



## 2023-2024 HSBBQL Rules and Procedures

### Charter Membership

All High School BBQ teams must have a School District Charter by February 1, 2024 or two weeks prior to their first event. No teams will be permitted to compete without a current 2023-2024 season charter for their District which expires July 1<sup>st</sup> of each year and is renewable annually. Charter Memberships include as many teams as the district would like to compete. (Example: Midland Legacy has five teams and one charter for the District for all campuses).

**CHARTER FEE:** \$200.00 District Charter Membership (Middle School and High School, 6<sup>th</sup>-12<sup>th</sup> grades)

**(ANNUALLY) UNLIMITED TEAMS UNDER ONE DISTRICT CHARTER**

#### **EVENT FEES:**

**REGIONALS \$200.00 per team per event** (MEAT IS PROVIDED, except Chili)

**STATE CHAMPIONSHIPS \$300.00 per team** (MEAT IS PROVIDED, except Chili)

**NATIONAL CHAMPIONSHIP \$400.00 per team** (MEAT IS PROVIDED, except Chili)

This will be paid to the National High School BBQ Association unless the event flier specifies otherwise and the NHSBBQ will write a check for the Fundraising total amount and donation to the Host School based on the final number of HSBBQ teams at their event. **NO REFUNDS WILL BE MADE IF MEAT HAS BEEN PURCHASED. Any refunds made will be allotted to a credit to the team for a future event or charter.**

1. **High School BBQ Team.** A High School BBQ Team is any group of high school or middle school students from the same school and can consist of 1-5 team members and two alternates, A.K.A. Cookers. Hereinafter referred to as a HSBBQ Team, that will prepare and cook all 5 food categories at (State) and 6 food categories at (Nationals) for the purpose of being judged according to NHSBBQA/ HSBBQL rules at an NHSBBQA/ HSBBQL sanctioned contest. This year TRI-TIP is the NATIONAL MEAT and 6th Category. Each team will be composed of a head cook and four other students to make up a team of 5 plus two alternates. We recommend having two alternates in case of scheduling conflicts, grades, or no shows. No team shall enter more than one turn-in box per meat category in a contest. Neither a family member or teacher of a competing HSBBQ team, nor any HSBBQ team member of that cook team, may enter the judging area at any time during the contest. All HSBBQ teams must have at least one representative of their team present at the Cook Team Meeting held on the morning of the contest. In the event this is not possible, the team shall contact either the Contest Organizer or one of the NHSBBQA staff at that contest and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred. Violation of these rules may result in disqualification from this contest.

**NOTE: Current Middle School students on High School BBQ teams can only compete for two more years and then they must join an all Middle School Team. By 2025-2026 School Year all Middle School teams must be completely Middle School students 6-8 grade.**

2. **INTERPRETATION OF RULES.** The interpretation of the NHSBBQA/HSBBQL rules and regulations are those of the Host Representative running the event at the contest and his or her decisions are final. The Host Representative may not deviate from nor change any NHSBBQA/HSBBQL rule for any contest for any reason without prior written approval.

3. **EQUIPMENT.** Each team will supply all the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team. Teams may share a BBQ pit ONLY if it has two duplicate sides and the Cook Off area, cones, and barrier create two separate cook areas. **NO SOUS VIDE OR DEEP FRYERS or Deep Frying, Instapots, Air Fryers, Crock Pots, Heat Lamps, or Electric Holding Cabinets. Generators are allowed for fans, music, pellet cookers, electric slicers, tabletop mixers.**

### **HSBBQ REQUIRED EQUIPMENT FOR SCORING – NEW MIS EN PLACE CATEGORY (10 total points)**

- 1) Food Handlers permit for one team member laminated and visibly displayed in the cook off area on their pop-up tent.
- 2) 12 – 28-inch safety colors of your choice. Must be 28 inches tall or have PVC to raise them to 28 inches so they do not fall over to create a clear visible separation of the 20x20 cooking area.
- 3) Fire Extinguisher
- 4) 1 pair of welding grade safety gloves and goggles/glasses.
- 5) 10 x 10 minimum pop-up tent for shade covering. Can be larger but must fit in a 20x20 space.
- 6) Matching themed uniforms (T-shirts same color, fishing shirts, chef coats, or cohesive look). School and TEAM PRIDE. Check out our new Twisted Lines Apparel Jersey program to get custom shirts with the opportunity to sell sponsorship logos. \$75.00 apiece. Can add school colors, team names and logos, School logo, and sponsor logos. Must include Texas High School BBQ Association or your State HSBBQ logo for discounted pricing for teams.



All Custom Designs take 3 to 5 days to create. We will send you a Digital Mockup for your review and we can make up to 3 changes so please be detailed on your request. Custom Design pricing varies, starting at \$50. But can be free if ordering bulk apparel. Once we have your request, We will respond to your email that we are working on your Design and what the cost will be.

4. **MEAT PICK UP/ INSPECTION.** All meats must be USDA inspected and passed and will be provided by the event host to include (2) St. Louis Style Pork Spareribs, (2) 1.5 inch Pork Chops, (1) Whole Chickens (1) 2# Beef Skirt Steak. No pre-seasoning, injecting, marinating, or cooking of any entry is permitted until after inspection by the Official Meat Pick up as appointed by the Host Representative. Meat Pick-Up begins at **9:00 a.m.** on the day of the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times and on ice. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in. Host Representatives must provide Choice or higher in Grade Meat for all teams to cook. All meat provided must be the same quality and grade. NO MEAT can be brought to an event that is on the list of turn in items, meaning if you are cooking extra ribs, chicken, pork chops for lunch that is against the rules. Choose a lunch item that is NOT one of the Category meats. Students can cook sausage links, burgers, brisket, or any other meat for lunch and eating purposes as long as it is not a turn-in item. Any meat found on site that is brought and is part of the Turn in Meats will be automatic disqualification for the School for up to two years. Cheating is unsportsmanlike and will not be tolerated (SEE SPORTSMANSHIP CODE). Host reps have full authority to enter and check cook off coolers or cook equipment at any time.

