



# CHRISTIAN LIFE CENTER



**BBQ**  
**COOK-OFF**  
**ENTRY FEE—\$160**  
 INCLUDES ALL THREE  
 IBCA CATEGORIES  
 \*BEANS\*  
**\$15**  
**75% PAYOUT**  
**10/15/16**



## CHICKEN

- 1st Place: \$250
- 2nd Place: \$170
- 3rd Place: \$110
- 4th Place: \$50

## BRISKET

- 1st Place: \$250
- 2nd Place: \$170
- 3rd Place: \$110
- 4th Place: \$50

## PORK SPARE RIBS

- 1st Place: \$250
- 2nd Place: \$170
- 3rd Place: \$110
- 4th Place: \$50

**50% PAYOUT WITH THE ABOVE GUARANTEED**

For more info, please contact Joshua or Brittany Rodriguez  
832-594-3371, 832-233-4138, [bbqcookoff@clc-church.com](mailto:bbqcookoff@clc-church.com)



CHRISTIAN LIFE CENTER  
1<sup>ST</sup> ANNUAL  
PUMPKIN FEST COOK-OFF



TEAM NAME: \_\_\_\_\_

HEAD COOK: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

CATEGORIES ENTERED:

BRISKET \_\_\_\_\_ PORK SPARE RIBS \_\_\_\_\_ CHICKEN \_\_\_\_\_ BEANS \_\_\_\_\_

*Please note: Christian Life Center Pumpkin Fest will be a family event, please be respectful by not having any open containers! THANK YOU*

\$160 FOR BRISKET, CHICKEN, RIBS \$15 FOR BEANS

TURN IN TIMES:	BEANS	11:00 AM
	CHICKEN	12:00 NOON
	PORK SPARE RIBS	1:30 PM
	BRISKET	3:00 PM *TIMES MAY CHANGE*

HEAD COOKS MEETING: FRIDAY OCTOBER 14, 2016 @ 7:00 PM (IN GYMNASIUM)

PAYMENTS MUST BE RECEIVED PRIOR TO SET UP

MAKE CHECKS PAYABLE TO: CHRISTIAN LIFE CENTER

CHRISTIAN LIFE CENTER PUMPKIN FEST COOK-OFF IS A

IBCA SANCTIONED EVENT

**CHRISTIAN LIFE CENTER**  
**1<sup>st</sup> ANNUAL**  
**PUMPKIN FEST COOK OFF RULES**  
**IBCA RULES APPLY**



1. CHRISTIAN LIFE CENTER INC. WILL NOT BE RESPONSIBLE FOR THEFT, DAMAGE, OR INJURY
2. ABSOLUTELY NO FIREARMS ALLOWED
3. Each head cook is responsible for having his/her entry turned in at the proper time
4. No gas or electric cookers allowed
5. Contestants will not be allowed to sell any barbeque to the public, however if you donate a brisket to the church we will write you a \$150 tax deductible contribution.
6. Each team is responsible for clean-up in the assigned area
7. The head cook is responsible for his/her team and guests.
8. No more then (1) team to a pit
9. NO OPEN CONTAINERS!
10. All meats are to 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.
11. ENTRIES PER PIT. Only one entry (one head cook) will cook on a pit. Contestants must be at least 18 years of age to participate for cash prizes.
12. Move in will be Friday October 14, 2016, move out will be Saturday October 15, 2016 after award ceremony.
13. No open fire, or ground pits.
14. NO ELECTRIC HOOK-UPS.
15. COMMUNITY WATER ACCESS AVAILABLE.
16. **CATAGORIES**
  - BEANS:** Start with dry beans, nothing bigger than a bean in the turn in cup.
  - CHICKEN:** (2) Chicken halves fully jointed (to include breasts, wings and tips, thighs, and drumsticks, with skin on. (NO CORNISH GAME HENS)
  - PORK SPARE RIBS:** Nine (9) individual cut ribs. (Bone in)
  - BRISKET:** Nine (9) slices approximately 1/4" to 3/8" thick
17. **DOUBLE NUMBER SYSTEM.** The double number system assures a fair competition. The system requires the two tickets bearing the same number be utilized, one firmly attached

to the bottom 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 cooks name. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attach to the tray will be removed and announced.

18. JUDGING TRAYS. All judging trays should be clean and free of any markings. Marked containers may be disqualified at the head judges discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
19. JUDGING TRAY CONTENTS. Head judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging tray. This will normally be accomplished at the cooks 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.
20. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete the sauces and/ or liquids may not be added once put into tray. NO PUDDLING IN THE BOTTOM OF THE TRAY. All product must fit in to the container and the top must be able to close.

**DEADLINE TO SIGN UP WILL BE OCTOBER 14, 2016 @ 6:00 PM**

#### CONTACT INFORMATION

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