



Central Texas Barbeque Association

INTRODUCTION

CTBA was formed to establish fair and equal guidelines for all competitive BBQ cooks who insist on well-run and organized barbeque cook-offs. The Central Texas Barbeque Association is a non-profit organization dedicated to promoting barbeque – barbeque cooking, Bar-B-Que contest, B-B-Q eating, BBQ whatever – and having a good time while doing so. No matter how you spell 'BARBEQUE' it is the hottest thing going. The CTBA was founded in 1992 with 10 members and grew to over 100 in less than a year.

The CTBA promotes barbeque by assisting civic and charitable organizations in conducting barbeque contests. For the contestants, the CTBA offers standardized rules and regulations, and the knowledge that the contest will be fairly judged. For the contest organizers, the CTBA offers free promotional listings on the CTBA Website and on Facebook. We also provide contest forms, checklists, a fair and equal judging system and a head judge to help on the day of the event.

To sanction a cook-off of 10 or less participating cooking teams, CTBA charges a minimum of 50 dollars. For cook-offs with greater than 10 teams, the fee is 10 dollars per participating team. This is for 3 meat trays and a bean cup with lid per team, any additional categories will be 50 cents per team. In addition, the promoter shall provide lodging and/or gas to cover CTBA representative's expenses and a \$10.00 per team fee for the head judge. If your cook off is over 100 miles from Temple Texas the promoter is responsible for 2 nights' accommodation for the head judge. This is usually Friday and Saturday night. Please pay your head judge before your event in over. Your head judge will contact you prior to your event.

CTBA has end-of-year awards for its members making them eligible for additional prize monies and trophies. "End-of-Year" awards are awarded to the top 10 cooking teams based on a cumulative point system. Also Brisket, Rib and Chicken Team of the year are awarded. Cooking teams may begin accumulating points after at least one team member current year's CTBA dues have been paid. However, a team that splits up and cooks at multiple CTBA sanctioned cook-offs on the same day to accumulate points from each towards the End-of-Year awards must have at least one team member that is a current paid CTBA member at each cook-off. Points awarded by placing in the top ten in brisket, chicken and pork rib categories will be added together and accumulated

in an overall category. In addition a team will have 5 points added for each CTBA sanctioned cook-off in which they participate. Standings will be published on the website and on Facebook. The following criteria will be used to break ties in the end of year standings:

1. Highest Points in Brisket (if still tied you go to step 2 and so forth ending with coin flip)
2. Ribs
3. Chicken
4. Coin flip.

CTBA coordinates "Quad Cities Tournaments" which awards prize money, in addition to a cook-off's awards, to cooks, (CTBA members and non-members) who participate in the required number of cook-offs of a tournament. A tournament consists of a number of designated cook-offs within a specified time frame. Prize money is awarded to the top 10 places in brisket, pork ribs and chicken and to the first and second places overall. The following criteria will be used to break ties in quad-city competition:

A. For meat categories:

1. Highest points in the specific category in one of the qualifying cook-offs,
2. Next highest points and so on,
3. Coin Flip.

These by-laws may be changed at the December meeting of each year. Rule clarifications can be made as needed. Any by-laws changes affecting promoters may only be made in the December meeting. CTBA shall notify members through website or social media i.e facebook regarding any such changes. It is the responsibility of the promoter and head judge to be familiar with all changes that effect their cook off. Any change of the by laws must be brought up by a paid member which will then be placed on the agenda for discussion. A motion must be made to make such changes. The motion will have to seconded and a majority vote must pass in order for any rule to be changed.

KEEPING MEMBERS INFORMED

The CTBA organization feels that it is their job to help keep members informed on upcoming events and winners of past events that have been sanctioned by CTBA. We also strive to include such BBQ events that may not be sanctioned or sanctioned by us for the benefit of our members. This information is generally distributed through our Website and through Social Media i.e. Face Book. All members are invited to submit information or news, which may be helpful to CTBA members.

