



2023 BBQ Austin Team Handbook

VERSION 11.01.22



**March 3-4, 2023
Austin, TX**



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We are Rodeo Austin, a not-for-profit that provides real experiences and gritty fun to raise millions for Texas kids. Since 1938, we've been a mission with a rodeo that has brought heritage and entertainment to our community.

As a nonprofit, we are proud to support educational programs in Texas while preserving our state's western heritage. With the help of our volunteers and donors, Rodeo Austin's scholarship program has donated millions of dollars to Texas students, and we continue to cultivate agricultural education in our community. Our mission is to grow the next generation while providing gritty fun and entertainment.

The funds collected at BBQ Austin contribute to the Rodeo Austin mission and the support of Texas Youth.

CONTACT INFORMATION

Email is the preferred contact; however, you may also call the Team Registration volunteer below.

General Team Inquires & Team Information

Victoria Lee
Bbqaustinteam@gmail.com
512-791-3280

VOLUNTEER INFORMATION

If you are interested in volunteering for Rodeo Austin, please contact the Rodeo Austin office.

Volunteer Inquires & Staff Contact

Alyssa Dotson
Alyssa@rodeoaustin.com
512-919-3001

BBQ AUSTIN

BBQ Austin is a sanctioned BBQ competition hosted by Rodeo Austin.

The event is held in Austin, TX at the Travis County Expo Center on March 3-4, 2023.

Teams from all over the state come to compete for the title of BBQ Austin Grand Champion.

BBQ Austin is an open invitation cook-off. This cook-off is open to the public and we encourage the community to come out and visit one of the largest BBQ competitions in Texas. BBQ Austin also offers Austin's largest carnival, pony rides, petting zoo, Jr. Pit Master contest and BBQ University; a hands-on learning experience for those looking to improve their cooking skills.

BBQ Austin is an event organized and run by a volunteer committee. If you are interested in joining the volunteer committee, email Alyssa Dotson for information on how to get involved.

TIP JARS

Contestants are encouraged to cook meat for public sampling and to acquire donations for Rodeo Austin in their designated team space using donation tip jars for the public samplings provided by the Team. (Tip jars will be blue buckets that will be provided by the BBQ Austin Committee during set up.)

The BBQ Austin Committee will collect the funds from the donation tip jar buckets throughout the event and transport to the BBQ Bank for tabulation. The teams will be credited accordingly.

Removal of funds from these donation tip jar buckets by anyone other than the committee is strictly prohibited and will be grounds for immediate disqualification and expulsion.

No other donation receptacles are allowed on the cook-off grounds. No VENMO or PAYPAL or QR Codes are allowed.

No fund-raising activities, other than activities to generate funds to add to the Team's donation tip jar bucket, will be allowed in the team contest space(s).



TEAM REGISTRATION

TEAM REQUIREMENTS

- To compete in BBQ Austin, all teams must apply online or mail in their entries with payment by **January 20, 2023**.
- Each space purchased is considered a team and multiple spaces can be purchased.
- A team consists of one (1) Chief Cook and up to two (2) Assistant Cooks. Each team will need to designate a unique Chief Cook.
- Additional spaces can be purchased without designating a Chief Cook however no contest entries will be accepted.
- Each Chief Cook is required to have their own BBQ pit and will be solely responsible for their space, team guests, and compliance with Rodeo Austin and BBQ Austin rules and regulations.
- The Chief Cook at the event must match the one that has registered. If there is a change in the Chief Cook who registered prior to the event, please email Victoria Lee at ***bbqaustinteam@gmail.com***.

ONLINE REGISTRATION

All teams are encouraged to register online at ***Rodeoaustin.com/events/bbq-austin/*** and pay in full to reserve their team space at the event. Registration will not be final and team spaces will not be reserved/assigned unless full payment has been received by the Rodeo Austin office. Payment must be received by **January 20, 2023**, to compete at BBQ Austin. Payment will be accepted two ways, in full via Credit Card OR via Check by mail to the Rodeo Austin office. If you choose to send a check by mail, it is recommended to send immediately after online registration has been completed.

Checks can be mailed to:

Rodeo Austin
Attn: BBQ Austin Team Registration
9100 Decker Lake Rd.
Austin, TX 78724

BBQ Austin Online Team Registration will be a 4 step process

Step 1 - Team Registration

Step 2 - Chief Cook Designation

Step 3 - Additional Options (contest entries, admission/parking tickets and event services (portables, hand wash, grey water, ice tickets, etc.)

Step 4 - Tent permits, Band information & RV reservations

ONLINE REGISTRATION TIPS – KNOW BEFORE YOU BEGIN

- Be prepared with your team information prior to starting registration. Team name, Chief Cook name, cell number email address, and mailing address. (If you competed in the 2022 BBQ Austin, please reference your prior registration to remind you of your prior purchases.)
- Make sure that the email used during the registration process is yours and checked frequently. This is also where all communication for the event will be sent.
- Make sure to review this handbook in its entirety prior to registering. You will be asked to acknowledge the handbook was read and you understand the rules and regulations.
- Make note of all deadlines and important dates.
- There will be a price increase for items purchased onsite. Be sure to pre-purchase all additional items prior to arriving onsite.



TEAM REGISTRATION

WHAT IS INCLUDED WITH REGISTRATION

- One (1) entry into each Chicken, Brisket, & Pork Ribs sanctioned judging contests
- Event Insurance Fee
- Health Dept. Permit fee
- One (1) weekend parking permit in reserved lot
- One (1) Chief Cook event access wristband
- Two (2) Assistant Cook event access wristbands
- One(1) Custom BBQ Austin Apron

40X40 Spots:

- Access to water hookup
- Access to a 110v outlet & a 30 OR 50 Amp plug

20x40 Spots:

- Dry camping (No electric or water hookups; there will be designated water stations)

IMPORTANT DATES/DEADLINES

Dates

- November 1, 2022
- January 20, 2023
- January 30, 2023
- February 2, 2023
- February 10, 2023
- February 15, 2023
- February 15, 2023
- March 1, 2023
- March 3, 2023
- March 3, 2023
- March 3-4, 2023
- March 5, 2023

Important Information Regarding Dates/Deadlines

BBQ Austin Team Registration Opens
Deadline to register a team for BBQ Austin
Deadline to rent tents from Peerless Events
Deadline to pay for RV parking before the price increase on 02/03
Last Day to cancel registration for refund less a \$150 cancellation fee
First draft of team layout is published
Deadline to turn in Band information for public print materials and deadline to purchase additional admission and parking passes
Teams begin setup (setup prior to this date will need to be approved)
ALL TEAM VEHICLES/SUPPLIES NOT IN TEAM SPACE MUST BE REMOVED BY 10:00 AM
MANDATORY CHIEF COOK MEETING @ 12:00 PM in Judges Tent # 1
BBQ Austin 2023 Cookoff
Awards Ceremony and Team move out

TURN IN TIMES AND LOCATION

FRIDAY, March 3, 2023

- 5:00 PM - BBQ Sauce
- 7:00 PM - David Kitchen's Jackpot

SATURDAY, March 4, 2023

- 9:30 AM - Bloody Mary
- 11:30 AM - Beans
- 12:30 PM - Jr Pitmaster Pork chop
- 1:30 PM - Chicken
- 3:30 PM - Ribs
- 5:30 PM - Brisket

A ten-minute window before the category turn in time will be recognized and enforced. No late entries will be accepted.

TEAM REGISTRATION

2023 RATES: TEAM SPACES & ADDITIONAL ITEMS

- Full Space (40X40) - \$550
- Half Space (20X40) - \$300
- *Jr. Pit Master Entry - \$30 / \$45 (Onsite)
- *Bean Entry - \$25 / \$40 (Onsite)
- *Jackpot Entry - \$55 / \$70 (Onsite)
- *Bloody Mary Entry - \$30 / \$45 (Onsite)
- *BBQ Sauce Entry - \$25 / \$40 (Onsite)
- *Event Admission ADULT (13+) - \$8 / \$10 (Onsite)
- Event Admission CHILD (2-12) - \$5
- *One Day Parking Pass - \$10 / \$15 (Onsite)
- Team Weekend Reserved Parking Lot Permit - \$30
(Prepay only; this item will not be offered onsite.)
- Ice Ticket (Good for one (1) 40lb bag) - \$10
- Standard Portable Rental - \$100
- ADA Portable Rental - \$150
- Hand Washing Station - \$160
- Grey Water Holding Tank - \$150
- RV Parking (dry camping; not in team spot) - \$250
RV Parking paid after 02/03/2023 = \$350
- RV Pump Out (Friday - Sunday) - \$200
- RV Water Fill - \$65
- Tent Permit - \$208 (Tents 20X20 or under do not qualify)

**Highly encourage these items are prepaid; prices will increase if purchased onsite.*

NEW TO BBQ AUSTIN?