5. **FIRES.** Mentors and teachers may help start fires for the first 30 minutes of the cook off at Regionals ONLY and will NOT be allowed in the competition area at State or Nationals this year and from now on. We want all students to be successful and to be able to start the event and cook as well as following all safety guidelines. A fire extinguisher must be present in each cook off site and at least 5

feet from the Smoker, Grill, or cooking equipment so it is accessible for use if there is a fire. Remember fire safety is of the utmost importance and in the event an adult, teacher, or mentor must step in we want all teams and students to be safe so act first and then we can figure outcomes later. The Event host will have a first aid kit onsite as well as NHSBBQA Pit Boss. Host site will provide an Ash can or container for cleaning out cooking equipment. Under no circumstances are pits, smokers, or grills to be left unattended and should be completely extinguished before leaving or driving. Many fires happen with BBQ pits driving down the road with hot ash in the Fire Box, so empty and extinguish all fires, embers, and coals completely before going home. **NO OPEN FIRES, CINDER BLOCK, OR GROUND PITS. ALL FIRE PITS MUST BE 6 INCHES OFF THE GROUND. THIS WILL RESULT IN POINT DEDUCTIONS FOR ANY TEAM BREAKING THE RULES AND POSSIBLE DISQUALIFICATION.**

**6. COOKING FUELS.** The only approved cooking mediums are wood, charcoal, or wood pellets. Gas of any kind, or any electrical heating element, may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. This means once your fire is started you must maintain it with wood, charcoal, or pellets. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. Portable butane burners may be used for cooking but must be separate and not part of or on a barbecue pit or smoker and on a separate table.

**6. APPROVED COOKERS.** Any wood, charcoal, or wood pellet fired cookers, homemade or commercially manufactured, will be allowed to be used in NHSBBQA contests. Electric or manual operated rotisseries or rotating shelves are NOT permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process. No electric, gas, wood, charcoal or wood pellet fryers are permitted during the cooking process. Frying with any form of fat, butter, or any type of oil is prohibited. Suggested cookers range from Offset pits, Vertical Smokers, Drum Smokers, Pellet Smokers, Kettle Smokers.

**7. HSBBQ TEAM COOK SITE.** Each team will be assigned a cook site that is 20 x 20 area. Each HSBBQ team is responsible for bringing 12 Construction cones (**MUST BE 28 INCHES TALL**) to rope off their cook off area during the event. The survey tape must be 27 inches from cone to cones around the cooking area. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required, the team should contact the Contest Organizer and make satisfactory arrangements ONLY FOR PARENTS/MENTORS/ PARKING TRAILERS – NOT STUDENT COOKING AREA. Mentors may coach and sit outside the area, but may not touch or assist in anyway during the cook, except to taste HSBBQ teams food. Food items must be passed outside the cook area to be evaluated and no adult, mentor, or coach may enter or cross the 20X20 area or your team risks being disqualified. Host representatives have final authority on sportsmanship, rule infractions, and disqualification from not only their event but possibly future NHSBBQA/ HSBBQL events or scholarships.

**At STATE AND NATIONALS MENTORS AND TEACHERS ARE NOT ALLOWED HELP START FIRES DURING THE COMPETITION, BUT ARE ENCOURAGED TO COACH AND VERBALLY COMMUNICATE WITH THEIR TEAM. PARENTS SHOULD NOT BE COACHING STUDENTS.**

**8. BEHAVIOR.** Every team, including members and guests, is expected and required to exhibit proper and courteous behavior at all times. HSBBQ Teams will be informed of all local and District laws,

and will adhere to the same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in NHSBBQA sanctioned contests. Not only is good sportsmanship necessary for a successful interscholastic activity, but it is also a character quality that contributes to successful life endeavors. Member schools of all organizations have a mission to provide a respectful and caring environment for today's HSBBQ teams that fosters the development of tomorrow's leaders. Any infraction of campus, District, Association, or Event rules should be shared with the event host and also NHSBBQA/HSBBQL for investigation and or future disciplinary action. Please review the new SPORTSMANSHIP contract that must be signed by all team members, teachers, and mentors. Any infractions by parents or other adults from a school could result in Point Deductions, Removal, or Disqualification of a team from future events. Examples: Cursing, Vulgar Words. Language, inappropriate jokes, clothing, actions, or behavior deemed inappropriate in our Sportsmanship Code of Conduct contract. **BE THE EXAMPLE FOR YOUR TEAM AND STUDENTS!**

**Any event cancellations costs the HOST SCHOOL DISTRICT money. DO NOT NO CALL NO SHOW IF A HOST ALLOWS YOU TO PAY AT THE EVENT. Doing so will result in losing charter and ability for your team or school to compete for the rest of the season until the debt is paid and multiple violations could result in loss of Charter permanently.**

9. **FOOD SAFETY.** All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is always required while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended and will be rewarded points this year as part of judging for how clean your area is. Your team is responsible for handwashing stations ( 3 Small Buckets that can also be used for sanitizing small equipment especially knives, but the event host will also provide water access for hand washing and dishwashing based on their facility. Some schools have commercial dishwashers and professional three compartment sinks in commercial or home economics kitchens but many events only have outside access to a water hose. All federal, state and local food safety rules and regulations must be adhered to at all times based on the location of the event. One member of each team must have a Food Safety Card, Food Handlers, or Food Managers certification. Team Captains or 1 team member may get certified for \$5.00 on our site at eFoodhandlers.com. Click here - <https://www.efoodhandlers.com/partner/?f=nhsbbqa>

**NOTE: The 2024 HSBBQ season will require all students on a team to have their food handler's or food safety cards with them at check in of an event. So get a plan and prepare for next season when this comes into effect for all team members which will add a \$20-30 dollar additional expense. We will be transitioning to AlwaysFoodSafe.com this year and the platform is easy, all online, quick, self-paced, and affordable. Ask about team pricing at State this year.**

10. **FOOD CATEGORIES.** The following categories are sanctioned by the NHSBBQA/ HSBBQL for the 2023-2024 High School BBQ League Season at State events:

a. **ST. LOUIS PORK RIBS (Barbecue):** Spareribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box. Sauce must be cooked on. No kale, parsley, or garnish.

***(MEAT PROVIDED - 1 Rack at Regionals / 2 Racks of Ribs supplied at State and Nationals / 8 Ribs in a box at Regionals and 10 Ribs at STATE/NATIONALS)***

**CONTAINER:** Styrofoam single compartment clamshell WITH A SINGLE FOIL SHEET PROVIDED

b. **PORK CHOP (Grilling)**: Pork Chop will be provided at the contest. Must present unsliced steak with grill marks. NO STUFFED PORK CHOPS OR TOPPINGS ADDED ON TOP, ex. Cheese, Crumb topping. Must have grill marks. See Steak Off Association style for guidelines. Glazes and sauces are allowed but must be cooked on. NO pooling of sauce in the box, meaning it can not be dripping off. Sauce or glaze should be cooked and should NOT be wet. Pork chop should be cooked medium and is sliced in half after being presented to the judges for the appearance score. Slices are cut from the inside out and judges never get outside cuts end pieces. Pork Chop slice is eaten with a fork.