The CTBA strives to network with other barbeque organizations across the United States and around the world such as:

- > The National BBQ Association
- > Kansas City Barbeque Society
- > Memphis in May
- > The Barbeque Industry Association

- > The International BBQ Cookers Association
- > The Lone Star Barbecue Society
- > The North Texas Area BBA Cookers Association
- > The East Texas Barbeque Cookers Association
- > The Pacific Northwest BBQ Association
- > The Texas Gulf Coast Barbeque Cookers Association
- > The National Pork Producers Council

Along with such publications as:

- > The National BBQ News, Douglas, GA
- > KC Bull Sheet, Kansas City, MO
- > Tips From The Pits, Carlisle, MA
- > BBQ Business Magazine, Charlotte, NC
- > The Goat Gap Gazette, Waxahachie, TX
- > Drippings From The Pit, Bellevue, WA
- > The Pits, Dallas, TX

**CENTRAL TEXAS BARBEQUE ASSOCIATION
CENTRAL TEXAS PROUD**

CTBA RULES

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 promoter. Meat may not be seasoned or marinated prior to 6:00 p.m. on the day before a cook-off.

2. SANITATION

All cooks are to prepare and cook in a sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee at any given 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 the welcome by the PROMOTER, 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. Promoter to include this information in the invitation and non-compliance could be grounds for disqualification.

6. CATEGORIES

Recognized categories for CTBA are as follows:

NOTE: Brisket, Pork Ribs and Chicken ARE THE ONLY CATEGORIES used for determining the Grand Champion or Overall Winner.

- A. BEEF – Brisket Only
- B. PORK RIBS – Slab Only (spare or baby back or St. Louis style)
- C. CHICKEN – Any type – no Cornish Game Hen
- D. OPEN PORK – Any type of pork meat as specified by promoter, other than slab ribs, if slab ribs is a category.
- E. PORT BUTT – Garnished w/green leaf lettuce and parsley only
- F. EXOTIC – Any meat other than the above categories
- G. BEANS – Promoters choice not a scored category
- H. OUTLAW CHILI – Cooked on site

7. CRITERIA 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 only turn in 10 NOT 11. Brisket slice shall be cut once or in half for bite size pieces. There shall be no more than 10 bite size pieces in your turn in box.

8. JUDGING TRAYS

CTBA recommends the use of a Styrofoam tray with a hinged lid and without dividers or the best readily available judging container that is approximately 9 inches square on the bottom half.

CTBA also states that silver foil must be used in the judging trays supplied by cooks.

All judging containers shall be clean and free of obvious marks. Marked containers may be disqualified at the Head Judges' discretion. Cooks are responsible for insuring the containers they receive are clean and undamaged. Cooks are also required to sign the duplicate ticket on your turn in box. No prize will be awarded if the matching duplicate ticket is not signed.

9. JUDGING TRAY CONTENTS

CTBA requires that the promoter and/or Head Judge advise all cooks entered into competition at any given event of the exact quantities and cuts of meats that will be placed into the judging tray.

10. GARNISHES

Unless specified by the cook-off promoter, any and all garnishes are prohibited. The only item allowed in the turn in tray is the foil and protein being turned in. Jack pot items are different the promoter may allow garnishes for Jack pot Items.

11. TURN-IN TIMES

CTBA requires promoter and/or head judge to pre-set firm turn-in times for each category to be judged. Once this time is set and announced to the contestants, no change or variation will be made. CTBA does allow for a turn-in time window that will be 5 minutes before and 5 minutes after turn-in time. Judging trays received after this window time will be accepted but not judged. Brisket is always the last category judged.

CTBA strongly recommends the following turn-in times:

3-categories	4-categories	5-categories
1:00 pm	12:00 pm	11:00 am
2:00 pm	1:00 pm	12:00 pm
3:00 pm	2:00 pm	1:00 pm
	3:00 pm	2:00 pm
		3:00 pm

12. JUDGES

CTBA prohibits the use of participating cooks and/or assistants as tasting judges in all phases. They may however, be used as table monitors.

13. JUDGING

Judging will be done by preliminary. Amount of judges for tasting will be decided according to the number of entries. 10 pieces shall be the maximum per judge per category.

14. PRIZES

CTBA recommends all top ten entries be called out in each category and all trays that make the finals table.

15. OUTLAW CHILI

Anything goes, but cooks must take a bite at turn-in of their chili before being accepted.

