

2026 Wild Game and BBQ Cook-Off

Official Rules

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GENERAL:

1. The utmost respect must be given to the property, waterfront, vegetation, tenants and guests in the harbor area. This cook off will be IBCA sanctioned, See IBCA rules at: https://ibcabbq.org/wp-content/uploads/IBCA_Rules_Revised_August-23_2025.pdf
2. Each cooking team will consist of one chief cook and no more than nine assistants regardless of how many spaces purchased, and will provide all pit/ pits, tents, meats, utensils and any other items necessary for competition to be in the confines of their assigned cooking area. Sharing pits with other teams is not allowed.
3. Yaga's Children's Fund does NOT condone the harvesting or preparation of any meat/ wild game entry that is protected by the Endangered Species Act. If you have any questions regarding your proposed entry please contact the event committee prior to the competition.
4. All pits, fencing, trailers, tents (including poles and cables), motor homes and generators must fit in the con- fines of your assigned space(s).
5. All fires must be of wood, charcoal or wood pellets and must be contained within a confined pit/ grill. No holes or dug pits. A small gas torch is allowed to initially start a wood fire in a cooker, however, after the wood/ charcoal is sufficiently ignited the torch must be put away and not used for the duration of the contest. You must have fireproof sheets under your cooker(s) to prevent grease from dripping on the pavement below. A grease mat designated for grease drippings will be provided by the cook-off committee for your use.
6. Water and electricity will not be provided, but small, quiet, portable generators are allowed.
7. The distribution of food, drinks or alcoholic beverages to the public by a team member or any of its guests is prohibited.
8. Excessive noise generated from speakers or public address systems is prohibited. (1:00 am - 6:00 am).

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9. Yaga's Children's Fund and/ or any of its sponsors will not be responsible for any loss or accidents.
10. Any teams leaving trash behind, neglecting their responsibility of cleanliness, is subject to disqualification from future events sponsored by the Yaga's Children's Fund.

REGISTRATION AND COOKS MEETING

11. At the cook's meeting please have ONE member of your team with any questions regarding the event with the authority to pick a cooking location in order of registration fees received by the event coordinator. If the registration fees were not sent prior to cook's meeting then it is mandatory to present fees at the meeting. If a team does not present fees at time of cook's meeting then an additional \$50.00 will be assigned per space.
12. ENTRIES PER PIT - IBCA recognizes only one entry per head cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. The head cook of the team registered for the event must be present at the event. If an emergency arises that requires the head cook to leave the event, the head judge must be notified immediately. The remaining team members may complete the competition and the head cook will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's name. Points will be awarded to the member in attendance who is determined to be the head cook, if a member of IBCA.
13. 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 but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).
14. Electrical accessories such as spits, augers or force drafts are permitted.

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15. 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.
16. Each team will receive five armbands, five T-shirts and five koozies for each space purchased.
17. Private portable toilets can be purchased at the cook's meeting and will be placed prior to set up in the assigned space of the purchaser. It will be the responsibility of the purchaser to move the portable toilet to their desired location within the assigned cooking space.

SAFETY AND SANITATION

18. All meats, prior to cooking, must be held at a minimum of 40 degrees Fahrenheit under refrigeration or ice and held at a temperature of 140 degrees Fahrenheit, after cooking, until turn-in as required by the Health Department.
19. It is the responsibility of each team to see that their assigned cooking area is kept clean and policed for the duration of the contest. All fires must be extinguished prior to leaving the competition. It is imperative to constantly make sure that all trash is in an appropriate receptacle. Excessive trash in a team's site can lead to disqualification and barring from future events.
20. Each team is responsible for their own first aid and it is recommended that a first aid kit be available at all times for its team and guests.
21. A fire extinguisher is required (Minimum 101b. ABC). It must be current, fully charged, its location known by each team member and be within close proximity of a fire burning cooking device. Teams without an extinguisher will be disqualified during meat inspection. Teams must also adhere to all local and state fire codes.
22. To insure the safety and well-being of all participants and spectators, security personnel will be on site from 10:00 PM Friday through 8:00AM Sunday. No motorized vehicles (golf carts, mopeds, etc.) are allowed to be used during the contest except by event coordinators.

