

TEXAS ASSOCIATION OF FIRST RESPONDERS

WILD GAME COOK-OFF

20

Stockton Farms
Cypress, TX



2020

20

Friday & Saturday
April 24 & 25

13TH ANNUAL WILD GAME COOK-OFF

"FIRST TO SHOW... LAST TO GO"™

5 COMPETITION CATEGORIES:

WILD GAME BRISKET PORK SPARE RIBS CHICKEN SEAFOOD

* Entry Fee includes entry into all categories. All categories are not mandatory.

WITH A PAYOUT OVER \$5,000

FOR MORE INFORMATION, CONTEST TEAM RULES, AND ENTRY FORM.
VISIT WWW.TAFR.ORG



SANCTIONED BY THE LONESTAR BARBECUE SOCIETY (LSBS)

Texas Association of First Responders is a 501(c)3 charitable organization, which benefits Law Enforcement Officers, Fire Fighters and Emergency Medical Personnel injured in the line of duty. Texas Association of First Responders honors those who serve our communities and ensure the safety and well being of our citizens.





"First to Show...Last to Go"™

Texas Association of First Responders Charity Wild Game Cook-Off
April 24th & April 25th, 2020
2020 Team Entry Form

Team Name: _____

Name of Chief Cook: _____

Team Contact Person: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Contact Number: _____

E-Mail Address: _____

Additional Tickets @ \$8.00 ea. (\$10.00 at the Gate) \$ _____

_____ 40' X 40' Spaces(s) @ \$200.00 ea. (No Limit on Spaces) \$ _____

TOTAL AMOUNT PAID \$ _____

Portable Toilets and Entries can be paid online @ (www.tafr.org).

Make check or Money Order Payable to: Texas Association of First Responders.

New entries are assigned priority in the order they are received. Entries will be accepted until 8:00am, Friday, April 24, 2020

Mail to:

Texas Association of First Responders
12620 FM 1960 West, Suite A4 – Box 255
Houston, Texas 77065
Online payment: www.tafr.org

Please circle all that apply

<input type="checkbox"/> Brisket	<input type="checkbox"/> Chicken	<input type="checkbox"/> Pork Spare Ribs
<input type="checkbox"/> Wild Game	<input type="checkbox"/> Seafood	

For Further Information you may contact: Joe Matthews @ jmatthews@tafr.org.

Texas Association of First Responders is a 501 (C)(3) charitable organization

For Committee Use Only:

Space Number(s): _____ Payment Amount: _____ Date Received: _____

Check Number: _____ Check Date: _____ Cash: _____



2020

"FIRST TO SHOW... LAST TO GO"™

**TEXAS ASSOCIATION OF FIRST RESPONDERS
2020 CHARITY WILD GAME COOK-OFF
RULES & REGULATIONS**



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Most "Eye Catching" BBQ Pit Award

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COOK-OFF DATES AND LOCATION

Stockton Farms

Friday, April 24, 2020, and Saturday, April 25, 2020

12211 Old Kluge Road, Cypress, Texas 77429

Property Bordered by Grant Road and Old Kluge Road

ENTRY FEE

Each Cook Team will pay a fee of \$200.00 per 40' X 40' space. Make check or money order payable to the Texas Association of First Responders. You may also pay online at www.tafr.org

IMPORTANT DATES

PRIORITY DEADLINE April 3, 2020

Teams from 2019 will be given priority if the entry form and fee are received on or before this date. After this date, Teams will be given priority in the order payment is received.

TEAM MEETING April 15, 2020

A Cook-off Team meeting will be held at 7:00 pm, at the Cook-off Location. At this meeting, you will receive your ID badges, wrist bands, admission tickets, parking passes, and be able to purchase Cook-off merchandise, portable toilets, and ask questions.

SUBMITTAL OF ENTRY FORMS

Please mail your entry form with payment to:

Texas Association of First Responders Charity Wild Game Cook-Off

12620 FM 1960 West

Suite A4 – Box 255

Houston, Texas 77065

Or scan Entry Form to Email (jmatthews@tafr.org) and pay online at (www.tafr.org)

SET-UP FOR COOK TEAMS

Wednesday, April 22, 2020

The Cook-off Grounds will be available on this date for the set-up of professionally installed tents and large pits only. Until underground utilities are installed at a future date, tent stakes or water barrels will be allowed.