16. BEAN CATEGORY

This is a jack pot item. You must start with a dry pinto bean. Anything goes but keep in mind it's the beans that are being judged.

17. SHOWMANSHIP

CTBA recommends that the times for judging showmanship will be clearly stated by the promoter and further recommends that the time does not interfere with entry turn-in times. We suggest either before or after entry turn-ins.

18. BEST PIT/PIT AREA

No time limit. These two categories will be judged at any time during the day. Judges are to remember that while judging these pits and areas, if done during turn-in times, that they take this into consideration.

19. **ALL DECISIONS BY CTBA JUDGES REGARDING CTBA RULES ARE FINAL.**

RULE VIOLATIONS AND PENALTIES

Any cooking team found to be in violation of the above stated rules are subject to being disqualified from the current cooking event and or season. Any infractions will be brought to the attention of the current CTBA officers who along with the Board of Directors will review the allegations and determine the consequence of the alleged action. Teams and or individual team members may be prohibited from competing in CTBA sanctioned cook offs for a period of time not to exceed 5 years.

CTBA JUDGING PROCEDURES

RECOMMENDED JUDGING PROCEDURES

1. TRAYS AND CUPS

CTBA furnishes all cups and trays.

2. SELECTION OF JUDGES

Judging will be accomplished using separate phases, Preliminary and Finals, and when required there will be a Semi-Finals table. It is highly recommended that ample numbers of judges be pre-invited and familiarized with the judging system. **There shall be NO ALCOHOLIC BEVERAGES within the confines of the judging area while judging is taking place. At no time will any judge be allowed to consume any alcoholic beverages while actively judging the event.**

- a. Preliminary Judges: Head Cooks may never be used as a judge for tasting. Spectators are the most logical choice for this phase of judging. With a proper briefing, anyone should be able to judge satisfactorily.
- b. Finals' Judges: It is recommended that judges in this phase refrain from sampling any competitor's barbeque prior to judging. Finals' judges must not be associated with any team entered into the competition at the cook-off.

3. JUDGING CRITERIA FOR MEATS

- a. Aroma: in your opinion, does it smell like barbeque
- b. Appearance/Color: does each meat look like barbeque and does it have eye appeal. A good example of this is the smoke ring in brisket, the pinkish tone of chicken and the redness of pork.
- c. Texture: is the meat moist and is it cooked just right.
- d. Taste: this is a personal preference but should consider 1) how the smoke tastes; 2) how the spice tastes; 3) and the overall palate appeal of the meat and spice combination.
- e. Overall: the final criteria, what is the overall effect of the barbeque, your total impression.

4. JUDGING CRITERIA FOR BEANS/OR CHILI

Same type criteria as in barbeque: Aroma, Color, Texture, Taste, Overall. This is really a personal preference for the individual judges.

5. SCORING

Each tray of barbeque or cup of either chili or beans will be scored on its own merit. One must not be compared to another. Scoring shall be in whole numbers. The scale that will be used will be 1 to 15, with 1 being the lowest and 15 being the highest score given to each individual tray or cup.

6. JUDGING SHEETS

CTBA forms must be used for judging meats and/or beans and chili.

7. JUDGING

- a. Turn-In Time: Contestants must be notified by promoter/Head Judge of category turn in times both at registration and at the cooks' meeting. Once these times are announced, they shall not be changed.
- b. Turn-in/Check-in: CTBA recommends that each competitor judging tray or cup be brought to the designated turn in area by the head cook or his or her representative at the appointed time. It is the cook's responsibility to insure compliance of contents.
- c. Table Monitors: Each phase of judging table should have a knowledgeable monitor for each table. Table monitor is to check each tray, prior to judging, for sauce or markings. Responsibilities will include insuring a smooth flow of containers onto and off of the judging table and also controlling table talk. Any questions regarding disqualification of a tray or judge's sheet should be referred to the Head Judge. Discretion shall be used when a

