

2025 BBQ COMPETITION TEAM

PACKET

RULES, REGULATIONS, COMPETITIONS & MORE



Charitable Impact

Reel Thanx

reelthanx.org

Reel Thanx is a non-profit organization based in Midland, Texas, dedicated to honoring and supporting military service members, both active and retired, focusing on those who have been wounded, ill, or injured as a result of their service in combat. Founded in 2007 by Mike Mundy, Reel Thanx aims to provide these heroes with therapeutic outdoor experiences through all-expense-paid fishing trips.

The organization hosts four fishing trips annually, typically taking place at Lake Amistad in Del Rio, Texas. Each trip accommodates around six participants, ensuring a personalized and meaningful experience. Since its inception, Reel Thanx has served over 300 military heroes. The Basin Burnout donates a portion of funds raised from our event to Reel Thanx to support these experiences for our military service members. By sponsoring, attending, or competing in the Basin Burnout, you help us contribute to an organization focused on honoring combat veterans by getting them back to nature. Reel Thanx has been a partner of The Basin Burnout since 2017.

Boot Campaign

bootcampaign.org

Boot Campaign, Inc. is a non-profit organization based in Dallas, Texas, inspired by Navy SEAL Veteran Marcus Luttrell's book Lone Survivor. Boot Campaign offers a comprehensive range of services designed to support veterans and their families through individualized, life-improving programs.

Boot Campaign's Health & Wellness Program delivers personalized treatment plans addressing physical and mental health issues such as post-traumatic stress, traumatic brain injuries, chronic pain, and substance abuse, with the goal of improving overall well-being and reducing suicide risk factors. Boot Campaign's Seasons of Service Program focuses on meeting the needs of military families during critical times of the year by providing assistance and curated gift boxes, ensuring that no family feels alone during the holidays or other significant moments, and their Lace Up, America initiative encourages public support and awareness by selling combat boots and branded apparel, with proceeds going directly to fund Boot Campaign's veteran support programs.

Basin Burnout donates a portion of funds raised from our event to Boot Campaign to support the services this organization offers to honor and restore the lives of veterans and military families. By sponsoring, attending, and joining the Basin Burnout as a BBQ Competition Team, you help us contribute to Boot Campaign's goal of honoring and restoring the lives of veterans and military families. Boot Campaign has been a partner of The Basin Burnout since 2022.

Additional Organizations Basin Burnout Supports:

Midland VFW Post 4149

Odessa-Midland Marine Corps Reserve Toys for Tots

2025 Basin Burnout BBQ Competition Team Packet

Basin Burnout BBQ Cook-Off & Music Festival: **March 29th, 2025**
Venue: **Midland County Horseshoe, 2514 Arena Trl, Midland, TX 79701**
www.basinburnout.com

BBQ COMPETITION TEAM PACKAGES

PLATINUM PACKAGE

- 20' X 40' (800 sq ft) space for competition team and booth - **\$25 for each additional 10 sq. ft. of space**
- VIP Table at Headliner Concert ([Midland w/ LouieTheSinger](#))
- 8 VIP All-Day Passes
- 2 Bartender Passes
- Alcohol Package (please see [alcohol order form](#) for details - **must be submitted by March 20, 2025**)
- 1 entry per competition category: Brisket, Steak, Ribs, Chicken, & Open - Max 5 entries (1 / category)
- Entry into the Medal of Honor "Grand Champion" Contest (Overall Winner)
- Entry into the "Signature Cocktail" and Fan Favorite contests
- Entry into the Best Pit & Booth contest (voted on by the Basin Burnout Steering Committee)
- BBQ Competition Team logo recognition online on Basin Burnout website and social media
- 8 Tickets to the Sponsors and Smokers Salute Party on Friday, March 28th

GOLD PACKAGE

- 20' X 40' (800 sq ft) space for competition team and booth - **\$25 for each additional 10 sq. ft. of space**
- 8 VIP All-Day Passes
- 2 Bartender Passes
- Alcohol Package (please see [alcohol order form](#) for details - **must be submitted by March 20, 2025**)
- 1 entry per competition category: Brisket, Steak, Ribs, Chicken, & Open - Max 5 entries (1 / category)
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Competition Categories

- Pork (Spare or Baby Back)
- Steak
- Brisket
- Chicken (Halves)
- Open (Anything Goes)
- Medal of Honor "Grand Champion"
- Fan Favorite (Optional)
- Best Pit & Booth
- Signature Cocktail Contest (Optional)