If you are a first-time team competing at BBQ Austin, please read the 4-page New Team packet for more information on space size, capacity limits, tent guidelines and more! The New Team packet has a preparation guide to help you navigate your first BBQ Austin as a rookie team.

Teams will have a health inspection by Austin/Travis County Health Officials and Fire Marshal no later than noon on Friday, March 3, 2023. Information regarding Health permits, sanitation, alcohol consumption, and tent capacity are in Tent Information section.

MEAT INSPECTION

Meat Inspection begins at 9:00 AM on Friday, March 3, 2023. Note: Early meat inspection appointment times are available for a limited number of time slots. If you are interested, please contact David Lord at txsdoc1@aol.com.

ALL contest meats (briskets, chickens, & pork spare-ribs) must be available in their raw state for inspection when the Meat Inspectors arrive at the team site. Contest meats may not be precooked, presoaked, salted, seasoned, or marinated prior to inspection.

- The Chief Cook must be present when the Meat Inspectors arrive at the team site.
- If the Chief Cook is not present the Meat Inspectors will move to another team and will return to inspect that team at the completion of the inspection process.
- ALL contest briskets will be tagged by the Meat Inspectors. A team may tag two (2) contest briskets. Only one (1) contest brisket maybe submitted for judging. ALL the meat that is submitted for judging must come from the same tagged contest brisket.
- It is the responsibility of the Chief Cooks to determine where they would prefer the Meat Inspectors to tag their contest brisket(s). Please make this determination in a timely manner.
- The official Meat Inspector's Tag must be in place in a portion of your brisket and put in the turn-in container. If the official Meat Inspector's Tag falls out or becomes detached from your contest brisket(s) you must notify the Meat Inspectors and/or a BBQ Austin Committee Member as soon as possible.

WHAT SIZE SPACE SHOULD I GET?

Our rule of thumb is to account for 7-10 sq. ft. per person that you will be expecting in your space when it is at max capacity. Don't forget to account for tables, chairs, bars, stages, pit area, vehicles/RV's etc. This all must fit inside of your space while abiding by the Fire Marshal's rules for distance between BBQ pit and tent.



CONTEST INFORMATION

CHAMPIONS BARBECUE ALLIANCE

CHAMPIONS BARBECUE ALLIANCE

BBQ Austin is sanctioned by the Champions Barbecue Alliance (CBA) and abides by all its' regulations and requirements, unless so stipulated within the rules and regulations of BBQ Austin.

This handbook will highlight CBA rules and BBQ Austin requirements. For a full listing of CBA rules, please refer to their website at: Champions Barbecue Alliance (<https://www.cbabbq.com>)

CBA is an organization founded by barbecue cooks for barbecue cooks. Please refer to CBA's website if you are interested in becoming a member of CBA. (<https://www.cbabbq.com/sign-up.cfm>)

Note, CBA membership is not required to participate in BBQ Austin.

COOKS MEETING

The Chief Cooks meeting will be held at 12:00 PM on Friday, March 3, 2023, in the Judges tent # 1. The BBQ Austin Committee Leadership and CBA Event Representative(s) will go over CBA contest rules, turn in times, quantity of each product and address any questions you may have. All Chief Cooks or a representative must attend.

CHIEF COOKS

The head Chief Cook of the team registered for the event must be at least 18 years old and be present at the event.

If an emergency arises that requires the Chief Cook to leave the event:

- The BBQ Austin Team Registration Vice Chair must be notified immediately, who will notify the CBA Event Representative.
- The remaining team members may complete the competition and the head cook will receive the points.

If the Chief Cook is not in attendance at the event:

- The team members may not cook under the head cook's Team name.

ENTRIES PER PIT

CBA recognizes only one (1) entry per head cook on a given pit.

Multiple entries in the same category by the same cook or from the same piece of meat shall not be allowed and are subject to immediate disqualification from the event.

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. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources). 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.

OPEN FIRES

In the interest of safety, BBQ Austin prohibits open fires and ground pits.



CONTEST INFORMATION

CHAMPIONS BARBECUE ALLIANCE

COOKED ON SITE

Each team will consist of a head Chief Cook and as many assistant cooks as the chief cook deems necessary. (Note: BBQ Austin entry fee covers Two (2) Assistant Cook event passes; any additional cooks will be required to purchase event passes.)

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 BBQ Austin.

Once a team and their CBA meats have arrived at BBQ Austin, a CBA event, the meats are not allowed to be removed from the BBQ Austin competition grounds.

Pre-trimming of competition meat is allowed and may be removed from the store packaging to do so.

BBQ Austin requires meat inspections; please refer to the meat inspection section for details. In addition to the BBQ Austin meat inspection, 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. Refusal to grant inspection can result in an immediate disqualification as well.

SANITATION/ CLEAN-UP

All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process.

The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification.

Teams are responsible for cleanup of their site once the competition has ended. Failure to do so could result in a fine and denial of application for the following years cookoff.

All federal, state and local food safety rules and regulations must be adhered to at all times. There will be no refunds or reimbursements for any team found in violation.

All fires must be safely extinguished and all equipment must be removed from the site. If any team's assigned site is left dirty/disarray with leftover trash and/or fires, CBA may put the team on a list that will prohibit the teams from competing in future events.

TURN-IN TIMES

Refer to the Turn in time schedule previously stated for each category turn in.

TRAY CONTENTS

Refer to the BBQ Austin Contest information for tray content details for each Contest category.

WALK UP SONGS

Chief cooks are requested to select two (2) walk-up songs, a 1st choice and 2nd choice. The song should not contain any profanity. At awards, the walk-up song will play as the cook is announced and comes forward to be recognized.



CONTEST INFORMATION

CHAMPIONS BARBECUE ALLIANCE

CBA SCORING QR CODES

CBA requires that a taped QR code will be affixed to the top of a tray. This code will be scanned at tray pick up and will be designated to that particular team.

Each team is responsible to take care of their trays.

Damaged trays or lost trays will be replaced by a CBA representative.

JUDGING

All entries will be judged on PRESENTATION, TASTE, and TEXTURE.

The scoring system values will range from Excellent being the best score to Poor being the worst score.

The weighting factors for the point system are as follows:

- PRESENTATION: 18% (.72)
- TASTE: 46.5% (1.86)
- TEXTURE: 35.5% (1.42)

Single Round Judging - CBA Event Representative will allocate a recommended amount of 10 entries to a table with six (6) approved judges. The lowest score out of the 6 judges will be dropped. The remaining 5 scores will be used to determine category placement.

Once all CBA categories and BBQ Austin categories are scored, those scores will be added together to determine overall placement.

TASTE JUDGES

Judges must be 16 years of age or older to judge.

In CBA (6) judges per table will be utilized during all phases of judging.

BBQ Austin will recruit individuals to serve as taste judges for the CBA Event Representative to efficiently run the contest's judging area.

Rules:

- Head cooks are prohibited to participate as tasting judges at any CBA event.
- No smoking in the judging area.
- Alcohol will not be permitted during the taste judging of any category, with the exception of mixed drink jackpot categories.
- Tasting judges who are deemed unable to fully comply with the requirements of judging will be asked to leave the judging table and/or their score removed from the system.

TEAM DISQUALIFICATIONS

Failure to comply with CBA rules can result in a disqualification of the offending team or teams.:

- Foul, abusive, and/or unacceptable language by a head cook, assistants, and their guests can result in immediate disqualification.
- Failure to comply with event or city rules can result in immediate disqualification.
- Failure to comply with any state, city, county, or CBA Covid guidelines can result in immediate disqualification.



