



**BBQ CHALLENGE INFORMATION SHEET 2010**  
**CORPORATE & NON- CORPORATE**

**Buc Days Coors Light BBQ Challenge presented by HEB**  
**Get Ready, Set, Cook!**  
 Join us for the Annual Buc Days BBQ Challenge.

The Buccaneer Commission, a non-profit organization whose mission is to support the educational opportunities of area students, has presented Buc Days since 1938, providing South Texans fantastic family entertainment. Each year numerous scholarships are granted and local educational programs benefit from the money made from Buc Days events, including our one of a kind **BBQ Challenge!**

Cooking teams from all over the country make their way down to the beautiful Corpus Christi Bayfront to participate in three days of cooking, eating, competition and music. Don't miss the entertainment on the Buc Days stage each night or bring your own!

While you are enjoying your BBQ site, feel free to visit our other events that take place side by side with the BBQ Challenge. These events include a PRCA Rodeo, Folklorico and Mariachi Competitions, world class Festival & Carnival, family entertainment areas, parades and much more.

**IMPORTANT DATES & TIMES:**

BBQ Event Dates:	Thursday through Saturday, April 22-24, 2010
Application Deadline:	March 20, 2010
Move In	Wednesday, April 21 10am-4pm & Thursday, April 22 10am-5pm
Move Out	Sunday, April 25- 2am-11am
Public Hours	Thursday, April 22 5pm-12am Friday, April 23 5pm-12am Saturday, April 24, 12pm-1am

**UPDATES:**

- Bayfront redevelopment project will be complete for Buc Days 2010. Our newly renovated site will include items such as an interactive water feature, additional green space, and restroom facilities.
- New site allows for additional space for BBQ teams and entertainment!
- BBQ Challenge now has a newsletter, to subscribe see our website or send us your email or mailing address to [info@bucdays.com](mailto:info@bucdays.com)
- Buc Days will continue to focus on local and regional country while featuring more culturally themed entertainment throughout the week.
- Packages this year include a Port-O-Let!
- **This year's cook off will not be governed under the rules of the International Barbeque Cookers Association (IBCA), although we will be following their guidelines for our contest; specific information will be provided in the registration packet.**

**PRIZES:**

**CASH & COOKOFF AWARDS:**

All awards will be presented Saturday, April 24, 2010 at 6pm on the BBQ stage.

Teams are invited to compete in Chicken, Pork Ribs, Brisket, Seafood & showmanship as part of your registration fee.

The Showmanship Award will be given to the team showing the most spirit and hospitality – Remember: it's a Pirate Festival!

The Seafood Friday Competition will be held Friday, 4/23 at no additional cost to registered cooks.

The Jack Pot Beans Competition requires a ten dollar fee per entry to be collected on-site the day of the event.

<b>Grand Champion Winner: \$500 + Large Hand Carved Mesquite Sword</b>				
<b>Place</b>	<b>Chicken</b>	<b>Pork Ribs</b>	<b>Brisket</b>	<b>Seafood</b>
<b>1<sup>st</sup></b>	\$300 + Medium Sword	\$300 + Medium Sword	\$300 + Medium Sword	\$200 + Trophy
<b>2<sup>nd</sup></b>	\$150 + Small Sword	\$150 + Small Sword	\$150 + Small Sword	\$75 + Trophy
<b>3<sup>rd</sup></b>	\$50 + Small Sword	\$50 + Small Sword	\$50 + Small Sword	\$50 + Trophy
<b>4<sup>th</sup> – 10<sup>th</sup></b>	Ribbon	Ribbon	Ribbon	Ribbon

Place	People's Choice	Showmanship	Jack Pot Beans	Scholarship
1 <sup>st</sup>	Large Sword + Free 2011 Non-Corporate BBQ space + name on plaque posted in Buc Days office	Medium Sword	40% of Entry	Medium Sword
2 <sup>nd</sup>	Medium Sword	Small Sword	30% of Entry	
3 <sup>rd</sup>	Small Sword	Ribbon	20% of Entry	
4 <sup>th</sup>		Ribbon		

**MOVE IN:**

1. Teams must check-in Wed. 4/21 or Thurs. 4/22: from 10am to 5pm
2. Check-in at the BBQ Challenge station
  - a. Receive registration packet which includes site map, cooker wristbands, People's Choice materials, Vehicle permit, recycling container, etc.
  - b. Drop off brisket donation to benefit Scholarship Fund
3. Teams will be walked to their site by a BBQ Committee Member
4. Teams that have not checked in by 5pm on 4/22 will not be granted access to the event site for set up until the following day.