Thursday, April 23, 2020

Team set-up will continue on the date, and overnight camping will be allowed. The TAFR Fire and Safety Committee will begin Team Booth Inspections at 10:00 am until 6:00 pm, to assist with the Harris County Fire Marshal Rules and Regulations Compliance.

Friday, April 24, 2020

Team set-up must be completed by 1:00 pm. All vehicles must be removed from the aisles and fire lanes of the fenced Cook-off area by this time, with no exceptions. Any vehicles not removed by this time will be towed at the owner's expense and placed in a designated parking area. Harris County Fire Marshall Inspections will be conducted on this date. Gates will open at 4:00 pm for invited Team Sponsors and Guests only. All Guests who enter will require a pre-paid or complimentary ticket. Law Enforcement Officers, Fire Fighters, and EMS personnel will be admitted free with proper credentials. All other Guest admission fees purchased at the gate on Friday will be \$10.00 each. Children under 12 years old will be admitted free.

Saturday, April 25, 2020

Gates will open to the General Public at 10:00 am. All Guests who enter will require an admission fee of \$10.00 for adults unless a person has a pre-paid or complimentary ticket. Children under 12 years old will be admitted free. Teams must keep their Team space open and occupied until 10:00 pm. The Cook-off does not end after the Awards are presented.

CLEAN-UP/TEAR DOWN/MOVE-OUT

Sunday, April 26, 2020

Sunday is move-out day beginning at 6:00 am and must be completed the same day. All Teams are responsible for tear down and clean-up of their cooking spaces and areas and are expected free of trash and debris. Please do not use TAFR Dumpsters to dispose of old equipment, booth adornments, booth facades, or anything else that is not garbage. Tents must be removed from the cook-off area no later than 12:00 noon on Monday, April 27, 2020. All coals/embers must be extinguished before disposal! Do not leave HOT coals or ashes behind when you move out. This has caused a Dumpster fire in the past!!!



TEAM RULES AND REGULATIONS

Team Members are to consist of one (1) Chief Cook and four (4) Assistant Cooks. Each Team will be provided ID Badges to designate the Chief Cook and Assistant Cook's. The ID Badges will NOT allow admittance to and from the entrance gates. Daily color-coded wristbands must be worn comfortably but snug, so as not to be removed, at all times by the Chief Cook and Assistant Cooks for admittance to and from the entrance gates. Chief Cooks and Cooks will not be charged for parking as long as the Official WGCO Hang Tag is in plain view.

Teams will be provided five (5) complimentary tickets for each 40' X 40' space rented. (Note: Additional tickets may be purchased at the time Entry Form is submitted and at the Cook's meeting on Wednesday, April 15, 2020, at a discounted price of eight (\$8.00) dollars each. All tickets after that date are ten (\$10.00) dollars each.

No cars, trucks, and motorcycles will be allowed in the aisles and fire lanes of the fenced cook-off area after 1:00 pm on Friday, with no exceptions. All cars or trucks not secured in the Team's designated cook-off space shall be parked in the designated parking lot. After 1:00 pm, Team supplies will be moved by a shuttle provided by the Texas Association of First Responders. Stickers for vehicles that will remain inside the Cook-off space will be placed in the window and must remain there until the end of the contest.

Due to the amount of space available for each Team, Travel Trailers, Campers, and Motor Homes must fit neatly within the 40'x 40' space. Each Team will be allowed one travel trailer, camper, or motor home per space. Teams requiring additional space for travel trailers, campers, or motor homes, must reserve an additional cook-off space at \$200.00 per space. The living quarters must be self-contained. Pits must be arranged or separated in the Team space in such a manner that the public cannot walk by, touch, or lean on a hot pit.

No machines that produce ice will be allowed. Refrigerated boxes that store and keeps ice and food products will be allowed.

Generators will not be allowed to operate under tents. All generators must be muffled, grounded, and in excellent working condition. If not, the Team will be instructed to turn it off and not allow it to be used during the duration of the cook-off. No fuel shall be stored under a covered area, near BBQ pits, open flames, or any ignition source. Fuel storage must meet the Harris County Fire Code.

Portable restroom facilities can be ordered for private use in the Team's space.

