

Rules and Regulations

American Petroleum Institute – Victoria Chapter sanctions this event with the International Barbecue Cookers Association (IBCA) and shall follow all rules for judging as written by this organization.

Teams

Teams shall consist of 1 team captain and no more than 3 other cooks. Team captains are responsible for the conduct of the team and all its members, guests, and invitees. Everyone must follow the rules of this event as well as the rules for the Brackenridge Event Center. Teams and their guests who violate the rules may be asked to leave and your entry fees will not be refunded. Excessive use of alcohol will be grounds for disqualification. No refunds will be given for a disqualification. Teams may not offer, sell, or donate alcoholic beverages to the public.

Check in time on Friday will be from 2:00pm to 6:00pm. All entry fees should be paid by the time the team checks in. The BBQ Cook Off committee members will check in all meats for the cook off. Once your meats have been checked in by the committee, you may season, marinate, etc. as you wish.

Quiet time starts at midnight. Please be aware of your neighbors and fellow competitors. Teams may have music playing but we ask that you be respectful of others around your site.

Site spaces are available through Brackenridge Park and all the team's equipment must fit inside your rented space. No vehicles may be parked around the space after the team has set up. Please use the designated parking at the event center. Teams must rent their own spot at Brackenridge. Please contact the event center prior to the event to secure your space. Please limit your space rental to 2 spaces max.

Mules and side by sides are allowed but drivers need to be safe when utilizing them. No speeding!! No underage drivers. No 4 wheelers allowed. Dogs are allowed but must be kept on a leash at all times or safely secured and away from the public to ensure no one is harmed by an animal. Victoria API, its members, or directors are not responsible for any animal injuries to anyone.

Victoria API reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Victoria API are FINAL. Victoria API, its members or directors are not responsible for any damages or theft to equipment and is not responsible for bodily injury.

Categories for the competition are as follows:

Friday Evening:

Cooks Choice – All meat, no sweet	Cost: \$25/entry
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Saturday Cook Off:

Beef Brisket	Cost: \$250 (brisket, chicken, ribs)
Chicken	
Pork Ribs (Baby back or St. Louis Style)	
Beans	Cost: \$25/entry
Kids Cook – Ribeye Steak	Cost: \$25/entry

Cook Off Rules – Friday Evening:

Cooks Choice (Friday evening) will be the choice of the team. All meat no sweet and must be a different preparation than the three meat competition on Saturday. The entry must be prepared on a pit. The Cooks Choice submission will be judged on appearance and taste. You may garnish the Cooks Choice submission. Anyone is allowed to cook in the Cooks Choice event. It may be a team or an individual.

Turn in times are as follows:

Cooks Choice – 7:00pm

Cook Off Rules – Saturday:

All competitors will bring their own meat to the site RAW...no pre-marinating, pre-cooking, or pre-seasoning prior to official start time. Teams may cook with sauce, marinades, sop, or juice but none of these can be added to the final submission container for judging. No garnishments of any kind or marking of containers. (These rules don't apply for the Cooks Choice submission on Friday evening)

The team captain or his/her representative is REQUIRED to be present at the cooks meeting on Friday evening at 6:00 pm. Rules will be outlined, and any other information will be addressed at this time. All judging trays will be handed out between 4:00 and 6:00 pm. Teams are responsible for their submission trays. Do not lose or damage them or put any markings on them. The ticket that is taped to the tray MUST BE ON IT AT THE TIME OF SUBMISSION. If it is missing or damaged the entry will be disqualified. No refunds will be given on disqualified entries.

Teams are to prepare and cook barbeque in as sanitary a manner as possible. Cooking conditions are subject to inspection by the Victoria API. In the event of an unsanitary condition, the Victoria API will work with the team to resolve the situation. If the situation cannot be resolved, the team may be disqualified.

No gas or electric fires are allowed. No holes or dug pits will be allowed. Burn barrels or like containers should be off the ground and entirely enclosed – no open ends. Each team should have a fire extinguisher available to prevent incidents.

Kids Cook Rules – Kids Que will be overseen by Junior Pitmasters of America. Rules are included in this package.

Turn in times are as follows:

Pinto Beans – 11:00am. Teams will turn in one (1) 16oz cup of beans. The fill line is the lip of the cup. Anything goes.

Chicken – turn in time is 12:00pm. Teams should turn in ½ chicken.

Pork Ribs – turn in time is 1:30pm. Teams should turn in 8 ribs with each rib cut for judges to sample. Do not turn in a rack of 8 ribs.

Brisket – turn in time is 3:00pm. Teams should turn in 8 full slices of brisket cut ¼" to 3/8" per slice.

Kids Cook – Ribeye Steak – Check in at 2:45/Cooks Mtg at 3:15. Turn in time is 4:15pm. Ribeye should be whole and uncut. No sauces or garnishes should be in the tray.

JUNIOR PITMASTERS OF AMERICA RULES

Eligibility:

- Cooks must be at least 7 years of age and no older than 17 on the event's date.
- Cooks must be able to trim, season, cook and present their steaks entirely unassisted.
- Cooks must be able to supply their own:
 - Preparation table no larger than 6'
 - Seasonings and cooking utensils
 - Food Gloves
 - Grill
 - Charcoal

General Rules:

1. Cook entrants will be divided into two groups:
2. Junior Division: 7-12 years of age
3. Senior Division: 13-17 years of age
4. All cooking will be done in a designated cooking area.
5. Parents may help cooks set up their stations; however, they must leave the designated cooking area once their cook has picked their steaks.
6. Parents may re-enter the cooking area only after ALL contestants have turned in their steaks for judging.
7. No coaching or assistance of any kind will be permitted from outside the designated cooking area.
8. There will be an effort for one JPA Ambassador for every 3 cooks whenever possible.
9. Cooks may only address the JPA Ambassadors with questions.
10. JPA ambassadors will assist contestants with their fire, if needed, and monitor the fires throughout the event.
11. Cell Phones in the cooking area are prohibited.

Awards to Follow Kids Que Judging

Grand Champion: \$750

Reserve Grand Champion: \$500

Beef Brisket – 1st, 2nd and 3rd Place.

Chicken – 1st, 2nd and 3rd Place.

Pork Ribs – 1st, 2nd and 3rd Place.

We will pay out 80% of entries in each jackpot category

Cooks Choice – 1st Place (all other recognition)

Beans – 1st Place - (all others recognition)

Kids Cook – Ribeye – 1st Place (all others recognition)

All judging decisions are final.