants (maximum of 5 arm bands) at the Chief Cooks meeting. Do not pass the arm bands, as this will be grounds for immediate disqualification.
9. **All persons without COOKER armbands will be required to leave the fairgrounds at 12:00 a.m. each day.** All persons with **COOKER** armbands are to be in their own spots.
10. The Cook-off Committee will provide one (1) approximate 30 x 30-foot space for each cook-off spot, area permitting, for the cook-off. Props, trailers, motor homes, tents (including stakes), coverings, or any other equipment must not exceed the boundaries of the space provided. Spaces are not always back-to-back or perfectly square. Map is not drawn to scale.
11. Beer and ice may be brought in until check-in closes on Friday. After that time, these items must be purchased from the Galveston County Fair & Rodeo, Inc
12. All Teams having Private Security must read and complete Attachment "A" of the rules.
13. All teams renting a tent must read and complete Attachment "B" of the rules. No tents will be set in any cook-off spot without the Chief Cook or representative being physically onsite during the tent placement to assure proper location.
14. Teams may be allowed to move onto the fairgrounds on Thursday prior to Friday check-in. All vehicles must be removed by gate closing time as the gates will be locked. No further vehicle traffic will be allowed after gates are closed.
15. Cook-off teams will be given 2 vehicle passes per spot. This pass must be displayed (hanging) from the rear-view mirror of the vehicle. **Any vehicle without a pass is subject to being towed from the cook-off area. If you lose your pass, you can obtain a replacement for \$50.00 and a signed affidavit for a replacement pass.**
16. On Friday, all teams on the West side (spots 1-110) of the cook-off area will be required to enter the cook-off through the commercial exhibit gate (West gate). If you are in these spots, please line up on the Concrete Road on the West side of the fairgrounds and follow the designated map. All teams on the East side (spots 111 – 260) will enter through East Gate.
17. **No vehicles will be allowed to park in the designated Sponsor, Committee and Handicap Reserved parking areas at any time.** This area is located directly outside the West Cook-off Gate. All vehicles parked in these areas are subject to tow without notice.
18. Any Cook-off Team requiring assistance with unloading, moving, or placing equipment (i.e., air conditioners, generators, refrigeration units, trailers, etc.) must request assistance by signing up on the Equipment Movement list located at the Cook-off Committee Building. Equipment will be moved on a first come, first serve basis only per the placement on the list.
19. All vehicles on the cook-off grounds, after the gates close on any day, must remain within their own cook-off spot and cannot be moved until gates reopen.
20. The Cook-Off Committee reserves the right to alter the move-in and drive-in rules at its own discretion.

COMPETITION

11. An official cook-off clock will be at the Cook-Off Committee Office.
12. Judging in all categories will be in two (2) phases.
 - a) **Exactly 6 samples must be placed in the container for ALL preliminary divisions.**
 - b) **Exactly 10 samples must be placed in the container for ALL final divisions.**
 - c) **Any more or less than the required number will be disqualified.**
13. Frying of any meat sample is not allowed.

14. **CHICKEN DIVISION** –
 - a) Bone in, skin on thighs only.
 - b) Chicken samples cannot be bacon wrapped or stuffed.
 - c) If your chicken is undercooked, it will be disqualified.
15. **PORK SPARE RIB DIVISION** –
 - a) Pork Spareribs Only
 - b) No baby back ribs, country style ribs or boneless ribs.
16. **BEEF BRISKET DIVISION** –
 - a) Beef brisket will be the only type of meat to be judged within this division.
 - b) Only full slices, no half slices, pieces or burnt ends allowed. End Blocking is allowed if it is evident that it is still a full slice.
17. Marking the Container – Garnish, foil or plastic containers will not be allowed in any division. Only meat is allowed in the containers.
18. Samples turned in with unsanitary inclusions will be disqualified (hair, bugs, plastic, dirt, etc.).
19. All entries must be seasoned, marinated, and cooked on the grounds. All meat may be inspected by the Cook-off Committee at any time.
20. A fire extinguisher will be required in each team area. One 5 LB. (minimum) Extinguisher per spot. Fire Extinguishers will be inspected on Friday. If your team does not have a fire extinguisher by 8:00 p.m. Friday, you will be subject to disqualification.
21. No electric or gas fires will be allowed for **ANY** division. These fires must be of wood or wood substance. **A GREASE PAN IS REQUIRED BENEATH ALL PITS.** All pits may be inspected by the Cook-off Committee at any time.

