



9th Annual
HARLINGEN'S

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BRAVEST
JANUARY 28-29

**HARLINGEN PROFESSIONAL FIREFIGHTER'S ASSOCIATION
 IN CONJUNCTION WITH CITY OF HARLINGEN AND
 HARLINGEN FIRE DEPARTMENT**

**TROPHY AWARDS AND PRIZE MONEY FOR
 GRAND CHAMPION, RESERVE GRAND CHAMPION
 BEHIND CASA DE AMISTAD, FAIR PARK BLVD.**

GARY TIPTON
(956)778-9442
gary.l.tipton@gmail.com

EVAN MANN
(956)454-3296

ENTRY FEE:\$200

**FEE INCLUDES ENTRY IN
 1/2 CHICKEN, PORK RIBS, PORK BUTT AND BRISKET**

5K IN PAYOUTS



9th Annual Harlingen's Bravest Cookoff

State Championship REGISTRATION FORM

January 28-29, 2022,
January 24-25, 2020 @ Whitewing Baseball Park,
behind Casa De Amistad Fair Park Blvd.
(please print legibly)

Cooking Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip _____

Phone Number: _____ cell # _____

Email: _____

Walk Up Song & Artist: (no profanity) _____

I hold harmless and waiver all liability for this event in addition I acknowledge I have received a copy and understand the rules: _____

Please sign and return form

Registration fee per team: **\$200.00**

CBA 4 meat Categories: _____ Brisket , Pork Butt, Pork Ribs, 1/2 Chicken

(You may enter more than once if you wish on Jackpots only))

Jackpots \$25 Entry: _____ Fajitas _____ Beans

Please make Check or Money Order payable to: **Harlingen Professional Firefighter's Association**

For more information: Gary Tipton 956-778-9442 or email gary.l.tipton@gmail.com (that's an L between gary and tipton)

BBQ information: Eddie at (956) 874-9920 southxcba.eddie@gmail.com

For complete list of CBA rules please refer to www.cbabbq.com



9th Annual Harlingen's Bravest Cookoff

Turn In Window Times

Friday

5:00 p.m. **Team Tray Pick- Up**

Saturday

8:00 a.m. Cook's Meeting

9:50 am – 10:00 am Fajitas (Approximately 1lb. sliced)

10:50 am - 11:00 a.m. Beans (16oz. cup of beans)

11:50 am - 12:00 noon **½ Chicken**

12:50 pm - 1:00 pm **Pork Ribs**

1:50 pm - 2:00 pm **Pork Butt**

2:50 pm - 3:00 pm **Brisket**

Awards Ceremony will be announced

***Turn in Window Times subject to change with
number of teams.***



Chicken: One half fully jointed chicken (to include breast, wing, thigh, and drumstick). SKIN ON, Wingtips are optional. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork Ribs : enough for 6 judges is required, *CBA recommends 7+ ribs. (Only St. Louis Cut or Baby Back Ribs are allowed). Must be bone in, individually cut. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork: enough for 6 judges is required, Pork butt only. Tray may contain pulled, chunks, medallions or a combination of all three. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Brisket : enough for 6 judges is required. *CBA recommends 7+ brisket slices. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray. Only slices are allowed.