CONTEST INFORMATION

BBQ AUSTIN JUDGING

The samples will be randomly taken from the insulated storage boxes and placed at the judging tables by BBQ Austin Committee Judging personnel, who stay with the samples:

- To ensure that the judges do not discuss the samples and that all samples are judged
- To ensure that the judging slips are completed correctly
- Judges are provided food to cleanse their palate between samples.
- Each sample is evaluated on its own merit, not compared to other samples.
- The samples will be scored by judges on the basis of appearance, taste, and texture.
- The highest score in each meat category will be awarded category winner.
- The highest overall combined score for Brisket, Ribs, and Chicken is awarded the BBQ Austin Grand Champion.
- Texas State Championship Contestants compete in the same contests/categories with the rest of the BBQ Austin Contestants. However, the Texas State Championship Teams are given a score for where their entry places in the top 10 spots of the Brisket, Chicken and Ribs contests (1-10, 10 being the highest). The highest overall combined score is awarded the Texas State Grand Champion. If there is a tie, the Brisket score is used as the tie breaker.

SPECIAL INVITATIONS

The Champion teams from the participating reciprocity contests entry fees for chicken, ribs and brisket are waived and will be granted one (1) designated Champion space (40x40). The Champion winner by the participating reciprocity contests must be the same that competes in the Texas State Champions Division. Grand Champions from other cities who have over 50 teams competing in their contest may compete on Champion Row in the Texas State Championship if the city or the Champion team registers and pays the BBQ Austin 40x40 entry fees. All Champion teams have the option to register and pay the associated fees for other BBQ Austin contest categories, additional 40x40 team spaces, and other add-on items.

Texas State Champion invitations

- BBQ Austin
- Houston Livestock Show and Rodeo
- San Angelo Stock Show & Rodeo
- San Antonio Stock Show
- Lonestar Barbeque Society Cook of the Year (COTY) Cook Off (Santa Anna, Tx)
- North Texas Fair & Rodeo (Denton, Tx)
- And other distinctive Texas Competitions

All Champion teams must complete the following requirements to compete in the Texas State Champion Invitational.

BY JANUARY 20, 2023

- Complete and submit an Official Entry Form and provide name of Champion Invitation they are representing.
- Must pay the associated fees for any additional contests or add on's.

AT BBQ AUSTIN

- Must enter three (3) turn-ins consisting of: one (1) chicken, one (1) rib, and one (1) brisket for judging.
- Encouraged to participate in the Donation Jar Fundraising for BBQ Austin.
- Be available for media opportunities as it relates to the Champions Division.



CONTEST INFORMATION

CONTEST COOKING & AWARDS

Winners of contests that are awarded monetary winnings must go to BBQ Bank after awards ceremony to fill out a W-9 and pick up their check.

The following contest cooking sections will outline the quantities and cuts of meat that will be placed in the judging trays for each category as well as the award payouts.

Note: Trays will not be inspected; it is the sole responsibility of the Chief Cook to become familiar with and to verify that they meet all the CBA and BBQ Austin Rules and Regulations to avoid disqualification.

Rules:

- 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.
- Foreign items (toothpicks, pins, string, etc.) found in entry will result in disqualification.
- Entries not cooked to USDA safe minimum internal temperatures could also cause disqualification.
- Each tray will include one sheet of foil placed unfolded under the contents of the tray.

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. The CBA Event Representative will have the ultimate decision in disqualifying said tray.

BRISKET CONTEST

*REQUIRED CONTEST - 1 ENTRY PER TEAM ALLOWED

Chief Cooks will provide their own brisket. Only one (1) meat will be judged per contestant. However, two (2) meats may be tagged and cooked.

Pre-cooked, pre-salted, pre-marinated, or pre-anything meat is not allowed. All prep work and cooking must be done onsite at BBQ Austin.

All briskets will be inspected and officially tagged by the Meat Inspector(s). The official Meat Inspector's Tag must be in place in a portion of your brisket and put in the turn-in container.

Brisket slices and/or burnt ends only.

Need enough for 6 judges.

No garnish allowed.

Foil provided by CBA must be placed unfolded at the bottom of the tray.

Helpful hint: Place the slices and/or burnt ends parallel to the hinge of tray lid, working your way forward.

Brisket Awards

1st place - \$3,000, a trophy, and a banner

2nd place - \$1,250 and a trophy

3rd place - \$750 and a trophy

4th place - \$350 and a certificate

5th place - \$325 and a certificate

6th place - \$300 and a certificate

7th place - \$275 and a certificate

8th place - \$250 and a certificate

9th place - \$225 and a certificate

10th place - \$200 and a certificate



CONTEST INFORMATION

CONTEST COOKING & AWARDS

CHICKEN CONTEST

***REQUIRED CONTEST - 1 ENTRY PER TEAM ALLOWED**

Chief Cooks will provide their own chicken.

Chickens may be cooked, however you want, as long as they are cooked on the pit.

Need enough for 6 judges.

Tray may not contain shredded or pulled Chicken.

No garnish allowed.

Foil provided by CBA must be placed unfolded at the bottom of the tray.

Cornish game hens are not allowed and will be disqualified.

Chicken Awards

1st place - \$1,350, a trophy, and a banner

2nd place - \$750 and a trophy

3rd place - \$300 and a trophy

4th place thru 10th places - \$150 and a certificate

RIB CONTEST

***REQUIRED CONTEST - 1 ENTRY PER TEAM ALLOWED**

Chief Cooks will provide their own ribs.

Ribs may be cooked, however you want, as long as they are cooked on the pit.

Only Pork Spare ribs, St. Louis cut or Baby Back ribs are allowed.

Need enough for 6 judges.

No garnish allowed.

Foil provided by CBA must be placed unfolded at the bottom of the tray.

Helpful hint: Place the ribs parallel to the hinge of the tray lid working your way forward until the bottom is filled. Start a top row placing the ribs parallel until the required amount is in the tray with the meat side up and bones pointing the same direction.

Rib Awards

1st place - \$1,750, a trophy, and a banner

2nd place - \$750 and a trophy

3rd place - \$300 and a trophy

4th place thru 10th places - \$150 and a certificate

BEAN CONTEST

Beans will be started at the cooking site from dry pinto beans.

Cooks may cook with condiments. However, when the beans are turned in, nothing is to be included in the bean cup larger than the bean.

Any bean entry will be disqualified if something is found by the judges larger than a bean in the bean cup.

Bean Awards

1st place - \$300, a trophy, and a banner

2nd & 3rd places - a trophy



CONTEST INFORMATION

CONTEST COOKING & AWARDS

DAVID KITCHEN JACK POT CONTEST

Contestants receive container for your "contest dish" which may be any type of "dish" cooked on a pit -- from rattlesnake to prime rib, anything goes (but no desserts)!! A team may enter more than one "contest dish", however, each additional "contest dish" costs an additional entry fee.

Teams may begin cooking their Jack Pot Cook-Off "contest dish" at any time, after arriving on the BBQ Austin Grounds.

DKJP Awards

1st place - \$1,000, a trophy, and a banner

2nd & 3rd place - a trophy

BLOODY MARY CONTEST

The Bloody Mary entries will be judged on taste and showmanship (container).

Entry can be placed in any container, however no distinguishable marked containers, such as with the name of the team or team logo.

Only vodka will be permitted as the alcohol ingredient. May use pre-mixed juices. Regular spices only.

Bring entry to Judges Tent for contest check-in and judging.

Bloody Mary Awards

1st place - \$100, a trophy, and a banner

2nd & 3rd place - a trophy

BBQ SAUCE CONTEST

*The BBQ Sauce entries will be judged by scoring scale of 1-10 in the categories of Appearance, Texture, and Taste, with Taste being weighted at 300 percent. All scores are then combined to create a single cumulative score for each product.

A sealed 12 oz container labeled with product name and category type (see below) will be turned in for judging. The label for all entries will be covered and assigned a random number to assure anonymity, before judging.

Sauces will be divided into the following Categories:

- Tomato based sauces; this category is open to "no heat" and "peppers and spice for heat"
- Mustard based sauces with or without heat.
- Vinegar based sauces with or without heat.
- Specialty: Sauces that don't fit into the other categories (example: White Sauce, Asian, Thai, etc.).

BBQ Sauce Awards

1st place in each category - a trophy

2nd & 3rd place in each category-
a certificate



CONTEST INFORMATION

JR. PIT MASTER CONTEST

Contestants (ages 8-17) will compete for the Jr. Pit Master Contest in two divisions, a Junior Division (8-12) and a Senior Division (13-17). Jr. Pit Master Contest will be judged on 3 categories, Taste, Texture, and Appearance. Jr. Pit Masters are responsible for prepping, seasoning, cooking, and presenting their entry. No garnishment or any additional items other than the entry should be put into the contest container. Adult supervision is required, one per cook. Rodeo Austin will provide charcoal, BBQ pit, pork chop, and apron. Jr. Pit Masters will need to bring utensils, BBQ rub, BBQ sauce, gloves, foil, small table, and additional items as needed.