Any pet brought on-premise must be restrained by a leash at all times or contained within the confines of the Team's space and out of public reach or contact. Service Dogs must remain with its owner at all times.

Under no circumstances will any contestant, or member of the public, be allowed to bring onto the grounds: golf carts, motorized recreational vehicles, gators, bicycles, segways, roller skates, skateboards, scooters, motorized coolers, mopeds or any other type of transportation, with the exception of wheelchairs for disabled individuals. The use of any of the items, as mentioned above, would justify cook team disqualification. Only TAFR Cook-off Officials and working Committee Members will be allowed to operate TAFR Golf Carts.

Teams will be allowed to hire a band for use in their space for the enjoyment of Team members and guests. Teams must maintain sound levels of the music, so it is not considered a nuisance to neighboring Teams. In the event TAFR is hosting a Concert on Saturday Night after the Awards Ceremony, any Team in close proximity to the Concert Venue will be required to lower their noise levels, so it is contained in their booth. All music must end at 10:00 pm, or must be lowered, so it is contained solely in their booth.

FOOD SERVICE

The following guidelines are recommended, and all Teams are required to follow these guidelines.

A cover is required overall open food preparation areas.

Three (3) containers of water must be utilized at all times, one (1) gallon each.

First Bucket – Soap and Water for washing, unless sink and running water are available.

Second Bucket – Clean Water for rinsing, unless sink and running water are available.

Third Bucket – One (1) Cap of bleach per gallon of water for sanitizing.

Keep all food covered.

Keep cold food stored on ice or refrigerated at all times. The food must be maintained at 45 Degrees Fahrenheit.

Heated food must be maintained at 140 degrees Fahrenheit.

Smoking tobacco should not be permitted in the food serving area.

HARRIS COUNTY FIRE MARSHALS RULES AND REGULATIONS

All Teams must comply with the current Harris County Fire Marshal's Office Rules and Regulations and must complete a compliance checklist provided by the Texas Association of First Responders Fire and Safety Committee in advance of the Harris County Fire Marshal's Office on-site Inspection on Friday, April 24, 2020. Noncompliance may cause the HCFMO to shut your Team space down until corrections are made.

Tents, Canopies, or Open-Air Structures

Tents, canopy, or open-air structures, including air-supported structures, meet IFC 2006 requirements. All booths, tents, table coverings, and other combustible materials composed of cloth, paper, plastic, and similar materials must be flame retardant, including any added material. This includes signage and/or awnings over cooking areas or attached to the booth in any manner. The labels must be affixed to each piece of the structure.

Portable Cooking Equipment

All booths using portable cooking equipment shall provide protective barriers (such as chains, ropes, wooden barricades, or similar obstacles) to prevent public access or exposure to any cooking area that is fueled by LP-gas, wood, or charcoal. A minimum of 3 feet of clearance distance from the public, buildings, or combustible storage is required at all times. Temporary concrete barriers or similar type temporary barriers may be needed to prevent damage from motorized vehicles.

Combustible Storage

All combustibles must be stored at least 18 inches away from hot surfaces or cooking appliances; and 3 feet distance from LP-gas, wood, or charcoal-fueled cooking areas. Highly combustible materials such as bales of hay or similar materials are prohibited inside of buildings or any exit pathways. All trash, rubbish, and debris should be removed from booth areas.

Exits from Booths

The number, location, and width of all exits must meet the requirements of IFC-2006. All booths must have an unobstructed path of egress to the exit. Booths exceeding 20 feet in any direction must have two or more exits. The minimum exit width is 36 inches at any deemed exits. All booths that have removable sides shall display an emergency exit sign at all egress points.

LP-Gas Cylinders

Secure all LP-gas cylinders (empty or full) in an upright position to prevent tipping, and so they can't fall over. All pressure relief valves shall be directed away from the public. Commercial LP gas equipment must be inspected annually and must display an inspection sticker indicating the equipment has been inspected within the past 12-month period by licensed personnel.

No Smoking

Smoking shall not be permitted in tents, canopies, or membrane structures. "No Smoking" signs shall be conspicuously posted.

Abatement of Electrical Hazards

Identified electrical hazards shall be abated. Identified hazardous electrical conditions in permanent wiring shall be brought to the attention of the code official responsible for enforcement of the ICC Electrical Code. Electrical wiring, devices, appliances, and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.

