



THIS AIN'T YOUR OLD BPQ COOK-OFF!

CHECK-IN AND SET UP BEGINS AT 4:00 PM AT
SHODEO GROUNDS ARENA (6TH & LOGAN).

MEAT PICK-UP AND MANDATORY COOKS MEETING
AT 8:00 PM ON **FRIDAY, APRIL 12TH.**

JUDGING AND BPQ TASTING WITH PEOPLE'S
CHOICE CONTEST WILL BE **SATURDAY, APRIL 13TH.**
AT SHODEO GROUNDS ARENA (6TH & LOGAN).

Team Entry Fee \$125

Registration deadline March 15th

Overall Winners

Grand Champion—\$500 & free entry to
the 2025 competition

Reserve Grand Champion—\$250

Cash prizes for each category

1st—\$150 | 2nd—\$100 | 3rd—\$50

Maximum of 20 teams. Entries and payment before March
15th get 1 t-shirt with registration. Teams can purchase extra
shirts before deadline for \$20 each. Shirts will not be
available after March 15th.

Please get your registration and payment in early. Entry fee
is non-refundable.

Meat Categories

Chicken | Pork Ribs | Beef Brisket | Pork Butt (provided)

**CHECK-IN AT THE
SHODEO GROUNDS ARENA
AT 6TH & LOGAN.**

Questions, please contact us at

BPFestival.BPQ@gmail.com

Find us on [Facebook.com/BPQCompetition](https://www.facebook.com/BPQCompetition)

RULES & GUIDELINES

Must Read Thoroughly

1. A team consists of one chief cook and as many assistants as needed.
2. Mandatory cooks meeting will be at the concession stand held Friday, April 12th, at 8:00 pm to go over rules, answer questions, and finalize entries. Followed by meat inspection.
3. There will be 4 categories. Must enter in all categories for Grand Champion eligibility.

Chicken

Pork Ribs

Beef Brisket

Pork Butt (provided)

4. Contestant-provided meat must be in sealed, store-bought packaging, uncooked, unseasoned, and uncured. No home packaged/sealed meat allowed. Pork butt will be provided by organizers.
5. No meat is to leave the event site once it has been inspected.
6. Food safety practices are required. Store uncooked meats at 41°F and cooked meats must be kept at a minimum of 140°F.
7. Food handling gloves are required when coming into contact with any foods.
8. Each team is required to cook the pork butt that is provided.
9. All food is to be presented to judges. Pork butt will be served to the public for the BPQ Feed.

No selling of any meat!

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10. Plates and forks will be provided by the BPQ Cook-Off Committee.
11. You will be allotted 20'x20' in which to conduct your operations. Vehicles must be parked outside the cooking area. Small tents or canopies are permitted for shade.
12. Contestants shall provide all needed equipment and supplies. Please bring your own stand-alone generator and water containers. Contestants must adhere to all electrical, fire, and other safety codes.
13. Cooking can be done on charcoal, wood-fired, electric, wood pellet, or propane cooker of any design—par-boiling and/or deep frying will NOT be allowed.
14. All fires/heat sources must be contained. No open pits, ground fires, etc.
15. Teams are responsible for the CLEAN-UP of their area following the contest. Each team is responsible for keeping the contest area clean and policed before leaving the event (no ashes, hot or cold, shall not be left on site). Ash cans provided.
16. Cleanliness of all team members, cookers, and the cooking area is mandatory. Proper hand washing and the use of disposable food-safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready-to-eat foods after handling raw foods.
17. Sanitation of the work area should be implemented with the use of bleach/water rinse (one cap of bleach/one-gallon water). Each contestant shall provide a separate three-container set-up for washing, rinsing, and sanitizing utensils.
18. No tobacco products are allowed during the preparation, handling, cooking, or presentation of the contest entries.
19. Proper clothing, including shirts and shoes must be worn in all food preparation areas while handling any food.
20. No pets or small animals are allowed in the cooking area.
21. Every team, including members and guests, is expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from midnight until sunrise.
22. BBQ and cold beer seem to go hand-in-hand. Keep the alcohol on the down low as many of these events are family-oriented and many folks like coming out to the cook sites to visit.
23. Failure to abide by the rules outlined above may result in expulsion from the contest.
24. Tables are needed for serving your food to the public.
25. No discrimination will be tolerated.



JUDGING

1. Contest entries will be judged on Saturday, April 13th. Entries are to be delivered to the designated location. A BPQ Committee member will assign a random identifier to your container when it is collected. Styrofoam containers will be provided for the Judges' sample.
2. Teams will provide servings for 3 judges of meat and ribs to put in each box for judging.
3. Garnish is not judged and is optional.

TEAMS WILL BE GIVEN ASSIGNED TIMES FOR WHEN TO DELIVER EACH MEAT.

4. After cooking, meat must be maintained at 140°F or above in a covered container. Meat thermometers need to be present at all times.
5. You may cook with sauce, but do not add sauce, marinade, or sop or inject juice into meat or container once the meat is prepared for turn-in. The sauce must not be pooled in the container, but in your taco cup. No marking, or sculpting of the meat, or addition of toothpicks, skewers, or foreign material permitted.
6. Any entry not complying with these rules will be given a 1 in all judging categories.
7. All decisions of the Downtown Festival BPQ Competition Committee and Judges are final. ALL WINNERS will be announced shortly after the judging is completed.
8. Entries will be judged on Appearance, Taste, Tenderness, and Texture and scored accordingly using a blind judging system. **The scoring system is from 9 (Excellent) to 2 (Lowest) with a starting point of 6. A score of 1 is a disqualification and requires approval by the BPQ Competition organizers.**
9. The Downtown Festival BPQ Competition Committee and Judges reserve the right to interpret the rules and make additional rules and regulations as unforeseen situations warrant.
10. The Public Feed be at 2:00–4:00 pm. Winners will be announced at 4:00 pm.
11. A container with your team name will be provided for you for tickets during the feed. The team with the most tickets at the end will be the People's Choice winner.
12. Lastly, and most importantly, have a great day and have fun!