Registration is online as well as on the BBQ Austin team registration form. This contest is open to public.

*Fairground entry and parking is not included

JR. PIT MASTER CONTEST RULES

- Adult (18 yrs or older) supervision is required. One adult per Jr. Cook. Please realize the Jr. Cook is responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from an adult is allowed, but please respect the rules and allow the Jr. Cook to be the Head Cook.
- Jr. Cooks will cook on Charcoal Grills in the Jr. Cook-off Area defined by BBQ Austin.
*Pits will be provided by the BBQ Austin sponsor.
- BBQ Austin will provide all the competition Pork Chops. The Pork Chops will be handed out at the Jr. Cook-off Area at the Start Time. The Pork Chop will be prepped and cooked in the Jr. Cook-off Area.
- The Pork Chop is not allowed to leave the designated Jr. Cook-off Area, if this occurs the pit will be disqualified. No other Pork Chop is to be present in the Jr. Cook-off Area, other than the Pork Chops provided.
- Sauce must be cooked on; no additional sauce may be added once the pork chop is in the tray. No pooling of sauces or liquids in the turn in tray.
- No garnish is allowed. Pork Chop may not contain decorations, toppings, stuffing, or additional items. Only the pork chop is allowed in the tray. Pork chops may not be marked in any way apart from grill marks.
- Pork Chops may be lightly trimmed before, but not after cooking.
- Pork Chops must be submitted in the provided trays. The foil provided must stay in the tray under the Pork Chop.
- If the Jr. Cook abandons the pit in the Jr. Cook-off Area for any reason, other than a medical emergency or to use the restroom, the Jr. Cook must notify the BBQ Committee member. If at any time the Jr. Cook is not the primary Cook, the pit will be disqualified. If the pit has been abandoned by the Jr. Cook without notifying the BBQ Committee Member, the pit may be disqualified.



CONTEST INFORMATION

JR. PIT MASTER CONTEST

SCHEDULE OF EVENTS

SATURDAY, MARCH 4th 2023

10:00 AM – Jr Pit Master Cook Check In (located by the big white tent in front of the Ferris Wheel)

10:30 AM – Jr Pit Master Cook Meeting

10:45 AM - Pork Chop & Turn in tray distributed

11:00 AM - Pits Lit & Cooking Begins

12:30 PM – Pork Chop Turn In

Awards will be announced after judging is completed. Pork Chops will be judged based on taste, texture, and appearance.

Jr. Pit Master Awards

Winners will be awarded the following in each division:

Grand Champion - Belt Buckle & Banner

Reserve Champion – Belt Buckle & Banner

BBQ AUSTIN & TEXAS CHAMPIONSHIP AWARDS

BBQ Austin Grand Champion

Awarded to the team that receives the highest overall combined score for Brisket, Chicken, and Ribs. Winner will receive a trophy and a banner (to represent BBQ Austin for the following year at contests listed in the Winner's Purse).

Winner will also receive the following:

- A spot at the Houston Livestock Show & Rodeo – World's Championship Bar-b-que in the Champions Corner
- A spot at the San Antonio Stock Show Barbeque Cook-off
- A spot at the State Fair of Texas in Dallas, TX
- A spot at the North Texas Fair & Rodeo (Denton)
- A spot at the Lonestar Barbeque Society (LSBS) Cook of the Year (COTY) Cook Off (Santa Anna, Tx)
- A spot at the San Angelo Stock Show & Rodeo
- A spot at BBQ Austin the following year in Texas State Champions Division

BBQ Austin Reserve Champion

Awarded to the second highest overall combined score for Brisket, Chicken, and Ribs. Winner will receive:

- Trophy

Texas State Grand Champion

Grand Champion will receive:

- Trophy
- Banner
- Designated spot at the National BBQ Battle in Washington, DC to represent the State of Texas

Texas State Reserve Champion

Reserve Champion will receive a trophy.



TEAM SPACE INFORMATION

NON - COOKING AWARDS

TOP TEAM FUNDRAISER

1st – 4th places will receive a trophy

HARDEST WORKING PIT

Trophies will be awarded to the top three teams

TOP FUNDRAISER PER SPACE

1st place will receive a trophy

MOST ELABORATE RIG

Trophies will be awarded to the top three teams

GENERAL TEAM SPACE INFORMATION

- Team packets will be available via mail, pre pick up at the Rodeo Austin office, or onsite during designated hours. Please select the preference during the online registration process, otherwise, a BBQ Austin representative will be contacting the Chief Cook on packet preference.
- Teams must bring their own hose for the water spigots.
- RV's are limited to one per space. Additional RV parking can be purchased but will be in a designated RV lot and will be dry camping. No water or electricity will be provided to those RV's not in a team space.
- It is the responsibility of the team to purchase a space that is equipped for the number of guests, equipment, and vehicles (1) in that space. Teams are not allowed to have guests in the walkways or driveways of the layout and all guests must be within the confines of the space purchased.
- Failure to purchase the correct space for the guest size will result in events/parties being ended, guest(s) being asked to leave, disqualification, and/or additional penalties.
- Each space will be marked/chalked in the corners and with your space number upon arrival.
- Each team space is to be in the same condition at the exit of the event as the team received the space. Teams will be financially responsible for damage caused in their space during the days of the event. Teams causing damage to the electrical grid and/or water systems will be billed for the cost of repairs. No digging or staking is allowed on grass and/or pavement. Teams causing damage to grass, or pavement will be billed for the cost of repairs.
- Contest space assignments will be made by BBQ Austin Committee Leadership, to the best of their ability, in keeping with the preferences as to location requested by the contestant.
- BBQ Austin reserves the right to make the final determination of all space assignments in the best interest of the contest. Space assignments on the map provided may vary according to size depending upon permanent obstacles and emergency requirements.



TEAM SPACE INFORMATION

SPACE ASSIGNMENTS

- Teams may not assign, sublet, or share their team space allotted without the knowledge and consent of BBQ Austin. No firm or organization that is not assigned to the respective team space will be permitted to solicit business within the contest areas.
- Teams are only allowed to occupy their team space Wednesday, March 1 – Sunday, March 5, 2023, only.
- BBQ Austin/Rodeo Austin will NOT be able to extend the courtesy of allowing teams to remain overnight on the grounds after the end of the contest on Sunday. Therefore, please make the necessary plans to vacate your team space following the Awards Ceremony on Sunday.
- All vehicles must be removed from the property no later than 6:00 PM Sunday, March 5, 2023.
- Due to the size and scope of the contest, all teams will have neighbors next to them. Therefore, the option to have certain sides/all sides of the team space open may not be available.
- The layout changes every year. You may have neighbors this year even if you did not the year prior. You are responsible to section off your own space if you choose to do so. No “walls” will be provided.
- BBQ Austin respects and will do its best to honor all requests made by teams based on location in previous years. Please note that since the layout always differs year to year, the overall layout of the space will be based on the available ground for the team.
- The layout process will begin after the registration deadline. Teams can expect to see a version of the layout in mid to late February.
- Spaces may contain grass, cement, rumble strips, etc. – it will be noted and marked on the team map when published. Your team is responsible to leave the space as it was when you arrived. Additionally, any damage done to anything within the space is at the liability of the team.

IMPORTANT:

- Teams must purchase a space that fits the needs of the amount of people, equipment and vehicles occupying that space. This includes the entire setup (rigs, overhangs, trailer hitches, portas, tent weights, etc).
- If there appears to be space near you that is “open” - you may NOT incorporate this space into your team area or use this space.
- You may only use the space purchased and marked.
- Any team found expanding outside of their purchased booth space will be subject to additional penalties and potential disqualification.
- If your team has overflowing people in your space and your guests flow into the walkways or driveways, your guest(s) will be asked to fit within the space allocated/paid space.
- If the space continues to overflow, your guest(s) may be asked to leave, party/gathering may be ended/shut down, and penalties may apply at the discretion of BBQ Austin.
- All roadways must remain clear for safety vehicles throughout the weekend. There is NO exception to this rule.
- There may be teams touching 2-3 sides of your space – please respect your neighbors' space at all times.