**CONTAINER:** Styrofoam single compartment clamshell WITH A SINGLE FOIL SHEET PROVIDED -

***(MEAT PROVIDED - Whole Pork Chop Uncut / 2 at STATE/NATIONALS)***

c. **CHICKEN (Barbecue)**: The team may cook chicken whole, halved, or individual pieces. Must present one or two halves depending on the number of teams. Teams are allowed to use wet and dry brines, rubs, injections, MSG, Phosphates, BBQ sauce, marinades. Each Whole Chicken should have the backbone removed to create two halves. Each Half is to be cooked separately and not sliced after cooking. Teams will present one half at Regionals and Two Halves at State and Nationals. All sauce must be cooked on. No pooling of sauce, butter, marinate, or Jus.

**CONTAINER:** Styrofoam single compartment clamshell WITH A SINGLE FOIL SHEET PROVIDED-

***(MEAT PROVIDED - Regional - 1 half Chicken backbone removed / STATE/NATIONALS - 2 Whole Birds)***

d. **SKIRT STEAK STREET TACO (Grilling)**: Teams will be given a minimum of 3# of skirt steak and regular flour tortillas. Tortillas may be cut down to any size below 5 inches to make them Street Taco size. The Taco category is meat and tortilla only. (NO GUACAMOLE, SAISA, CHEESE, VEGETABLE, SOUR CREAM, CREMA, OR CREME FRAICHE). No food may be cooked on or added to the tortilla on the outside. Example: No cheese cooked on or Barria Style Tacos. No other dipping sauce may be served. All meat must be on each individual self-contained taco as that is how it will be presented to the judges to taste. Provided tortillas may be cut to size if large tortillas to street taco size or made from scratch (Home-made by the team).

**CONTAINER:** Styrofoam single compartment clamshell WITH A SINGLE FOIL SHEET PROVIDED -. (8 tacos in flour tortillas)

***(MEAT PROVIDED - 3# of skirt steak REGIONALS / STATE/NATIONALS)***



e. **MEAT CHILI** : Teams will be allowed to bring their own meat for this category, but must be from an approved vendor in the original unopened container. If using exotic meats they must be USDA inspected and must be cooked at the HSBBQ venue on the day of the cookoff. It should be cooked from the raw basic ingredients such as raw meat, individual spices and should be cooked in the open where it can be seen. Chili may have beans. No ingredients larger than a medium dice (½ in x ½ in. x ½ in). **NO SEAFOOD, SHELLFISH, PEANUT BUTTER OR TREE NUTS ALLOWED, NO TOPPINGS, CHEESE ON TOP, OR GARNISH.**

**Homestyle Chili is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Homestyle chili may be any color. Beans are optional. Preference is not given to either cut, ground, shredded or cubed meat..**

**EACH TEAM WILL WRITE THE TYPE OF CHILI ON THE INSIDE OF THE TURN-IN CONTAINER**

**Note:** The above category winners are all chosen by judges. Garnishes must not be used for any category. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified. HEAD TABLE judge will stir the chili one top after opening to inspect before serving to judges.

**CONTAINER:** *Plastic Deli Container 32 oz with lid*

#### **2023 NATIONALS ONLY**

**WHOLE BEEF TRI TIP (Barbecue)**: The Beef Tri Tip will be provided at the contest. Must present 8 1/2 inch slices of steak. NO STUFFING OR TOPPINGS ADDED ON TOP, ex. Cheese, Crumb topping. Just meat and spices, seasonings, and or brine/injection. Electric slicers may be used. Each judge will get one whole slice or a half depending on the number of competitors at the event.

**CONTAINER:** *Styrofoam single compartment clamshell WITH A SINGLE FOIL SHEET PROVIDED- (8 ½ inch slices shingled in the box)*

All other food ingredients are the responsibility of the HSBBQ team to provide and bring with them, including lunch, lots of water, and drinks. Any meals can be cooked during the competition but cannot be meats that are being judged as part of a meal. All food may be consumed after turn-in by students, mentors, coaches, teachers, or guests. Remember – do not feast until you make sure your turn in is correct. By providing two of all meat your team should get to taste and try all foods prepared.

**The National Championship – THE SLAB** will cook **Beef Tri-Tip this year in Branson, Missouri,** and **Beef Brisket in 2024 as the 6<sup>th</sup> category in Kansas City, Missouri.** Every other year we will cook Pork Butt/or Shoulder or Beef Tri Tip at Nationals and each State may add a 6<sup>th</sup> Category at their State Championship if wanted. Composed Category will be announced August 1<sup>st</sup> of each High School BBQ League Season. This year the Composed Category is Skirt Steak Grilled Tacos. See our site for a complete Composed

Category list. This category is meant to change food categories annually to showcase other cuts or foods across the country such as pork chops, turkey, sausage, fajitas, tacos, tri-tip, ect.



CHARTER REGISTRATIONS  
OPEN AUGUST 15<sup>TH</sup>  
**\$200 PER DISTRICT**  
(unlimited teams)  
EVENT START TIMES 9:00 A.M.  
5 STUDENTS PER TEAM  
5 FOOD CATEGORIES



**HSBBQ LEAGUE**  
**FOOD SPORT CATEGORIES**

## COME EAT OUR HOMEWORK!®

	2022-2023	2023-2024	2024-2025	2025-2026	2026-2027	2027-2028
BBQ Pork Ribs	St. Louis Spare Ribs	St. Louis Spare Ribs	St. Louis Spare Ribs	St. Louis Spare Ribs	St. Louis Spare Ribs	St. Louis Spare Ribs
BBQ Chicken	Chicken	Chicken 1/2	Chicken Lollipop	Chicken Lollipop	Chicken Wings	Chicken Wings
Dutch Oven	Dutch Casserole	Chili	Chili	Upside Down Cake	Upside Down Cake	Cobbler
Grilled Item	Boneless Pork Chop	Boneless Pork Chop	Rib Eye	Rib Eye	Pork Steak	Pork Steak
Composed Dish	Beef Fajita	Beef Fajita	Grilled Cheese	Grilled Cheese	Burger	Burger
<b>STATE/ NATIONALS ONLY</b>	Pork Butt Pulled	Tri Tip	Brisket Flat	Pork Butt Pulled	Tri Tip	Brisket Flat

11. **JUDGING.** NHSBBQA/HSBBQL sanctioning allows for blind judging only using our BBQ Report Card sheets and or our software. Entries will be submitted in an approved container with NO garnish or decorating of any kind with their team QR Code on the top of the container lid. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be

judged on **M**IS EN PLACE, **E**XECUTION, **A**PPERANCE, and **T**ASTE. Meat may have sauce cooked on or un-sauced but not pooling in the bottom of the box. A minimum of 8 portions must be submitted.

