



## **12th Annual BBQ Cook-Off FUNDRAISER For Camp Craig Allen October 11<sup>th</sup> & 12<sup>th</sup> 2019**

Venue: FC Toyota Stadium [BLUE SOUTH LOT Right off Frisco & Main street]  
9200 World Cup Way Frisco, TX 75033

Host Hotel: *Holiday Inn Express (@ Toyota Stadium) and Comfort Suites*

### **OFFICIAL RULES AND REGULATIONS**

(NOTE: Max Capacity: 75 teams)

#### **BBQ Cooking Team Registration Process:**

- 1. Complete online Registration.**
- 2. Pay your team registration fee(s).**
- 3. Print out '2019 Rules & Regulations' and make sure all teammates have a copy so there is NO CONFUSION.**
- 4. Read all emails leading up to event for important information including check-in procedures. RESPOND BACK as applicable.**

All Information can be found at [www.campcraigallen.org](http://www.campcraigallen.org).

#### **1. COOKING TEAM- (There are 3 very distinctive levels)**

A Cooking Team is defined as any individual, group, company, etc. hereinafter referred to as a "BBQ Team" that will prepare and cook an entry or entries for the purpose of being judged. Each team is comprised of a head cook and other members (maximum per team depends on level of team sponsorship). Each teammate should be over 18 years of age to enter the meat contest entrees and must be over 21 years of age to consume alcoholic beverages. (Note: Your kids can help with your decorations and other fun things!)

**General BBQ Teams** are family, friends, and there is no business or marketing conducted. This type of team is a \$75 entry fee and can have a maximum team of 6 per team. The standard site space is given.

**Business BBQ Teams** are any small businesses that will be utilizing our event with marketing of products or services. This type of team is \$2500 entry fee and can have a maximum of 10 persons per team, which usually has the employees, family and friends as the teammates.

**Corporate Sponsor Partner Team** are any large company or Corporation which will be a 12-14 person team that is a combination of Cook team mates and Corporate/Marketing employees working together. The entry fee is \$5000 and the Corporation will be provided a much larger space, a Competition Cook Team to compete for your Company, and added benefits in our many marketing elements.

**BBQ Team registrations are \$75-\$5000 per team and additional food samples (as much or as little as your team can provide)** Food must arrive in the original packaging (for the competition) and stored in our commercial refrigerator truck we provide on site. ONLY exception is Chicken and beans...see below.

This is an amateur event open to everyone. **Mandatory Cooks Meeting on site at the stage area at 3pm, Friday, October 11<sup>th</sup>**. All teams must arrive and smokers must be checked into site no later than 1pm on Friday. (NOTE: Teams will be allowed to check into their place ALL day on Thursday, October 10<sup>th</sup> and the morning of Friday, October 11<sup>th</sup>). Contact Dawn directly (940) 395-0226 if you need other times.

If you need additional space, or you want to promote your company in ANY WAY, ***you must purchase a Business or Corporate Cook Site (see above levels).***

Any and all kinds of additional meat, vegetables, poultry, dessert, etc. to be brought to cook to help feed the general public are encouraged for your People's Choice category. On site storage in a commercial cooler will be required for your team to use (per Frisco Event/Health permit regulations).

**2. EQUIPMENT-** Each team will supply all of the equipment necessary for the preparation and cooking of their entry(s) including a cooker, wood, charcoal, and/or wood pellets. No direct open flames and no fires allowed directly on the ground. No team may share a cooker or grill with any other team for their actual contest entry(s). Approved Cookers include: any charcoal, wood, smokers, and grills that have a lid (either homemade or commercially built). NO electric or propane grills are allowed in the Meat or Chicken competition category to the judges (other than starting your fire box). You may use and grill or propane for the other categories or in cooking for people's choice or personally. (Electric draft systems and electric rotisseries are allowed-you must have own generator for these devices.) **YOU MUST HAVE A FIRE EXTINGUISHER AT YOUR SITE!!!** From backyard grills to huge rigs (and you are allowed to bring multiple cooking devices as long as you fit in your assigned cooking space), bring everything "and the kitchen sink"!

