



Bulls & Pulls BBQ Cook-Off 2017

April 14, 15 2017

Proceeds benefiting
Guadalupe Agriculture Fair Queens Court
Vic's Arena
613 FM 465 Marion, Texas 78124

IBCA Sanctioned Saturday 16th

	Brisket	Pork Spare Ribs	Half Chicken	Pinto Beans
1st	\$ 300.00	\$300.00	\$ 300.00	50/50
2 nd	\$ 150.00	\$ 150.00	\$ 150.00	
3 rd	\$ 50.00	\$50.00	\$ 50.00	

Sanctioned

\$ 140.00 Entry - three meats Brisket, Pork Spare Ribs & Half Chicken
Payouts will increase after 15 teams are entered

Pinto Beans are not sanctioned - Jack Pot Split
Jack Pot Beans \$ 20.00 Entry

Friday 14th only – Homemade Margarita Entry, Homemade Salsa
Salsa and Margarita - Judged on Friday evening

\$15.00 Entry – Payout will be 50/50 split based on number of entries
30x30 spots No Water No Electricity
Campers, Travel Trailers, and Buses are welcomed

Sites Available Friday April 14th starting at 11:00 A.M.

Cook-off hosted by Guadalupe Agriculture Fair Queens and IBCA

For Rules, Applications or Questions Email gdamerau@gmail.com Or Contact Gail

Damerau 830-914-3735

BEER (3) Case Limit (Cans Only) Event will be selling beer

Info on Antique Tractor Pulls,
Bull Riding, Mutton Bustin, Food Concessions
Dance-Clint Taft and the Buck Wild Band
Please call Vic at 210-912-0456

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Cooks meeting Saturday 9am

Turn in Times

Friday, April 14, 2017

Salsa 7:30pm

Margarita 8:30

Saturday, April 15th, 2017

Beans 11:00am

Chicken: 12:00 noon

Pork Spareribs: 1:30pm

Beef Brisket : 3:00pm

**20 Minute "Turn -In" Window 10 Minute's Before 10 Minute's After
Times Subject To Change Depending On Number Of Cooking
Teams Attending**

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COOK-OFF RULES AND REGULATIONS

April 14th & 15th, 2017

COOK'S MEETING AT 9:00 AM ON SATURDAY APRIL 15th 2017

International BBQ Cookers Cook-Off Rules and Definitions

EACH CATEGORY WILL BE JUDGED ON APPEARANCE, AROMA, TASTE,
TENDERNESS and CUT

All IBCA rules apply, for a complete list of rules please visit: <http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

Cooked On Site: All meat must be brought to the cooking site RAW! No Pre-Marinating, Pre-Soaking or Pre-Slicing Prior to event and will be prepared from scratch within the time constraints of the cook-off. No meat will be allowed to leave site after team has been checked in.

Turn In Times: Turn-In times shall be posted on site and Announced in the cooks meeting. Head judge will determine the times with the promoter. If there are a large number of cooks 50 plus turn-in times will be expanded to hour and a half increments. Standard times are 11:00am, 12:00pm, 1:30pm & 3:00pm Special circumstances (Additional Categories) (Promoters request) may dictate different time variables. Official time is kept by the Head Judge.

Turn-In Quantities: Cooks will turn in (9) Full slices of Brisket, Recommended 1/4 to 3/8 Inches thick (Recommended the size of a pencil)

If meat is sliced to thick the cook will be asked to take it back and correct it. Cook will turn in (9) full Pork Spare Ribs. Chicken will be 2 fully jointed chicken halves NOT dis-Jointed Containing a Breast portion, Leg Thigh, and Wing & Skin. Large cook-off will require the cook to turn in two halves. Other types of meat will be addressed at the cook's meeting

Markers & Garnish: Cooks may cook with Sauce, however when preparing meat product for turn-in, nothing may be added to the meat in the tray. Cook will be asked to correct their turn-in if sauce, Juice or Dry Rub is added to the meat. Nothing should be Puddle in the tray. Any and All Garnishes are prohibited on Sanction Categories

Sanitary Conditions: The Head Judge may disqualify a Contestant for Unsanitary Conditions or Entries.

Wood Fire: All fires for cooking meat must be wood or wood products (Charcoal) or wood pellets. Gas Burners or Rotisseries or electric cooking are not permitted on sanctioned meats.

Judging Format: the Approved I.B.C.A Sheets will be used.

Double Blind Judging: All entries will be submitted in identical containers which have been assembled and bought to the site by the head judge; the container is a 9x9 hinged foam tray with a matched pair of identically numbered theater tickets affixed to the tray. One ticket is to be signed in ink by head cook when trays are picked up. The Signed ticket will be used to match the ticket number when or if called out. Head cook will be provided with a piece of foil (Reynolds 711) for each turn-in, which will be placed in the bottom of each tray. The meat is placed on the foil.

BEANS: Jack Pot (No Pre Soaking) nothing in the cup bigger then the bean.

Margarita and Salsa rules to be announced.

Cook Teams Will Be Required To Have A Grease Bucket And A Fire Extinguisher.

(3) Case Beer Limit per team brought in (Cans Only) Event will be selling beer.

Head cook will be issued a wristband to purchased beer at \$ 25.00 per case.

Each team will be given 3 gate admissions. Maximum of 4 extra may be purchased at \$5.00 each all additional gate admissions will be at full price.

No vehicle driving through BBQ area after cooks meeting Saturday at 9am.