100 Point Scoring System \*NOTE: 100 Perfect Score

**M** is En Place – This is the pre and post event organization, mental preparedness, and planning points for bringing required safety equipment which included oven mitts (1 point), safety glasses or goggles (1 point), metal shovel (1 point), trash bags (1 point), sanitation buckets (1 Points), Food Handlers (2 Points), Fire Extinguisher (1 Points), and 12 Cones (2 Points). **(10 TOTAL POINTS)**

**E** xecution - How was the food cooked, especially tenderness and cooking temperature and overall doneness. Was it tender? Was it cooked properly? **(20 POINTS)**

**A** ppearance – How was it presented in the turn in box? Does it look appealing and have an enticing plate presentation? **MAKE YOUR FOOD LOOK GOOD! (15 POINTS)**



## **T** ■ **taste** – Does it taste good? Were the flavors desirable and delicious! **(55 POINTS)**

12. **SCORING.** Each entry will be scored by eight (8) judges in the areas of EXECUTION, APPEARANCE, and TASTE. Mis En Place will be scored by our PIT BOSS (Forrest or other assigned adult). Scoring ranges from a low of 1.0 to a high of 100.0 no increments of .5 points for any category. Using a weighted average, the maximum score for a category is 100 points. Any entry that is disqualified for being turned in after the designated time or not turned in shall receive a score of zero (0) for all three categories: execution, appearance, and taste. Any entry that is disqualified for any other reason shall receive a score of two (1) for all categories from all judges at that table. In the event of a tie the computer software will automatically break it based on the previous Category score in this order taking the highest team score. Example: If the Ribs category is a tie, then the highest Pork Chop category score will break the tie and so forth. The judging order of categories is Pork Chop, Taco, Chicken, Ribs, and Chili. All scores will be average together and are weighted equally. Lowest of 8 Scores will be dropped for all categories.

13. **DISQUALIFICATION.** An entry can be disqualified by the Host Representative or NHSBBQA/HSBBQL staff member only. An entry can be disqualified for any of the following reasons:

- a) There is evidence of marking or sculpting. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- b) There is anything in the box besides the meat or required category.
- c) There is not a minimum of eight (8) portions.
- d) There is evidence of blood such that the meat is uncooked.
- e) The entry is turned in after the officially designated time.
- f) Gloves are not used while handling food products.
- g) Not cooking pork as a single piece of meat.
- h) Not cooking the meat that was provided.
- i) All competition entry boxes must be placed on the turn in table with label up. Any box loaded upside down by the team may be submitted for judging. Teams are not permitted to modify the box in any way from its original configuration as provided by the contest Reps including moving the label. Upon inspection by the Reps, if the label has been moved to the opposite side (bottom) of the box, the team will be DQ'd for modifying the box and the Judges will be instructed to score a (2) in each category for that entry. If the label is on the correct lid and the box must be turned over to have the label showing, the only score affected will be presentation.

j) Posting pictures, videos, or description of a team's turn in boxes to social media or to a judge that is judging the contest before the awards ceremony or with any derogatory critique.

14. **JUDGING PROCEDURE.** The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and Execution (tenderness). The table captain presents one slice, bite, or portion to each individual judge at the same time. **We DO NOT PASS BOXES or TASTE OFF A PIECE OF MEAT LIKE VULTURES.** The use of eating utensils to eat the sample is allowed. The table captain makes sure that all scores for that box are recorded before moving on to the next box. After all the boxes have been scored, the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the NHSBBQ representative for review and input. At no time does any judge, turn in volunteer, or scoring assistant know whose box is who's. It is completely blind. Several processes are in place to assure no one knows who's box they are judging or tasting, and boxes are moved to different judging tables through a random process. The judges for each round and table chances for each category.

15. **WINNERS.** The winners in each meat category will be determined by adding all the scores for all categories together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The Grand Champion will be the team with the most overall total points from each of the 5 food categories, and the Reserve Champion will be the team with the second highest total points. To qualify for either Grand Champion or Reserve Champion, a team must submit entries in all five sanctioned categories (Ribs, Pork Chop, Skirt Steak Taco, Chicken, and Chili for Regionals). Ties in any meat category, Grand or Reserve Champion are NOT allowed and will be broken. In the event of a tie in a meat category, the tied teams will be awarded their ranking based on the tie-breaker process and this will affect scores of the teams below.

16. **TURN-IN TIMES.** Each food category turn in time will allow for a 10-minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

**ARRIVAL: 7:00-8:00 AM**

**SET UP: 8:00-9:00 AM**

**START FIRES: 9:00 AM**

**MEAT AND TRAYS: 9:30 A.M.**

**FOOD TURN-IN TIMES:**

a. Pork Chop: **12:00 AM**

b. Skirt Steak Taco: **1:00 PM**

c. Chicken: **2:00 PM**

d. Pork Ribs: **3:00 PM**

e. MEAT Chili: **4:00 PM**

**AWARDS: 5:00 PM**

17. **HEAD COOKS.** A cook team may designate, with the Secretary of the NHSBBQA, two different individuals to be "head cooks". Such designation must be made prior to the beginning of a new cook season, which shall be designated as the first sanctioned contest following the first day of January in the given year. Once two cooks have been designated as "head cooks" for that team, they may not be named "head cooks" for any other team.

18. **MULTIPLE TEAMS.** No team shall be permitted to cook at the same contest as two separate teams using the same team's name. Each team must have a specific unique name that they use the whole season and names may not be changed mid-season. Charter Registered team names will be those used to invite qualifying teams to State and Nationals based on what was input into the BBQ Report Card System and record of team names based on the event cooked. **SCHOOLS MAY HAVE AS MANY TEAMS AS THEY LIKE UNDER ONE CHARTER MEMBERSHIP, to include both Middle School (JV) and High School (Varsity).**

19. **TEAM NAMES / WALK UP SONGS.** HSBBQ team names must be professional and may not include any curse words, vulgarity, inappropriate language, or anything the Host school deems offensive. Team names will be changed and notified prior to registration of the event through the BBQ Report Card system. Each team will select a 15-20 second song to upload prior to the event to be played if the HSBBQ team receives an award call at which time it will be played while walking up to the awards area. **(PILOT IN 2024 IN APRIL, so begin to select and approve songs for STATE and NATIONALS with your teams).**

20. **EVENT RULES:** All school district policies and procedures apply and will be enforced by the Host School. No alcohol, vapes, firearms, cigarettes or smoking, weapons, no motorized vehicles, skate boards, hoverboards, electric scooters, trampolines, campers, RV's or anything with built-in sleeping quarters. Trailers and trucks must be parked outside the cook off area unless they fit in the 20x20 competition area. This goes for students, guests, and adults. We currently have two trailers they competed last year that were larger than the cook off space. These two trailers will be grandfathered in for two years and then NO SCHOOL DISTRICT trailers will be larger than 20x20 or have sleeping quarters or in trailer restrooms. This is for safety and consistency for all schools and teams. **NO FIRES / FIRE STARTERS / OR CHARCOAL CHIMNEY ON THE GROUND/ PARKING LOT OF THE EVENTS PERIOD!** Must be six inches off the ground. Any violations will result in point deductions at the event and potential suspension for State as well as momentary penalty for damage caused. Music must be played at a respectable level to not offend neighbors or host communities and vulgar, inappropriate songs or lyrics will result in a warning, points deduction, or disqualification. BE CONSIDERATE and KEEP IT CLASSY!

