



**BERT OGDEN**  
HARLINGEN AUTO PLAZA



**6th Annual**

**HARLINGEN'S**



**BRAVEST**  
**APRIL 14-15 2017**

**HARLINGEN PROFESSIONAL FIREFIGHTER'S ASSOCIATION**  
**IN CONJUNCTION WITH BERT OGDEN**

**JUDGING**  
**(SUBJECT TO CHANGE)**

**HARLINGEN**

- \* PINTO BEANS 9:00 AM
- \* BEEF FAJITAS 10:00 AM
- \* PAN DE CAMPO 11:00 AM
- \* HALF CHICKEN 12:00 PM
- \* PORK SPARE RIBS 2:00 PM
- \* BRISKET 4:00 PM

**ENTRY FEE: \$175**

**FEE INCLUDES ENTRY**  
**IN ½ CHICKEN, PORK SPARE RIBS AND BRISKET**  
**\$25 PER JACK POT - MARGARITAS (FRIDAY NIGHT)**  
**BEEF FAJITAS, PAN DE CAMPO AND PINTO BEANS**

**BERT OGDEN USED CAR LOT**  
**(BETWEEN HYUNDAI AND JEEP)**

**CONTACT:**  
**ANDY GALVAN**  
**(361)228-3434**  
**Email: hfdbbq@gmail.com**



International Bar-B-Que  
Cookers Association

## Harlingen's Bravest BBQ Cook-off

### Registration Form

Head Cook: \_\_\_\_\_

Team Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone: ( ) \_\_\_\_\_ E-mail: \_\_\_\_\_

**Categories entering: (\$175)** Beef Brisket\_\_\_\_\_ Pinto Bean\_\_\_\_\_ (\$25)  
Pork Ribs\_\_\_\_\_ Pan De Campo\_\_\_\_\_ (\$25)  
Half-Chicken\_\_\_\_\_ Fajita\_\_\_\_\_(\$25)  
Margaritas\_\_\_\_\_(\$25)

**Send entries and make payable to:**

#### **Harlingen Professional Firefighter's Association**

Attn: Fundraiser Cook-off  
24200 N. FM 509  
Harlingen, TX. 78550

**Contact:**

Andy Galvan (361)228-3434  
[hfdbbq@gmail.com](mailto:hfdbbq@gmail.com)

- ◆ *We ask that there be no posting or advertising of any auto competition logos and/or names during the event. Thank you!*

# Harlingen's Bravest BBQ Cook-off

April 14-15, 2017

## Categories

**Chicken:** 2 1/2 fully jointed chickens (to include a breast, wing, thigh, and drumstick, with skin on). NO CORNISH GAME HENS

**Pork Spare Ribs:** Nine (9) individual cut ribs

**Brisket:** Nine (9) full slices approximately 1/4" to 3/8" thick

**Pinto Beans:** One (1) 16oz. cup. (No ingredient can be larger than a pinto bean)

**Pan De Campo:** One (1) whole traditional cowboy bread

**Fajitas:** One (1) POUND approximate sliced. **NO SIRLOIN FAJITAS**

**Margaritas:** One (1) 32oz. Cup (NO Salted and garnished rim allowed)

## Rules & Regulations

- One entry form is required for each participating team. Each team MUST compete utilizing its own BBQ pit.
- Props, trailers, coverings (including stakes), or any other equipment must not exceed the boundaries of the space provided (NO STAKES ALLOWED ON PAVED AREAS). **PLEASE PROVIDE YOUR OWN CANOPY OR SHADE. NONE WILL BE PROVIDED. IF ANY STAKES ARE NAILED INTO THE PAVEMENT, YOUR TEAM WILL BE RESPONSIBLE FOR THE DAMAGE REPAIRS**
- A team will consist of a Head Cook and up to three (3) assistants.
- All meats must be cooked on-site. Food that has been cooked before inspection will **NOT BE ALLOWED** and is grounds for team disqualification. Meat inspection will begin during registration on **April 14th**. All meats will be inspected upon arrival of team and registration has been completed. **MEATS CANNOT BE MARINATED, SEASONED, OR INJECTED BEFORE INSPECTION.**
- Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee or members shall be immediately corrected or the team will be subject to disqualification.
- All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats maybe 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. **NO PUDDLING IN BOTTOM OF TRAY.** BBQ chicken cannot include bacon wrapping, stuffing or condiments in the sample container. **NO SIRLOIN FAJITAS.**

- Entries will be judged using the Secret Double Number System. Two tickets bearing the same number will be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the Head Chef's name. Winning numbers will not be revealed until all plates have been judged.
- The Cook-off committee may inspect any cook-off area at any time, with or without cause, to determine rule compliance.
- During the event we ask that all teams place their trash within the teams camping area. **PLEASE KEEP YOUR AREA CLEAN AND PICK UP AFTER YOURSELVES.**
- A Fire Extinguisher will be required and shall be readily available.
- No electric or gas fires will be allowed for the BBQ chicken, Pork Spare Rib, Brisket, Fajita or Pan De Campo divisions. These fires must be of wood or wood substance. All pits may be inspected by the Cook-Off Committee at anytime. The use of gas or electric may **ONLY** be used for the Pinto bean division.
- **Only ONE R.V. or VEHICLE will be allowed at camp site after the start of the cook-off. Once all teams have secured their spot and prepared their site, all other vehicles will need to be parked on the outside parking areas. Once competition has begun, no vehicles will be allowed to drive through the cooking areas unless it is a dire emergency. This is for the safety of everyone involved in the competition and spectators.**
- The Head Cook will be responsible for the conduct of the team and its members and guests.
- All personal alcoholic beverages must remain in the cook-off area. Failure to comply with this regulation may result in disqualification. **NO GLASS CONTAINERS ARE ALLOWED! ANYONE GIVING ALCOHOL TO MINORS (UNDER 21) WILL BE PROSECUTED TO THE FULLEST EXTENT OF THE LAW!** Remember, drink responsibly.
- The City of Harlingen, Harlingen Fire Department, Harlingen's Professional Firefighters Association and/or Bert Ogden Harlingen are not responsible for theft, damage, or accidents before, during or after the Bar-B-Q Cook-off.
- All Decisions made by the Cook-off Committee and the Judges are **FINAL**.
- **Bert Ogden Harlingen asks that any competitive teams, team members, and/or guests NOT display any auto competitor logos or signs.**

*\*\* (Turn-in Times: A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Trays received after that time will not be accepted for judging.)*