Awards

1st (Championship Belt), 1st - 3rd (Cutting Board)
1st (Championship Belt), 1st - 3rd (Cutting Board)
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1st (Championship Belt), 1st - 3rd (Cutting Board)
1st (Championship Belt), 1st - 3rd (Cutting Board)
Min. of 3 Categories Entered - Premium Gift for Four
Attendees Vote - Overall Champ (Trophy)
Basin Burnout Committee Vote (Trophy)
1st Place (Premium Gift for Four)

Important Information for BBQ Competition Teams

- The BBQ competition is a **non-sanctioned** event and will be judged by a group of volunteers from the community following the Champions BBQ Alliance rules and regulations.
- **Grand Champion** will be awarded by the team with the highest overall average score. (Minimum 3 Entries to Qualify)
- The **Fan Favorite** category will be scored by the public and the overall winner chosen. Each team will be given a pit # and the Burnout attendees will vote for their favorite sample. *The sample given to the public does not have to be the same as the competition entry.*
- The **Best Pit & Booth** competition will be voted on and tallied by the Basin Burnout Steering Committee. Each BBQ competition team is encouraged to make all efforts to present your organization in the best light.
- The **Signature Cocktail** Contest will be judged by the Contest Sponsor and the overall winner will be judged by appearance and taste.
- BBQ Competition Teams will be assigned a **scheduled** load-in time no later than 1 week prior to the event.
- Teams will be assigned on a first come, first served basis, and must remain in that spot until load-out on Sunday.
- All teams must have their pit area cleaned up and all equipment removed by 12:00 PM March 30th. A fee (\$250/day) will be assessed if the team is found to be non-compliant.
- Any outside vendor and/or event planner must coordinate with Kelly Kingston at 575-441-8241 or kelly@basinburnout.com.
- Teams must provide all needed equipment and supplies:
 - Water, fans, cooling units, lights, tents, etc.
 - Alcohol must be ordered before March 15, 2025 using the provided [Alcohol Order Form](#).
 - Competition meats
 - Any other supplies necessary to support your cooking and entertaining efforts.
 - **Turn In Times:**

○ Signature Cocktail Contest	11:00 AM
○ Open	12:00 PM
○ Steak	1:00 PM
○ Chicken	2:00 PM
○ Pork	3:00 PM
○ Brisket	4:00 PM

Venue Information

Midland County Horseshoe, 2514 Arena Trl, Midland, TX 79701

Fire lanes must always be kept open.

- Power stations will be available via light towers, generators and RV hook-ups. Power cords and power adapters must be provided by BBQ Competition Teams. Teams are available to bring their own generator as they see fit.
- Ice will be provided to BBQ Competition Teams only. Teams can order up to 10 bags of ice using their [Alcohol Order Form](#).
- Each team will be assigned a cooking space and scheduled load-in time. Pits, cookers, props, trailers, tents, or any other equipment shall not exceed the boundaries of the team's assigned cooking space.
- All walking aisles must be clear of cooking equipment, booths, tents, and any other marketing materials (flags, etc.)
- It is the responsibility of the BBQ Competition Team to see that the team's assigned cooking space is clean and orderly during and following the contest. All teams must have their pit area cleaned up and all equipment removed by 12:00 PM March 30th. A fee (\$250/day) will be assessed if the team is found to be non-compliant by the Basin Burnout Steering Committee.
- **All team vehicles must be within assigned area for unloading and parked immediately after**
- BBQ Competition Team vehicles must be parked in designated area until load out, Sunday, March 30th starting at 8 AM
- Vehicles allowed may include BBQ trailers – not to exceed what will fit in your assigned space.
- **NEW** - RVs space will be available in a designated parking area for \$80 for the weekend. RV spaces must be reserved by emailing Kelly Kingston at kelly@basinburnout.com. RV spaces are on a first come, first reserve basis. **If you have reserved an RV space, you must sign the liability waiver at the bottom of this packet.**

