

**2024 1<sup>st</sup> Annual BEAT THE HEAT  
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 DUE BY FRIDAY, AUGUST 2, 2024, SPLIT THE POT ENTRIES must be paid by AUGUST 12, 2024**

**CHECK-IN:** Friday, August 16, 2024, from 10:00 a.m. until 5:00 p.m.

**CHECK-OUT:** Sunday, August 18, 2024, starting 8:00 a.m.

**JUDGING:**

6:30 p.m.	SPLIT THE POT BEEF FAJITA DIVISION --- Friday, August 16, 2024
8:00 p.m.	SPLIT THE POT MYSTERY MEAT DIVISION --- Friday, August 16, 2024
11:30 a.m.	BBQ CHICKEN DIVISION --- Saturday, August 17, 2024
1:30 p.m.	PORK SPARE RIB DIVISION --- Saturday, August 17, 2024
3:30 p.m.	BEEF BRISKET DIVISION --- Saturday, August 17, 2024

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

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

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

**\*\*Grand and Reserve are guaranteed a spot in the GCF&R Cook-off if eligible for Triple Crown\*\***

**CHIEF COOK'S MEETING: MONDAY, AUGUST 12, 2024, 6:30 P.M.  
ATTENDANCE MANDATORY**

**TEAMS ARE LIMITED TO 4 ENTRIES.  
Teams can purchase additional spots for set-up but no more than 4 entries will be allowed  
per Team.**

## 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 Port-o-can Company. 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 are welcome to donate their winnings to Galveston County Fair and Rodeo. Should you choose to collect your winnings they MUST be collected FROM THE FAIR OFFICE beginning the Tuesday after cookoff and must be collected no later than September 20th, 2024. Any uncollected money on September 21, 2024, will be considered a donation to Galveston County Fair and Rodeo. ALL PRIZE MONEY WILL BE DISTRIBUTED BY THE FAIR OFFICE.**

## GENERAL RULES

6. There will be a Chief Cooks meeting on Monday, August 12, 2024, 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. All Teams having Private Security must read and complete Attachment "A" of the rules.
12. 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.
13. 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.
14. 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.
15. 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.
16. **Vehicles will not 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.

17. 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.
18. 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.
19. 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**

- a) All categories will be in a single (1) phase.
  - b) Entries will be judged on 3 criteria (Appearance (15%), Taste (50%), and Tenderness (35%))
  - c) A table with a minimum of 5 judges will score the equally allocated samples.
  - d) For each entry, the lowest judge's score will be dropped with the remaining judge's scores being used for category placement.
13. Frying of any meat sample is not allowed.
  14. **EXACTLY 8 samples** must be placed in the container (no more, no less can be included or the sample will be disqualified)
  15. **BBQ CHICKEN DIVISION** –
    - a) Bone-in Chicken Thighs
    - b) No slits or cuts allowed.
    - c) If your chicken is undercooked, it will be disqualified.
  16. **PORK SPARE RIB DIVISION** –
    - a) Pork Spareribs Only
    - b) No baby back ribs, country style ribs or boneless ribs.
  17. **BEEF BRISKET DIVISION** –
    - a) Beef Brisket Only.
    - b) Full slices are required, no half slices, pieces or burnt ends allowed. End Blocking is allowed if it is evident that it is still a full slice.
  18. Garnish, foil or non-food items will not be allowed in any division.
  19. Samples turned in with unsanitary inclusions will be disqualified (hair, bugs, plastic, dirt, etc.).
  20. All entries must be seasoned, marinated, and cooked on the Fair grounds. There will be no scheduled meat inspection, but all meat is subject to inspection by the Cook-off Committee at any time.
  21. Fires must be of wood or wood substances. Wood burning pits and Pellet Smokers allowed. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed, or unsafe conditions exist.
  22. Each team will be required to have a minimum of one 5 lb. ABC or a 2.5-gallon water extinguisher, in current date, within 20ft of all pits. If your team does not have the required fire extinguisher by 8:00pm Friday, you will be subject to disqualification. If you will be using a deep fryer, the Fire Marshall requires the team to have a "K" type extinguisher.
  23. A grease pan is required beneath all pits. All pits may be inspected by the Cook-off Committee at any time.

## **CONDUCT**

24. The Chief Cook will be responsible for the conduct of the team and guests.
25. 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.
26. No food or beverages may be sold to the general public.
27. 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).
28. 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.
29. **ONLY** Properly Identified Service dogs are allowed on the fairgrounds.
30. 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.
31. Participants will not be permitted to bring any wheeled transportation, i.e., Golf Carts, Four Wheelers, Bicycles. into the contest area at any time.
32. 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.
33. Drones are not allowed anywhere on the fairgrounds.
34. Galveston County Fair & Rodeo, Inc. is not responsible for theft, damage, or accidents.
35. 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.
36. **ALL DECISIONS OF THE COOK-OFF COMMITTEE AND JUDGES ARE FINAL.**

**2024 1<sup>st</sup> Annual BEAT THE HEAT BBQ Cook-off  
SCHEDULE OF EVENTS**

**Monday, August 12, 2024**

6:30 p.m. Chief Cooks Meeting to review rules.

**Friday, August 16, 2024**

10:00 a.m. Check-in and set-up  
10:00 a.m. to 5:00 p.m. Fire Extinguisher Inspection  
4:30 p.m. Chief Cooks Meeting All Containers Pick-up  
5:00 p.m. **CHECK IN CLOSED**  
5:30 p.m. **EXIT Gate CLOSED - ALL DRIVING STOPPED IN COOK-OFF AREA**  
6:15 p.m. to 6:30 p.m. Split the Pot Beef Fajita Division Turn-in  
7:45 p.m. to 8:00 p.m. Split the Pot Mystery Meat Division Turn-in

**Saturday, August 17, 2024**

12:00 a.m. All Persons without armbands must leave the park & all music be turned down  
11:15 a.m. to 11:30 a.m. BBQ Chicken Division Turn-in  
1:15 p.m. to 1:30 p.m. Pork Rib Division Turn-in  
3:15 p.m. to 3:30 p.m. Beef Brisket Division Turn-in  
5:30 p.m. **AWARDS PRESENTATION**

**Sunday, August 18, 2024**

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