

2025
Colorado City Chamber Spring BBQ Cook Off
RULES

1. **REGISTRATION** - Registration forms for the first 50 teams will be accepted at the chamber (117 Elm St. Colorado City, TX, 79512) and via email ccitychamber@gmail.com until 4pm on April 17th at the price of \$100 per 3 person team. On April 18th, registration forms will only be accepted at Ruddick Park from 2:30-6:30 pm at the price of \$125 per 3 person team. At this time, teams will bring their store packaged meat for inspection. When you check-in, you will also receive your containers for turn-in and a set of rules. If you have any questions of the promotor or the judge coordinator, this is the time to ask.
2. **CAMPING** – You can begin reserving your cook spot Wednesday, April 16th at 5:00pm. The spots can be marked off with colored flagging tape or rope. ALL campers, RV's, pits, vehicles and anything else used during the cook off **MUST** be removed from Ruddick Park by 8am Monday, April 21st. If not, they are subject to be moved or towed by the City of Colorado City. The chamber has rented the park and our rental ends at midnight on Sunday.
3. **COOKING ON SITE** – All entries will be cooked on-site. The preparation and completion of any and all entries in the competition is within the confines of the cook off site and during the time limits of the competition.
4. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as possible including but not limited to using gloves, washing hands, and avoiding cross contamination. Cooking conditions are subject to inspection by the promoter and Head Judge. Infractions identified or witnessed by any of the above persons, shall be immediately addressed and the team in discussion will be subject to disqualification by the head judge.
5. **BBQ PITS** – Pits are defined as any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive BBQ. A BBQ pit may include gas or electricity for starting the combustion of wood or wood products but **NOT** to complete cooking. Pit should be a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources). All fires for cooking meat must be wood, wood products (charcoal) or wood pellets. Electric blowers are permitted. The use of heat lamps, proofing cabinets, or any other electrical heating or holding device is **PROHIBITED**. The process of Sous Vide, boiling or frying of competition meat is not allowed.
6. **OPEN FIRES** – If cooking with open fire or ground pits, a barrier must be placed around the open fire pit and a fire extinguisher must be readily available.

7. CATERGORIES – JACKPOT items

- a. Jalapeno Poppers
 - i. Turn in time 8:00 pm Friday at the East Pavilion
 - ii. Turn in 9 poppers in the hinged container provided at registration
 - iii. Entry must contain, but not limited to jalapeno pepper and bacon

- b. Beans
 - i. Turn in time is 11:00 am on Saturday
 - ii. Beans will be started as dry pinto beans on site. Cooks may cook with condiments but nothing but beans will be turned in for judging. The entry will be disqualified by the judging coordinator or promotor if anything other than beans are in the bean cup provided.

- c. Desserts
 - i. Turn in time is 2:30 pm on Saturday
 - ii. Dessert entries are at the head cook's discretion. Cook what you want as long as it is cooked on site and follows the heat source rules listed in #5 & #6. Creativity is encouraged.
 - iii. Place 6 servings in the hinged container provided at registration

MAIN ITEMS

- a. Pork Spare Ribs - Turn in time Saturday at 11:30 am
Entries shall contain 9 individual cut ribs. Ribs must be placed in the tray MEAT side up lying parallel to the hinge. Starting at the hinge of the lid, place the ribs parallel to the hinge working your way forward.
- b. Chicken – Turn in time Saturday at 1:00 pm
Entries shall contain 7 chicken thighs (bone-in, skin-on).
- c. Beef Brisket – Turn in time Saturday at 2pm
Entries shall contain 9 full slices, recommended ¼” to 3/8” thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward.

8. MARKERS and GARNISH – Cooks may cook with sauce, however when preparing the meat for turn in nothing may be added to the meat once it has been placed in the tray. Cooks will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddled in the tray. Any and ALL garnishes are PROHIBITED!

9. JUDGING – All trays accepted at the turn in at the East Pavilion will be inspected for the correct presentation, thickness and quantities. All trays accepted will go to the West pavilion for judging, unless weather is prohibiting and they will be judged at another enclosed location. Where they will be judged based on appearance, taste and tenderness.

10. TURN IN TIMES – Turn in times will be posted at the registration table and will be given to you at the time of check-in

JACKPOT ITEMS

Jalapeno Poppers 8:00pm FRIDAY
Beans 11:00am SATURDAY
Dessert 2:30pm SATURDAY

MAIN ENTRIES - SATURDAY

Pork Spare Ribs 11:30 am
Chicken 1:00 pm
Brisket 2:00 pm

The turn-in window of 10 minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time and will NOT be judged!!

11. JUDGING FORMAT – All entries except for the beans will be submitted in identical white non-divided containers with foil liners placed in them and a matched pair of numbered tickets affixed to the tray. The beans will be turned in in a 32 oz cup with lid provided with a matched pair of numbered tickets affixed to the side of the cup.

12. DISQUALIFICATION –

- a. If a tray is to be found in violation of the Colorado City Chamber Spring Cook Off rules
- b. If a head cook has turned in a piece of meat cut off of another cook's meat
- c. If the meat is raw
- d. If the tray is marked in any way
- e. If there is garnish

13. JUDGES – The judges will be seated at the judging table where the trays will be delivered to them. Head cooks and any team members are not allowed to judge. The judges will be instructed by the judge coordinator on how to pass the trays, fill out the score sheets, use the pallet cleansers and the scoring process.

14. IDENTIFICATION TICKET SYSTEM – The secret, double number system will be used. Two tickets bearing the same number will be utilized, one firmly attached to the judging tray in a manner which hides the number and the other ticket is easily removed by the Head Cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the containers will be removed and announced.

15. ANNOUNCING WINNERS - Following the Calcutta, the top 10 teams of each meat category will be announced. After the top 10 teams are announced, the jackpot categories will be announced, followed by the special awards (Friendliest, Cleanest and Best Decorated Camps). At the end of the individual awards, the Reserve Grand Champion and Grand Champion of the Colorado City Chamber Spring BBQ Cook Off will be announced!

- a. When claiming the award, the ticket matching the called number must be presented for verification. Copies of the ticket number including but not limited to a written ticket number list and photographs will not be accepted. If you are unable to produce the original matching ticket part when the place is called, it will be declared as unclaimed!
- b. Ticket holders of unclaimed places will have until the end of the brisket numbers to claim the place. If the original matching ticket part is presented to the Head Judge/Judge Coordinator after the announcement of the final brisket numbers, the place will remain listed as unclaimed and no money will be awarded.

16. REFUNDS-NO Refunds will be given out within 4 days of registration due, for personal or weather reasons

17. TIE BREAKER – Brisket will be tie breaker.

18. PRIZES – Ribs, Chicken and Brisket Categories

- a. 4-10th place teams – certificate
- b. 3rd Place – banner plus \$75
- c. 2nd Place – banner plus \$100
- d. 1st Place – banner plus \$125
- e. Reserve Grand Champion – prize plus \$1000
- f. Grand Champion – prize plus \$1500
- g. Camp Awards - plaques