- Tents must be secured with sand bags, weights or water barrels only. Any damage caused to the venue by an unsecured tent will be the responsibility of the BBQ Competition Team.
- Please respect our fellow cooks, neighbors, Basin Burnout Staff and Midland County Horseshoe venue.
- All venue rules must be followed (violators will not be asked back)
 - Absolutely NO ash can be dumped on the ground.
 - Ash will be put in a disposable pan, doused with water, and thrown away.
 - Grease should be cooled and thrown out in your trash – no hot grease in trash.
 - Grey water may be dumped away from your site and in such a way it will not flow to other cooking sites.
- Proper food handling and sanitation is required.
 - Vinyl or latex gloves
 - Temperature control is mandatory (Hot and Cold hold)
 - Proper storage of meat is required, and MUST be maintained below 40°F or above 140°F
 - Sanitization of the work area should be implemented with the use of a bleach/water rinse.
- Each BBQ Competition Team will provide a separate container for washing, rinsing, and sanitizing of utensils.
- **Fire extinguishers must have current inspection, pin in place, and readily available always.**
 - Teams will not be allowed to cook or serve without a fire extinguisher.
- Trash collection will be ongoing starting on Friday, March 28th through Sunday, March 30th.
 - Teams will be provided with 1 32-Gallon Trash Can and liners. Venue staff will conduct trash runs throughout the competition on Saturday, March 29 by removing full liners and replacing liners.
 - One final trash run will follow the BBQ competition on Saturday, March 29th. Please do not leave trash for someone else to pick up after this final trash run.
 - Dumpsters are available on the venue grounds and teams are welcome to use them.
- Teams can cook overnight on Friday, March 28th.
- Only BBQ Competition Team members with badges are allowed overnight. Each team will receive 4 badges.
 - Security will be provided overnight for all teams that decide to cook on Friday.

Registration

- Each team's point of contact will receive a link to submit information related to their BBQ Competition Team after registering online at basinburnout.com
- Each team receives a designated amount of tickets (Platinum Teams receive a VIP Table).
- Additional All-Day GA and VIP passes, as well as VIP Tables, are available through sponsorship opportunities or purchase at basinburnout.com

BBQ Cook-Off Competition Guidelines

The contest is a non-sanctioned competition guided by CBA rules.

**** NOTE: Meat may be trimmed prior to arrival. All competition meat shall start out raw. No pre-seasoned meat is allowed. ****

RULES:

BBQ COMPETITION TEAM MEETING: MANDATORY BBQ Competition Team meeting on Tuesday, March 25th, 2025 at 5:30PM at The Rusty Bucket. The BBQ Competition Team Captain or designated representative is required to attend the mandatory meeting. The Basin Burnout Judging Coordinator will go over all contest rules, turn in times and quantity of each product. Q&A session to follow.

ENTRIES PER PIT: The Basin Burnout Steering Committee allows (1) Team Captain or head cook per team. Each BBQ Competition Team is allowed 5 entries (1 entry per category). Multiple entries in the same category by the same Team, or multiple entries from the same piece of meat will not be allowed. The Team Captain or head cook of the team registered for the event must be at least 18 years old and present at the event.

BBQ PITS: Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products. Pellet smokers

are permitted. Electrical accessories such as spits, augers or force drafts are permitted. The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited. The process of Sous Vide, boiling, or frying of competition meat is not allowed.

COOKED ON SITE: All meat will be brought to the cooking site raw with no pre-marinating, pre-soaking, or pre-spicing prior to start time. Pre-trimming of competition products is allowed and may be removed from the store packaging. Once a team and their meats have arrived at the event, the meats are not allowed to be removed from the competition grounds. Meat will be prepared from scratch within the constraints of the competition site. Teams may begin preparing their products after registration and load in is completed on Friday.

SANITATION: Teams are to prepare and cook in as sanitary a manner as is possible. It is recommended that all Teams, prior to handling the products, wash their hands, use gloves, and avoid cross contamination. Cooking conditions are subject to inspection. The BBQ Competition Team Captain will be required to address any unsanitary practices identified.

SCORING SYSTEM

SCORING QR CODES: Basin Burnout BBQ competition requires that a QR code will be affixed to the top of a tray. A Basin Burnout Judging Representative will provide each head cook with a QR code that is assigned to his/her team and will need to be provided at every turn in. This code will be scanned by a Basin Burnout Judging representative at turn in time. Each team is responsible for taking care of their trays. Damaged trays may be returned to the event representative for replacement only if the original QR code is attached.

JUDGING: Entries will be judged by six (6) judges (judges must be at least 18 years old). All entries will be judged on PRESENTATION, TASTE, and TEXTURE. The scoring system values will range from Excellent being the best score to Poor being the worst score.

