

JUNIOR PITMASTER CHALLENGE

ENTRY DEADLINE: JANUARY 24, 2025

or capacity of 50 Teams, whichever comes first.

Superintendent: Rishanne Frech

CONTEST SCHEDULE

Gates Open for Teams

To Set Up: Friday January 24 5 PM TBA

Gates Open for

Contestants: Saturday January 25 4 AM TBA

Chicken Turn In: Saturday January 25 11 AM TBA

Pork Spare Ribs

Turn-In: Saturday January 25 1 PM TBA

Brisket Turn In: Saturday January 25 3 PM TBA

Awards: Saturday January 25 AFTER TABULATION TBA

Barbecue Cook-Off

Awards Ceremony : Saturday January 25 7:30 PM SCP

***Grand and Reserve Champion Junior Pitmaster Challenge teams are invited to attend on the Main Stage.*

REGISTRATION INFORMATION

1. Registration: All Registration: All team registrations must be completed online at the following link: <https://www.sarodeo.com/p/competitive-events/junior-pitmaster-competition>. Online registration will close when the capacity of 50 teams has been reached.
2. Payment: Entries are not valid until paid in full. The registration fee is \$150.00 per team. Payment must be made at the time of registration. Payments can be made online by credit card, by school check, cashier's check or money order. **NO PERSONAL CHECKS ACCEPTED.** All registrations not paid in full by January 24, 2025, will be considered void. One form of payment per team. There will be a \$35.00 service charge on all returned checks.
3. Refunds and Cancellations: If the San Antonio Stock Show & Rodeo Bar-B-Que Committee (SABBQ) is notified of team's cancellation more than 30 days before the date of event, team will receive 50% refund of payment. Refunds will not be processed if notification of cancellation is received less than 30 days from the event.

CONTEST INFORMATION

The Junior Pitmaster Challenge is **NOT** a sanctioned event, but will follow the guidelines set forth by the Lone Star Barbecue Society, as follows:

1. **TEAMS:** Each team must consist of a minimum of two (2) and a maximum of five (5) members.
2. **COOKED ON-SITE:** Teams are responsible for providing their own meat. All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Pre-trimming competition meat may be removed from the store packaging and pre-trimmed, but **NO** meat will be allowed to leave the team's site area. The promoter will advise teams of the "START" time.
3. **COOK AREA:** The cook area will be 36' x 36'. The area will be roped off and only team members will be allowed to be in this area while the competition is taking place. The only people besides team members allowed in the space will be volunteers from the SABBQ Committee. No other adults will be allowed in the cook area. The only exception will be if there is an emergency that requires the attention of an adult. Not following this rule will lead to disqualification from the competition.

4. **SANITARY CONDITIONS:** Teams are to prepare and cook in as sanitary a manner as is possible including, but not limited to using gloves, washing hands and avoiding cross- contamination. Cooking conditions are subject to inspection by the SABBQ Committee. Infractions identified or witnessed will be immediately addressed and the team will be subject to disqualification.

BBQ PIT AND SPACE RULES

1. **BBQ PITS** – Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque may be used.
2. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but **NOT** to complete cooking. Once the meat has been placed on the cooker, you cannot restart your fire with gas or electric starters.
3. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).
 - a. Electrical accessories such as spits, augers or force drafts are permitted.
 - b. The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.
 - c. The process of sous vide, boiling or frying of competition meat is not allowed.
4. No camping overnight Friday night.
5. Gates will be open at 4:00 a.m. on Saturday for teams to begin competition.
6. The event will have fire control and EMS services on site for emergency purposes.

INSTRUCTIONS FOR MEAT TURN-IN

TURN-IN TIMES – Teams are responsible for making sure they know the turn-in times. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized.

- 11:00 a.m. Chicken
- 1:00 p.m. Pork Spare Ribs
- 3:00 p.m. Beef Brisket

1. Any and all garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat.
2. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into the tray. Cook will be asked to correct their turn- in if sauce or juice is added to the meat. There should be no “puddling” of juices or sauces in the tray.
3. Each tray will include one sheet of foil placed unfolded under the contents of the tray. A team member must sign the back of the exposed ticket in the presence of a SABBQ Committee member. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. The container must not be altered or marked in any way or it will be disqualified.
4. All three meats: chicken, pork spare ribs and brisket are required to be turned in meat side up. Each turn-in tray will consist of the following for this event:
 - a. **CHICKEN:** Two (2) separate ½ fully jointed chicken (to include breast, wing, thigh and drumstick). **SKIN ON** (No Cornish game hens). The chicken must fit in the tray with the lid closed.
 - b. **PORK SPARE RIBS:** Seven (7) individual cut ribs (bone-in) (St. Louis cut acceptable). 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 forward until the bottom is filled (the bones on this row must be the same direction all to the left or all to the right). Start a top row at the hinge placing the ribs parallel to the hinge until the required amount is in the tray (the bones on this row must be the same direction all to the left or all to the right). No baby back ribs will be accepted at turn-in.
 - c. **BRISKET:** Seven (7) full slices, recommended ¼" to ⅜" thick. **Blocking brisket ends is allowed for presentation purposes.** 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.

