

# SPINDLETOP SHOWDOWN

A GTBR CONTRACTOR SAFETY AWARDS KICK-OFF EVENT

## BBQ COOK-OFF

Dear subscribers/members:

Please consider this your invitation to participate in this year's GTBR Spindletop Showdown, held on February 28- March 1st. The mission of this BBQ competition is to raise funds for the 2025 GTBR Contractor Safety Awards Season. The teams are encouraged, but not required, to have lots of fun serving food to the general public while competing in the various competitions under the judge's tent.

To compete you will need to complete the 2025 Official Team Registration and submit it with full payment by February 15<sup>th</sup>. All competitors must be affiliated with an active GTBR subscriber contractor or Member Site. Please take the time to read the Guidelines, Rules, & Regulations.

On behalf of The Golden Triangle Business Roundtable, thank you for your continued support.

We look forward to seeing you in March!



# Participation Guidelines

## Non-Sanctioned Event

The Spindletop Showdown is not a sanctioned competition. Judges are members of the Golden Triangle Business Roundtable, the Golden Triangle Area Industrial leaders and surrounding community leadership unaffiliated with any of the cook-teams competing.

## Judging Process

1. It is the contestant's responsibility to have the entries delivered to the respective judging area in a timely manner.
  2. Cookers are required to have a cookers wristband on to get to and from the cook-off area and judging area.
  3. All measures will be taken to ensure that judges will not know which entry is being judged at any given time.
  4. Only one entry allowed per category for each team. Not every category is required.
  5. **All garnishes and condiments are prohibited in the judging tray.** Sauces and/or other liquids may not be added to the tray prior to placing the product in. Meat 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 tray.
  6. The BBQ Committee will provide the judging tray marked with the appropriate designated categories. Only this tray will be accepted by the Judging panel.
  7. Each tray will include one sheet of foil placed unfolded under the contents of the tray.
  8. All entries will be taken to the judging space by a Spindletop Showdown Committee Member who stays with the samples:
    - a. to ensure all qualifying entries are judged.
    - b. that entries remain anonymous.
  9. Judges will be provided with palette cleansers between entries.
  10. The samples will be scored by the following:
    - a. Appearance
    - b. Taste
    - c. Texture
    - d. Tenderness
    - e. Aroma
    - f. Moisture
  11. The highest scoring entry will be the category winner.
  12. The highest combined score across the board will be awarded the 2025 GTBR Spindletop Showdown Grand Champion
    - a. In the case of a tie – reference back to the highest score of the brisket category will win
  13. TURN-IN TIMES
    - a. Standard turn in times for the recognized categories are:
      - i. **Chicken – 11:00AM**
      - ii. **Pork Ribs – 11:45PM**
      - iii. **Don Boumans' Special – 12:15PM**
      - iv. **Brisket – 1:00PM**
      - v. **BBQ Sauce – 1:30PM**
- \*A ten-minute window before the category turn in time will be recognized
14. Trays that are late will not be judged.
  15. Judging trays will be delivered 30 minutes prior to turn in times.

## Cooking Equipment & Rules

1. Each team will consist of a head cook and eight (8) assistants. Wristbands for team members will be distributed at the Headcook meeting. For those joining via Zoom, they will be available for pick up at ISTC. These must be worn **AT ALL TIMES**.
2. Each space purchased will allow a team to enter their choice of the meat categories (chicken, ribs, and brisket) as well as the Jackpot category (dessert).
3. All meat must be cooked onsite. Upon signing in, all meat that will be entered in the competition will be inspected. No pre-seasoning or marinating.
4. A cover is required over all open food preparation areas and all food must be covered.
5. Each cooking space is approximately 45ft long x 25ft wide. Each team is required to keep all equipment including cooker, canopy, etc. contained within the assigned space.
6. Each team will be responsible for supplying all the equipment necessary for the preparation and cooking of their entry.
7. All tents needing to be tied down must be done so with water barrel; tent stakes or other devices that damage the concrete surface lot in anyway are prohibited.
8. Props, trailers, motor homes or any other part of the cook team equipment must not exceed the boundaries of the assigned space.
9. Metal pans must be provided under the opening of the firebox to prevent damaging the concrete surface.
10. Teams are allowed to have pre-prepared meat, if they wish, for the spectators. Meat submissions for judging must undergo an inspection and be tagged.
11. Any commercial or homemade, tailored, or untailored, pit or smoker normally used for competitive barbeque are allowed. **Pellet/stick/wood fire ONLY**
12. Open fire pits are not allowed for this event due to the confined space limitations in ISTC.
13. Each cook-team is responsible for fully cleaning their area, during and after the cook-off. Trash receptacles, plus bags will be available onsite. **Trash pick-up will be provided for bags placed in front of your space.**
14. If any team leaves items (equipment, tents, trash, etc.) behind, they will be charged a cleaning fee (\$150)