**MOVE OUT:**

1. Sunday, April 25- 2am-11am
  - a. Vehicle movement must be accompanied by a BBQ Committee Member for safety
  - b. Please note: If your equipment is still on site after 11am on Sunday, you will have to wait until the next day to move it.

**VEHICLE ACCESS:**

1. A team may park **one (1)** vehicle within its BBQ space. **This vehicle CANNOT MOVE during open hours.**
2. All other vehicles must be removed during open hours or is subject to tow.  
Open hours are:  
Thursday, 4/22 5pm-12am  
Friday, 4/23 5pm-12am  
Saturday, 4/24 12pm-1am  
Sunday, 4/25 12pm – 11pm
3. All other vehicles may return after hours – 30 minutes after closing
4. Vehicles must enter/exit through the specified entrance only as directed
5. Teams must supply their own power for any trailer and/or RV
6. PUSH CARTS - no vehicle is allowed on-site at any time to service push carts. All servicing is restricted to parking lots - police enforced.
7. All vehicles on site must have proof of insurance
8. Teams are responsible for off-site parking. No parking passes will be issued by Buc Days for free parking.
9. **IT IS IMPORTANT THAT THERE IS ABSOLUTELY NO MOVEMENT OF MOTORIZED VEHICLES DURING HOURS OPEN TO THE PUBLIC**
10. **No vehicles will be allowed to enter site one (1) hour prior to opening to the public**  
**Entry of vehicles is prohibited beginning at:**

Thursday, 4/22 - 4pm  
Friday, 4/23 - 4pm  
Saturday, 4/24 - 11am  
Sunday, 4/25 - 11am

#### **TEAM PARTICIPATION:**

1. The Chief Cook is responsible for the operation of the team space and all actions within or outside the assigned space(s) by the member or guests of that assigned space(s). The Chief Cook or team coordinator must be physically present and available to the Contest management if needed.
2. Cooking Teams
  - a. 4 wristbands per day per team will be issued in your entrance packet
  - b. BBQ Team bracelet must be on your wrist at all times
  - c. Additional bands can be purchased for \$5.00/each & no more than 10/day

#### **ALCOHOL**

1. **At NO TIME may a person under the age of 21 be served alcohol of any kind. The Buc Days BBQ Challenge prohibits service to a minor, even in the presence of a legal guardian.**
2. The team coordinator of each team will be held responsible for the conduct of its team members and any persons who are or have been in his/her space.
3. All alcoholic beverage sales benefit the Buccaneer Scholarship Fund
4. Bringing in outside alcohol is prohibited.
5. Each contestant must comply with all pertinent laws and ordinances, including but not limited to Texas Alcoholic Beverage Code and any additional rules of the Committee.
6. Alcoholic beverage service **must end 15 minutes before midnight on each night** of the Contest and is not permitted at all on Sunday move-out.

#### **ON-SITE SALES**

Beer, soda, water and ice will be sold on site through a designated BBQ liaison and will be delivered to the team's site. Deliveries will be made on a first come, first served basis and must be paid for at the time of request of delivery. Beverages available will be listed in the registration packet

#### **SPACE CONSIDERATIONS**

Balloons, inflatables and/or other aerial objects may **NOT** be used by contestants for identification, decoration or advertising.

Teams may have banners on their space, BUT all **commercial advertisement MUST be facing into the BBQ Teams space** and **CANNOT** be facing the public.

No Glass is allowed in the general Contest area. Glass bottles/containers of any kind must be kept inside the contestant's space. It is the responsibility of the team to ensure the safety of its area.

#### **CODE OF CONDUCT:**

1. Teams may not charge door admission to their BBQ space
2. Contestants may not fundraise/sell/solicit memberships/sponsorships while in the public Buc Days Festival area. Fundraising is permitted within your own team site with BBQ Committee Approval.
3. Animals are NOT permitted on the grounds except for Seeing Eye dogs or certified "human assistance" dogs.
4. Shoes and shirts are required at all times. Any person wearing inappropriate or not wearing appropriate clothing will be asked to leave the Contest.

