



WATER'S EDGE BAR AND BAIT



IBCA Sanctioned

4TH ANNUAL GRILLING ON THE EDGE BAR-B-QUE COOK-OFF

JULY 8-9, 2016

ENTRY FEE \$150

(INCLUDES CHICKEN, RIBS AND BRISKET)



**Live Band
Saturday**

Category ¹ (Entry-Fee-\$150-and-includes-Chicken,-Ribs- and-Brisket) ²	Total- Split-of- Entry- Money ³	1 st . Place ⁴	2 nd . Place ⁵	3 rd . Place ⁶	Turn-in-times ⁷
Seafood-Open-(Optional-\$25) ⁸	Total-Pot ⁹	50% ¹⁰	30% ¹¹	20% ¹²	Friday-@-8:30pm ¹³
Bloody-Mary-contest-(Optional-\$25) ¹⁴	Total-Pot ¹⁵	50% ¹⁶	Presentation ¹⁷		Saturday-@-9:30am ¹⁸
¹⁹	²⁰	50% ²¹	Taste ²²		Saturday-@-9:30am ²³
Fajitas ²⁴	Total-Pot ²⁵	50% ²⁶	30% ²⁷	20% ²⁸	Saturday-@-10:30am ²⁹
Chicken-Division-(included-in-entry) ³⁰	20% ³¹	50% ³²	30% ³³	20% ³⁴	Saturday-@-12pm ³⁵
Pork-Spare-Rib-Division-(included-in-entry) ³⁶	30% ³⁷	50% ³⁸	30% ³⁹	20% ⁴⁰	Saturday-@-1:30pm ⁴¹
Beef-Brisket-Division-(included-in-entry) ⁴²	50% ⁴³	50% ⁴⁴	30% ⁴⁵	20% ⁴⁶	Saturday-@-3:00pm ⁴⁷



**Drink and
Shot
Specials**



7827 2nd Street
Hitchcock, TX
409-986-5500





Grilling on the Edge



IBCA Sanctioned

BAR-B-QUE Cook-off

WATER'S EDGE Bar and Bait

Cook-off Rules

July 8th and 9th, 2016

- This is an IBCA Sanctioned Event and governed by IBCA rules
- 1st Chief Cooks Meeting to be held Monday, June 27, 2016 @ 7pm at Water's Edge (spots will be chosen)
- Entries need to be paid on or by June 27, 2016; A late fee will be assessed after June 27th. Limited to 75 teams
- Mandatory Cooks meeting Friday July 8th at 6:30pm at Water's Edge. All Contestants must be paid at this meeting plus a 25\$ late fee. Containers will be handed out at this meeting.
- Entry Fees will be awarded on percentage basis per entries received at **100% payback**.
- Cash & Trophy for Seafood, Bloody Mary, Fajitas, Chicken, Ribs, Brisket and Overall and Reserve Grand Champion
- Each entry must provide a Chief Cook. This will help to distinguish teams with multiple entries for overall points.
- Entry Fee will be split by category:

Category (Entry Fee \$150 and includes Chicken, Ribs and Brisket)	Total Split of Entry Money	1 st Place	2 nd Place	3 rd Place	Turn in times
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Seafood Open (Optional \$25)	Total Pot	50%	30%	20%	Friday @ 8:30pm
Bloody Mary contest (Optional \$25)	Total Pot	50%	Presentation		Saturday @ 9:30am
		50%	Taste		Saturday @ 9:30am
Fajitas	Total Pot	50%	30%	20%	Saturday @ 10:30am
Chicken Division (included in entry)	20%	50%	30%	20%	Saturday @ 12pm
Pork Spare Rib Division (included in entry)	30%	50%	30%	20%	Saturday @ 1:30pm
Beef Brisket Division (included in entry)	50%	50%	30%	20%	Saturday @ 3:00pm

- **Categories**

Bloody Mary Contest – Optional on Saturday



1. Entry fee \$25
2. Will be judged on taste and presentation

Presentation	50% of pot
Taste	50% of pot
3. Items you should bring:
 - a. 1 gallon of Bloody Mary prepared
 - b. Cup presentation for judging
 - c. Team's must bring their own ingredients, including alcohol
4. Each team will set up their Bloody Mary for judging. Set up will include:
 - a. Presentation of your Bloody Mary (One main drink for presentation)
 - b. Bloody Mary's for judging (6 individual cups). You may garnish for tasting as well.
5. Bloody Mary's will be judged on the following categories:
 - a. Presentation
 - b. Taste
 - c. Garnish

- d. Spice
- e. Color
- f. Texture

6. MINORS ARE NOT ALLOWED TO PARTICIPATE IN THIS CONTEST!!!

Seafood (Open) – Optional on Friday

This category is open and optional
No Seafood inspection or requirements
Must be cooked on site
Entry is \$25
Turn in a minimum of 7 pieces or enough for 7 judges for judging

Fajitas (Any Style) – Optional on Saturday

This category is open and optional



No Meat inspection or requirements

Must be cooked on site
Entry is \$25
Turn in a minimum of 7 pieces for judging

Chicken

This category is paid with entry
All meat raw and unseasoned until 6pm on Friday (See rule 10)
2 (½) of a whole chicken must be turned in for judging per entry
Sample boxes cannot be altered or in any way be identified by sauces, garnishment, etc

Ribs

This category is paid with entry
All meat raw and unseasoned until 6pm on Friday (See rule 10)
Pork Spare Ribs Only, St Louie Cut is allowed, NO BABYBACK
9 ribs must be turned in for judging per entry
Sample boxes cannot be altered or in any way be identified by sauces, garnishment, etc



Ribs must be in the box parallel to the hinge of the box

Brisket

This category is paid with entry

All meat raw and unseasoned until 6pm on Friday (See rule 10)

9 pieces/slices must be turned in for judging per entry

Sample boxes cannot be altered or in any way be identified by sauces, garnishment, etc

Brisket must be in the box parallel to the hinge of the box



IBCA rules apply

The purpose of the IBCA as stated in Article II of the IBCA Constitution is “to develop and bolster equitable competitive barbeque cooking internationally”. The entire concept of our organization is to standardize the cook-offs internationally. Referring to the introduction paragraph, “Rules, why have them,” it states that we feel when IBCA rules, procedures, policies and guidelines are followed, that it provides the best on any given day will be recognized. The seventeen (17) rules set by IBCA are designed to be utilized in conjunction with the stated cook-off and judging procedures, policies, and guidelines.