## Sanitation, Safety & Health

1. Cooks are to prepare and cook in as sanitary a manner as possible. 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.
2. Portable fire extinguishers must be present for the type of fire or oil being used.
3. Ash containers will be on site; it is required that you use them.
4. Keep cold food stored in ice or refrigerated. Heated food should be maintained at 140 degrees Fahrenheit.
5. Smoking will be allowed **ONLY** in the designated smoke pit.
6. Trash pick-ups will be given every hour. We ask teams to place any trash in a secured bag in the front of their station for our team. Please be considerate, if there are any liquids, double bag the trash.

## Categories & Awards

All competing teams may only enter one entry per category. Each team is responsible for providing their own meat. **Pre-cooked, salted, seasoned, or marinated meat is not allowed.**

To be considered for the Grand Champion Award, teams must compete in all 3 meat categories. Jackpot category scores will not be included in the Grand Champion score.

### **Chicken Category**

(Required to be considered for overall Grand Champion)

Entry may be cooked however the team decides AS LONG AS they are prepared on the competing grill/pit. Judging entry turn in should be one half chicken complete with breast, thigh, leg, and wing.

### **Pork Rib Category**

(Required to be considered for overall Grand Champion)

Entry may be cooked however the team decides AS LONG AS they are prepared on the competing grill/pit. Judging entry turn in should include a slice for each judge to taste.

### **Brisket Category**

(Required to be considered for overall Grand Champion)

Entry may be cooked however the team decides AS LONG AS they are prepared on the competing grill/pit.

Judging entry turn in should include a slice for each judge to taste.

### **JACKPOT – The Don Boumans’ Special**

MUST BE PREPARED ON SITE! No prep prior. Contest dish may be any type of “dish” cooked on a grill – anything goes. We want to see your creativity!

### **JACKPOT - BBQ Sauce**

MUST BE PREPARED ON SITE! No prep prior. We want to see your creativity!

### **PEOPLE’S CHOICE**

Awarded to the BBQ team most loved by the general public for their overall hospitality and delicious grub. Judged throughout the event.

### **SPINDLETOP SHOWDOWN GRAND CHAMPION**

Awarded to the BBQ team with the highest marks across the 3 meat categories. Must have entry in brisket, chicken, and pork ribs.

### **SPINDLETOP SHOWDOWN RESERVE GRAND CHAMPION**

Awarded to the BBQ team with the second highest marks across the 3 meat categories. Must have entry in brisket, chicken, and pork ribs.

<b>BBQ Sauce</b>	Winner receives plaque
<b>The Don Boumans’ Special</b>	Winner receives plaque
<b>Chicken</b>	1 <sup>st</sup> place – Trophy 2 <sup>nd</sup> place – Plaque 3 <sup>rd</sup> place - Certificate

<b>Pork Ribs</b>	1 <sup>st</sup> place – Trophy 2 <sup>nd</sup> place – Plaque 3 <sup>rd</sup> place - Certificate
<b>Brisket</b>	1 <sup>st</sup> place – Trophy 2 <sup>nd</sup> place – Plaque 3 <sup>rd</sup> place - Certificate
<b>Spindletop Reserve Grand Champion</b>	Winner receives Trophy
<b>Spindletop Grand Champion</b>	Winner receives Trophy & Banner
<b>Spindletop Showdown People’s Choice</b>	Winner receives Perpetual Trophy

### Hours & Check- In Times for Teams

1. The 3<sup>rd</sup> Annual GTBR Spindletop Showdown is open to the general public in the Golden Triangle area beginning at 10am Saturday, March<sup>st</sup>.
2. Date & Time for teams:

<b>Important Dates</b>	<b>Time</b>	<b>Information</b>
<b>February 28, 2025</b>	<b>8:00AM</b>	Mandatory Head Cook Meeting (Zoom Available)
<b>February 28, 2025</b>	<b>9:00AM</b>	Vendors may begin setup of their booth – Contestants may arrive and begin cooking after meat inspection
<b>March 1, 2025</b>	<b>11am – 2 pm</b>	Meat category submissions
	<b>2:30pm</b>	Judging Announced
	<b>4:00 pm</b>	Tear down and clean up

**\*\*Subject to change**

3. Team may begin check in at the Front Lawn grounds starting at 9AM on Friday, February 28<sup>th</sup>. All competing teams MUST be checked in by Friday, February 28<sup>th</sup> at 5PM to compete (unless prior arrangements were allowed by committee)
4. Competition spaces will not be assigned, they will be distributed on a first come basis. Please notify the GTBR BBQ Committee for special accommodations.
5. Spindletop Showdown Committee Members will meet the team at the TEAM STATION during the move-in period and will be available to assist all teams with move in questions.
6. Each team will be given emergency contacts should they require assistance overnight.
7. Once your entry meats have been inspected and tagged, your team may begin marinating and firing up the grill/pit.