- disqualification is being considered. The Head Judge's decision shall be final. Monitors shall insure that each judge has judged and scored each tray/cup before releasing judges.
- d. Numbering Containers: Once a number of trays have been turned in, the Head Judge or their designated representative can then assigning them judging numbers. The same quantity of trays or cups, or as close to equal as possible, shall be assigned to each judging table. The Head Judge or designated representative will randomly select tray/cups and mark each for the judging table with a judging designation on the lid of each tray and side of each cup. This process will continue until all containers have been properly marked and then taken to the appropriate tables.
 - e. Tasting: Judges will normally be provided with beverages along with crackers, grapes and bite size pieces of celery. CTBA recommends dairy products not be used. This will allow judges to cleanse their palate between each tasting. Ample toothpicks will be supplied to the tasting judges so that none will be reused. Once sample meat has been tasted and passed to the next judge, it cannot be re-tested. Each entry shall be judged on its own merit. Do not compare one against another. Total points received from the judges will determine the winner. **No alcoholic beverages are allowed to be consumed while judging.**

8. TABLE MONITOR DUTIES

1. PRIOR TO JUDGING
 - a. Insure all judges are seated as they arrive. Judging will not begin until all tables have the appropriate number of judges seated.
 - b. Insure that there is a judging sheet and pencil for each judge.
 - c. Insure that sufficient toothpicks, napkins, palate cleansers and beverages are available for each judge, and that a disposal box is available.
2. STARTING THE JUDGING
 - a. As each tray/cup is removed from the holding box, the Table Monitor will inspect the outside and inside of the tray/cup for marks, unauthorized marks, garnishes, sauces on the meat, etc. not authorized by CTBA. Tray/cups that are found to be in question will be referred to the Head Judge for final decision.
3. COMPLETING THE JUDGING
 - a. Once all trays/cups are judged, the Table Monitor shall insure that a judging sheet is turned in from each judge before releasing any judges.
 - b. The Table Monitor shall bring the judging sheets to the tally area for tabulating.
 - c. Once the sheets are tallied and the predetermined numbers of trays/cups are determined, the Table Monitor shall pull the non-advancing trays/cups from the holding

box at the direction of the Head Judge. The holding box with the advancing trays/cups will be taken to the next judging area for advancement.

Tie Breakers

Category tie breakers used shall be the first and last judge at each table. When a tie occurs for Overall winner the tie breaker will be the Brisket points. If a tie still exist you go to the Rib points and if needed the chicken points. If no tie can be broken the last resort is to flip a coin with both winners present.

CTBA requires returning the meat trays, in each category, to the winner during the awards program.

Central Texas BBQ Association

By Laws governing officers of the
organization

President:

The President of the organization will be responsible for overseeing meetings. There are no term limits for the position of President. The President is elected at the end of the year meeting in December.

Vice President:

The Vice President of the organization is responsible for assisting the President with issues involving CTBA. In the event that the President is unable to fulfill the term period the Vice President will assume those responsibilities as President. There are no term limits for Vice President. The Vice President is elected at the end of the year meeting in December.

Secretary:

The Secretary of the organization is responsible for keeping accurate records of all meetings. The secretary is also responsible for keeping up with all points earned in sanctioned cook off's. There are no term limits for Secretary. The Secretary is elected at the end of the year meeting in December.

Treasurer:

The Treasurer of the organization is responsible for keeping up with all financial issues involving the organization. There are no term limits for Treasurer. The Treasurer is elected at the end of the year meeting in December.

Activities Director:

The Activities Director of the organization is responsible for sanctioning all cook offs and recruiting new cook offs. The activities director works closely with the promoter to ensure that the cook off is successful. Activities director is also responsible for assigning head judges for cook offs. There are no term limits for Activities Director. The Activities Director is elected at the end of the year meeting in December.

Board of directors:

The Board of Directors were established to assist with issues regarding the inner workings of CTBA. In order to be considered as a board of director member you must be a paid member in good standing with CTBA and have been involved with CTBA for a period longer than 15 years. Board of Directors are voted on by paid members of CTBA. The Board of Directors are also responsible for reviewing all rule violations and assisting the current officers with decisions regarding the organization. There are no term limits for the board of directors.

CTBA Board of Directors:

- Danny Mikes
- David Decker – Gone but here in spirit
- Dale Porubsky
- Larry Roming
- Joe Medrano