JUDGING FORMAT

1. Only the approved SABBQ judging sheets will be used. The judging area will be set up and managed by the Other Contest Division Chair and SABBQ Committee members.

2. **DOUBLE BLIND JUDGING** – All entries will be submitted in containers which will be provided by the SABBQ Committee. The container is a hinged foam tray with a pair of identically numbered tickets; One ticket will be affixed to the tray. One ticket must have the team's name written on it in ink, when trays are picked up.
3. The signed ticket will be the **ONLY** ticket used to match the ticket number on the ticket taken from the tray during the awards ceremony.
4. Each team will be provided with a piece of foil for each turn-in. That foil will be supplied by the SABBQ Committee and may not be substituted with any other foil. The foil supplied is to be placed in the bottom of each tray. The meat is placed on the foil inside the box.
5. **TIE BREAKER – Brisket will be the tie breaker.** If there is a tie in points, the team that finishes higher in the brisket category will be the one who places higher overall. Example: Teams A and B have 35 points each and are tied for 2nd place. Team A placed 3rd in brisket and Team B placed 2nd in brisket. Team B now becomes 2nd overall and Team A becomes 3rd overall.

CONTESTANT RULES

1. **Interpretation and Violation of Rules:** Contestants are requested to report any rule violation to Contest Management immediately so that appropriate action may be taken. San Antonio Livestock Exposition, Inc. (S.A.L.E.) reserves the final and absolute right to interpret these rules, and to settle and determine all matters, questions and differences in regard thereto or otherwise arising out of or connected with, or incident to, the San Antonio Stock Show & Rodeo; and to amend or add to these rules as its judgment may determine. Any contestant who violates any of the rules will forfeit all privileges and premiums and be subject to such penalty as S.A.L.E. may order.
2. **Decisions:** The decision of the judges shall be final in all cases, except where mistake, fraud, misrepresentation, or collusion, not discovered at or before the time of award, is proven. Any objections to a judge must be submitted in writing to Contest Management prior to the event in question.
3. **Official Protests:** Official protests must be submitted in writing to the Contest Management and accompanied by a \$300.00 deposit, which will be forfeited if the protest is not sustained. The protest must state plainly the cause of complaint or appeal, giving good and sufficient reasons therefore, and must be delivered to Show Management immediately upon the occasion for such protest. Any protest not officially filed within 24 hours of the alleged incident will not be considered. These cases are referred to the Executive Director and CEO, who will have full power to act, and from whose decision there can be no appeal. Judging procedures will not be interrupted for protest investigation.
4. **COVID-19 Safety Information, Duty to Self-Monitor and Assumption of the Risk:** All contestants, their family members and other related persons participating in the events or on-grounds at S.A.L.E.'s facilities shall comply with all health and safety orders, rules and guidelines related to COVID-19 promulgated by the State of Texas, County of Bexar, City of San Antonio, CDC and S.A.L.E. While participating in S.A.L.E. events "social distancing" must be practiced and face coverings worn in strict compliance with local health regulations and ordinances to reduce the risks of exposure to COVID-19 as well as wash hands frequently, use hand sanitizer or antibacterial wipes, maintain social distancing and submit to non-invasive body temperature measurement. Any person presenting a body temperature above the temperature threshold designated by local health officials, will not be permitted to participate in the events or be on property at the S.A.L.E.'s facilities.
 - a. **Safety Information:** Because COVID-19 is extremely contagious and is spread mainly from person-to-person contact, S.A.L.E. has put in place preventative measures to reduce the spread of COVID-19. However, S.A.L.E. cannot guarantee that its participants, volunteers, partners or others in attendance will not become infected with COVID-19. In light of the ongoing spread of COVID-19, individuals who fall within any of the categories below should not engage in S.A.L.E. events or other face to face fundraising activities.

By attending a S.A.L.E. event, you certify that you do not fall into any of the following categories:

 - i. Individuals who currently or within the past fourteen (14) days have experienced any symptoms associated with COVID-19, which include fever, cough and shortness of breath among others;
 - ii. Individuals who believe that they may have been exposed to a confirmed or suspected case of COVID-19 or have been diagnosed with COVID-19 and are not yet cleared as non-contagious by state or local public health authorities or the health care team responsible for their treatment.
 - b. **Duty to Self-Monitor:** Participants and volunteers agree to self-monitor for signs and symptoms of COVID-19 (symptoms typically include fever, cough and shortness of breath) and, contact S.A.L.E. at (210)225-5851, if he/she experiences symptoms of COVID-19 within 14 days after participating or volunteering with SALE.