Extension Cords

Extension cords and flexible cords shall not be a substitute for permanent wiring. Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact. Extension cords shall be used only with portable appliances.

Extension Cord Grounding

Extension cords shall be grounded when serving grounded portable appliances.

Electrical Appliances

Electrical appliances and fixtures shall be tested and listed in published reports of inspected electrical equipment by an approved agency and installed and maintained in accordance with all instructions included as part of such listing.

Extinguisher Requirements

Portable fire extinguishers shall be selected, installed, and maintained in accordance with this section and NFPA 10.

1. Must be a minimum of 10 lb. ABC.
2. One (1) extinguisher per 40x40 space.
3. It must be placed in a location that is visible and accessible.
4. Must have an affixed inspection tag or proof of purchase within the last year.

Cooking Grease Fires Extinguishers

Fire extinguishers provided for the protection of cooking grease fires shall be of an approved type compatible with the automatic fire-extinguishing system agent and in accordance with NFPA 10 and Section 904.11.5.

1. Must be a "K" class.
2. It must be placed in a visible and accessible location near the cooking area.
3. Must have an affixed inspection tag or proof of purchase within the last year.



SERVICES PROVIDED BY TAFR

TAFR will provide public restroom facilities at designated areas of the Cook-off site.

Teams may be provided one (1) 20 amp electrical circuit per space. In the case you have to provide your own power plant, it must be in good working order and properly grounded by the use of a ground rod as required by the National Electrical Code for additional Team needs.

TRAVEL TRAILERS, COOLERS, OR OTHER EQUIPMENT: ALL SHALL FOLLOW THE NATIONAL ELECTRICAL CODE GUIDELINES THAT STATES A BREAKER'S LOAD SHOULD NEVER EXCEED 80% OF RATED CAPACITY. THERE WILL BE NO EXCEPTIONS!

Gray Water from dishwashing, cooking, and crawfish pots shall not be allowed to be poured out freely on the ground. Teams must provide a barrel labeled GRAY WATER, and all such liquids must be captured and stored in the barrel. TAFR will provide a vacuum truck on Saturday and Sunday mornings to remove the waste. CONDENSATE WATER from coolers and RV drains must be routed directly into a concealed container.

BEER AND ICE

Contestants will not be allowed to re-stock Ice from outside the Cook-off. No glass bottles are allowed (THIS MEANS NO GLASS BEER BOTTLES, CANS ONLY). Under no circumstances will outside BEER or ICE Vendors be allowed into the BBQ Cook-off area. The sale of any drinks or food is strictly prohibited by Cook teams. Prior to 1:00 pm on Friday, April 24, 2020, Cook teams will be allowed to bring in (only) 200 lbs. of ice per space. After 1:00 pm on Friday, April 25, 2020, Cook teams must purchase Ice from TAFR. Team spaces will be inspected at check-in or after set-up. Under no circumstances are alcoholic beverages to be distributed to the public by contestants.

TRASH PICK-UP

Trash pick-up will be provided starting on Friday and continue throughout the Cook-off. Please do not pack trash bags excessively full. Any bags that break will be left for the Team to promptly re-bag for pick-up. All bagged trash shall be placed outside the Team space for pick up. USE ONLY CONTRACTOR GRADE BAGS (3 MIL MINIMUM) FOR YOUR TRASH. ANY NON CONTRACTOR BAGS WILL BE LEFT FOR RE-BAGGING.

WATER

Water will be available on-site at a central location for Team use, but not at each space.

GREASE

No Grease of any kind shall be allowed to spill on the Cook-off grounds. All grease must be placed in a spill-proof container that will not leak for final placement in the on-site dumpsters.

LONE STAR BARBECUE SOCIETY

LSBS Cook-off rules shall apply with the following exceptions for safety concerns. Please refer to the LSBS brochure for cook-off rules or access their website @ www.lonestarbarbecue.com.

Gas or electricity cannot be used to complete cooking.

Since cook-off grounds are on grass, open fire ground pits shall not be allowed. A metal pan must be provided and constructed of a minimum of 18 gauge sheet metal and be placed under the firebox of the Bar-B-Q Pits to catch live hot coals that may fall on the ground. The dimension of the pan shall be such that it shall provide complete coverage beneath any opening under the pit firebox. Holes or dug pits are not permitted.