IBCA Rules

1. COOKED ON SITE – All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or his representative.

2. Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.

3. SANITATION – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.

4. ENTRIES PER PIT – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.

5. BBQ PITS – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

6. OPEN FIRES – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

7. CATEGORIES – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

Pork Spare Ribs

Chicken – one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Pork – Butt and/or Shoulder

Open – Meats other than those listed above.

Dessert – This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home, to be entered.

Beans – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup.

8. DOUBLE NUMBER SYSTEM – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number 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 Cook's name in front of an IBCA representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

9. JUDGING TRAYS – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

10. JUDGING TRAY CONTENTS – IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be 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.

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

Brisket nine (9) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

Chicken two (2) 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

Pork Pulled.

11. TURN-IN TIMES – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

12. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

13. JUDGES – Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table. HEAD COOKS are prohibited to participate as judges. **NO SMOKING IN THE JUDGING AREA.**

14. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

15. ANNOUNCING WINNERS – The format for announcing winners will be as follows: Chicken, Pork Spare Ribs, Brisket then any other categories such as beans, opens, jackpots etc.

IBCA recommends that announcements of winners be based on the number competitors in each category. Example: Cook-off with fifteen (15) or more entries, announce the top ten (10) plus final table numbers only. The top 10 overall winners will be announced at all IBCA events.

It is recommended that more than one person verify the ticket numbers. The actual ticket will have to be physically present for verification. Photos or copies of tickets will not be accepted for verification.

IBCA will only recognize the top 10 places in each of the approved meat categories for Grand Champion. Points will be as follows 1 point for 10 place up to 10 points for 1st place regardless of how many places are called. It is also recommended that if the event is over 100 teams that 15 places be announced.

If the number of entries is less than fifteen (15), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

16. PRIZES – IBCA states that a Grand Champion and Reserve Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, chicken, and then pork

17. Promoters – For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest.

- General Rules

Set Up will start on Thursday after 5pm; Move Out will be on Sunday. All area must be vacated and clean of trash by 5pm on Sunday. Please plan on leaving your facilities through Sunday as we may not have the room to move out early without disrupting the other teams. Camper & RV's will be allowed to be set up in the open field past the boat launch parking in the designated 30' wide x 40' long slot, which depends on number of entry's and space available. Access for boater parking will be left open and is mandated and governed by rules of the Galveston County Parks and Recreation. We will rope off the area so we do not interfere with boat traffic.

CHOICE OF SPOTS WILL BE ISSUED ON FIRST PAY BASIS AND ASSIGNED DURING THE CHIEF COOK MEETING ON JUNE 27TH, 2016 (not mandatory). SINCE THIS IS AN ANNUAL EVENT, THE SPOT YOU GET THIS YEAR WILL BE YOURS EACH YEAR IF YOU WISH TO RETURN AND PAY BY THE DEADLINE DATE. NEW ENTRYS WILL GET TO SELECT SPOT BASED ON A FIRST PAY BASIS AFTER COMMITMENT OF LAST YEARS PARTICIPANTS.

Campers & RV's are allowed and must be self-contained. Water is available at the bar if needed and an additional hose will be set up on the mid way at the property for access to water if

needed. Rules must be followed in order to have this cook-off and be able to do it again in the years to come as a condition of City of Hitchcock, Hitchcock Police Department and Galveston County Parks Department for allowing us to make this a fun and safe weekend event.

- Fires for cooking must be Wood or Wood substance.
- Noise Ordinance must be followed. All music must be turned down to be heard by your campsite only by **10:30pm** each night.
- Each Team is responsible for keeping their area in an orderly and clean manor. Additional dumpsters will be provided for the weekend to be located in a central area for everyone to access.
- Chief Cook is responsible for his/her area and to monitor intoxication levels of their groups.

NO MINORS WILL BE ALLOWED TO CONSUME ALCHOLOL ON PREMISES!

- No open fires will be allowed, per City Ordinance.
- Vehicles can be parked on the opposite side of the road running parallel with 2nd ST, this will allow more room for multiple vehicles, let's be courteous to others and not run parallel with the road
- Each team to provide the names of two persons per team for judging, this will be done by a drawing for who will be judging each category. Number of judges will be determined by number of entries. There will NOT be a second cut, one entry and all points will be totaled to determine the winner.
- Fire Extinguishers must be at each site.
- Meat Inspection is required. A meat inspection will be conducted on Friday @ 6pm. In the Chicken, Rib and Brisket categories, competition meats must be raw and cannot be seasoned, marinated or on the pit before the official start time of Friday at 6pm. No pre-cooked, pre-boiled or pre-marinated meats. Fajitas can be pre-marinated (no inspection) but must be cooked on site.

We are relying on the teams to be honest and not break this rule.

- No garnishment allowed.
- Limited driving in the cooking area after 9pm. No full size vehicles. Golf carts and ATVs will be allowed. All state and local laws must be followed.
- The most important rule of all, we are here to have a good time with a little friendly competition & bragging rights, we want to make this an annual event and grow each year.