21. **INCLEMENT WEATHER / RAIN:** All participating HSBBQ teams will follow and abide by Host School campus rules for Lighting, Hot and Cold Weather. In the event of a delay/ cancellation the event may not be made up and money is nonrefundable. HSBBQ teams that experience event shutdowns will be offered another event to cook, rescheduling if available, possible advancement to State, or a voucher for a next season event based on the final decision of the NHSBBQA.

22. **TEAM CHECK-IN:** HSBBQ Teams will have one team member check-in upon arrival to receive Food Containers and Team QR Codes for scoring. Teams must check-in no later than 8:00 AM or they will be disqualified if they have not communicated prior with the event Host. Teams may arrive at 7:00 a.m.

at the earliest to begin set up and start fires at 9:00 with mentors or coaches help, except at STATE AND NATIONALS.

23. **MEAT PICK UP:** HSBBQ teams and students may have as many teammates come to pick up meat, but they must have two sanitary containers, tub, or tray to carry back to their cook off space. No students will carry meat in hands, aprons, or over their shoulder. One container for chicken (preferably disposable) and one for all other meats. PREVENT CROSS CONTAMINATION! WEAR GLOVES TO DISPOSE OF YOUR COOK AREA.

24. **AWARDS:** Main awards, banners, or trophies will be presented to the HSBBQ team and school. These are meant to be School District awards and property, NOT GOING HOME TO INDIVIDUAL HOMES. Individual awards such as medals, certificate, prizes, buckles, knife kits, plaques, or smaller recognition is encouraged and may be added by each Host site. NHSBBQA provide 1<sup>st</sup> through 3<sup>rd</sup> Place trophies and artwork for Certificates to be printed by the Host. **NO CASH AWARDS ARE ALLOWED** PER UIL and High School Association guidelines. Momentary prizes must be scholarships or grants to the whole High School for use for equipment, team expenses, or future competitions. Event Fees can not be used for prize money or jackpots. Our events are about learning and experience, not pay days.

25. **SCHOLARSHIPS:** Scholarships are awarded by Sullivan University not the NHSBBQA/ HSBBQL and will be issued based on the guidelines they include with the GRANT certificate. Scholarships are not transferable and not stackable; the highest awarded grant is the only one that will be honored and must be used directly after graduation the student's Senior year. Any scholarships awarded will be based on the criteria of that university, trade school, college, or partner.

25. **QUALIFYING FOR STATE OR NATIONALS:** Each State will be determined based on a percentage of State Championships HSBBQ teams for a given year and ultimately 100 High School BBQ teams will be invited to State and Nationals each school year. In the event a team may not attend another team on the waiting list may be invited. ALL HSBBQ Teams must be a NHSBBQA Charter member to advance to State Championships and or Nationals by January 1<sup>st</sup> or one week prior to their first qualifying event to receive scholarships or awards and be in good standing with the Association. Nationals this year is in Branson, Missouri and is the 2<sup>nd</sup> week in June 2024. \$400.00 per team. Would recommend booking hotels early to get room block pricing.

26. **LETTER JACKET PATCHES:** Patches for each State are awarded for 1<sup>st</sup>-3<sup>rd</sup> Place State Champions. Additional Team BBQ, NHSBBQA, and or State Association patches may be purchased for \$10.00 per student and may take 3-4 weeks for delivery based on State and if they are in stock.

27. **SPONSORSHIP /EVENT MARKETING:** Sponsorship banners can be in individual cook-off competition areas for each event but can be no larger than 4x6 banners and must be attached to pop-up tents or trailers. **NO INDIVIDUAL SPONSOR SIGNS.** Flying of any flags should be respectful of the men and women who serve and have served/fought for this country. No political flags, divisive, religious, sexual, or offensive or derogatory images or pictures should be on any cooking equipment or flag poles.

American Flags, State Flags, School or Team Flags, Military or First Responder, and HSBBQ flags are welcome! When in doubt, get prior approval from the Event Host and National High School BBQ Association in writing. No sponsor hats or logo shirts will be worn on stage at STATE or NATIONAL CHAMPIONSHIPS unless prior written approval has been granted by the National High School BBQ

Association and your State HSBBQ Association Championship host. This is to support our sponsors and business partners who support all kids and invest in our mission. **Marketing Photos are required** at all REGIONAL, STATE CHAMPIONSHIPS, and NATIONAL CHAMPIONSHIP EVENTS to honor our sponsors and partners. All students, teachers, and mentors must sign media releases and competition event waiver.

28. **EVENT TRASH:** It is the responsibility of each High School BBQ team to dispose of their trash onsite or take it with them. Scoring has been added this year for Area Clean-up so sweep at the end of the event for plastic water bottle caps, twist ties, zip ties, loose charcoal, wood, paper, trash, wrappers, and anything that was not there when you arrived. **DO NOT PUT ANY TRASH IN BURN BARRELS!**

28. **VOLUNTEERS:** Each Host School will be required to have 10 volunteers to assist in the running and execution of your events. Each Team will be REQUIRED to bring 1 Volunteer per team to STATE AND NATIONALS to assist in the COMPETITION PIT AREA AND JUDGING AREA to insure a fair honest event and to assure not cheating, special treatment, rule and event violations, and most of all to support our kids and schools having an awesome learning experience and event.

30. **FIREWOOD / FUEL:** All firewood, charcoal, and fuel is the responsibility of each individual HSBBQ team. **NO FIREWOOD MAY BE CHOPPED, SPLIT, OR CUT ONSITE AT ANY EVENT. AUTOMATIC DISQUALIFICATION. BE PREPARED!**

### 31. **DRESS CODE:**

High School BBQ Standard Mode of Dress:

- Consistent matching uniforms for all teams (t-shirts, HSBBQ jerseys, fishing shirts, chef coats, ect.). Promote School and team spirit.
- Closed toe shoes or tennis shoes, boots, casual slip ons are acceptable and appropriate. No heels, flats, crocs, sandals, open toe or heel shoes.
- No spandex or tight-fitting sports pants unless the shirt covers the back side completely.
- No cut off jeans (especially with fraying fabric that could catch on fire). No daisy dukes. Shorts are allowed, but must be the length of the student's finger tips.
- No crop top shirts showing stomach, spaghetti straps, bras, under garments or underwear may not be shown.
- Nothing sexually explicit. This is a barbecue contest and open to the public.