5. Contestants, guests or general public are not allowed to bring golf carts, three/four wheelers, motor vehicles, bicycles, roller skates/blades, skate boards, remote controlled toys, motorized ice chests or any other motorized vehicle/apparatus, except wheelchairs, into the festival area.
6. Committee Members (with committee related business), Buc Days BBQ Challenge management & staff coordinators shall have access to a contestant's space at all times, with proper identification.
7. Teams are NOT required to provide general access (non-business access) or food/other refreshments to committee members of the Buc Days BBQ Challenge staff



## **BBQ CHALLENGE COOKING REGULATIONS**

1. **COOKED ON-SITE.** All meats will be cooked on-site with no pre-marinating, pre-soaking, or pre-spicing prior to the official start of competition as defined by Buc Days BBQ Challenge. Meat is subject to inspection and will be prepared from scratch within the time constraints of the cook off.
2. **SANITATION.** Cooks are to prepare and cook meat in a sanitary manner. Cooking conditions are subject to inspection by the judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. **Per Texas State Health laws, ALL cookers MUST have hot water at their site.**
3. **ENTRIES PER PIT.** Only one entry (one chief cook) will cook on a given BBQ pit. Buc Days BBQ Challenge committee members will monitor entries. Multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed.
4. **BBQ PITS.** Any type of commercial or homemade pit may be used, with only wood or wood products fires for cooking. Gas or electric lighters, electric blowers and/or rotisseries are permitted, but no gas or electric cooking heat. Holes, dug pits or open flames in boxes are not permitted. All pits must be diapered to prevent damage to the surface.
5. **DOUBLE NUMBER SYSTEM.** A secret, double number system will be utilized. The system requires that two tickets bearing the same number be utilized, one firmly attached to the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention.
6. **JUDGING TRAYS.** Styrofoam trays approximately 8 inches square on the bottom with hinged lids and without dividers will be the judging container. A single sheet of aluminum foil will be supplied in each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
7. **JUDGING TRAY CONTENTS.** The Head Judge or a designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes

and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces, but once the cooking is complete, sauces cannot be added before the meat is placed in the judging tray.

8. **TURN-IN QUANTITIES.** Cook's will turn in seven (7) full slices of Brisket, approximately ¼ to 3/8 inch thick (size of a pencil). If meat is sliced too thick the cook will be required to take it back and correct it. Cook will turn in seven (7) individual cut Pork Spare Ribs (bone in). Chicken will be one-half fully jointed piece to include breast, wing, thigh, and drumstick. Quantities subject to increase based upon number of teams.
9. **PINTO BEANS** will be started at the site from dry pinto beans. Cup provided is to be filled ¾ full. Cooks may cook with condiments, veggies or meat, however, when beans are turned in there is to be nothing in the cup larger than a bean. One cup of beans only will be turned in from any one pot of beans.
10. **TURN IN TIMES.** Turn-in will be as follows on Saturday, April 24, 2010 starting with
  - i. Beans at 11 AM
  - ii. Chicken at 12:30 PM
  - iii. Ribs at 2 PM
  - iv. Brisket at 3:30 PM

Awards will be presented at 6 PM at the BBQ stage. A turn-in window of 10 minutes before and after the set turn-in time will be recognized. Judging trays received before or after the turn-in window will not be accepted.

11. **COOK'S MEETING.** A **mandatory** meeting of the Chief Cooks will be held Saturday morning at 8:30 AM. The meeting will be held in the Judging area.

12. **ELIGIBILITY LIMITATIONS.** Employees and associates of cook-off sponsors shall not be eligible for any competitive awards

**13. ELECTRICAL INSTRUCTION:**

Cooking teams shall bring and maintain (2) fully charged and UL approved Fire Extinguishers. **At least one 40BC type extinguisher is required in each space and a second fire extinguisher is required near the cooker.** If using a tent **a certificate of fire retardant** must be available to the Fire Marshall. Teams shall not operate instruments, appliances, machinery, musical or other equipment, or other objects requiring electricity except as specifically set out herein; 110 household service only. No connections or combinations of connections can exceed 20amps.

\*No vendor or team is permitted to connect power until authorized on-site by Operations Chairman or Operations representative.

14. **BBQ TEAM EQUIPMENT:** All equipment must meet all Texas Occupational Safety and Health standards. BBQ Teams are responsible for providing all equipment necessary to their operation including:

- i. Chairs and Tables (unless corporate)
- ii. Hot Soapy Water
- iii. UL Outdoor Power Cable (100 feet minimum)
- iv. Interior tent lights (unless corporate)
- v. Teams using hot coals must have a metal container with a lid to dispose of any hot embers, provide sand box under pit or diaper the pit.

**15. GARBAGE DISPOSAL:** It is the responsibility of each cooking team to keep their area clean and assist in garbage disposal. All teams must provide a garbage can and trash bags for their own use.