The weighting factors for the point system are as follows:

1. PRESENTATION: 18% (.72)
2. TASTE: 46.5% (1.86)
3. TEXTURE: 35.5% (1.42)

Single Round Judging - A Basin Burnout Judging Representative will allocate a recommended amount of 10 entries to a table with six (6) judges. The lowest score out of the 6 judges will be dropped. The remaining 5 scores will be used to determine category placement. Once all categories are scored we will add those scores together to determine overall placement.

JUDGING TRAYS: All categories will be submitted in identical containers supplied by the Basin Burnout Judging Representative at the Head Cook's Meeting. Judging containers will be a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil should be supplied for each tray (i.e., Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Basin Burnout Judging Event Representative's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the Basin Burnout Judging Event Representative will be utilized for product turn in. All judging trays are non-transferrable and property of the Basin Burnout until all judging is completed.

TRAY CONTENTS: All Head cooks or captains will be notified of the quantities and cuts of meat that will be placed in the judging trays at the Head Cook's meeting. It is the sole responsibility of the head cook to verify that they meet all rules and regulations that the Basin Burnout has in place. All garnishes and condiments are prohibited. Sauces and/or other liquids may not be added to the tray prior to placing the product in. Meats 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 the tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray.

Each turn in tray will consist of the following:

Chicken: Enough for 6 judges required, no pulled or shredded allowed. No garnish allowed. Foil provided must be placed unfolded at the bottom of the tray

Pork Ribs: enough for 6 judges is required. Pork Spare ribs, St. Louis cut, or baby back ribs are allowed. Must be bone in, individually cut. No garnish allowed. Foil provided must be placed unfolded at the bottom of the tray.

Brisket: Enough for 6 judges is required. Slices and/or burnt ends allowed. No garnish allowed. Foil provided must be placed unfolded at the bottom of the tray. Garnish is defined as anything other than the designated category protein.

Steak: Enough for 6 judges is required. Any cut or combination of cuts are allowed. No garnish allowed. Foil provided must be placed unfolded at the bottom of the tray.

Open: Enough for 6 judges is required. Foil provided must be placed unfolded at the bottom of the tray.

TRAY DISQUALIFICATION: If the contents are not as per our rules, or appears to be marked, the person turning in the tray will be given the opportunity to correct it. Once a product has been accepted, it will go to a judging table. Once placed on a judging table, the product can only be disqualified, at the discretion of the Judging Coordinator, if it is raw or unsanitary.

TEAM DISQUALIFICATION: Any remarks or signs against race/ethnic origin, religion, or the threat or act of violence will result in the team removal from the cookoff premises.

CATEGORIES:

Signature Cocktail: Teams will turn in six (6) glasses of a prepared cocktail. Entries must be a minimum of 4 oz of liquid. Premixes are not allowed. All liquor used must be purchased through the Alcohol Order Form. Teams cannot bring their own liquor onto the property.

Chicken: Teams will turn in two halves of chicken with meat side up, not dis-jointed containing skin, breast portion, leg, thigh, and wing (with or without wing tip). The chicken must be arranged in the provided tray where the tabs can be secured, and the lid stays closed. *Cornish game hens will be disqualified.*

Pork Spareribs: Teams will turn in six (6) individual pork spareribs, meat side up. St Louis style trim is allowed. Baby back/loin ribs are allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working forward until the bottom is filled (the bones on this row must be the same direction all to the left or all to the right). Start a top row at the hinge placing the ribs parallel to the hinge until the required amount is in the tray (the bones on this row must be the same direction all to the left or all to the right). Ribs may be offset in the box as long as the tabs close and lock the lid in place.

Brisket: Teams will turn in six (6) full slices, approximately 1/4 to 3/8-inch-thick. Blocking is allowed for presentation purposes. Starting at the hinge of the lid, 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.

Steak: Teams will turn in six (6) full slices. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward.

Open: Teams will turn in (6) servings. Please notify Pit Master at the mandatory BBQ Competition Team meeting if your entry will not fit into one tray.

TURN-IN TIMES: Times may be changed at the discretion of the Basin Burnout Steering Committee). Turn-in windows (10 Minutes)

- | | |
|------------------------------|----------|
| o Signature Cocktail Contest | 11:00 AM |
| o Open | 12:00 PM |
| o Steak | 1:00 PM |
| o Chicken | 2:00 PM |
| o Pork | 3:00 PM |
| o Brisket | 4:00 PM |

JUDGES:

In order that the products receive the best possible scores, The Basin Burnout Committee asks that ALL Judges comply with the following guidelines:

- All taste judges must be at least 18 years of age.
- They must be able to follow all the Judging Coordinator's instructions and understand the scoring procedure.
- Be able to see, cut, and taste the product on their own and not impede the judging process.
- At least six (6) judges per table, but no more than eight (8).
- BBQ Competition Team Captains and team members are prohibited from judging but are allowed to watch the judging processes. The approved Judging sheets must be used. Taste Judges will be instructed on how to pass the trays, fill out the score sheets, usage of pallet cleansers, and the correct use of the knives and forks.