TEAM SPACE INFORMATION

LOAD IN

- Tent setup may begin on Monday, February 27th. However, the tent companies must coordinate with Paul Hermesmeier to do so. Paul can be reached at 512-517-2443. A team representative must be on site when their tent is being set up. Rodeo Austin is not responsible for tent companies.
- Team load in begins Wednesday, March 1, 2023, at 2:00 PM and continues through 10:00 AM, Friday, March 3, 2023.
- No early load in allowed for Teams. If you arrive prior to load in time, you will not be allowed onto the grounds until the time of load in (Wednesday at 2:00 PM). You may be asked to leave the grounds until the time of load-in due to the setup and team marking occurring.
- All teams MUST be on the ground by 10:00 AM on Friday, March 3, 2023 & extra/untagged vehicles must be out of the competition perimeter.
- Do not arrive at the Travis County Expo after 10:00 AM on Friday, March 3, 2023, attempting to load in.
- If you are late, you will not be allowed to load in without the permission and assistance of the BBQ Austin Committee.
- Please limit each team vehicles for load in to two (2). This will allow each team the space and accessibility needed to unload. Any additional vehicles may be asked to leave the premise and return when public gates open and park in general parking.

LOAD OUT

- Begins after the Awards Ceremony on Sunday and must be completed by 6:00 PM. Gates will not be opened for exit/vehicles until the completion of the Awards Ceremony.
- It is suggested to begin to break down your team space early Sunday and have it completely broken down by 5:00 PM. The awards ceremony is at 10:00 AM and teams begin leaving once this is complete (estimated 1 - 1.5 hours).
- No late load out allowed. Teams may not stay overnight on Sunday.
- Refer to Gate schedule for additional information.

UPON SITE ARRIVAL

- Know your team SPACE NUMBER before arrival.
- You will enter the event area through Gate 2 off Decker Lane.
- No public gates will be open at this time.
- RV's will need to check in upon arrival to receive the RV tag (for in space parking and RV lot designated parking)(please know if your RV will go into the team space (and what space #) or in the overflow RV lot)
- RV's without a tag will not be permitted on grounds.
- A BBQ Austin Representative will escort you to your designated team space.
- Begin load in and remove any vehicles once items have been unloaded.

I'M DONE LOADING IN. NOW WHAT?

- Make sure you have your team packet
- Read and review the team packet
- Time your walk to/from turn-in (Judges Tent)
- Review turn in times
- Move your extra vehicles to the designated parking lot
- Make friends with your neighbors!



TEAM SPACE INFORMATION

PRE PURCHASED ITEMS - DELIVERY/PICK UP INFORMATION

AVAILABLE 3 WAYS

1. Mailed prior to event
2. Available for pick up at the Rodeo Austin Office prior to event
3. Available for pick up onsite during designated pick up times

ITEMS DELIVERED TO TEAM SPACE

- Chief Cook and Assistant Cook Aprons
- Peerless Rental Items (by end of day Wednesday)
- Portable Restrooms/Hand Washing Stations/Grey Water Tanks – upon arrival, in space

ITEMS IN TEAM PACKET

- Three (3) Entry passes (Chief Cook and Two (2) Assistant Cooks)
- One (1) Weekend Parking Permit
- Three (3) Name Badges (Chief Cook and Two (2) Assistant Cooks)
- Any additional purchased items (Ice Tickets, Admission, Parking, Etc.)

ICE TICKETS

Ice will be available for purchase at \$10.00 for a 40 lb. bag. It is highly encouraged to order and purchase ICE tickets in advance at the time of registration on the Official Entry Form. Additional ICE tickets may only be purchased on-site from the BBQ Austin Bank during BBQ Austin. Tickets must be presented to obtain ice. No cash will be exchanged on the grounds between teams and a BBQ Committee Members. NO OTHER ICE TRUCKS WILL BE ALLOWED ON BBQ AUSTIN GROUNDS.

ELECTRICAL

- Full team spaces (40X40) come with electrical access. Small team spaces (20x40) will not have electricity.
- Each 40X40 space will have access to a 110 outlet & a 30- OR 50-AMP plug.
- Electrical will not be turned on until Wednesday, March 1, 2023, at 2:00 PM. Depending on weather conditions and other variables, electricity may not be available to your space until Thursday, March 2, 2023.
- BBQ Austin may use different types of equipment to supply power to your area. This equipment may have other types of outlets on them, but these other outlets MAY NOT be used under any circumstances.
- Teams are required to bring at least 100-150ft of extension cord to reach their team space. Teams are responsible for providing their own extension cords. **Please make sure all cords are 12-3 gauge with ground to help alleviate power surges and outages.
- It is recommended that teams who will need more than one (1) 110v outlet or more than one 30- OR 50-AMP hookup will need to provide their own generator.
- All personal generators must be grounded and inspected by the Fire Marshal.
- The inspection of personal or rented generators will happen on Friday morning when the Fire Marshal's will be assigning tent capacity limits and performing their tent inspections.
- Teams may bring and set-up personal generators without the aid of a different commercial electric company. If you choose to bring your own generator, no service/fuel/maintenance will be provided from the BBQ Austin.
- Teams who bring their personal generator must be self-sufficient.
- If your team is providing your own generator, quiet generators are preferred. Ideally, please have your generator exhaust vent out the top of the generator, not the side.
- It is best that all personal generators have their own designated fire extinguisher.



TEAM SPACE INFORMATION

PORTABLE RESTROOMS, HANDWASHING, GREY WATER RENTALS

- Team spaces do not come with a restroom, handwashing station or grey water tank.
- Public restrooms will be available throughout the premises. Public restrooms are not to be used for the cleaning of cooking equipment/supplies.
- Porta-Potties, ADA Porta-Potties, handwashing stations, and/or grey water tanks for team spaces are available to rent within your team's registration.
- Dumping of grey water on the ground, in portables, or anything other than a grey water tank is strictly prohibited. Teams found dumping inappropriately will be disqualified from the competition.
- These amenities are only available through the BBQ Austin approved and exclusive vendor.
- Teams may not bring in your own porta through another vendor, and if found, it may result in a penalty against the team.
- Rented portas, handwashing stations, and/or grey water tanks will be in your space upon arrival. You may move these within your space based on your personal preference, however it is recommended to put them in the front/entrance of your space for servicing. (See next bullet point.)
- Toilets/portas will be serviced early Friday, Saturday and Sunday morning IF AND ONLY IF they are placed within five (5) feet from the front of your team space. If your toilet is placed within the team space and not accessible, it will not be serviced. If your porta is gated off, locked, behind equipment, unable to find, un-accessible to pump, it will not be serviced.
- Portas will be serviced between 3:00 AM – 10:00 AM on Friday, Saturday and Sunday mornings only. There will be no service on Thursday.

**Number of guests expected
Recommended portas:
People - Units**

100 -2

150 -3

250 -4

500 -6

1000 -8

WATER STATIONS

- There are water tree's available for team use throughout the event space.
- There will not be a water spigot in each team space so bring hose as you may have to go a few spaces down to reach water.
- Community water fill will be available in limited locations. Please bring containers and/or hoses to transport water to your area.
- Connection of a hose at community water faucets should not exceed 10 minutes at a time. All teams are required to have a bucket of water or other sterilizing agent location in the team cooking area. No water will be delivered to any team spaces.
- Teams may not run a hose from the communal water station to their team space.

GREASE DISPOSAL

- BBQ Austin will have designated grease receptacles.
- Teams must bring their own container to dispose of their cooking oils/fats inside to take to the designated areas.
- Teams must be trained to properly handle/dispose of grease.
- GREASE MUST BE DISPOSED OF IN PROPERLY MARKED BARRELS ONLY.
- Dumping of grease in trash receptacles, sewer systems or portables is STRICTLY PROHIBITED and can lead to immediate expulsion from BBQ Austin. Do not put trash in grease bins.



TEAM SPACE INFORMATION

WASTE/TRASH/TEAM SPACE CLEAN UP

TRASH BINS/BAGS

- Team spaces will come with a few trash bins.
- It is your team's responsibility to monitor the trash and change it when it is full.
- The team is responsible for supplying large 55-gallon industrial trash container liners.
- All full trash bags will need to go in out front of your tent for frequent trash pickup.

