



The 1st Annual Shane Detwiler Foundation BBQ Cookoff and Car Show

The BBQ Cookoff will be held at the Liberty City Hall, 1829 Sam Houston St., Liberty, TX 77575.

1. All entries must be received before April 20th. Entry fee must be paid at this time.
2. \$100.00 entry fee for all divisions. Chili only entries are \$25.00. The divisions are: Brisket, Ribs, Chicken, and Chili.
3. Awards will be awarded to 1st, 2nd and 3rd place teams in each division.
4. Each team will be required to check in. Check in time will be from 6:00 pm until 10:00 pm on Friday, April 27th. Teams must pack up and move out Saturday evening.
5. Each team is responsible for cleaning up their area. Spaces must be clean and clear of any and all debris and trash. A trash can will be provided to each team.
6. All spots will be given at check in. RV's are welcome.
7. The City of Liberty, The Shane Detwiler Foundation, volunteers, or any and all involved entities are not responsible for theft, damage of personal property, or injury to any persons entered as contestants; or any of the contestant's family members or guests. This is a family friendly event.
8. **No loud music and/or partying after 12:00 midnight on Friday will be permitted.**
9. Decisions of the Committee and the Judges are final.
10. The Chief cook is responsible for the conduct of his/her team members and guests. The chief Cook is also responsible for the clean up of their area. Any violation of these rules may be considered a disqualification.
11. Teams must provide all their own supplies. The event will provide a space and the containers for judging. NO ELECTRICITY, R.V. HOOK-UPS OR WATER WILL BE PROVIDED. GENERATORS ARE PERMITTED. Restrooms will be provided at site.

12. **A cooks meeting will be held on Friday, April 27th at 8:30 pm.** Meeting will be held at the Shane Detwiler Foundation tent. Containers will be handed out during the meeting. Designated spot for turn in will be given out at this time. Please provide your judge's name at this meeting (see #16). **All participating cooks will be required to sign Waiver of Liability prior to or during this meeting.**
13. Teams must provide their own cleaning area for wash, rinse and sanitization.
14. BBQ teams are permitted signage in their area promoting their cook teams.
15. Awards will be at 3:00 pm. Silent Auction items will be announced at this time.
16. Each team is to provide one person to be utilized as a judge for the different categories. **There will be a "judge" meeting on Saturday, April 28th at 8:00 am.** Meeting will be held at the Shane Detwiler Foundation tent. Assignments for judging time will be given at this time.

COOKING RULES AND REGULATIONS

CHILI

1. Chili must be Ground Beef Based.
2. All fillers will be accepted (beans, peppers, etc.)
3. 1 lb cups will be provided at Cooks meeting.
4. Turn in is between 11:00 am and 11:10 am. No late submissions will be accepted!

CHICKEN

1. All chicken must be inspected prior to being cooked. Chicken may be marinated, salted, seasoned at time of inspection.
2. You must cook ½ fully jointed chicken (to include a breast, wing, thigh and drumstick with skin on). No Cornish game hens.
3. Sample boxes cannot be altered, or in any way be identified (sauces, garnish, etc.) Sample will not be judged if this rule is broken.
4. Judging of chicken is based upon: appearance, color, aroma, tenderness, taste and aftertaste.
5. Chicken must be delivered between 12:00 am and 12:10 am. No late submissions will be accepted!

PORK RIBS

1. All meat must be inspected prior to cooking. Ribs may be marinated, salted, or seasoned at time of inspection.

2. You must cook one whole slab of ribs for judging. Ribs must be individually sliced and placed in judging tray (8 slices).
3. Sample boxes cannot be altered, or in any way be identified (sauces, garnish, etc.) Sample will not be judged if this rule is broken.
4. Judging of ribs is based upon: appearance, color, aroma, tenderness, taste and aftertaste.
5. Ribs must be delivered between 1:00 pm and 1:10 pm. No late submissions will be accepted!

BRISKET

1. All meat must be inspected prior to cooking. Brisket may be marinated, salted, or seasoned at time of inspection.
2. Sample boxes cannot be altered, or in any way be identified. (Sauces, Garnish, etc.) Sample will not be judged if this rule is broken.
3. Brisket must be sliced and placed in cascading manner in judging trays (10 slices)
4. Judging of meat is based upon: appearance, color, aroma, tenderness, taste and aftertaste.
5. Brisket must be delivered between 2:00 pm and 2:10 pm. No late submissions will be accepted!

Remember this is a fun event that helps raise money for the Shane Detwiler Foundation. The Shane Detwiler Foundation is a 501c3 charity and donations are tax deductible. The Shane Detwiler Foundation will be selling bbq plates for \$10.00 per plate at the Foundation tent.

TEAMS ARE ASKED, BUT NOT REQUIRED, TO PLEASE DONATE A BRISKET (and/or chicken) TO THE SHANE DETWILER FOUNDATION FOR SALE AT THE FOUNDATION TENT. YOU MAY EITHER DONATE AN UNCOOKED BRISKET (and/or chicken) ON FRIDAY OR A COOKED BRISKET (and/or chicken) ON SATURDAY MORNING (ready for sale).

Thank you for participating in this event!