**3. MEAT INSPECTION-** Meat for the contest may be fresh or frozen. Meat MAY NOT be pre-cooked, sauced, spiced, injected, marinated, or cured in any way, or otherwise pretreated, prior to the official meat inspection. ***HOWEVER-Chicken IS TO BE pre trimmed/rinsed at home, (due to safety issues with CHICKEN ONLY-we do encourage this.)*** (We rely on an honor system that you are only pre-trimming). Meat must be maintained at a maximum temperature of 40 degrees F° prior to inspection. Each team will be provided space in a commercial refrigeration semi truck in our site footprint that must store all meat. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. After cooking all meat, it must be maintained at a minimum temperature of 140 degrees F° in a covered container until submitted for judging. No contest meat, once inspected, may leave the cook team's site until submission for the judging portion of the contest only. Each team must have a working meat thermometer. Additionally, any cooked food not maintained at 140 degrees F° for 3 hours or more must be discarded. You may bring own refrigerator.

**4. BBQ TEAM SITE-** Is assigned at arrival, unless specified. WE ENCOURAGE YOU TO drop off your smoker/supplies on Thursday October 10<sup>th</sup>! We will have the 6' perimeter fence in place by Wednesday.

Each General BBQ Team Site will be FOUR adjoining parking lot spaces; side-by-side which is 36' long x 20' deep. This is a 720sq feet of concrete space.

Each Business BBQ Team Site will be SEVEN adjoining parking lot spaces; side-by-side which is 63' long x 20' deep. This is 1260sq ft. area site with electricity included.

Each Corporate BBQ Team Site will be 14 spaces (7 spaces back to back-deep) This is 63' long and 40' deep and includes a 15x15 tent installed, electricity, and a private porta potty in this area site.

Basic electrical service and private porta potties can be added to any team as an add-on at the time of registration.

NOTE: If you bring your own generator, it must be quiet and you must obtain your own personal generator permit by the City of Frisco. (make sure you reference our event)

All equipment including cooker(s), canopy, smoker trailer, table, chairs, etc. **MUST** be contained within your designated space. BBQ Smokers must have a 20' space between any tent and BBQ smoker (Frisco Fire Dept. policy)

No personal vehicles are allowed in the team cooking sites (except to unload). **Vehicles can only be inside the event perimeter for unloading on Friday until noon, and reloading to go home AFTER AWARDS Ceremony on Saturday ONLY. This is a mandatory rule for everyone's safety.**

RV/TRAVEL TRAILER- NO travel trailers or RVs of any kind are permitted within the Event Site Perimeter. You **MAY** bring them (any size) and park them in the designated RV parking we assign. They must be self-contained. (There are NO hook ups) and you are responsible for your own Travel Trailer/RV. No security will be provided and this is at your own risk of liability.

There are adjoining hotel rooms available. Book your hotel rooms early at our host hotel, which is near to our event; within easy walking distance. (They will sell out fast!)

BBQ Pits and Trailers are to be removed from the towing vehicle. ALL vehicles must be removed from the fenced event perimeter site as soon as possible after unloading. Teams may NOT bring a golf cart, mule, ATV, or motorcycle onto the site. Camp Craig Allen and EMS will be running golf carts throughout event only.

**5. BEHAVIOR-** The head Cook is responsible for the conduct of his/her team. Every team including members and their guests are expected to exhibit proper behavior and orderly conduct at all times. ***We are a Charity Fundraiser Event. Please respect that.***

Simple rule we all use: "If it's not yours, don't touch it!"

BBQ Team Leaders will be available throughout the event to help with questions and provide assistance.

All day Wednesday, Thursday, and Friday are designated for set up of the event specifically for our BBQ Teams and our Sponsors.

Your friends, family, co-workers, and the general public are welcome on Friday evening after 5pm, in our perimeter for the opening of our Kick-Off Party. Please understand that everyone (that means everyone NOT ON your team) needs to purchase a ticket to our event (\$25 on Friday night and \$10 on Saturday).