TRASH PICK-UP

- Teams may leave trash for pick-up on Friday and Saturday night only. Teams must have their trash placed at the corner/outside edge of their team space by 12:00 AM (midnight) to be included in the trash pick-up. If teams do not have trash placed at that location/at that time, their trash will not be picked up and it is then the team's responsibility to move the trash to the appropriate dumpster.
- It is the team responsibility to take the trash bags out of the trash boxes and/or other receptacles and to place it outside of your team space for pickup.
- Sunday all trash must be placed in one of the designated trash receptacles onsite. Do not leave any trash in your space or you will be fined.

DUMPSTER AND ASH BINS

- Throughout the grounds of the event, all waste is to go into the waste compound. Each waste compound will consist of a dumpster, ash bin, and grease bin.
- Trash is never to be placed in gray water containers. Cigarette and cigar butts are also considered trash and debris.
- Hot Coals are NOT to be thrown on the ground. All hot coals are to be placed into the ash bins.

TEAM SPACE CLEAN UP/CLEAN UP PROCEDURES

- All teams/sponsors/vendors must exit the premise by 10:00 PM on Sunday evening with their designated team space completely clean.
- Your space is to be left as it was when your team arrived. Any leftover items, debris, trash, etc. left in your space will result in a \$100 fine. Any additional clean up that must be done by the BBQ Austin staff and volunteers to clean your space will result in a fine. There is NO exception to this rule. LEAVE NO TRACE!

TENTS

TRAVIS COUNTY REQUIRES Permits for tents that are

- Over 400 sqft. with sides, or
- 700 sqft. without sides

If your tent does not meet these requirements, you do not need a permit.

The fee for this permit is \$208 and will be due at the time of registration. All tents that are within the Travis County tent requirements MUST complete the permit paperwork for the Fire Marshal. Inspections will be completed on Friday, March 3rd, prior to noon. You will NOT be allowed to operate if you do not have a permit.



TEAM SPACE INFORMATION

TENTS

GENERAL TENT RULES & NOTES

- Team spaces do not come with tents.
- It is recommended to drop or not install tent (rented or personal) walls if the winds are greater than 20mph.
- It is recommended to drop all “pop-up” tents if winds are greater than 20mph.
- Tents must fit inside your selected space.
- Your tent may not be in walkways and/or other teams’ specified space.
- Please ensure if you are bringing your own OR if you are renting tent(s) that you have the appropriate size tent to fit correctly within your team space.
- Smoking is not permitted inside of any tent structure or within 20 feet of a tent structure. No Smoking signs should be posted at the entrance and within the tent.

PERSONAL TENTS

- Contestants may bring and set-up personal pop-up/easy-up canopy tents without the aid of a commercial tent company, up to a 100 sq. ft. If you choose to bring your own tent, you may not dig/stake into the ground at any location inside the event grounds (grass or pavement). It is recommended to weigh down all sides of your personal pop-up/easy-up canopy tent.
- Teams that have damaged the ground in their team space will be liable and responsible for any necessary repairs. This will be determined by BBQ Austin authorities.
- All tents/canopies MUST BE flame retardant. Please have the paperwork/certificate(s) that validate your tents’/canopies’ flame retardancy inside your tent at all times.

RENTED TENTS

- If you choose to rent a tent, all tents/canopies MUST BE flame retardant. Please have the paperwork/certificate(s) that validate your tents’/canopies’ flame retardancy inside your tent at all times.
- BBQ Austin is partnered with Peerless Tents & Events for all your rental needs.
- You can find the packages provided by Peerless at a discounted rate in your team information packet.

PROHIBITED ITEMS & ACTIONS

PROHIBITED ITEMS

- Firearms, explosives, and weapons of any kind (including conceal and carry)
- Illegal substances
- Flying objects (specifically drones/quadcopters)
- Transportation equipment other than a vehicle (see list)
- Live animals/pets
- Obscene music

PROHIBITED ACTIONS

- Vehicles are strictly prohibited in the BBQ Austin event area if it is not located in your space.
- If any team drives any vehicle in the event area, they will be escorted from the premise and disqualified from the competition and all future competitions.

TEAM SPACE RULES & REGULATIONS

PROHIBITED ITEMS & ACTIONS

Bag checks will be conducted at all public gates during public operating hours.

BBQ teams will not be permitted to bring anything through the public gates. If teams need to restock, they must use Gate 2 BBQ team entrance only.

Shoes and shirts must always be worn. No clothing of political or discriminatory content permitted.

Any unmanned aerial vehicles, aircraft and drones are strictly prohibited.

Outside beverage/alcohol may not be brought through the gates beginning 10:00 AM on Friday. All beverage items must be brought in during load-in hours.

ACCESSIBILITY APPROVED ITEMS

- Wheelchairs, mobility aids, and/or other power-driven mobility devices for those with disabilities.
- Service animals - If a service animal is on the grounds, you will be asked to show documentation for the animal. The approved service animal must remain on a leash and in the team space.
- There are NO EXCEPTIONS to the prohibited items and actions listed above.

If any team/team member violates these rules, appropriate penalties and actions will be taken at the discretion of the BBQ Austin Authorities.

PROHIBITED TRANSPORTATION EQUIPMENT

- Golf carts
- Gators
- Motorized coolers
- 3 or 4 wheelers
- Motorcycles
- Bicycles
- Rickshaws
- Skateboards
- Rollerblades
- Scooters (manual or electric) Birds/Lime/etc.
- Segway's
- Hover boards

Found/used items will be confiscated.

QUIET TIME:

Starts at
12:00 AM

- Demonstrations or activities that cause annoyance to neighboring contestants such as flashing lights, noise, obstruction of walk space, or any prevention of ready access to nearby contest spaces will not be allowed.
- Use of stereos, live music, or amplifying equipment will not be allowed during the QUIET TIME period. Each barbecue team is responsible to see that QUIET TIME is enforced within their space.
- BBQ Austin will strictly enforce the quiet times. Teams that do not respect the quiet times may be shut down, removed from the contest, reported to authorities, etc. All teams are to respect other teams/competitors at the event.



TEAM SPACE RULES & REGULATIONS

DISTRIBUTION OF FOOD/GOODS/SERVICES

- No goods or services may be distributed to the general public by contestants. This includes, but is not limited to company/team merchandise, information packets/pamphlets, marketing materials, etc. If teams are caught promoting on the premise outside of their team space, all materials will be confiscated, and additional penalties may apply.
- Teams may not sell food from their team space to the public. This is a donation only event. Teams are encouraged to collect donations for food/drinks that are provided. All funds collected will help fund the mission of Rodeo Austin.

SIGNAGE/MARKETING/SPONSORSHIP

- Teams are allowed to display any signage or decoration within their contestant space.
- No team is allowed to hand-out any literature or marketing items to the general public.
- Any team interested in selling may look into becoming a BBQ Austin approved vendor.

TEAM SPONSORS

- BBQ Austin recognizes the need for teams to secure sponsors. In consideration of the BBQ Austin event sponsors, teams may display their sponsors in the following manner:
 - If a team has a sponsor that conflicts with an exclusive event sponsor, the display may be within the team space but not visible to the public (for example, inside team tent).
 - All other sponsors may be displayed within the team space (this may be visible and must be displayed inside team space)

SECURITY & ADMISSIONS EVENT SECURITY

BBQ Austin will provide security on the contest grounds during the hours the contest is open and closed (Wednesday – Sunday). This security is for the safety of the attendees/guests on the ground. BBQ Austin does not in any way ensure the safety of said team space and disclaims any and all liability for damage to team spaces, teams, and their guests through any means not within its control. If any security issues arise, please call the phone line provided in your team information upon your arrival.

TEAM SECURITY

Any team having staff acting as a guard/bouncer/controlling of entrance must be unarmed and be hired by the individual teams. You may also supply this person and are not required to hire. Armed guards for team spaces are not allowed. The event will be staffed with the appropriate security team. No weapons are allowed on the ground/premise. If your team has a special request for an armed guard, this must be requested with specific reasoning and approved by BBQ Austin prior to the event.

The background of the top section is a black and white photograph of various BBQ meats, including ribs and brisket, arranged in a pile. The title 'TEAM SPACE RULES & REGULATIONS' is overlaid in white, bold, sans-serif capital letters.

