

2017 Cookin' on the Cane BBQ Festival



International Bar-B-Que
Cookers Association

Trophies awarded to 1st, 2nd, 3rd place & Grand Champion

IBCA Competition

- ✦ Check-In: All cooks must be on-site by 6:00 p.m. Friday, June 2nd. Cooks meeting at 6:00 p.m.
- ✦ All meats must be cooked on-site without pre-cooking or marinating. The promoters will advise contestants of official start times. Meat is subject to inspection upon arrival. No meat may be removed from cook-off site after check-in.
- ✦ IBCA recognizes only one entry (one chief cook) on a given pit. Contestants must be 18 years of age to participate.
- ✦ Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- ✦ The following meat categories will be included: Beef Brisket, Pork Spare Ribs, & Chicken.
- ✦ Promoter and/or Head Judge will advise all cooks of the quantities and cuts of meats that will be placed in the judging trays; garnishments and condiments prohibited; meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before placed in judging tray.
- ✦ Recommended amounts: Brisket-(9)full slices;Pork Spare Ribs-(9) individual cut ribs (bone-in); Chicken-2 halves fully jointed (to include wing, breast, leg, thigh)
- ✦ Turn-in time shall be pre-set; there will be a turn-in window of 10 minutes before and after. Judging order: Chicken, Ribs, Brisket. Judging will begin at 12:00 p.m. on June 3rd.
- ✦ Cook-off area is paved, stakes of any kind may not be driven into the pavement. Please enter riverbank from the south entrance.
- ✦ Each team will be limited to one vehicle per space. Motor homes & travel trailers will count as one vehicle. Space is limited at our event. We will try to accommodate everyone's needs.
- ✦ On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.
- ✦ For more information on IBCA visit: www.ibcabbq.org



Kids Que BBQ Pork Chop Competition

- ✦ Check-in time: Friday evening or no later than 8 a.m. Saturday morning, June 3rd
- ✦ Meat must be cooked on-site without precooking or marinating.
- ✦ Meat is subject to inspection upon arrival. No meat may be removed from cook-site after check-in.
- ✦ Age Requirements: Children ages 5-16 allowed to compete. Children must be accompanied by an adult over 18 years of age. Although assistance from an adult is encouraged, the child must do the cooking and turn-in the box to the judging tent.
- ✦ Pit Requirements: commercial or homemade pit or smoker normally used for competitive barbeque and using wood or wood products only; electricity and gas cannot be used to complete cooking.
- ✦ On site propane has to be in an approved container secured properly and accompanied by a fire extinguisher.

FOR MORE INFORMATION PLEASE CONTACT Eric Upchurch AT
(318).332.0112 or VISIT www.natchitochesjaycees.com

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COOKIN' ON THE CANE REGISTRATION FORM

June 2-3, 2017

Head Cook: _____
Team Name: _____ No. in Team: _____
Business Name: _____
Street: _____
City: _____ State: _____ Zip: _____
Home Phone: _____ Business Phone: _____
Email: _____

Please indicate your choices (water, electricity, & ice will be available)

IBCA Competition:

Entry Fee: \$150.00

I plan to cook the following meat(s):

Chicken: _____ Ribs: _____ Brisket: _____

Kids Que competition: Entry Fee: \$25.00 _____

Bloody Mary Contest: Entry Fee: \$10.00 (Split Pot) _____

Total:

Fax your entry forms to attn: BBQ Competition, 318-352-8135

Mail to:
Natchitoches Area Jaycees
Attn: BBQ Competition
P.O. Box 193
Natchitoches, LA 71457

Contest Location:
Collin's Family Pavillion
NSU Tailgate Area
220 S. Jefferson St
Natchitoches, LA 71457

Make Checks Payable to: "Natchitoches Area Jaycees"
Check at www.natchitochesjaycees.com for updates and news.

www.facebook.com/natchitochesbbq

Unlimited Teams this Year!!!!