Following the Friday night party/concert, a mandatory quiet time will be in effect from midnight until sunrise. The entire event is gated with designated in and out gate(s). During the quiet time, all gates will be closed and monitored with security. No entry or exit is permitted for the general public. Only authorized personnel & BBQ teams who have been positively identified by our Security personnel will have access to team sites.

One person must remain at your team site at all times when your BBQ smoker is operational with heat.

**6. ALCOHOL-**No alcoholic beverages may enter or exit the gated perimeter at any time during the BBQ event. **WE** have a TABC (Texas Alcoholic Beverage Commission) license [valid 10/11/2019-10/12/2019 to *sell alcohol* and we must abide by the law in order to avoid jeopardizing our fundraiser and our entire organization.

That means: **DO NOT BRING YOUR OWN BEER OR ANY OTHER ALCOHOL!!!!** (Other than your 4oz competition portion for Bloody Mary's & Margaritas contest)

We will have a designated mobile unit selling beer, wine, specialty products and ice to the teams in addition to our Concession stand for set up. (We suggest you bring an empty cooler) < 20lb ice is \$5 per bag you can purchase on site as needed >

**7. CLEANLINESS & SANITATION-** All teams are expected to maintain their cook sites in a clean and orderly manner and to use healthy and lawful sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves, tongs, and other utensils, is required at all times while

handling food. Failure to use proper sanitary guidelines will result in disqualification. Teams are responsible for cleanup of their site in its entirety, during and after the event. Bring your own trash bags and use our dumpsters we have on-site. A trashcan is required at your site—Bring it! Teams will be required to have a sanitation system in their sites for utensils (this is a designated three-bucket-system consisting of clean water, soap water, and bleach water). Our Health Coordinator will be visiting all BBQ sites on Friday for a compliance inspection and to help you with set up. All teams are responsible for taking their trash to the dumpsters regularly and providing a designated container for their cigarette butts. No smoking allowed in any tent structure at any time. *There is an actual award for Team with the cleanest site throughout the event-- All teams need to strive for this award!*

**8. DISQUALIFICATION-** An entry can be disqualified by the BBQ Team Coordinator, the Frisco Health Inspector, or the BBQ Judge Coordinator. An entry can be disqualified for any of the following:

- A) Evidence of marking or sculpting the Entry box to the judges as a competition entry. No entry can identify any team, including decorating, forming, shaping of any kind.
- B) There is anything in the box besides the category being judged, and a piece of foil under it.
- C) There is not a minimum of six separate servings of identifiable pieces. (Exact count for Entry is provided beforehand and all questions resolved at the cooks meeting on Friday)
- D) There is evidence of blood such that the meat is uncooked. (Blood is blood-cook your meat!)
- E) The entry is submitted after the officially designated entry time for the specific category. (Be on time, you have a five-minute window before and after)
- F) Gloves are not used while handling food products.
- G) Not cooking the meat that was inspected for the competition.
- H) Giving out free samples to the public without admission. We must have the general public pay for admission at our gates. Remember, this event is THE FUNDRAISER for Camp Craig Allen.

**9. COMPETITIONS-** The BBQ competitions will include 17 total categories for each team to participate or to have the opportunity to win. The number of categories each team participates is up to you.

A Grand BBQ Champion will be awarded based on accumulative points per category of the four main BBQ categories of BRISKET, CHICKEN, RIBS(pork only) and PORK BUTT, (the tie breaker will be the highest score on Brisket).

Each of these BBQ categories will have ten called spots and a point given for each. [Example (and this is per category) 10<sup>th</sup>=1 point, 9<sup>th</sup>=2, 8<sup>th</sup>=3, etc. up to 1<sup>st</sup> place receiving 10 points].

These FOUR BBQ categories will be added up with a combined total to determine Grand BBQ Champion with highest accumulated points.