TEAM SPACE RULES & REGULATIONS

BEVERAGE / ALCOHOL

- Teams, guests, and/or individuals may bring their own beverage onto property by 10:00am on Friday. After 10:00 AM on Friday, NO BEVERAGE may be brought onto property.
- Teams cannot sell or mandate donations for Alcohol Beverages, however teams are welcome to encourage guests to contribute to the tip buckets.
- Teams serving alcohol in their team space are required to use an appropriate number of TABC certified bartenders.
- Excessive use of alcoholic beverages may be grounds for disqualification.
- At no time may a person under the age of 21 be served alcohol of any nature, even in the presence of a legal guardian. Any team serving alcohol to minors will face possible arrest in addition to penalties assessed by the BBQ Austin.
- Teams are responsible for all individuals that are within their team space.
- Each team must provide food when alcohol is being served.

BEVERAGE SALES & EQUIPMENT

- BBQ Austin is a licensed area and only beverages served onsite will be allowed on event grounds.
- Teams are encouraged to get beverages donated and provide for the public.
- Teams are responsible for the events and guests within their team space beginning at load in through load out. This includes team members and invited guests to your space. Teams are responsible for the actions of their guests. All patrons must abide by the rules outlined in this packet and the team registration and it is the team's responsibility to ensure that all of their guests are abiding by these outlined rules.

EVENT ACCESSIBILITY

- BBQ Austin takes place at the Travis County Expo Center in Austin Texas.
- Designated handicap parking spaces will be available in the ADA lot in the General Public Parking lot.
- There will not be additional ADA/Transportation provided inside the event on Friday and Saturday only.
- It is not the easiest area to traverse for guests with disabilities, but we do our best to make it as accessible as possible.
- BBQ Austin does not provide personal care, golf cart rides, or push service. We also do not rent wheelchairs.
- Be aware that the event grounds, for the most part are paved. Some team spaces and public event space will have more natural terrain/grass.
- The only location to park a vehicle is within your team space, prepaid reserved parking or public parking.
- During load in, please keep parking outside of your team space to a minimum and have your vehicle parked as quickly as possible. Fire lanes/lanes between team spaces MUST remain clear, and vehicles cannot be illegally parked in any of these spaces. Unauthorized or illegally parked vehicles will be towed at owner's expense, and a fine of \$100 will be levied. THIS WILL BE ENFORCED.

VEHICLES WITHIN YOUR TEAM SPACE

- You may keep one vehicle OR one RV in your space as long as it fits entirely within the space. The intent of these vehicles is to load in, park and stay in your team space the remainder of the weekend. Please account for these vehicles when you are choosing your space size.
- Each team will be given an RV permit upon arrival for those that choose to have it located in their team space.
- This permit is not a parking pass for any other lot.
- Beginning at 10:00 AM on Friday, vehicles in the event space not in a team space will be towed at the owners/team's expense
- At 10:00 AM on Friday, once you are done loading in, you will be directed to move any additional vehicles out of the event space.

A black and white photograph of a large pile of charcoal briquettes, serving as the background for the top section of the page.

VEHICLES & PARKING INFORMATION

BRINGING AN RV?

- If you are arriving in an RV, you will need to have your water tank full prior to entering the grounds. We do not have the water capacity to allow you to fill your tanks.
- All RV's will need to be paid prior to the event.
- BBQ Austin allows one (1) RV per space (need to designate this on your registration paperwork).
- Any RV's not in the event space will need to be paid prior to the event for dry camping in a designated RV lot.
- RV services for tank dumping will be available and will need to be scheduled and paid for prior to load in.
- If you are renting an RV, make sure the person dropping off your RV has your information and a representative from the team will need to be onsite to accept the RV delivery.
- RV's will not be allowed on property unless they have the team information (team name, representative name and team spot # or know they will be in designated RV lot).
- RVs cannot be removed until after awards on Sunday, March 5, 2023.
- ***New this year! Travis County Fire Marshal will be enforcing a 10ft distance requirement between RVs and other structures.**

TEAM VEHICLES

TEAM PARKING LOT- ENTRANCE GATE 2 ONLY

- Each Chief Cook will receive one (1) weekend parking permit in the reserved Team Parking lot
- MAX NUMBER OF ADDITIONAL PURCHASED TEAM WEEKEND PARKING PERMITS = 2 per team space
- Team parking permits for the reserved Team Parking lot may not be passed from vehicle to vehicle or resold.
- All vehicles in the reserved Team Parking lot must have this pass. This reserved Team Parking lot will be swept throughout the weekend and vehicles found without tag will be towed.

GENERAL PUBLIC PARKING

General Public parking will be charged \$15 per vehicle during the following hours:

- Friday: 12:00 PM – 11:00 PM and Saturday: 10:00 AM – 11:00 PM
- General public lots will not open early, and vehicles may not park in these lots prior to the times above.
- Teams may pre-purchase general public parking passes for a discounted rate during registration. These will be available on site for purchase for regular prices.

BAND PARKING

Band Vehicles will be allowed to enter through Gate 2.

Music, bands, and/or sound equipment within your team area is allowed but must be in place by 8:00 PM.

Due to security concerns, bands will no longer be allowed to drive vehicles or trailers into the BBQ grounds.

Band vehicles will be directed to the band unloading area where BBQ Austin volunteers will help unload and escort bands via BBQ Austin utility vehicles into the event area. The vehicles will be parked in the designated band lot for the duration that they are on the grounds.

- Each additional person inside the vehicle not part of the band is required to have a valid ticket/wristband and must plan to walk to the team space as the load in and load out process is limited to band members only.
- If the vehicle has more than one person, it is the team's responsibility to provide additional wristbands/tickets to those people

A black and white photograph of various BBQ meats, including ribs and brisket, arranged in a pile. The image is used as a background for the top section of the document.

TICKETS & ADMISSION

TICKETS

BBQ AUSTIN ADMISSION FOR PUBLIC

- Parking/ \$15 per car
- Adults/ \$10
- Children (ages 2-12)/ \$5
- Seniors 65+ and Military/1st Responders/\$5

TEAM DISCOUNTED EVENT TICKETS

- Teams have the opportunity to purchase discounted single day tickets during team registration until the outlined deadlines. These tickets may be shared with the team's guest. Teams are responsible for distribution of tickets. Tickets must be present starting 11:00am on Friday. Individuals without tickets at this time must either purchase tickets or leave the event.
- Tickets/Wristbands are non-refundable, non-transferable.
- Team discounted single entry and/or wristbands may not be resold.

SINGLE ENTRY TICKETS

- No single-entry tickets come with the purchase of a team space.
- Teams may purchase tickets on their guest(s) behalf on their team account for the discounted rate. If teams do not purchase their guests' tickets, the guests will be responsible for purchasing tickets online or onsite for regular price.
- Pre-purchased single-entry tickets will be distributed via USPS or pick up at the Rodeo Austin office.
- Single entry tickets may only be scanned once and do not allow for re-entry. (Valid Friday & Saturday only)

TICKETS/INVITATIONS TO TEAM SPACE

- Each person on the ground must have a valid ticket or wristband, produced by BBQ Austin, to enter the event grounds beginning Friday.
- If your team is producing a ticket/invite to your specific space, you must include the verbiage: THIS NOT AN ENTRY TICKET INTO BBQ AUSTIN GROUNDS.
- Preferred verbiage: This Ticket/invitation/wristband/etc. will only grant you access to Space # XXX/Team XXX. THIS NOT AN ENTRY TICKET INTO BBQ AUSTIN.

IN CASE OF EMERGENCY

In case of an emergency, dial **512-919-3050**.

- There will be Medical and Law Enforcement onsite 24/7.
- There will be an emergency dispatch onsite 24/7.
- If someone in your tent is having an emergency, clear the area, call for help and remain calm.
- There will be a map of the teams, but if you call for help, have a representative from your team go out to the alley and watch for emergency personnel to help direct them as quickly as possible.