CONDUCT

22. The Chief Cook will be responsible for the conduct of the team and guests.
23. All personal alcoholic beverages must remain in the cook-off area. **NO GLASS CONTAINERS ARE ALLOWED IN THE PARK. ANYONE GIVING ALCOHOL TO MINORS (UNDER 21) WILL BE PROSECUTED. YOU MAY BE HELD CRIMINALLY OR CIVILLY LIABLE FOR OVERSERVING ALCOHOL TO YOUR TEAM MEMBERS AND/OR GUESTS.** Failure to comply with these regulations will result in disqualification from all future GCF&R Triple Crown Cookoff Committee Events.
24. No food or beverages may be sold to the general public.
25. It is the responsibility of each team to see that the contest area is kept clean, and the area is cleaned and policed after the contest. Cook-off Teams are responsible for providing their own trash cans and bags. Cooking teams must take all used oil products with them for disposal. There are no oil disposal provisions on the fairgrounds. **Any space left in disarray or with loose or unbundled trash (this includes hay) will result in a \$100 fee PER SPOT assessed to your entry fee for next year. Vacuum breakers must be left in place on all water spigots. Teams will be assessed a \$50 replacement fee per vacuum breaker missing from their spot(s).**
26. Protests of any team, equipment, or sample (any division) must be turned into the Cook-off Committee no later than one (1) hour after judging of that division with the \$100.00 non-refundable fee.
27. **ONLY** Properly Identified Service dogs are allowed on the fairgrounds.
28. Firearms are prohibited on the Galveston County Fairgrounds by cook-off team members during the Cook-off Event. Anyone found possessing Firearms will be **DISQUALIFIED** from this year's event and banned from all future GCF&R Triple Crown Cookoff Committee Events.
29. Participants will not be permitted to bring any wheeled transportation, i.e., Golf Carts, Four Wheelers, Bicycles. into the contest area at any time.

30. All sound system speakers must be turned into your cook-off spot and not turned outward. All loud music must be turned down at 12:00 a.m. each night.
31. Drones are not allowed anywhere on the fairgrounds.
32. Galveston County Fair & Rodeo, Inc. is not responsible for theft, damage, or accidents.
33. The Cook-off Committee Members can inspect any cook-off area at any time, with or without cause, to determine rule compliance. Violation(s) of the rules will result in disqualification from all future GCF&R Triple Crown Cookoff Committee Events.
34. **ALL DECISIONS OF THE COOK-OFF COMMITTEE AND THE JUDGES ARE FINAL.**

2023 1st Annual GCF&R Fall Fest BBQ Cook-off
SCHEDULE OF EVENTS

Monday, October 9, 2023

6:30 p.m.

Chief Cooks Meeting to review rules and Entry DEADLINE for the Split the Pot Beef Fajita Division

Friday, October 13, 2023

10:00 a.m.

Check-in and set-up

10:00 a.m. to 5:00 p.m.

Fire Extinguisher Inspection

3:30 p.m.

Chief Cooks Meeting All Containers Pick-up

4:30 p.m.

CHECK IN CLOSED

5:00 p.m.

GATES CLOSED - ALL DRIVING STOPPED IN COOK-OFF AREA

6:30 p.m. to 6:45 p.m.

Split the Pot Beef Fajita Division Turn-in

7:45 p.m. to 8:00 p.m.

Split the Pot Beef Fajita Division Second Cut Numbers Called

8:00 p.m. to 8:15 p.m.

Split the Pot Beef Fajita Division Second Cut Turn-in

Saturday, October 14, 2023

12:00 a.m.

All persons without armbands must leave the park & all music be turned down

10:45 a.m. to 11:00 a.m.

Chicken Division First Cut Turn-in

11:45 a.m. to 12:00 p.m.

Chicken Division Second Cut Numbers Called

12:15 p.m. to 12:30 p.m.

Chicken Division Second Cut Turn-in

1:15 p.m. to 1:30 p.m.

Pork Rib Division First Cut Turn-in

2:15 p.m. to 2:30 p.m.

Pork Rib Division Second Cut Numbers Called

2:45 p.m. to 3:00 p.m.

Pork Rib Division Second Cut Turn-in

3:30 p.m. to 3:45 p.m.

Beef Brisket Division First Cut Turn-in

4:30 p.m. to 4:45 p.m.

Beef Brisket Division Second Cut Numbers Called

5:00 p.m. to 5:15 p.m.

Beef Brisket Division Second Cut Turn-in

6:00 p.m. to 7:00 p.m.

AWARDS PRESENTATION

Sunday, October 15, 2023

12:00 a.m.

All Persons without armbands must leave the park & all music be turned down.

8:00 a.m.

Check-out & clean-up