

**SHINER CHAMBER OF COMMERCE
HALF MOON HOLIDAYS BBQ COOK-OFF**

GENERAL INFORMATION: The Cook-off contest is hosted by the Shiner Chamber of Commerce. Teams which have pre-registered and have paid the entry fee may start setting up from 5:30-7:30pm on **THURSDAY (July 3, 2025)**. If you are **NOT** arriving for the BBQ cook-off on before 4:00pm on Friday or plan to leave on Saturday, we ask that you set up in the Late Arrival/ Early Departure area. All teams are asked to be out of the cook-off area by noon on Sunday, July 06, 2025.

Please read the rules and regulations for the event as they will be enforced. We hope that you enjoy the competition and thank you for participating.

SHINER HALF-MOON COOK-OFF SUPPLEMENTAL RULES

1. Teams must furnish all equipment and supplies needed. There is a very LIMITED number of water and electricity connections, available on a first come/first serve basis. Shaded areas are limited in some cook-off areas; the committee strongly encourages teams to bring suitable shelter as the weather may require.
2. **MOTOR VEHICLES:** Motor vehicle access will be restricted within the cook-off area. Each team has a choice of only two:
(1) motor vehicle, one (1) motor home, or one (1) camper that will be allowed in the team's designated space (which could be limited to 30'X40' in size). All other vehicles will be parked in the general public parking area. Unauthorized vehicles in the cook-off area are subject to be towed at the owner's expense. Golf carts and UTV's (no ATV's) will be permitted by LICENSED DRIVERS ONLY. Any vehicle in the designated cook area will not be permitted to leave until Sunday morning, with the exception of the cook off area designated for late arrivals and early departures. Please note that there will be NO vehicle, golf cart, UTV movement allowed after dark in the cook-off areas.
3. **ENTRY FEE** reserves a space of approximately 30' X 40'. Teams must be PAID IN FULL before being authorized to enter park grounds. NO EXCEPTIONS will be made. There will be NO REFUND of entry fees for any reason.
4. **JUDGING:** only the judges and members of the barbeque committee are allowed in the judging area during active judging. No team members are allowed to be judges.
5. **AWARD PRESENTATIONS:** Awards will be given, as presented on entry form. The winners of the Friday & Saturday events will be announced at 6:00pm on Saturday at the Merrem Pavilion. If the head cook's winnings are over \$500, we will require you to fill out a W-9 form.
6. **PROHIBITED ITEMS:** Firearms, fireworks or any other explosive devices are PROHIBITED according to City Ordinance. Glass containers are PROHIBITED at the event. Horses are PROHIBITED in the park.
7. The head cook is responsible for the conduct of his or her team. Failure to comply with the rules of the event, any health department rules and regulations, or the excessive use of alcoholic beverages may result in immediate disqualification and you will be asked to leave the event without refund.
8. All head cooks must be sure all their trash is put into the dumpsters and be sure no food or other trash is thrown into the porta-potties. No food to be dumped in campsites.
9. Each cook/registrant is encouraged to have some type of fire extinguishing device in their cook site.

MARGARITA RULES

- The promoter will provide 1 cup. The cups or containers provided by the promoter must be used.
- Drinks must be free standing. CBA and/or the Shiner Chamber of Commerce is not responsible if an entry is spilled in the judging area.
- Cups will be judged for appearance, creativity and taste.
- Garnish is allowed and does not have to be edible on drink entries.
- No serving trays or placing of the cup inside something to make it stand up is allowed. Example: inside a pineapple
- REASON FOR A DQ: Entry turned in after the turn-in window has expired.

GIBLET RICE RULES

- The promoter will provide 1 cup. The cups or containers provided by the promoter must be used.
- REASON FOR A DQ: Entry turned in after the turn-in window has expired.

STEAK RULES

- Garnish is allowed.
- Steak may be cooked on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, Sous Vide etc.)
- The Shiner Chamber of Commerce will provide all ribeye competition steaks for the event to create a level playing field. No other ribeye steaks are allowed at a cook's site.
- Steak cooks must cook their own steaks.
- No other ribeye steaks other than the ones provided to the head cooks by the promoters are to be present at cook sites.
- Turn in one steak, whole and uncut. The steaks will be judged as presented in the box.
- Placement of the steak and inspection for foreign objects is the team's duty, the boxes will not be opened at the turn in table.
- Steaks are judged on presentation, taste, and texture.
- REASONS FOR A DQ
 - Any foreign object found in the turn in box. (String, Toothpick, Skewer, etc.)
 - A steak turned in after the turn in window has expired.
 - Using ribeye steaks other than the ones provided by the promoter.
 - Cooking a steak for another competitor.

BEANS RULES

- The promoter will provide 1 cup. The cups or containers provided by the promoter must be used.
- REASON FOR A DQ: Entry turned in after the turn-in window has expired.

KIDS PORK STEAK COOKOFF:

- Kids competitors are 6-17 years of age. The parents may start the fire, but the KIDS must do the seasoning, preparation, and cooking.
- The Shiner Chamber of Commerce will provide the competition meat – pork chops.