For non-emergencies, call:

- Victoria Lee @ (512) 791-3280
OR
- Alyssa Dotson @ (512) 919-3001



2023 BBQ AUSTIN TEAM SCHEDULE

March 1-5, 2023

Presented By:



Wednesday 3/1/2023

2 PM	BBQ Teams and team vendors arrive onsite for setup *Gate 2 access only*
3 - 5 PM	BBQ Team Registration open for onsite team packet pick up
TBD	BBQ Bank open to purchase additional contest entries, ice tickets, admission & parking passes

Thursday 3/2/2023

9 AM - 9 PM	BBQ Teams and team vendors setup continues *Gate 2 access only*
9 - 11 AM/1 - 4 PM	BBQ Team Registration open for onsite team packet pick up

Friday 3/3/2023

8 AM	City of Austin Health Inspectors & Travis County Fire Marshall's to complete onsite compliance
9 AM	BBQ Austin Meat Inspection begins for Brisket. Chief Cooks must be present or Meat Inspectors will not tag.
9 AM	BBQ Austin Committee to deliver donation tip jar buckets to team spaces.
10 AM	BBQ Austin public parking gates open. All teams must be checked in and items/vehicles not in team space must be removed from contest area.
11 AM - 12 AM	Ticket gates open for public entry.
11 AM - 12 PM	BBQ Bank open for additional contest entries (LATE FEE WILL BE APPLIED)
12 PM NOON	CHIEF COOK MEETING in Judges Tent #1 (MANDATORY). Chief Cooks are required to attend the meeting. All contest containers will be distributed after the meeting is over.
4:00 PM	Carnival, Petting Zoo, & Pony Rides open
5:00 PM	BBQ SAUCE TURN IN - Judges Tent #1
7:00 PM	DAVID KITCHENS JACK POT COOK-OFF TURN IN - Judges Tent #1

Saturday 3/4/2023

9:30 AM	BLOODY MARY TURN IN - Judges Tent #1	Kind reminder for Turn INs: A ten-minute window before the category turn in time will be recognized and enforced. No late entries will be accepted.
11 AM	BBQ Austin parking, ticket gates and carnival open to public	
11:30 AM	BEAN TURN IN - Judges Tent #1	
12 PM NOON	Pork Producers public sampling open to public	Jr Pit Master Schedule: 10:00 AM - Jr Pit Master Cook Check In 10:30 AM - Jr Pit Master Cook Meeting 10:45 AM - Pork Chop & Turn in tray distributed 11:00 AM - Pits Lit & Cooking Begins 12:30 PM - Pork Chop Turn In
1 - 3 PM	Most Elaborate Rig & Hardest Working Pit contests to be judged	
1:30 PM	CHICKEN TURN IN - Judges Tent #1	
3:30 PM	RIBS TURN IN - Judges Tent #1	
5:30 PM	BRISKET TURN IN - Judges Tent #1	
11 PM	BBQ Austin parking, ticket gates and carnival CLOSE	

Sunday 3/5/2023

8 - 10:30 AM	BBQ Committee to pick up donation tip jar buckets. Teams may begin to tear down team space but nothing including vehicles and RV's will be allowed to enter or leave the event area until after the awards ceremony.
10:30 AM - 12 PM	Awards Ceremony - MONETARY WINNERS MUST GO TO BBQ BANK TO PICK UP CHECKS & FILL OUT A W9!
12 PM NOON	Event is over - gates will open and teams will be able to begin moving out of the event space.



TICKETS & ADMISSION

LEGAL ENFORCEMENT AND SUMMARY

Rodeo Austin including its officers, directors, volunteers and agents and/or employees (herein called Rodeo Austin), the County of Travis (herein called County), the City of Austin and BBQ Austin Contestants, including parents, and/or legal representatives (herein called Contestant), agree that Rodeo Austin, County, and City will in no case be responsible for any loss, damage or injury, regardless of how much loss, damage or injury is occasioned by whom. Contestant will protect, indemnify and hold harmless Rodeo Austin from any and all claims, suits and/or judgments (including the cost of defense of any such claim and/or suit by Rodeo Austin) brought by anyone as a result of any loss, damage or injury to any person, animal or property occasioned by any action or inaction of Contestant, whether solely or in conjunction with Rodeo Austin or anyone else. The Rodeo Austin management reserves the final, absolute right to interpret rules and regulations and to arbitrarily settle and determine all matters, questions, or differences in regard thereto, or otherwise arising out of, connected with, or incident to Rodeo Austin and its activities. It further reserves the right to determine unforeseen matters not covered by these rules and to amend or add to these rules as in its judgment as it may determine necessary.

1. Failure of any Team Representative to abide by all rules, regulations, specifications, guidelines, and requirements as set forth in the 2023 BBQ Austin, a Rodeo Austin production, Team Handbook and Contest Rules may, at the sole discretion of Rodeo Austin, result in forfeiture of all monies, rights, and privileges.
2. BBQ Austin Leadership reserves the right to deny any Team participation at BBQ Austin that has previously violated the BBQ Austin, a Rodeo Austin production, Team Handbook and Contest Rules.
3. By this reference, the Handbook is incorporated into and becomes a part of the Official Entry Form. By signing the Official Entry Form, the Team's Chief Cook agrees to abide by the provisions of this Handbook. It is also agreed and assured that the Team's Chief Cook has made all Team Representatives aware of the contents of the Handbook.
4. Any incident of non-compliance with any part of this Handbook is considered a breach of agreement and may be cause for immediate expulsion from the Contest. Violations of the rules and regulations set forth in this Handbook will result in:
 - First Violation: verbal and written warning
 - Second Violation: \$100.00 fine, payable upon assessment
 - Third Violation: \$500.00 fine, payable upon assessment
5. Show policy promotes equal opportunities and participation for everyone with no distinctions based on race, color, gender, sexual orientation, religion, disability, national origin or other considerations. Notwithstanding other provisions included in this Handbook, violation of this policy could result in immediate termination of the Team's Official Entry Form, requiring the Team to vacate space and forfeit all monies paid to date.
6. The various logos of the Rodeo Austin and BBQ Austin are registered trademarks and may NOT be used under any circumstances without prior written permission from the marketing division of the Rodeo Austin.
7. Rodeo Austin management reserves the right to establish and enforce whatever rules are necessary for the regulation of the Contest.
8. Team Representatives must comply with all rules, regulations, and requirements of the Fire Marshal, the Austin/Travis County Health & Human Services Department and any governmental entity having jurisdiction over these premises.

Thank you for being part of growing the next generation.



TICKETS & ADMISSION

EVENT CANCELLATION

Rodeo Austin reserves the right to cancel an event for reasons beyond Force Majeure. If Rodeo Austin cancels an event, registrants will be notified and offered a full refund of the fees paid directly to Rodeo Austin minus any non-refundable processing fee. Rodeo Austin is not responsible for any refund between the registrant and a third-party vendor or for travel expenses.

In case of cancellation of the event or unavailability of the event due to war, governmental action or order, act of God, fire, Strike, labor disputes, or any other cause beyond Rodeo Austin's control, this Agreement shall terminate, and the exhibitor shall be entitled to the return of the fees for the event, less the prorated share allocated to Rodeo Austin of the expenses incurred by Rodeo Austin in connection with the event. Refund of the Fees as provided in this section shall be the exclusive remedy of the exhibitor against Rodeo Austin in case the event is canceled or rescheduled through war, governmental action or order, acts of God, fire, strike, labor disputes, or any other cause beyond the control of Rodeo Austin of and from all claims for damage and agrees that Rodeo Austin shall have no obligation except the above stated refund. Requests for refunds must be submitted to Rodeo Austin and are subject to the discretion of Rodeo Austin.

FORCE MAJEURE: Rodeo Austin is not liable for any delay or failure to perform its operations, activities, shows, and/or events to the extent such delay or failure results in a force majeure occurrence. A force majeure occurrence is defined as any occurrence arising from the causes beyond the reasonable control of Rodeo Austin that delays or prevents performance by Rodeo Austin otherwise required by this agreement, including but not limited to any

- Breakage or accident to equipment, machinery, or facilities
- Any strikes, lock-outs, or other labor difficulties
- Statutes, ordinances, regulations, orders, or rules issued by governmental authorities,
- Judicial decrees or orders
- Acts of God
- Animal diseases and/or quarantines
- Wars, riots, or insurrections
- Civil disobediences, public demonstrations, or sabotage
- Fires, floods, explosions, or inclement weather
- Inability to obtain necessary labor, materials, supplies, utilities, or transportation
- Depressions, recessions, or other economic downturns
- Embargoes or energy shortages
- Other causes beyond Rodeo Austin's reasonable control

COVID 19: Exhibitors and family members are asked to refrain from attending the show if they have been in contact with anyone exhibiting COVID-19 symptoms within the last 14 days, have a fever or other symptoms, or if you fall into a high-risk category as defined by the CDC. By participating or attending Rodeo Austin, you are acknowledging that an inherent risk of exposure to COVID-19 exists in any public place where people are present. By attending Rodeo Austin, you and any guests voluntarily assume all risks related to exposure to COVID-19 and agree to not hold Rodeo Austin or any of its affiliates, directors, officers, employees, agents, contractors, or volunteers liable for any illness or injury.