



BBQ Cook-Off

The Vici Chamber of Commerce invites individuals, FFA chapters, and community teams from across the region to compete in our Pioneer Days BBQ Cook-Off—part of a full day of heritage-themed fun, live entertainment, and family-friendly events.

Whether you're a seasoned pitmaster or a student cooking team, we'd love to have you join us!

Event Date: Saturday, September 20, 2025

Location: Shaw Funeral Home parking lot, 500 Main Street, Vici

Festival Opens: 10:00a.m.

Ready-to-Serve Deadline: 11:00 a.m.

Registration Information

To participate, please register by September 3 at: <https://forms.gle/LANZY8qoYfCxeEGU6>.

Participants will be contacted by September 10 to select their preferred meat option. We are working on sponsors and will know more about the available meat selections at a later date. For questions, contact Larry White at 580-254-4719 or email vicichamberofcommerce@gmail.com.

What to Prepare

Each team will prepare:

- One main meat dish (meat provided by the Chamber)
- One side dish (provided by the team)

Public tasting will take place beginning at 11:00 a.m. BBQ plates will be sold by the Chamber and include a People's Choice voting ticket. Optional formal judging may also take place depending on team participation.

What You Need to Bring:

- Canopy (optional, but limited shade is available)
- Food prep equipment including cookers
- A side dish to compliment the meat
- Gloves or sanitary tools for food service
- Any signage or decorations

All cooking must be done on-site using outdoor methods. No kitchen facilities will be available.

What the Chamber Provides:

- Meat – you will be contacted about your meat selection by September 10th
- Assigned cooking space
- One table and two chairs per team
- Trash cans and limited access to water
- BBQ plate ticket sales, plate service coordination and ballot collection

Judging:

People's Choice voting is included with each purchased plate.

If we have enough participants, we will have designated judges for the following categories:

- Best Meat
- Best Sauce
- Best Side

Health & Safety:

Teams are expected to follow basic food safety practices, including maintaining clean work areas, using gloves or utensils, and keeping food at safe temperatures. This is a casual, community-based event, but food safety remains a priority.

Contact Information

Email vicichamberofcommerce@gmail.com or contact Larry White at 580-254-4719.

Thank you for your participation in the Pioneer Days BBQ Cook-Off. We look forward to seeing you on at the festival!