TEAM SET - UP

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23. Teams may start setting up their cooking area at 9: 00 AM Friday. Please move large items first and remove unnecessary vehicles as soon as possible as a courtesy to all the teams. If a tent/party supply company is involved with set up, a representative from your team must be on site with location directions and to sign for delivery. Event coordinator will not allow tent/ party supply companies to set up without representation from your team. All vehicles must be off of the designated cook off site by 6:00 PM Friday or must remain on site for the duration of the contest. If you need assistance with the boundaries of your cooking space please ask an event coordinator- they are there to help.
24. A contest coordinator will issue each team a donation canister and will be required to accept donations to Yaga's Children's Fund. You may be required to post official cook off poster(s) in team cooking area as determined by event coordinator. Yaga's Children's Fund reserves the right to restrict sponsor signage/ advertisement within cook- off area including such signage within each team's booth.

MEAT INSPECTION

25. All meat must start out raw and uncooked. Meat inspection will take place Friday at your cooking area between the hours of 9:00 - 11:00 AM. A member of your cooking team must be present and be able to identify all products for inspection.
26. If a member of your team is not present or is unable to identify meat, your team may be disqualified. Once a meat item has been inspected it must not leave the contest site. Meat can also be inspected at any time by a cook off coordinator. No cooking of any kind can begin before meat has been inspected.

JUDGING TRAY CONTENTS

27. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Sauces and/or other liquids may not be added to the box prior to placing product in the tray. 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 put into tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. Chicken, Pork Spare Ribs and Brisket are required to be

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turned in meat side up. Please see the end of this document for example turn in containers.

CATEGORY RULES AND DEFINITIONS

28. SEAFOOD: SEAFOOD: Any saltwater variety of fish, shellfish or crustacean prepared with various cooking methods including smoking, grilling, or poaching using any combination of spices. Deep frying is not permitted. All shellfish or crustacean entries must be completely free of any shell including shrimp tails, shells or exoskeleton and must be easily sampled from the turn in tray with a fork. The seafood entry can have a smooth sauce(s). Smooth sauce can be a liquid, cream, wine, melted butter, etc. No garnish or other embellishment (ie. pasta, bread, herbs, bacon, crackers, chips, bacon wrapped etc...).
29. FAJITAS: Beef Flank or Skirt Steak Only. Can be grilled or smoked with any combination of spices or sauce but it cannot pool in bottom of turn in container. No garnish or other embellishment (ie. bread, bacon, crackers, chips, etc...).
30. CHICKEN: One (1) 1/2 fully jointed chicken (to include breast, wing, thigh and drumstick). SKIN ON (No Cornish Game Hens)
31. PORK SPARE RIBS: Eight (8) individual cut spare ribs (bone in) (St. Louis Cut acceptable)
32. BRISKET: Eight (8) individual slices. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.
33. CHEF'S CHOICE. Anything your heart desires, from barbeque to dessert. Make it taste good. The food item has to be cooked on a BBQ pit.
34. WILD GAME: Any portion of any non-endangered or protected animal that is not considered "typical grocery store meat" or mass farmed that falls into the following categories: Venison (deer, elk, axis, etc.), Fowl (duck, quail, etc.), or

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Wild Hog (Javelina is NOT a hog). Bison or buffalo is not allowed. This entry must be smoked or grilled using any combination of spices, sauce or glaze, but it cannot pool on the bottom of a turn-in container. No ground meats. No stuffed or bacon wrapped entries will be allowed and will be removed prior to judging. No garnish or other embellishment (ie. bread, bacon, crackers, chips, etc...).

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TURN-IN TIMES :A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time. Example If a turn in time is set to 1:00 then entries will be accepted from 12:50 - 1:10

Schedule:

Friday

9:00 Team Set up

9:00 – 11:00 A.M Meat Inspection

2:00 – 4:00 Tray Pick up

2:00 Head Cooks Meeting

5:00 Seafood Turn in

6:30 Fajitas Turn in

Saturday

10:30 Chef's Choice

12:00 One (1) Full jointed chicken half. (To include breast, wing, and drumstick)

1:30 Pork Spare Ribs eight (8) individual Pork spare ribs

3:00 Brisket (8) eight individual slices (Meat or fat up)

4:30 Wild Game



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CHICKEN: One (1) separate 1/2 fully jointed chicken (to include breast, wing, thigh and drumstick). SKIN ON (NoCornish Game Hens)

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PORK SPARE RIBS: Eight (8) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray MEAT side up lying parallel to the hinge.

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BRISKET: Eight (8) Individual slices Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.