



Central Texas State Championship BBQ Cook-Off,
Located in Troy, Texas, part of the Quad City Cook-Off
March 29 and 30, 2024

Rules and Regulations

Project Troy Rules and Regulations:

1. Contestants may bring in pits and trailers beginning Thursday, between 6:00pm and 8:00pm and Friday, starting at 10:00 am. Security will be at the risk of the contestant. Park Gate will be locked at all other times. Check in at the park Friday evening and Saturday morning before the cook's meeting
2. The person completing the entry form **MUST** be 18 years of age or older and **WILL** be responsible for the entire cooking team and guests.
3. Excessive use of alcoholic beverages will be grounds for disqualification.
4. Each team will be responsible for clean-up of their space. A dumpster will be provided next to City Hall and a trash trailer by the park gate. Trash bags will be provided when you register.
5. **Cooks meeting will be Saturday, at 8:00am** at the green pavilion in the park. Bean cups and meat trays will be distributed after payment of the entry fee. Contestants must be checked in by 8:00 am on Saturday in order to receive contest trays.
6. Quiet time will be from 1:00 am – 8:00 am.
7. All dogs **MUST** be on a leash. **No aggressive dogs!**
8. **No ATVs, 4-Wheelers, golf carts, or go-carts** allowed on the city streets or in the park, except those used by the cook-off management and security. **No vehicles will be allowed into the park after 5:00 pm on Friday.**

No parking within 30 feet of the railroad tracks. Vehicles will be towed at owner's expense. No electricity will be provided.

CTBA Rules: ALL DECISIONS BY CTBA JUDGES REGARDING CTBA RULES ARE FINAL

1. **Cooked on Site:** All meats that are entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, pre-marinating, etc. will not be allowed either on or off the cook site prior to start of the cook-off as defined by the cook-off promotor. Meat may not be seasoned or marinated prior to 6:00 pm on the day before the cook off.
2. **Sanitation:** All cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee at any time.
3. **Multiple entries per pit:** CTBA does NOT permit multiple entries on one BBQ pit. Only one team per BBQ Pit.
4. **Cook's meeting:** After welcome by the PROMOTOR, the HEAD JUDGE will be responsible to address the cooks on rules and judging procedures according to official CTBA rules and regulations.

Clarification on BBQ Pits: Pit – Any commercial or homemade trailered or un-trailered pit or smoker. May include gas or electricity to start natural fiber substance, wood or wood products. Electrical accessories such as spits, augers or force drafts are permitted. This includes pellet cookers. The use of Propane or electric heat sources are still prohibited. The use of heat lamps or any other electrical heating or HOLDING device is prohibited.

5.Open Fires: CTBA further recognizes that no ground pits will be used and that all burn down barrels will have some sort of safety barrier placed across the top or around the barrel. Non-compliance could be grounds for disqualification.

6.Categories: Beans – turn in at 12 pm; Chicken – turn in at 1 pm; Ribs – turn in at 2pm; Brisket – turn in at 3 pm. Beans must start with a dry pinto bean, anything goes.

7.Critieria for turn in samples: One showpiece for each category plus **10 bite size** pieces. Rib samples must have bone in it and can be any length as long as the lid will close. Each rib is a showpiece. Brisket slice shall be cut once or in half for bite size pieces. Containers must be clean and free of obvious marks. Garnishes are prohibited.