### 31. **Student Code of Conduct:**

Student Code of Conduct ("Code") is a district's response to the requirements of Chapter 37 of the Texas Education Code and the National High School BBQ Association will abide by each individual State Code. The Code provides methods and options for managing students in the classroom and on school grounds during events that will include a High School BBQ Cook Off, disciplining students, and preventing and intervening in student discipline problems.

The law requires the district to define misconduct that may—or must—result in a range of specific disciplinary consequences including removal from an event or campus, out- of-school suspension, placement in a disciplinary alternative education program (DAEP), placement in a juvenile justice alternative education program (JJAEP), or expulsion from school.

This Student Code of Conduct has been adopted by the National High School BBQ Association and developed with the advice of School district partners to adhere to the host Cook Off District policy. This Code provides information to parents and students regarding standards of conduct, consequences of misconduct, and procedures for administering discipline. It remains in effect during summer school and at all school-related events and activities outside the school year until an updated version and the changes adopted by the board become effective for the next school year.

In accordance with state law, the Code shall be posted at each school campus or shall be available for review at the host office and with our NHSBBQA staff for reference. Additionally, the Code shall be available at the office of the campus behavior coordinator and posted on the our National High School BBQ Association website. Parents shall be notified of any conduct violation that may result in a student being suspended, placed in a DAEP or JJAEP, expelled, or taken into custody by a law enforcement officer under Chapter 37 of the Education Code based on their home campus once notified by the National High School BBQ Association and or the Event Host campus.

Because the Student Code of Conduct is adopted by a district's board of trustees, it has the force of policy; therefore, in case of conflict between the Code and the HSBBQ Handbook, the Code shall prevail.

Please note: The discipline of students with disabilities who are eligible for services under federal law (Individuals with Disabilities Education Act and Section 504 of the Rehabilitation Act of 1973) is subject to the provisions of those laws.

**REVIEW THE CODE OF CONDUCT AND MUST BRING A SIGNED COPY FOR EACH STUDENT TO YOUR FIRST EVENT TO COMPETE.**

### **32. MEDIA GUIDELINES:**

#### **Policy Concerning News Media**

The National High School BBQ Association works cooperatively with news media for coverage of issues and events involving our events, its students, and members. The Association is dedicated to ensuring that all participants are provided a safe learning and competition environment without unnecessary interruptions.

The Communications/Public Relations Specialist will serve as the liaison between the media and the school district and will produce and distribute new releases. To ensure that the district has an effective public relations program in place, it is essential that the Communications Specialist is responsible for contacting the media and being well-informed of the various campus activities, student/teacher achievements, athletic events, etc.

#### **Procedures for News Media**



The Communications Department shall coordinate news coverage of the school district. The department is responsible for overseeing official communications between the school system and the news media by initiating story ideas as well as facilitating requests for news coverage from media and district personnel.

The superintendent of schools or his designee serves as the primary spokesperson for the district on all matters concerning political or controversial issues or with district wide interest.

District or school events in which news coverage is requested must be coordinated by or through the Communications Department. District personnel should submit story ideas to the Communications Department as early as possible to the desired coverage date. These items may be submitted via email to: Chef Mike Erickson - [principal@HighSchoolBBQLeague.com](mailto:principal@HighSchoolBBQLeague.com) and the event host campus in writing for consideration.

### **News Media Access the District Schools and Facilities**

Media representatives must initiate their requests to interview, film, videotape and photograph students and district employees through the Communications Department. Access to any school or facility must also be approved by the principal, director or his designee and the National High School BBQ Association for all events.

The Communications Department will contact the school administrator prior to a media visit. If media appear on campus without notifying the Communications Department, the school administrator should notify the Communications Department.

### **News Media Access in Crisis/Emergency Situations**

In any crisis situation affecting the District or Association, or a High School BBQ campus event the Superintendent of the host District shall be the official Districtwide spokesperson and shall be responsible for all communication with the news media.



ZWILLING  
J.A.HENCKELS



### 33. TRADEMARK BRAND AND LICENSING REQUIREMENTS:

National High School BBQ Association, Incorporated, more commonly referred to as “High School BBQ League or HSBBQ League”, is a Nationally-chartered corporation to which grants the exclusive right and owner of the following trademarks, service marks and other designations: NSHSBBQA, HSBBQ LEAGUER, HSBBQ LEAGUE, TXHSBBQ LEAGUE, State HSBBQ League and Association marks, TEAM BBQ, THE SLAB ( Student’s LIT About Barbecue), and the NHSBBQ Association/ League Emblems or logos (e.g. NHSBBQ patch, Team BBQ logo; Cowboy Emoji logo, and SLAB logo), among others. Collectively these are referred to as the National High School BBQ Association and League Trademarks, which identify the program, its products, and its services in the United States and other US States including Mexico, Canada, Japan, Australia, among others. Whenever the words HSBBQ League appear online or in print, the HSBBQ League Trademarks should always be capitalized and refer only to the activities of HSBBQ LEAGUE and National High School BBQ Association (NHSBBQ) / League(s) Example: Texas HSBBQ Association/ League.



## Local League Use of the Words “HSBBQ League” or “HSBBQ Association”

Local leagues/associations receive permission per the annual charter agreement process to use HSBBQ League and National High School BBQ Association Trademarks in connection with authorized local High School BBQ league activities as described in THE OFFICIAL REGULATIONS, or in the OFFICIAL RULES of the HSBBQ League® Rulebook.

This permission, which is effective only while a league remains chartered, includes the right to use the words “HSBBQ League” as part of the local league name, and to use that Trademark and the HSBBQ League/Association Emblems or logos on uniforms, in press releases issued by the local league, in programs, and at the local league facilities on scoreboards, and other signs. All such uses of HSBBQ League Trademarks must include the local league name such as the city, town or other similar reference. The local league may choose to design a logo to represent the league. Such a logo may contain the words HSBBQ League in conjunction with their local league program. When considering a logo for the local league, please reference rules regarding uniform requirements, placement, and restrictions.

## **Limitations of Using the Words “HSBBQ League”**

Chartered HSBBQ leagues may not use the HSBBQ League Trademarks in connection with any other activity or program, or as a part of a composite name covering unrelated programs. The HSBBQ League Trademarks may not, for example, appear on the league website, flyers, commercials, print advertisements, social media posts, or press releases of other High School BBQ or Adult BBQ organizations, commercial enterprises, or businesses. For example, the local league should not grant permission to a local business to advertise its association with the local league whereby the local business directly profits from the use of the name on commercial products, media, or events.

Further, the HSBBQ League Trademarks may not be used separately or in connection with the name of any other program or activity for the purpose of soliciting funds to be used for activities other than HSBBQ League activities.