The following are all our categories and the placement of such:

A) Competition BBQ- categories of Brisket, Ribs (pork), Pork Butt, Chicken, Open (anything goes), Dessert. One entry fee is required for pre-registration of your General BBQ team or Corporate BBQ teams (regardless of the number of categories entered) and one team entry is allowed per each of these above categories.

B) Additional Cash Categories:

Jack Pot Beans (separate additional \$10 cash PER ENTRY).

Jack Pot BBQ Sauce – (separate additional \$10cash PER ENTRY).

The “cash pot” of money collected for Beans and for BBQ Sauce will be split 50/50 with Camp Craig Allen and one winner for Beans and one winner for BBQ Sauce. Any type of beans are allowed and pre-soaking and cooking are allowed since bean & sauce turn in is early on Friday.

C) “FUN”draiser “BIG HEART” Contest- Each team is to pre-solicit for donations before the event. **\*\*EACH TEAM HAS A DEDICATED DONATION PAYPAL BUTTON TO ACCEPT ONLINE DONATIONS ON OUR WEBSITE UNDER the BBQ TEAM PAGE**

This will promote awareness and encourage participation for the general public to come on Saturday to see the teams. Being our largest annual fundraiser for the year, we really rely on ALL teams to actively participate in this. Even if it's raising \$1,000, we really need each and every team to do this. Auction items can be donated by the teams prior to the event and these items will count towards your team's "Big Heart" totals. Keep in mind of the cut off date of Auction items being received and thus counted towards this contest element! *All donations count towards a team total from the time a team gets registered time until 4pm on Saturday, the day of the event*

D) "The Best of..." Categories - Every team is encouraged to participate in the Best Margarita, Best Bloody Mary, Best Decorations, Team Spirit, and The Cleanliest Team Site categories.

### **Turn Ins**

You will be furnished with a turn in box for each entry upon check in or during a designated time. Turn in boxes will be a common Styrofoam "clam shell" to go box with a double ticket taped to the top. Inspect your boxes when you receive them for cracks or breaks, etc. A cracked or broken box will not be accepted at turn in. If you need a new turn in box at any time or for any reason during the competition, return the broken box to the judges tent and receive a new box.

**NO GARNISHES** are allowed. (See below for info on drinks) The only thing allowed in the box besides the food samples is an optional square piece of aluminum foil. BBQ teams will furnish their own foil squares if they choose to use them in their boxes.

### **NOT ALLOWED IN THE TURN IN BOXES:**

- Garnishing of any kind (lettuce, radishes, fruit, kale, parsley, pickles, etc.)
- Any form of eating utensils (forks, spoons, knives, toothpicks, etc.)
- Any separate container of sauce or condiments. Any sauce, if used, can be applied directly to the meat and does not have to be "cooked on". BUT any applied sauce of any form must not pool in the bottom of the container.
- Any notes, writing with sauce or condiments, etc. In general, any form of marking an entry will not be allowed.

You will turn in the closed box with your samples inside and tear off one of the duplicate tickets to keep for verification. Make sure the clamshell with the tickets taped to it is on top. Entries with the ticket on the bottom will not be accepted. **TAKE A PICTURE OF ALL YOUR TICKETS!!!**

At the award ceremony, winning ticket numbers will be called. **YOU MUST HAVE PROOF OF THE TICKET FOR VERIFICATION IN ORDER TO CLAIM YOUR TROPHY!**

**For the Jackpot Beans and BBQ Sauce categories**, you will be given a sample cup with lid and duplicate tickets taped to the side.

**For the Margarita and Bloody Mary categories ONLY**, you will furnish your own container with minimum 7oz. Any container is allowed and creativity with garnishes ARE DEFINITELY part of the score. Creativity is 50% and taste is 50% of the total drink scores. You have the choice to provide 7 separate small servings as part of the presentation, OR one container-in which the drink will be poured from it into 7 small samples for judging. Drink categories can contain alcohol or not-your choice. These are fun and highly competitive categories, so have fun and be creative!

