

# Pitts & Spitts Smokin' Hot Redneck Cook-off at The Redneck Country Club

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Official Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Address City/ State/ Zip: \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_

Email (REQUIRED): \_\_\_\_\_

Team Members:

1.) \_\_\_\_\_

2.) \_\_\_\_\_

3.) \_\_\_\_\_

4.) \_\_\_\_\_

## ENTRY AND PAYMENT DEADLINE: September 30, 2016

Categories: (Please check categories you will be participating in)

- 2 Chicken Halves (IBCA)
- Pork spare ribs (IBCA)
- Brisket (IBCA)
- Open (Sauce using Michael Berry Moonshine and / or Southern Star beer)

— Requested Moonshine or Southern Star flavor: \_\_\_\_\_



IBCA Sanctioned



# Cook-off Rules

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1. Teams will consist of (1) one head cook and (4) four team members. Each team must have and cook on their own pit.
2. Fires must be wood or wood substance (charcoal). BBQ pits may include gas or electricity to use to start natural fiber substances to complete cooking.
3. Holes or open pits are not permitted. Fires may not be built on the ground. **EACH TEAM MUST BRING/PROVIDE A FIRE EXTINGUISHER.**
4. Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestants' assigned space. In this event the space is 30'x30'.
5. Cook's meeting will be held on Friday October 28th, 2016 at 8:00 pm at the Judging Tent. Head cooks **MUST** attend. **Entry is \$250.00 for the brisket, ribs, and chicken categories. The open category requires an additional fee of \$50.00. Entry deadline is Friday, September 30th, 2016.**
  - a) **Must participate in ALL four categories to be eligible for the Smokin' Hot Redneck Cookoff Overall Grand Champion cook off winner.**
  - b) **Brisket** - seven (9) full slices recommended 1/4" to 3/8" thick
  - c) **Pork Spare Ribs**- seven (9) individual cut ribs (bone-in) No Baby Back Ribs
  - d) **Chicken**- two (2) 1/2 fully jointed (to include wing, breast, leg, and thigh; must include wing tip and must be visible -- cannot be tucked under)
  - e) **Sauce**- (1) Sauce which much use 3 oz. of Michael Berry Moonshine and / or 12 oz. of a Southern Star beer
    - i. Moonshine and Southern Star will be provided to team based on requested flavor
  - f) ***TURN-IN QUANTITIES DO NOT DEPEND ON THE NUMBER OF TEAMS.***
  - g) ***JUDGING WILL BE DONE IN ACCORDANCE WITH IBCA RULES.***
6. It is the responsibility of the contestants to see that the contest area is kept clean and that the area is cleaned following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. It is imperative that cleanup be thorough. Any space left in disarray or with loose or bundled trash, other than at trash containers, will disqualify the team from future participation in other Pitts & Spitts and Redneck Country Club events. Clean up must be completed by 4:00 pm on October 29th, 2016. **No pets allowed; only service animals.**
7. **Excessive use of alcoholic beverages may be grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed to minors. Each team must monitor its own area when it pertains to minors.**
8. No alcohol, goods or food sales are permitted to the general public by anyone except those authorized by the event chairperson's. Please see rule #19
9. **No extra vehicles shall be allowed in the pit area once pit is set up.** Each team will receive one parking permit. For safety reasons, no vehicles will be allowed in the cooking areas unless it fits in your space 30x30 and **CANNOT** be removed until entire event is over.
10. Each team must provide drip pans or diaper the pit being used.
11. IBCA Category turn-ins will be 45 minutes apart.
12. All meat must be raw. No pre-marinating prior to the start of the cook-off. Cook-off organizers will advise contestants of official start time. **(MEAT IS SUBJECT TO INSPECTION).**
13. There is a 10 minute window before and after stated turn-in times. If you have any questions, ask at the cook's meeting.
14. Each team is responsible for providing (1) one tasting judge if needed. This person must be at least 18 years of age, must not be intoxicated and cannot be the chief cook.
15. Pitts & Spitts, The Redneck Country Club, and cook-off officials will not be held responsible for any accidents, theft or mishaps.
16. International Barbeque Cookers Association (IBCA) rules are available at the cook's meeting.
17. Garbage cans will be provided, so please ensure that they are not packed full. Trash pick-up will be provided. Upon check out each team is required to place excess trash debris, etc., in the dumpsters provided.
18. Spaces will be provided on a first come-first serve basis so register early to ensure your space.