**NOTE:** Special conditions apply for HSBBQ leagues that operate their program in connection with a Career and Technical Student Organization. However, all policy requirements regarding trademarks apply.

If you identify a situation where a league or individual is using the trademarks of the National High School BBQ Association or HSBBQ League in a manner you believe violates HSBBQ League Trademark rights, please contact Chef Mike Erickson at [principal@HighSchoolBBQLeague.com](mailto:principal@HighSchoolBBQLeague.com) .

## **Soliciting Funds Using the Words “HSBBQ League”**

The use of the HSBBQ League Trademarks by any person, organization, business entity, or league not chartered by the National High School BBQ Association / HSBBQ League or in an unauthorized manner is an infringement of NHSBBQA / HSBBQ League Trademark rights.

It is the policy of the National High School BBQ Association not to endorse any company, commercial product, or service with the exception of those items of approved partners including those that manufacture competition equipment and other materials and entities associated with the National High School BBQ Association and HSBBQ League. Any use of the HSBBQ League Trademarks, unless expressly granted by National High School BBQ Association, which falsely tends to imply such an endorsement is an infringement.

Additionally, local leagues and Districts that operate under a tax-exempt non-profit status must be in compliance with their specific state requirements for charitable solicitations among nonprofits. Additional steps may be required of leagues or districts before you are permitted to solicit funds in the name of the league in your local community. Such guidelines also may pertain to games of chance, raffles, crowdfunding, sponsorship, and other contests that are used as fundraisers.

Be sure to check your individual state laws or other requirements regarding fundraising and be sure that you adhering to these guidelines with all activities. Helpful resources can be found at [www.HSBBQ.org](http://www.HSBBQ.org) for “state laws fundraising” and “nonprofit fundraising.”

## **Restricted Use of “HSBBQ League” By Third Parties**

Under no circumstances may local leagues, District Administrators, or other event personnel permit the HSBBQ League Trademarks (which includes the words HSBBQ League®) to be used on or in connection with any business products or services including the sale of products or services. The local league does not have the right to permit, transfer, or assign use of HSBBQ League Trademarks to any third-party entity for any purpose, even if the third party has made a donation or commitment of a donation to the State, Local, or Regional HSBBQ league. This includes the use of the Trademarks or logos associated with the National High School BBQ Association and SLAB: High School BBQ National Championship marks without prior written approval.

Further, the HSBBQ League Trademarks are representative of specific High School BBQ and food sport programs chartered with HSBBQ League and the National High School BBQ Association and should not be used as merely a descriptive term for all youth high school bbq programs.

Exploitation of the HSBBQ League program, a District, a league, a team, or individual cooks, for the benefit, financially or otherwise, of an individual or a business will not be condoned. Leagues which permit any type of exploitation run the risk of losing their charter and litigation.

## **Licensed and Approved Products/Partners**

The National High School BBQ Association encourages all HSBBQ leagues and its members to use the partners of the National High School BBQ Association, including licensed partners, to produce any special goods, products and/or fundraising requests that could benefit the local/State or team part of the HSBBQ league.

**If producing banner, buckles, trophies, pins or awards, a HSBBQ League vendor must be used\*. A list of approved licensed partners and further information can be found here [www.HighSchoolBBQLeague.com/Licensing](http://www.HighSchoolBBQLeague.com/Licensing). If producing trophies or awards, leagues and Districts are encouraged to use an approved licensed partner of The National High School BBQ Association and HSBBQ League or get them approved based on the product and use.**

Such partners are familiar with policies regarding HSBBQ League Trademark usage and protection of HSBBQ League trademarks. If you have questions regarding the production of trophies, awards or other products, please contact the HSBBQ League Licensing Department for more information contact [principal@HighSchoolBBQLeague.com](mailto:principal@HighSchoolBBQLeague.com).

There may be a situation in which a HSBBQ league or district cannot use a licensed partner to meet a specific need. In these situations, HSBBQ League and the National High School BBQ Association may permit a single-use agreement to be completed. A single-use agreement, which may be granted on occasion, would permit a HSBBQ league, team, event, or district to use a supplier outside of its licensed partner. Such an agreement must be obtained from the National HSBBQ League Licensing Department prior to logo use and a written request must be made and confirmed by the NHSBBQ League licensing department in writing 30 days prior to the event.

A league or district can request the usage of said HSBBQ League trademarks in various capacities, however, the understanding is that HSBBQ League Trademarks are only dispersed to any other party with the consent of the National High School BBQ Association, Inc. It is also understood that the outside supplier may not utilize the marks for financial gain. For more information on obtaining a single-use agreement, please email [principal@HighSchoolBBQLeague.com](mailto:principal@HighSchoolBBQLeague.com). Forms can also be found on [www.HSBBQ.org](http://www.HSBBQ.org).

\*State HSBBQ leagues are encouraged to use a licensed vendor. However, if such vendors cannot meet National requirements, please contact [principal@HighSchoolBBQLeague.com](mailto:principal@HighSchoolBBQLeague.com) to obtain a one-time use agreement for State-specific vendors.

## **Guidelines for Local HSBBQ League Fundraising and Sponsorship**

Donors and sponsors of teams at any level of the HSBBQ League program should be motivated by the single objective of making a worthwhile community contribution and help make their community a better place in which to live. Sponsorships should be positioned as donations to the local HSBBQ league. Local HSBBQ leagues and Districts must recognize that they have a responsibility to the local community to see to it that funds collected in the name of the league are used for league purposes and not for any other purpose. Further, great care must be taken to assure that such funds are not misappropriated or misused.

Sponsorship of local/State HSBBQ leagues is an important way for local HSBBQ Leagues to raise funds for operations. It must be understood, however, that sponsorship donation does not give the sponsoring entity any rights in the operation of the HSBBQ league or any team, nor does it give the local league sponsor the right to use HSBBQ League/Association Trademarks in any way. For example, such prohibited use includes giving a local business entity the right to promote the local HSBBQ league OR team in the advertising, social media, commercials, or public relations in any manner. The local HSBBQ league OR team must conduct its own recognition efforts for any and all promotion of activities related to the local league operations. By way of example, a local Barbecue Pit maker provides a cash and equipment donation to a local league or team. The local league must do its own press release or announcement to recognize the donation.

The local HSBBQ league or District may not take any sponsorships; accept donations; advertisements, such as lettering on uniforms, event signs, program ads, website, etc.; conduct any raffles or contests; or have any affiliation with sponsors, donors, or products that relate to or reference alcohol; liquor companies, adult BBQ Associations, tobacco products; e-cigarettes; vaping; marijuana, cannabidiol (CBD) oil, hemp plant derivatives or products, or other controlled substances; firearms; political campaigns in support of an individual and/or party; gambling; or adult or mature content. State HSBBQ Leagues and Districts should carefully evaluate donations and sponsorships, avoiding those which may, according to local community standards or local HSBBQ league Charter membership, be objectionable or offensive. Additional standards for sponsorship may be set by the local State HSBBQ League. The National High School BBQ Association reserves the right to restrict a local/state HSBBQ league or District sponsorship that may be deemed offensive or inappropriate for affiliation with the State HSBBQ League program.

