



## 2026 Pieper Warrior Fest BBQ Cook-Off Rules and Details Friday 3/27/26 and Saturday 3/28/26

**COOK'S Meeting 5:30 pm on Friday 03/27/26:** Pick up containers and meet with the Head Judge for rules, etc.

1. **ENTRANTS** - \$300 entry fee ( [Sign Up Here](#)) per team is required. You may also register/pay in person by check by reaching out to Ricky Gonzales (210.803.7854 or [PieperWarriorFest@gmail.com](mailto:PieperWarriorFest@gmail.com)) **Payment is required at time of registration to reserve your cook team spot.** Registration will close **at 10pm on 03/25/26.** Any changes to these rules will be sent to all teams prior to the event.

**Check-in:** Check In will start **Friday 3/27/26 at 8am.** Spaces will be pre-assigned and emailed to teams prior to the event. If your team is unable to meet at the check-in time, text (210.803.7854) or email ([PieperWarriorFest@gmail.com](mailto:PieperWarriorFest@gmail.com)).

### 2. CATEGORIES -

- Brisket
- Pork Spare Ribs (St. Louis Style Permitted)
- Chicken
- Chefs Choice
- Bloody Mary
- Margarita
- Beans

3. **COOKING MEATS** - All meats will be cooked at the park in assigned spots. No pre-cooking or marinating is allowed. Judges may conduct random inspections to ensure meat hasn't been pre-cooked or marinated. No meat can leave the park between start time, inspection and judging.
4. **SANITATION** - Entrants are expected to prepare and cook all food in as sanitary manner as possible. Cooking conditions are subject to inspection by the judging committee. It is at the discretion of judges to eliminate teams if unsanitary methods are being used.
5. **ENTRIES PER PIT** – Each head cook must have their own pit(s) for entry. No sharing of pits, no pooling of entries. No exceptions! For example, if you have multiple spots, you must have a pit for each head cook, no exceptions. See judging “double number system” on head cooks signed for trays and on award tickets. This is a standard rule across bbq competition across the USA.



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### 6. BBQ PITS and SPACE

- **Pit** - Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque.
- **Backyard Cooker** - Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking. (**PELLET COOKERS ARE ALLOWED**)
- Fires shall be of wood, wood pellets or charcoal. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products
- A 30' x 40' space, power is provided (30a only).
- Generators allowed however loud generators will not be permitted, ***please be neighborly.***
- **Fires in pits only. NO open fires**
- **Teams should bring their own fire extinguisher to put out fire at completion**
- **Space MUST be completely cleaned by the team before leaving or the team will not be allowed to return in future cook-offs.** We will have trash pickup at or near your spot, please keep it tidy.

### 7. DOUBLE NUMBER SYSTEM -

A secret, double number system will be used. Two tickets with the same number will be used, one firmly attached to the top of the judging tray, cup or glass in a manner which hides the number and the other ticket easily removed by the cook for retention.

Head Cook for each time will need to pick up their trays and sign for each tray. Only that head cook can claim awards for their team and their name must match signed tickets.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.

### 8. JUDGING TRAYS -

A styrofoam tray will be supplied to teams for entries with a single sheet of aluminum foil in each tray. Foil pans will be provided for chicken. All judging containers shall be clean and free of any markings. Marked containers will be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Margaritas, Bloody Mary's and Beans will be entered in a Styrofoam cup with lids provided only.



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**9. JUDGING TRAY CONTENTS** - All garnishes and condiments are prohibited once in the box, as they do not reflect true quality of the cooked meats. *Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces, seasonings and/or liquids may not be added once put into the tray. There must be NO PUDDLING OR POOLING in the bottom of the tray. Additionally, CONTAINERS THAT CANNOT BE CLOSED WILL NOT BE ACCEPTED AT TURN-IN.* Amounts are as follows:

- **Brisket** - Seven (7) slices approximately 1/4 to 3/8 thick east to west in tray.
- **Pork Spare Ribs** - Seven (7) individual cut ribs (bone-in) placed Meat side up in tray east to west in tray.
- **Chicken** – Two (2) halves chicken, fully jointed (to include the complete wing, breast, leg, thigh). Clipping wing tips is allowed.
- **Chef's choice** - at least 20 bites of food not of 3 main meat categories; if you can cook it at the event, it is legal!
- **Margaritas** - One quart, anything goes as long as lid closes
- **Bloody Mary** - One quart, anything goes as long as lid closes
- **Beans** – One quart, anything goes as long as lid closes



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10. **TURN-IN TIME** - Turn-in times for each category are listed below and turn-in window of five (10) minutes before and after the set turn-in times will be allowed. Judging trays received after that time will not be accepted for judging. Each team is responsible for bringing their entry to the appropriate table at the judging tent at appropriate turn in time. In the event of any emergency the Head Judge has the authority to make a time change and give proper notification to the head cooks.

### Friday, March 27th:

- Cooks meeting 5:30 pm
- Margaritas 7:00 pm
- Chefs' Choice 8:00 pm

### Saturday, March 28th:

- Bloody Mary 9:00 am
- Beans 10:00 am
- Chicken 12:00 pm
- Pork Spare Ribs 1:30 pm
- Brisket 3:00 pm



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11. **JUDGING** -The head judge will supervise the judging process. All judges will score meat entries on a scale of 1-10 based on appearance, taste, tenderness and overall impression. Each judge will score each meat turn-in individually and provide one numeric score for each meat entry. The competition will employ one judging table for each meat category and judge all eligible meat entries. This event will have multiple rounds of judging depending on final number of teams entered. In the event of ties, the single highest and single lowest score of the entries that are tied shall be discarded and the average recalculated for ranking purposes. **In no case shall the judging score sheets be made available to head cooks or cook teams.**

12. **ANNOUNCING WINNERS** – Awards will start at approx. 5pm after resident tasting. Top 10 will be announced in ALL areas. Grand Champion and Reserve Grand Champion (Highest and 2<sup>nd</sup> highest total with entry in all 3 main categories- brisket, chicken, ribs)

**PRIZES** – Will be awarded at time of announcement and will be in the following amounts:

- **Meats and Overall:**

**Grand Champion- \$750**

**Reserve Grand Champion- \$500**

**1<sup>st</sup> place in each category- \$450**

**2<sup>nd</sup> place in each category-\$350**

**3<sup>rd</sup> place in each category-\$200**

**4<sup>th</sup> place in each category- \$150**

**5<sup>th</sup> place in each category-\$100**

## **TOTAL PAYOUT \$5,000**

- **Margarita, Bloody Mary, Beans & Chef's Choice:**

**1<sup>st</sup> place in each category-** Half (50%) of entries per category will be the payout. Ex. 10 teams sign up for category, the pool would be \$300, making the payout \$150 for that category.