WILD GAME AND SEAFOOD ENTRIES

Team Entries of Wild Game, Seafood, Brisket, Pork Spare Ribs, and Chicken may be submitted. In order for the Grand Champion to be qualified for the American Royal Invitational BBQ in Kansas City, MO and the lottery for the Jack Daniels's Invitational, Lynchburg, TN, there must be at least 50 entries in the three basic categories (Brisket, Pork Spare Ribs, and Chicken). To qualify for the National BBQ Championship, Meridian, TX - the event must have at least 10 teams participating, and the top 3 places in each of the basic categories will be invited. Wild Game and Seafood are not recognized as a category.

Teams that do not desire to participate in the Brisket, Pork Spare Ribs, and Chicken categories may compete in the Open Wild Game/Seafood categories and be eligible for awards in those two categories only.

Wild Game may be submitted for judging and must be submitted and inspected before cooking. Wild Game is defined as any animal regulated by the Texas Parks and Wildlife, any similar state and/or federal agency and to include whitetail deer, mule deer, elk, dove, quail, duck, goose, alligator, antelope, javelina, squirrel, pheasant, Rio Grande turkey, eastern turkey, rabbit, and/or hare. Wild Game must be harvested during a regulated hunting season. Wild Game may also include any wild game raised on any game management ranch in the state of Texas and can be any species of African Plains animal and/or Game such as an axis or fallow deer. Sasquatch is not regulated by the Texas Parks and Wildlife and will be disqualified.

Fish and/or Seafood may be submitted for judging and must be submitted and inspected before cooking. Fish and/or Seafood is designated as any game regulated by the Texas Parks and Wildlife, any similar state and/or federal agency, and to include bass, catfish, crappie, crawfish, any fish taken off the coast of Texas and/or shrimp and may have a "seafood" topping or dressing. Seafood Stuffing in a NON-Seafood vessel will not be considered for judging and will be disqualified.

BRISKET, PORK SPARE RIBS, AND CHICKEN ENTRIES

Lonestar Barbecue Society rules apply. (www.lonestarbarbecue.com)

Brisket

Cooks will turn in seven (7) full slices, approximately 1/4 to 3/8 inch thick, with the ends of the brisket intact. Starting at the hinge, place the slices parallel to the hinge, working your way forward. If sliced too thick or too thin, the cook will be required to correct it.

Pork Spare Ribs

Cooks will turn in seven (7) individual pork spare ribs, meat side up, and bones pointing the same direction. St Louis style trim is allowed. Starting at the hinge of the lid, place ribs parallel to the hinge working your way forward until the bottom is filled. Start a top row at the hinge, placing the ribs directly on top of the bottom row. Baby back ribs will be disqualified.

Chicken

Cooks will turn in two halves of a whole chicken, meat side up, not dis-jointed containing skin, breast portion, leg, thigh, and wing (with or without wingtip). Cornish game hens will be disqualified.

Beans

They will be started at the cooking site from dry pinto beans. Cooks may cook with condiments, but when turned in, nothing is to be included in the bean cup larger than the bean. It will be disqualified by the Judging Coordinator if something is found by the Judges larger than a bean in the cup.

Larger Cook-offs may require the Cook to turn in nine (9) pork spare ribs and nine (9) slices of brisket. This will be at the discretion on the JC and announced to the Cooks when they pick-up their trays that evening.

JUDGING PROCESS

Meat turn-in times will be announced at the Cook Team meeting at 7:00 pm on Wednesday, April 15, 2020. The judging will be conducted as follows:

Wild Game, Seafood, Chicken, Ribs, and Brisket will be judged on Saturday, April 25, 2020.

Brisket will always be the last turn in.

All categories will have a 20-minute window, 10 minutes before to 10 minutes after the stated turn in times. Do not add anything to the product once it is in the tray. It is the contestant's responsibility to have the entries delivered to the judging area. Competition brisket **MUST** be inspected prior to cutting for turn-in to the judging area.

The number of rounds of judging will be determined by the number of teams participating in each category. Quantities will be announced at the cook's meeting. Each team will be required to furnish one team member to judge the preliminary round (**BUT NOT THE FINALS.**) No Head Cooks will be allowed to judge.