AWARDS: Winners for each category will be announced starting with the order they were turned in. The top 3 scores in each category will be announced and the winners recognized. The Basin Burnout Steering Committee will recognize all BBQ Competition Teams in each category on the basinburnout.com website. After the winners of each category have been recorded, the Judging Coordinator will tally the scores to determine the top 3 along with the Grand and Fan Favorite Champions.

TIE BREAKER: In the event of a tie in the top 10 overall, the ties will be broken using the score on the meat in reverse order of turn in. Normal progression is as follows:

Steak, Brisket, Open, Pork, Chicken

Failure to follow these rules may result in disqualification.

PRIZES:

- Championship Belts will be awarded for: Grand Champion & 1st place in each category.
- Cutting Boards will be awarded for: 1st – 3rd place in each category.
- Grand Champion will receive a Grand Prize.

RV Space Liability Waiver

RVs space will be available in a designated parking area for \$80 for the weekend. RV spaces must be reserved by emailing Kelly Kingston at kelly@basinburnout.com. RV spaces are on a first come, first reserve basis. **If you have reserved an RV space, you must sign this liability waiver.**

This Liability Waiver and Release Agreement ("Agreement") is made and entered into by the undersigned individual or entity ("Participant") in connection with reserving an RV space for the Basin Burnout BBQ Cook Off and Music Festival ("Event") on March 28–March 30, 2025, at the Midland County Horseshoe ("Venue"). By signing below, Participant acknowledges and agrees to the following terms and conditions:

1. ASSUMPTION OF RISK

Participant understands and acknowledges that participating in an outdoor event and utilizing an RV space involves inherent risks, including but not limited to, fire hazards, electrical hazards, weather-related risks, injuries, property damage, and other unforeseen dangers. Participant assumes all risks associated with participation in the Event and the use of the RV space.

2. RELEASE OF LIABILITY

To the fullest extent permitted by law, Participant, on behalf of themselves, their employees, team members, guests, heirs, assigns, and representatives, hereby releases, waives, and discharges Basin Burnout, Permian Basin Association of Directional Drilling (PBADD), event organizers, sponsors, the Midland County Horseshoe, Midland County, and their respective officers, directors, employees, agents, and volunteers (collectively, the "Released Parties") from any and all liability, claims, demands, losses, or damages arising from or related to Participant's use of the RV space and participation in the Event, including but not limited to personal injury, property damage, loss, or theft, whether caused by negligence or otherwise.

3. INDEMNIFICATION

Participant agrees to indemnify, defend, and hold harmless the Released Parties from any and all claims, liabilities, damages, costs, and expenses (including attorneys' fees) arising from or related to their participation in the Event, use of the RV space, or any act or omission of Participant, their employees, team members, or guests.

4. RV RULES & SAFETY COMPLIANCE

Participant agrees to comply with all Event Rules, Venue Policies, and Local, State, and Federal Laws regarding RV parking, fire safety, generator use, waste disposal, noise control, and any other applicable regulations. Violation of any rules may result in removal from the Event without refund.

5. DAMAGE TO PROPERTY

Participant is solely responsible for any damage caused by themselves, their team members, or their RV to any property, including but not limited to Event grounds, electrical hookups, water connections, and other infrastructure.

6. PHOTO/VIDEO RELEASE

Participant grants Basin Burnout and PBADD permission to use any photographs, video recordings, or other media taken during the Event for promotional, advertising, or reporting purposes without compensation.

7. SEVERABILITY

If any provision of this Agreement is found to be invalid or unenforceable, the remaining provisions shall remain in full force and effect.

8. ACKNOWLEDGMENT & AGREEMENT

By signing below, Participant acknowledges that they have read, understand, and voluntarily agree to the terms of this Liability Waiver and Release Agreement. Participant further acknowledges that they are legally authorized to sign this document on behalf of their BBQ competition team.

BBQ COMPETITION TEAM NAME:

PRIMARY CONTACT NAME:

PHONE:

EMAIL:

SIGNATURE:

DATE:
