

17th Annual Briscoe Ranch BBQ Cook-off at the Crossroads

December 13-14, 2024 – Champions Barbecue Alliance Sanctioned

Rules & Regulations

South Texas CattleWomen will host the 17th Annual Briscoe Ranch BBQ Cook-off at the Crossroads December 13-14, 2024 at the Uvalde County Fairplex located at 215 Veterans Lane - Uvalde, Texas 78801. (Hwy. 90 West, approximately 2.3 miles west of the downtown Uvalde intersection of Hwy. 83 and Hwy. 90.)

1. The event is produced by Uvalde Festival and Events Association, Inc. with proceeds benefitting Southwest Texas Junior College scholarships. To enter, teams must register and pay entry by submitting the official Entry Form. Teams may also register and pay online at www.UvaldeBBQ.com.
2. Official check-in time will begin at 10 a.m. on the Friday of the event. Thursday arrivals will be permitted with advance notice. Meat will not leave the cook-off area after check-in. Teams must vacate no later than 11 a.m. on the Sunday of the event. Cooks meeting will be held Friday at 6:58 p.m. in the Fairplex Event Center. HEAD COOKS MUST ATTEND – all team members recommended.

Champions Barbecue Alliance Sanctioning Rules apply.

BBQ PITTS

Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pellet smokers are permitted. Electrical accessories such as spits, augers or force drafts 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.

COOKED ON SITE

Each team will consist of a head cook and as many assistant cooks as the chief cook deems necessary. Each team will provide a pit and/or pits to be used exclusively by that team within the team's assigned cooking 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. Once a team and their CBA meats have arrived at a CBA event, the meats are not allowed to be removed from the competition grounds. Pre-trimming of competition meat is allowed and may be removed from the store packaging to do so unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time. Random meat inspections can be conducted by a CBA Event Representative, CBA Director of Event Representative, and/or any active Board of Director. If any irregularity is found, the cooking team can be disqualified, and no refunds will be available.

JUDGING TRAY CONTENTS

CBA requires that the Promoter and/or CBA Event Representative advise all cooks of the quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Head Cook's meeting. The CBA Event Representative or designated representative will not inspect trays. It is the sole responsibility of the head cook to verify that they meet all rules and regulations that CBA has in place. All garnishes and condiments are prohibited. Sauces and/or other liquids may not be added to the tray prior to placing the product in. 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 the protein has been placed in the tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. Each turn in tray will consist of the following at all events:

Chicken: enough for 6 judges required, no pulled or shredded allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork: enough for 6 judges is required, Pork butt only. Any cut or combination of cuts from the pork butt is allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork Ribs: enough for 6 judges is required. Pork Spare ribs, St. Louis cut, or baby back ribs are allowed. Must be bone in, individually cut. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Brisket: enough for 6 judges is required. Slices and or burnt ends allowed. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Jackpot Ribeye Steak Category:

One (1) Ribeye Steak – approx. 1” to 1 1/2” thick

Steak must be submitted in the provided boxes. Steaks may not be marked in any way with the exception of grill marks. No garnish is allowed. Steaks must be turned in whole and uncut.

*Steaks provided by the cook. Promoter will not provide the steaks.

*ONLY main meat category points (Brisket, Pork, Pork Ribs, Chicken) will go towards sanctioning points.

Trays that are late will not be judged.

CAUSES FOR TRAY DISQUALIFICATION

After the tray has been turned in, any tray found to be in violation of CBA rules will be disqualified at the discretion of the CBA Event Representative. It is the sole responsibility of the head cook to become familiar with the CBA Rules and Regulations so as to avoid disqualification. Foreign items (toothpicks, pins, string, garnish, etc.) found in entry will result in disqualification. Entries not cooked to USDA safe minimum internal temperatures could also cause disqualification. The CBA Event Representative will have the ultimate decision in disqualifying said tray.

ANNOUNCING WINNERS

Winners for each category will be announced starting with the CBA recognized categories in order of chicken, pork spare ribs, pork butt and brisket. After the CBA categories are called, the jackpot categories as well as any other special awards offered by the promoter (i.e., people’s choice, best pit etc.) will be announced. At the end of the individual awards, the top ten (10) overall along with the Reserve Grand Champion and Grand Champion of the event will be announced. CBA will then post all cumulative points and each team's respective finish. The announcement of the winners will be by team name. Only the Promoter, CBA Event Representative, or designated CBA representative will announce names and no other person will be allowed to take the microphone during awards.

TEAM DISQUALIFICATION

Failure to comply with CBA rules can result in a disqualification of the offending team or teams. The penalty will be administered by the CBA Event Representative /Event Promoter. If administered, the CBA Event Representative will notify the CBA President and Vice President. As required the President will also notify the Area Ambassadors.

1. Foul, abusive, and/or unacceptable language by a head cook, assistants, and their guests can result in immediate disqualification. The Promoter is not under obligation for refund.
2. Failure to comply with event or city rules can result in immediate disqualification. The Promoter is not under obligation for refund. Failure to comply with any state, city, county, or CBA covid guidelines can result in immediate disqualification. The Promoter is not under obligation for refund.

Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestant’s space. Only one (1) team is allowed per space. There are a limited supply of 50 amp and 20 amp plugs available on a first come, first served basis at time of paid entry. Generators are allowed. Handicap restrooms and water are available.

All outdoor tents must be anchored with water barrels or sandbags. Under no circumstance are teams to drill holes or tent stakes in the concrete or asphalt of the premises. If said damage is found to be present, team will be fully responsible for repairing the damages to Uvalde County Fairplex’s specifications.

It is the responsibility of the contestant to see that the contest area is kept clean and that the area is clean and policed following the contest.

Promoter, sponsors or cook-off officials will not be held responsible for accidents, thefts or mishaps.

7. Promoter reserves the right to disqualify any team that does not abide by the rules.

8. Promoter reserves the right to prohibit any team, Exhibit or proposed Exhibit, which in the promoter's opinion is not suitable for the event. This express reservation concerns persons, items, printed matter, conduct, and all other things which affect the character of the event.
9. Promoter reserves the right to adjust or make changes in space/lot assignments, up to and including the date of move in or entry deadline, to ensure an even flow of traffic or to maintain the theme of the event.
10. No fund-raising activities will be allowed in the booths without consent of the promoter. NO FOOD OR DRINKS MAY BE SOLD.
11. NO POLITICAL AFFILIATES, SIGNS OR BANNERS ALLOWED ON THE PREMISES!
12. Pit areas which include the operation of audio/visual or lighting equipment must be arranged so that the noise/light from said equipment will not annoy or disturb any contiguous or adjacent teams or attendees.
13. In the event of fire, strikes, rioting, hurricanes, civil disorder, or other circumstances making it impossible to operate the Facility to be determined within the discretion of the promoter, this Agreement shall become null and void. A full refund of deposit will be made or at the option of the team will be transferred towards the cost of future events.
14. Be courteous to your cooking neighbors. No loud music or loud parties after 11 p.m. allowed without the risk of being asked to leave the premises.
15. All cooks staying on-site on Saturday night must vacate the premises by 11 a.m. Sunday morning.

SCHEDULE & TURN-IN TIMES

Friday

5:50 - 6:00 p.m. Ribeye steak (jackpot)

6:58 p.m. Cooks meeting and kick-off party (ALL COOKING TEAM MEMBERS)

Saturday

11:50 - 12:00 p.m. Chicken

1:20 - 1:30 p.m. Ribs

2:50 - 3:00 p.m. Pork

4:20 p.m. - 4:30 p.m. Brisket

5:30 p.m. Kids Que

7:00 p.m. Awards Ceremony