Competition entry trays will be available at the Cook-off Judging Area Friday, April 24, 2020, at 1:00 pm in the Judging Tent. Competition trays must be picked up and signed for only by the Chief Cook. Identifying tickets and matching numbers will be attached to the trays.

Each Team is responsible for turning in their entries to LSBS cook-off officials at the Cook-off Judging Tent. Teams may have multiple spaces, and each additional space will be allowed one set of turn-ins but will require a separate entry form, Chief Cook, and pit per each space.



COOK-OFF AWARDS

TAFR Wild Game Cook-off Grand Champion Award

Trophy-Belt Buckle-\$1,000.00 Cash Prize-Wild Game and Seafood Entry
(Wild Game is the Tie-Breaker)

TAFR Wild Game Cook-off Reserve Grand Champion Award

Trophy-\$500.00 Cash Prize-Wild Game and Seafood Entry
(Wild Game is the Tie-Breaker)

LSBS Grand Champion Award

Trophy-Belt Buckle-\$1,000.00 Cash Prize
(Brisket is the first Tie-Breaker, followed by Ribs then Chicken)

LSBS Reserve Grand Champion Award

Trophy-\$500.00 Cash Prize
(Brisket is the first Tie-Breaker, followed by Ribs then Chicken)

Individual Category Champion

Wild Game, Fish/Seafood, Brisket, Pork Spare Ribs, and Chicken Awards

First Place Trophy & \$250.00 Cash Prize

Second Place Trophy & \$150.00 Cash Prize

Third Place Trophy & \$100.00 Cash Prize

4th & 5th Place Trophy

6 thru 10th Place One Plaque each

Outstanding Display Award

First Place Trophy

Longest Distance Traveled Award

First Place Trophy

Cleanest Cook Team Area Award

First Place Trophy

Most "Eye Catching" BBQ Pit Award

First Place Trophy

The "First to Show...Last to Go" Hospitality Award

For the Team that exhibits the most Team Spirit and Hospitality towards the General Public, this Cook-off is famous for! Trophy

GENERAL INFORMATION

Texas Association of First Responders, Inc. and their representatives shall not be responsible or liable for any theft or damage to any participant's equipment or supplies.

The Texas Association of First Responders, Inc. and their representatives reserve the right to delete, amend, modify and add rules and/or regulations as situations warrant. All decisions regarding individual Team space placement and/or Team space reassignment of the TAFR President or TAFR General Chairman of the Wild Game Cook-off and deemed in their estimation to be what is best for the Wild Game Cook-off shall be final.

Consumption of alcohol by minors is illegal and will not be permitted on Stockton Farms property. Individuals of teams caught making alcohol available to minors will be excluded from this and all future competitions.

Texas Association of First Responders may provide Entertainment on Saturday after the Awards Ceremony. In that circumstance, Teams will be required to lower their music sound level at a designated time as not to conflict with the Entertainment and/or Awards Ceremony.

Those attending or participating in the Wild Game Cook-off are required to wear appropriate clothing at all times. (No one will be allowed without shoes or shirts.)

No glass bottles or glasses are allowed on the Cook-off grounds. Liquor in bottles must be kept out of sight.

No one will be asked to leave a Team booth or cook-off area for the duration of the time TAFR occupies Stockton Farms property unless it is determined to be necessary by both Security Officers and Texas Association of First Responders Officials due to an individual's conduct. Once a person leaves the cook-off area for the parking area, you will be asked to proceed to your car and leave. No loitering will be allowed in the parking areas.

Cook Teams are not permitted to charge for entry into their assigned space(s) during the Cook-off.

Cook Teams are not permitted to sell ANY items within the confines of their assigned areas during the Cook-off unless approved by TAFR officials first.

If it is determined by the TAFR President or TAFR WGCO General Chairman that a Team did not adequately represent the image of the TAFR Wild Game Cook-off or purposely created a distraction to neighboring Teams or the Public, the above stated Cook-off Officials will determine if a Team will be allowed to continue or return. All decisions will be final. Repair costs for ANY property damage, utility damage, or damage to buildings, structures or equipment, will be the responsibility of the Cook Team!!!