The National High School BBQ Association also reserves the right to prohibit any local/state HSBBQ League or District from accepting a sponsorship, advertisement, or donation if it deems that the sponsor, advertiser, donor, or its products or services are considered offensive or inappropriate to members of the HSBBQ League program or if it violates the provisions of the following statement: HSBBQ League does not limit participation in its activities on the basis of disability, race, creed, color, national origin, gender, sexual preference, or religious preference.

Local Leagues should also maintain similar guidelines for fundraising during regular seasons. Statements noted above apply to local league fundraising at all times throughout the year, including for the National Championship. Additional information on fundraising guidelines for the SLAB: High School BBQ National Championship can be found at [www.HSBBQ.org](http://www.HSBBQ.org).

## **General Fundraising Guidance**

State HSBBQ Leagues should rely on their School District Administrators for guidance on local HSBBQ league fundraising plans. School District Administrators are urged to establish communication with their HSBBQ teams/leagues in order to (a) give the leagues the benefits of their experience with proposed fundraising efforts, and (b) to pass on to them the experience of other HSBBQ leagues in similar ventures. Guidance should be provided on fundraising plans and efforts to gather funds from within the boundaries of the local league and school district. See the Taylor HSBBQ Team Tailgate Grant Case Study as an example at [www.HSBBQ.org](http://www.HSBBQ.org)

It is customary to formalize an agreement for sponsorship with local businesses. Such an agreement should not put any burden or liability on the HSBBQ league, nor should it grant permission to the business to use any State or National HSBBQ League Trademarks. An example of a local league sponsorship agreement can be found at [www.HighSchoolBBQLeague.com/SponsorshipAgreement](http://www.HighSchoolBBQLeague.com/SponsorshipAgreement).

At times, State HSBBQ leagues may be asked to indemnify or insure a sponsor for their activities with the HSBBQ league. Leagues should carefully review all provisions of any agreement before signing. State/Local HSBBQ leagues are not responsible for taking on the liability of the activity of a sponsor, even if that sponsor is supporting a local HSBBQ League or is associated with the league through a sponsorship agreement.

On occasion it has come to the attention of the National HSBBQ Association and league that State/local leagues have been victimized by participating in fundraising plans proposed by third parties as an easy means to obtain necessary funds. These proposals typically involve the designation of a company to act as an agent of the state/local HSBBQ league, authorizing the company to contact businesses or members of the public on behalf of



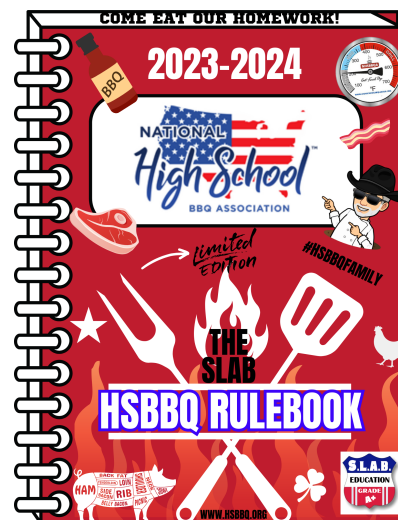
the local league. It involves the solicitation of donations or sponsorships, the sale of goods, of advertising space, of magazines, photographs, or consists simply of a solicitation of funds on a straight contribution basis.

The use of a third-party company to raise funds, solicit sponsorships, or conduct general marketing or public relations efforts is discouraged and typically results in an inappropriate use of the HSBBQ League and National High School BBQ Association Trademarks or an inappropriate amount of funds being generated for the HSBBQ league. Additionally, at no time should a State HSBBQ league or District release the data of any students, parents, or volunteers to a third party. All communication to contest officials and through forms and websites must accurately reflect the contestants age, and for contestants under the age of 18, their parent or legal guardian contact information must be accurate.

Without authority of any kind, some individuals or third parties are prone to represent themselves as agents of HSBBQ League because of the magic of the name to solicit payment in the name of HSBBQ League and obtain checks made out to the local/State HSBBQ League. The local league has little control over such situations, and if such abuses come to their attention or the National High School BBQ Association after the damage has been done the HSBBQ team could receive suspension or expulsion from the League and the School District Principal will be notified.

The endorsing and cashing, in this manner, of checks made out to HSBBQ League or National High School BBQ Association or any of its leagues and Associations may well constitute fraud or forgery.

Make this a subject for State/local team HSBBQ league meetings. Request your volunteers to notify you of any proposed money-raising plan involving outsiders. Examine the proposal, the need for a signed agreement or contract, and make certain there is no possibility that funds will be collected from within the boundaries of neighboring State HSBBQ leagues. Please contact the National High School BBQ Association with any questions at Marketing [www.HSBBQ.org](http://www.HSBBQ.org) and contact Chef Mike Erickson – National Director.



33. **TEXAS PROPOSED SCHEDULE:**



**NEW**

TEXAS High School BBQ ASSOCIATION

**Charters Open August 15th**

**2023-2024 TXHSBBQA SEASON**

DATE	SCHOOL	ISD	CITY
October 7th	Hallsville	Hallsville ISD	Hallsville
October 14th	Sanger	Sanger ISD	Sanger
October 28th	Bandera	Bandera ISD	Bandera
Nov. 4th	Grabbury	Granbury ISD	Granbury
Nov. 11th	Temple	Temple ISD	Temple
December 2nd	St. Gregory	St. Gregory the Great	San Antonio
December 9th	Athens	Athens ISD	Athens
January 13	London	London ISD	Corpus Christi
January 27	Lake Dallas	Lake Dallas ISD	Corinth
Feb. 3	Cumberland Academy	Cumberland Academy	Tyler
Feb. 17	Staton	Staton ISD	Staton
March 9th	La Vega	La Vega ISD	Bellmead
TBA	Santa Rosa	Santa Rosa ISD	Santa Rosa
April 6th	Bryan	Bryan ISD	Bryan
April 20th	Midland Legacy	Midland ISD	Midland
May 4th	<b>STATE</b> Burnet	Burnet CISD	Burnet
June 7-10	<b>NATIONALS</b> Branson	Branson ISD	Missouri

**EVENT REGISTRATION August 31st**

**EDUCATION.BARBECUE.FAMILY**

S.L.A.B. EDUCATION GRADE 9+



NATIONAL High School BBQ ASSOCIATION