### Tear Down

1. Tearing down may begin at 4pm.
2. Each cook-team is responsible for fully cleaning their area, during and after the cook-off. Trash receptacles, plus bags will be available onsite. Trash pick-up will be provided for bags placed in front of your space.
3. If any team leaves items (equipment, tents, trash, etc.) behind, they will be charged a cleaning fee (\$150)

### Ice Distribution & Water

1. Ice delivery will be made from 7:00am-8:00am if requested. Teams may have to pick up ice from the Ice Station, after 4:00 p.m. due to safety concerns. Provided by GTBR.

2. Bottled water will be available to teams starting Friday, February 28<sup>th</sup> throughout the night.

### Admission

Item	Cost
GTBR BBQ Cook-Off Entry Fee	\$250 – entry fee -Will include 8 wristbands (cookers will have a specific wristband that MUST be worn)
Spectator Fees	\$15 General Public -kids under 14 are free
People’s Choice Voting Ticket	\$1 a ticket

### Parking

1. Temporary fences will be utilized next year to prevent individuals who have not purchased a wristband from partaking in any of the events. They will be installed on Saturday morning – this will allow cook teams to make supply runs on Friday.
2. RVs & Equipment trailers will be permitted ONLY IF prior arrangements with the Spindletop Showdown Committee Member have been made.
  - a. No hook-ups, utilities or waste management services will be provided.
  - b. RVs must be moved in at the time that your pit station is setting up.
3. NO VEHICLE WILL BE PERMITTED TO DRIVE IN EVENT AREA AFTER 10AM (excludes committee carts)

### General Rules & Regulations

1. The BBQ Contest will be held at Beaumont Centre’s Great Lawn
2. Applications will be available online at [www.gtbr.org](http://www.gtbr.org) .
3. Applicants MUST be from GTBR subscriber contractor companies or Member Industrial sites.
4. Head Cook must sign the 2025 Release of Liability to be turned in upon entering the grounds for the event. This release of liability will be the release of liability for the entire cook team and its members. Failure to submit this form will result in disqualification from the event.
5. The 2025 GTBR Spindletop Showdown BBQ Cook-off Committee reserves the right to relocate any team for the betterment of the event.
6. The 2025 GTBR Spindletop Showdown BBQ Cook-off Committee will not be responsible for theft or damage.
7. The 2025 GTBR Spindletop Showdown BBQ Cook-off Committee reserves the right to make any additional changes to the rules and regulations, at any time and without notice.
8. Decisions of the Spindletop Showdown BBQ Cook-off judges are FINAL.
9. Those attending or participating in the cook-off contest are required to wear appropriate clothing at all times. (No one will be allowed without shoes or shirts.)
10. The 2025 GTBR Spindletop Showdown BBQ Cook-off Committee reserves the right to refuse to rent cook-off space to any team or head cook.
11. No team is allowed to give their cook-space to another person or cook team without consent from the BBQ Committee.

12. The violation of any rules and regulations in this document are grounds for immediate expulsion with no guarantee to be allowed back.
13. GTBR Spindletop Showdown BBQ Cook-off committee members will, at all times, have free access to the contestant's area.
14. Animals must be contained by being crated, caged, or on a leash at ALL times.
15. Judging plates will be provided for all contestants. Contestants will need to provide their own plates to provide to the public.

#### **Terms for Disqualification**

1. ALL DOCUMENTS MUST BE SIGNED & RETURNED BY February 15<sup>th</sup>, any teams that have missing documents will no longer be able to compete
2. Any garish found on Judging Tray will end in an automatic disqualification.
3. Entries not cooked to USDA safe minimum internal temperatures will result in disqualification.
4. The GTBR Spindletop Showdown Representative will have the ultimate decision in disqualifying a tray.

#### **Alcohol Responsibility**

1. Each Head Cook will be held responsible for the conduct of their fellow team members, and team guest who are occupying their competing space.
2. Teams are NOT allowed to distribute alcoholic beverages to the general public. The GTBR Cook-Off will have an official certified bar offering alcoholic beverages to the public.
3. At no time may a person under the age of 21 be served alcohol of any nature.