### **Specific Category Rules**

#### **Brisket**

- Brisket will be turned in sliced and in addition Burnt Ends will be allowed
  - You must turn in slices and you can optionally add Burnt Ends
- Slices must be ¼ inch to ½ inch thick

- Slices can be placed in the sample box in any way you prefer, fat up, fat down, parallel to hinge, etc.
- Slices may be trimmed or “blocked” on the ends to fit in the turn in box
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.
- No pooling of sauce in the box

#### **Pork Butt**

- Any combination of pulled or sliced pork is allowed. No restrictions on the thickness of slices
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.
- No pooling of sauce in the box

#### **Pork Ribs**

- Can use either pork spare ribs, St. Louis cut pork spare ribs or baby back pork loin ribs
- Must turn in ribs with bones. Separated rib meat only is not allowed. Part of the judging criteria for tenderness of ribs is how the meat separates from the bone when the judge bites into it. At your discretion, ribs can have a “pull” or be “fall off the bone” but the meat must stay on the bone when the judge picks it up.
- Ribs can be placed in the box in any manner you choose: meat up, meat down, parallel to hinge, perpendicular to hinge, etc.
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.

- No pooling of sauce in the box
- Extra note: Beef Ribs can be turned in for the OPEN category as our actual Rib category is pork ribs only.

#### **Chicken**

- You may cook your chicken in any form you want: whole, half, pieces, breast only, etc.
- Chicken is the only category that may be pre-trimmed before arrival at the site. But it cannot be pre-seasoned, injected or brined beforehand.
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.
- You can turn in:
  - Individual pieces, white or dark, skin on, skin off, bone in, boneless, etc.
  - Slices of breast, full breast, half breasts, etc.
  - Half chicken, sliced up for seven samples
  - Pulled chicken meat
  - With or without skin

- “Pink” cooked chicken will be accepted as part of the smoking process. But any evidence of blood in the meat, the joints or any “non-clear” fluid in the chicken will be considered undercooked and unsafe. Undercooked chicken will be disqualified.
- No pooling of sauce in the box

### **Open**

- Any cooked meat is acceptable. Venison, fish, goat/cabrito, lamb, shellfish, steak, beef ribs, etc.
- No combinations where two separate samples must be combined will be allowed. Such as “surf and turf”, etc.
- Any combination such as bacon wrapped meatloaf or a “fattie” will be allowed as long as individual slices/portions can be handled by the judges. Fish tacos, etc. are allowed.
- Any sauce or condiments must be applied directly to the samples. No dipping containers allowed in the turn in box.
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.
- No pooling of sauce in the box

### **Dessert**

- Can be any pie, cake, pudding, cobbler, etc. that is cooked onsite in a smoker, grill or charcoal oven.
- Any sauce, condiments or glaze must be applied directly to the samples. No dipping containers allowed in the turn in box.
- Turn in enough product for seven separate samples. The judges will not have knives and will not separate any sliced samples. Each judge must be able to pick up their own separate samples, if two samples are not completely separated they might stick together. This could mean one judge might not get a sample and therefore not give you a score. You may put as many samples in the box as you choose as long as the lid will easily close.
- If your entry is a pudding or cobbler (in other words, cannot be sliced, must be spooned), place enough in the turn in box for six samples. In only this case will the judges be able to take a small sample with some form of a utensil.
- No pooling of sauce in the box

**People’s Choice EACH PERSON ENTERING OUR GATES WILL RECEIVE A BLANK BALLOT FOR THEIR INDIVIDUAL VOTE OF 3 OF THEIR CHOICE.**

**THIS IS THE OPTIMAL “FAVORITE TEAM OF THE PEOPLE’ AS YOUR TEAM IS BEING JUDGED ON FOOD SAMPLE, FRIENDLINESS, AND HOW FUN YOUR TEAM IS WITH THE PUBLIC.**

**THIS BEGINS ON FRIDAY AT 5PM AND BALLOTS AVAILALE UNTIL 5PM ON SATURDAY. SO GIVE GOOD SMAPLES WITH A SMILE, YOU NEED THEIR VOTE!**