# IBCA Rules

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19. **COOKED ON SITE** – All meats will be cooked on-site, as defined in the **IBCA** By-Laws without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of competition as defined by the promoter.
20. **SANITATION** - Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
21. **ENTRIES PER PIT** - IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the cook-off organizers to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat **shall not** be allowed, contestants must be at least 18 years of age to participate for cash prizes.
22. **BBQ PITS** – This cook-off specifies the types of BBQ Pits, as defined in the By-Laws of the **IBCA**, allowed during any sanctioned cook-off. This cook-off authorizes any:
  - a) **PIT** - Any commercial or homemade, trailer or untrailer, 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.
23. **OPEN FIRES** - **IBCA** further recognizes that open fire, ground pits are prohibited. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
24. **DOUBLE NUMBER SYSTEM** – A secret, double number system will be used. This system assures a fair competition and is a fundamental tenet of the **IBCA**. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.
25. **JUDGING TRAYS** – The cook-off will use a Styrofoam tray with hinged lid and without dividers or the best readily available judging container which is approximately 8 inches square on the bottom half. (i.e. Dart 95HT1) A single sheet of aluminum foil should be supplied in each tray. 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.
26. **JUDGING TRAY CONTENTS** - **IBCA** requires that promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meats 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 true quality of the cooked meats. Meats may be cooked with sauces, but once the cooking is complete, sauces **cannot** be added before the meat is placed in the judging tray.
27. **TURN-IN TIME** - Turn-in times for each category shall be pre-set and be announced at head cooks meeting. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in times will be recognized. Judging trays received after that time will not be accepted for judging. (please see turn in times)
28. **JUDGES** - A minimum of five (5) judges per table will be utilized during initial judging. Subsequent levels of judging will utilize a minimum of seven (7) or a maximum of nine (9) judges per table. **HEAD COOKS** are prohibited to participate as judges.
29. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. 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.
30. **ANNOUNCING WINNERS** - Announcements of winners will be based on the number of competitors in each category. (Example: Cook-off with ten (10) or more entries announces the top ten (10) plus final table (numbers only). It is recommended that more than one person verify the ticket numbers. If the number of entries is less than ten (10), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.
31. **PRIZES** - **IBCA** states that a Grand Champion and Reserve Grand Champion will 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, then chicken, and then by any other category.

# Prizes and Additional Information

	Brisket	Ribs	Chicken	Sauce
1 <sup>st</sup> Place	\$500	\$500	\$500	\$400
2 <sup>nd</sup> Place	\$300	\$300	\$300	\$200
3 <sup>rd</sup> Place	\$200	\$200	\$200	\$100
<b>Total</b>	<b>\$1,000</b>	<b>\$1,000</b>	<b>\$1,000</b>	<b>\$700</b>
<b>Overall Grand Champion (3 Meats)</b>	<b>\$1,000</b>			
<b>Reserve Grand Champion (3 Meats)</b>	<b>\$500</b>			

## Important Times (Friday)

Move-in 2:00 pm – 7:00 pm

Cooks Meeting 8:00 pm

## Important Times (Saturday)

Sauce: 9:00 am

Chicken 10:00 am

Ribs 11:00 pm

Brisket 12:00 pm

Awards 2:00 pm

**Sign-up and Entry Fees:** [www.pittsandspitts.com](http://www.pittsandspitts.com) or [www.theredneckcountryclub.com](http://www.theredneckcountryclub.com)

No electrical or water hookups. Quiet generators allowed.

**Event Location:** 11110 W Airport Blvd, Stafford, TX 77477