- c. Assumption of the Risk: I acknowledge and understand the following:
- i. Participation includes possible exposure to and illness from infectious diseases including but not limited to COVID-19. While particular rules and personal discipline may reduce this risk, the risk of serious illness and death does exist;
 - ii. I knowingly and freely assume all such risks related to illness and infectious diseases, such as COVID-19, even if arising from the negligence or fault of the Released Parties; and
 - iii. I hereby knowingly assume the risk of injury, harm and loss associated with the Activity, including any injury, harm and loss caused by the negligence, fault or conduct of any kind on the part of the Released Parties.
5. Eligibility: To be eligible, contestants must be enrolled in, and attending, public, private or homeschool secondary schools in Texas at time of contest; and be bona fide residents of the State of Texas. Students must be in high school. Contestants are responsible for knowing and complying with all rules of this contest.
 - a. Contestants suspended under Texas Education Code 33.081 "No Pass, No Play" are ineligible to participate in any San Antonio Stock Show & Rodeo activity, event or competition.
 6. Social Security Number Requirement: Exhibitors/Contestants offered a scholarship must provide their Social Security Number to Contest Management upon request in order to fully qualify for funding.
 7. Foreign Exchange Students: Foreign Exchange students are ineligible to compete in the Junior Pitmaster Challenge.
 8. Non-United States Citizens: Non-United States citizens are ineligible to compete in the Junior Pitmaster Challenge.
 9. Scholarships: Refer to the Junior Competitive Events Scholarship section of the 2025 Competitive Events Premium List.
 10. Required Forms: All contestants must have the required original signatures (Contestant and Parent or Guardian) on each of the Indemnification and Release Forms. These forms will be supplied upon completion of registration, and are required for each team member to participate. They may be returned as follows:
 - a. **Fax to:** SABBQ Committee **Attention:** Erin Sanchez **Fax Number:** (210)267-1570, *or*
 - b. **Scan and Email to:** YouthBBQ@sarodeo.com
 11. Children with disabilities are welcome to participate in this event. Please email YouthBBQ@sarodeo.com in order to discuss any special needs to accommodate your child with the event.

SAFETY REQUIREMENTS

Fire Extinguishers

Portable fire extinguishers must be identified and readily accessible. Minimum fire extinguisher requirements:

- One 2A-10 BC fire extinguisher is required in each team space.
- One class K fire extinguisher is required when cooking with oil.
- All fire extinguishers must have current (within a year) inspection sticker from a licensed company or team must provide proof that the extinguisher is new (store receipt).

Open Flames, Cooking Equipment and Heaters

- Barbeque pits shall not be located within ten (10) feet of combustible materials.
- Screening must be utilized to contain ALL open flames.
- Ground fires are strictly prohibited.
- Gas cylinders/propane containers must be properly secured at all times to prevent tipping or falling (i.e. tied to a trailer or other structure within barbeque space).
- Propane tanks shall not be located within ten (10) feet of a door or window of a building.
- **All dumping ashes and/or coals must be done in a SABBQ provided ash dumpster.**

Other Safety Areas

- Golf carts, ATV's and other motorized vehicles are strictly prohibited except for the official use of SABBQ personnel. Bicycles, skateboards and motorized scooters are prohibited.
- All Tents must be anchored and set up as per manufacturers' instructions.
- Tent stakes are strictly prohibited.

- All tents must be flame retardant.
- All tents must be erected with appropriate fittings, fasteners, etc.
- Firearms are not permitted on the premises unless carried by official San Antonio Stock Show & Rodeo Security personnel.
- **Alcohol is prohibited on contest property.**
- Umbrella and canopy heaters are not allowed inside a tent.

PROHIBITED ITEMS

1. Pets are not allowed on the premises; however, service **animals will be permitted. Service animals are defined as dogs (or miniature horses when reasonable) that are individually trained to do work or perform tasks for persons with disabilities. Such animals are welcome in areas where the public is allowed to go. Under the ADA, service animals must be harnessed, leashed, or tethered, unless these devices interfere with the service animal's work or the individual's disability prevents using these devices. In that case, the individual must maintain control through voice, signal, or other effective controls. All other animals, including comfort animals, emotional support animals and therapy animals are prohibited.**
2. Drones, Selfie Sticks, pepper spray/mace, hover boards, firearms (**concealed or open carry**) and **laser pointers are not permitted on the premises** at any time.
3. Knives are to be used for prepping food only and shall be kept in prep area while in use. While not in use, knives should be stored away in secure area and not left out in the open.