

It's Better at
BOGGUS
FORD LINCOLN
McALLEN

South Texas Courage to Change

COOK OFF

Benefiting:



CHICKEN



PORK SPARE RIBS



BRISKET

\$3,600 Purse

February 3rd & 4th

Pueblo Tires
102 E Expressway 83
Mission, TX

\$150.00 Entry Fee

Jackpot Entry \$25

Fajitas - Beans - Pan de Campo



For more information, Call (956) 687-7714
Or Email: nadia.pdap@gmail.com

South Texas Courage to Change Cook-Off



Benefitting



February 3rd & 4th

REGISTRATION FORM

Cooking Team Name: _____

Head Cook: _____

Additional Cooks: _____

Phone Number: _____

Additional Phone Number: _____

Email: _____

I hold harmless and waiver all liability for this event in addition I acknowledge I have received a copy and understand the rules: _____

Please sign and return form

Registration fee per team: \$150.00

(IBCA categories for 1 or all 3)

½ Chicken

Pork Spare Ribs (NO BABY BACKS)

Brisket

\$3,600 pay-out!!

Jackpots \$25 Entry:

Fajitas _____

Beans _____

Pan de Campo _____

Please make Check or Money Order payable to:

Palmer Drug Abuse Program

Please mail Registration Form with check enclosed to:

Palmer Drug Abuse Program

Attn: Nadia "Cook-Off"

115 N. 9th Street

McAllen, TX 78501

If you have any questions please call Nadia Ochoa at (956) 687-7714 or email

nadia.pdap@gmail.com.

South Texas Courage to Change Cook-Off



Benefitting:



Official Rules

Any questions regarding rules regarding South Texas Courage to Change Cook-Off, you can contact Head Judge Roman Olivo at 956-789-2095.

1. All meats will be raw; **NO** pre-marinating prior to the start of the cook-off teams can start cooking once inspection of meat is made. (**All meats must be inspected prior to cooking.**)
2. One entry fee pays for one team. Team consists of your (1) head cook and (4) assistant cooks.
3. All pits must use wood or wood substance (Charcoal) fires. You may however use gas or electricity installed starters to start your fire. (pellet cookers allowed)
4. Open fires, holes or open pits will **NOT** be permitted for cooking. Each team needs to have a fire extinguisher visible at each camp in case of a fire.
5. Each team will be provided with a 30' X 30' space. Please use only that space for pits, travel/motor trailers, tents or any props or equipment that will be used during the cook-off. Only one vehicle will be allowed in the cook-off area once the competition has begun.
6. Chicken, Pork Spare Ribs, and Brisket. Jackpot categories are optional for teams with a separate payout system. The winners will receive cash prize payout. We will payout 1st through 5th in each category then a Reserve Grand Champion and Grand Champion. This year's total payout is \$3,600.00
 - a. Chicken: (2) Two (1/2) half a chicken fully jointed. Wing, breast, leg, and thigh.
 - b. Pork Spare Ribs: Nine (9) individual cut ribs must be turned in. (With bone)
 - c. Brisket: Nine (9) full slices cut approximately one-fourth (1/4') to three-eighths (3/8') inch thick.
 1. (If the event has 50+ teams, it is recommended that two (2) half (1/2) chickens be submitted for judging and that the brisket and pork spare ribs quantities be adjusted accordingly.)
7. Teams must have drip pans or a diaper for each team's pit.
8. There will be a ten (10) minute window before and after each stated turn in time.

9. Palmer Drug Abuse Program (PDAP), South Texas Courage to Change Cook-Off, the City of Mission, and owner of Pueblo Tires in Mission, TX and cook-off officials will **NOT** be held responsible for any accidents, theft, or any incidents.
10. Garbage cans will be provided in designated stations. Two (2) trash bags will be provided for each team and picked up throughout the day. Please keep teams area clean before leaving cook-off. A waiver of liability and a hold harmless agreement needs to be signed in order to compete.
11. Spaces will be awarded on a first come, first serve basis not based on when applications were submitted.
12. All meats and specialty entries will be cooked on site and cannot be pre-cooked or marinated. As stated random inspections will be made to insure that no entries are pre-cooked or pre-marinated.
13. Cooks are responsible for preparing and cooking their food in a sanitary manner. Inspections will be made inspecting cooking areas and the sanitation of the area. Infractions will be made to correct the problem. An entry can be disqualified if the entry is not cooked in a sanitary manner.
14. Double number system- South Texas Courage to Change Cook-Off requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the South Texas Courage to Change Cook-Off. The system requires that 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 cook's name. (IBCA)
 - a. 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.
15. Judging trays- South Texas Courage to Change Cook-Off and IBCA will provide you with a Styrofoam tray with a hinged lid and without dividers which will be provided by the South Texas Courage to Change Cook-Off officials. A single sheet of aluminum foil will also be provided and should be placed in each tray. All judging containers shall be clean and free of any markings. Marked containers will be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive are clean and undamaged.
16. 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.
 - a. 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.**