**THE VOLUNTEERS AT THE GATES WILL BE GIVING OUT THE BLANK BALLOTS TO EVERYONE ENTERING. ALL COMPLETED BALLOTS WILL BE TURNED INTO THE PEOPLE’S CHOICE BALLOT BOX LOCATED AT THE JUDGES TENT.**



**1<sup>ST</sup>, 2<sup>ND</sup> AND 3<sup>RD</sup> PLACE WITH BE AWARDED. ANY TYPE OF SAMPLING IS ALLOWED, HOWEVER, NEEDS TO BE A BITE SIZE SAMPLE (SERVED ON A TOOTH PICK OR 1OZ RAMEKIN THAT YOUR TEAM PROVIDES)**

**INVITE INVITE INVITE ALL YOUR FRIENDS, FAMILY, NEIGHBORS AND COWORKERS TO ATTEND AND BE SURE TO TELL THEM WHERE YOUR TEAM IS LOCATED!**

**10. BBQ TEAM PARTICIPATION-** The goal is for each team to compete with each other while having fun. Each team is to bring a game for their site to encourage the public to actively get involved! This is also for the Best Team Spirit Award. Games can include washers, horseshoes, ring toss, carnival-like games, Ping-Pong, beer pong, Foosball, Corn hole, Dunking booth, etc. We want to promote fun and participation. Teams collect donations this way for participation in their “game” and this is a lot of fun!

**11. ADMISSION- Everyone pays admission (except YOU personally as an official team member)**

Friday night is \$25 per person AND Saturday is \$10 per person

All teams are to invite their co-workers, friends, and family for the Kick-Off Party Friday night.

The Friday admission includes dinner, casino, bands, and dancing in our “Adult-Oriented” Kick-Off Party (suggested adult party, just know that NO ONE under 18 can enter our Casino tent).

The Saturday admission includes unlimited BBQ samples (bite size) at all of the team sites (along with a People’s Choice ballot) all day Saturday fun family filled event with a kids area.

There will be some other concession vendors available for other food options and they charge separately.

There will be vendors of all kinds onsite, something for everyone!

***It is critical in our fundraiser efforts to sell admission and all the drinks at our event by and for Camp Craig Allen.*** This includes to your personal friends and family. Please help us by not just “getting people in free because they know you”

(Or hey, just write us a Million dollar personal check and we’ll sit around, eat, and drink with everyone *for free!*)

Tickets for FRIDAY NIGHT can be purchased on our website. We highly encourage you and your family/friends to purchase your tickets online BEFORE the date of the event, to avoid long lines and congestion in entrance area(s).

The silent Auction tent will open Friday night in which the BBQ teams will get a first look and can then begin bidding.

The BBQ Dinner will be buffet and served at 6pm.

The Casino tent will host tables and slots will be open from 8pm–11pm.

Live bands will play Friday 5pm–11p and again Saturday all day from 11am-7pm

All locations and activities will be mindful/respectful of the 12am sound curfew.

**IMPORTANT:** Friday night is adult-oriented and Saturday is family friendly. Keep this in mind and plan accordingly.

Encourage the people with disabilities to get involved with your team, as there will be many volunteers and “campers” who will love to help! (don’t be shy!)

**12. WINNERS-** The winners will be announced in each category at the main stage area at 7pm on Saturday October 12<sup>th</sup>. All awards and trophies will be awarded at this time. All teams with their teammates are asked to be present and in the Stage area just prior to the awards ceremony. Your friends & family are definitely welcome!!!



**<< Awards presented for the following 17 CATEGORIES >>**  
*The awards ceremony is Saturday, Promptly at 7pm on main stage*

<u>Brisket</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Ribs (pork)</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Chicken</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>OPEN</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Pork Butt</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Jack Pot Beans</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	(ONE place split cash pot)
<u>Jack Pot BBQ Sauce</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	(ONE place split cash pot)
<u>Dessert</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Margarita</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Bloody Mary</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Best Begging</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Best Decoration</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Best Team Sprit</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>Cleanliest Team Site</u>	1 <sup>st</sup> , 2 <sup>nd</sup> , 3 <sup>rd</sup>	
<u>New-B-Que</u>	ONE winner	
<u>People's Choice</u>	ONE winner	
<u>Grand Champion</u>	ONE winner	

**13. EXPECTATIONS-** All teams are expected to follow all of the above rules and regulations. In addition, understand this is a fundraiser for Camp Craig Allen. There will be live media coverage prior to, and during the event. Please be respectful of the media and the positive impact we want to convey at all times. Learn about our Camp Craig Allen organization!!!!!!

We are a nonprofit 501(c)3 organization, which is raising money entirely for building a complete “barrier free” wheelchair accessible universal designed facility, an entire community directly for people with physical disabilities. All ages, all types of physically debilitating diseases or injuries would be given new hope and empowerment. Currently our BBQ funds our programs and advocacy. Our ultimate goal is major sponsorships and large private donors to get us to the funds needed to go to Construction to build our facility in Frisco, TX.

Read our website in its entirety [www.CampCraigAllen.org](http://www.CampCraigAllen.org) and understand your vital role in promoting our fundraiser, our organization, and our vision. We ask all statements to the media are directed to our Marketing Director, Amanda Hall, or to the Event Chair, Dawn Cruzan.

**14. JUDGING TIMES-** Each category submission time will allow a 10 minute window-that is 5 minutes before and 5 minutes after the designated time below. Entry times mean that your competition category is AT THE JUDGES TENT (all times will be posted here). Our Judges Coordinators, will be available on-site to answer questions in this area. The Mandatory Cooks meeting at the main stage at 3pm on Friday will give you an opportunity to meet all Coordinators, ask all judging questions, and make sure you understand everything. We provide all entry containers for all food categories, as well as, the detailed instructions on turn in specifics.

You will provide the creative drink container for your entry of margarita and bloody mary's.

The following are the Official Entry times / Judged times per category:

**FRIDAY 10/11/19:**

5:00 pm = BBQ Sauce	@Judges Tent
6:00 pm = Beans	@Judges Tent
7:00 pm = Dessert	@ Judges Tent
8:00 pm = Margaritas	@ Judges Tent
8:30 pm = Bloody Mary	@ Judges Tent
9:00pm–10:00 pm = Best Decorations	@ Your team site

Regarding Decorations: Our Judges will be coming to you (if you have a skit or special effects, let

us know at check-in so we know a specific time you want the Judges to come by your area). Anything “tasteful” goes, (NO fireworks) so have fun with this and be creative!

**SATURDAY 10/12/19:**

12:00 noon	Chicken	@ Judges Tent
1:30 pm	Ribs (pork)	@ Judges Tent
2:30 pm	Open Category	@ Judges Tent
4:00 pm	Pork Butt	@ Judges Tent
5:00 pm	Brisket	@ Judges Tent

Additional Categories:

“Big Heart” Award-Monetary Donations submitted at check-in and again at 4pm on Saturday.

People’s Choice ballots picked up at 5:00pm Saturday, and to be counted immediately.

Cleanliest Team Site continually judged throughout event until last submission time.

Best Team Spirit continually judged throughout event until last submission time.

New-B-Que continually judged throughout event until last submission time.

Overall Grand Champion will be the team with the highest points combined. (Points based on ranking in each category; so the more you participate in the better your chances of this). If there is a tie, the highest score in BRISKET wins. The “Big Heart” dollar raised amount number at 5pm on Saturday will be used to determine the one team winner for the Awards.

See our Site map for our Event. Teams will be assigned at check-in according to arrival and type of team.

***If you would like to ask a question, are confused, please call. We promise, you’ll have fun and build lasting memories. We welcome you to the 12th Annual BBQ Cook-Off Fundraiser!***

***Thank you!***

Dawn Cruzan, BBQ Chair

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