



International Bar-B-Que Cookers Association



2017 U.S. Navy SEAL Annual Danny Dietz Memorial Classic



Friday, May 26th AND Saturday, May 27th, 2017

BBQ Cook-Off Entry Form

Team Coordinator/Contact Person: _____

Team Name: _____

Name of Chief Cook: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Office Phone: _____ Mobile Phone: _____ Fax: _____

E-Mail Address: _____

_____ 40' X 40' Spaces(s) @ \$175.00 ea. \$ _____

_____ Jackpot Category(s) @ \$25.00 ea. \$ _____

TOTAL AMOUNT FOR ALL: \$ _____

All IBCA Rules Apply: Please Read at link <http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

Please make Check or Money Order Payable to: DDMC (Danny Dietz Memorial Classic). You may pay on-site at check-in on Friday, May 26th. If paying on-site, please email your registration form in advance to DannyDietzBBQ@gmail.com.

OVER \$15,000 IN CASH AND PRIZES
BASED ON 60 TEAMS

Mail to:

Danny Dietz Memorial Classic
BBQ Cook-Off
c/o Lisa Treece
P. O. Box 42
Hockley, TX 77447

For further Information:

Email: dannydietzbbq@gmail.com or Phone/Text:
Steven Pfeiffer @ 281-203-7066
Lisa Treece @ 281-682-8242

Please circle all that apply.
<u>Friday – Jackpots \$25.00 each</u>
7 pm Open
8 pm Margarita
<u>Saturday - Main Entries</u>
<u>Included w/ \$175.00 Entry</u>
11 am Chicken
12:30 pm Pork Spare Ribs
2 pm Brisket
4 pm Awards

The Navy SEAL Foundation (NSWF) is a 501c3 and serves a fundamental role within the SEAL and SWCC community.

For Committee Use Only:
Space Number(s): _____ Payment Amount: _____ Date Received: _____
Check Number: _____ Check Date: _____ Cash: _____



2017 U.S. Navy SEAL Danny Dietz Memorial Classic BBQ Cook-Off



Sanctioned by the International Bar-B-Que Cookers Association (IBCA)

The Navy SEAL Foundation (NSWF) is a 501c3 and serves a fundamental role within the SEAL and SWCC community. A Memorial account where the money raised from the team roping and cook off will donate a monetary scholarship on Danny's behalf to a SEAL's child. Money raised during the roping and cook off will also, on Danny's behalf, be donated to a SEAL's family. It's our goal to be able to give directly to the families who just lost their SEAL father and or husband so we can help those families that are in need of assistance during these difficult times.

Cook-Off Rules: All IBCA Rules Apply: Please Read Link:
<http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

1. Cook-Off Dates and Location

Friday, May 26th & Saturday, May 27th, 2017 (Memorial Day Weekend) Fort Bend County Fairgrounds
4310 Texas 36
Rosenberg, TX 77471

2. Entry Forms

Contacts:

Steven Pfeiffer / 281-203-7066

Lisa Treece / 281-682-8242

E-mail: DannyDietzBBQ@gmail.com

website: www.dannynetzmemorial.com

3. Entry Fees

Each Cook-off Team will pay a fee of \$175.00 for each 40' X 40' space. Please make check or money order payable to the **DDMC (Danny Dietz Memorial Classic)**.

4. Important Dates

Friday, May 26, 2017

You may pay on-site at check-in on Friday, May 27th if more convenient.
If paying on-site, please **EMAIL** your registration form **in advance** to
DannyDietzBBQ@gmail.com.

Whether paying on-site or by mail, please EMAIL entry form in advance to DannyDietzBBQ@gmail.com to allow us the opportunity to get your spot ready in time for Friday check-in. Call if you need further assistance or have any special conditions.

5. Submittals of Entry Form

Please email your entry form in advance to DannyDietzBBQ@gmail.com.

Please mail your entry form with payment to:

**Danny Dietz Memorial Classic
BBQ Cook-Off
C/O LISA TREECE
P.O. BOX 42
HOCKLEY, TX 77447**

6. Set-Up for Cooking Teams

Friday, May 26, 2017 Team set-up to begin on Friday at 8:00am. Please check-in upon your arrival.

Vehicles must be removed from the aisles and fire lanes of the cook-off area. Overnight camping is allowed.

The Danny Dietz Memorial Classic BBQ Cook-Off Safety Committee will begin Team Booth Inspections at 2:00p until done, to assist with Fort Bend County Fire Marshall Office compliance. Fort Bend County Fire Marshall to inspect at their discretion.

7. Cooks Meeting

Friday, May 26, 2017 Chief Cooks meeting is to be held at 7:00 p.m. at a location determined on site.
Cook Off turn in times will be distributed at the Chief Cooks Meeting.

8. Clean-Up/Tear Down/Move-Out

All Teams are responsible for tear down and clean-up of their cooking spaces and areas. Tents must be removed from the cook-off area. All coals/embers must be extinguished before disposal! Do not leave ashes behind when you move out.

9. Team Rules and Regulations

- A. Team Members are to consist of one (1) Chief Cook.
- B. **No cars or trucks will be allowed in the aisles and fire lanes of the cook-off area after 4:00pm on Friday.** All cars or trucks not secured in the Team's designated cook-off space shall be parked in the designated parking lot.
- C. Due to the amount of space available for each Team...Travel Trailers, Campers, and Motor Homes must fit neatly within the 40'x 40' space. Each Team will be allowed one travel trailer, camper, or motor home in their assigned space. The living quarters must be self-contained. All other travel trailers, campers, and motor homes must be parked on the designated parking lot. **Pits must be arranged in the Team space in such a manner that the public cannot walk by and touch or lean on a hot pit.**
- D. No machines that produce ice will be allowed in any space of the cooking Teams. Boxes that store and keep ice and food product will be allowed.
- E. Generators will **not** be allowed to operate under tents. All generators must be muffled, grounded, and in excellent working condition. If not, the Team will be instructed to turn it off and not allow it to be used during the duration of the cook off. No fuel shall be stored under covered area. Fuel storage must meet the Fort Bend County Fire Code.

- F. Any pet brought on premise must be restrained by a leash at all times or contained within the confines of the Team's space and out of public reach or contact.
- G. **Team golf carts, four wheelers, mopeds, bicycles, gators or motorized recreational vehicles of any type will be allowed under special conditions.** Segways will not be allowed. All vehicles and authorized drivers must be pre-registered with one of the Danny Dietz Roping Memorial and BBQ Cook- Off committee members prior to their admittance into the Cook-off area. A list of the person/persons allowed to operate the vehicle must have a valid Texas Driver's License and provide proof of liability insurance. At that time, you will be issued a permit to display on the vehicle during the duration of the Cook-off. This permit must be displayed at all times, or you will be asked to remove the vehicle from the cook-off area. All safety features of the vehicle must be utilized, and the Manufacturer's recommended safety practices must be followed at all times. Persons that are simply "hanging on the side" will be asked to refrain from this activity, or risk removal of the vehicle from the cook-off area. Furthermore, the above stated vehicles are only allowed on the Cook-off grounds as a tool to be used by Teams to move supplies, equipment and ice. Any Team that in the opinion of Cook-off Officials is being used solely for entertainment purposes will be instructed to halt the activity. Refusal to do so will result in the vehicle being parked or removed from the Cook-off grounds for the duration of the Cook-off. Cruising the parking lot and speeding down the parking aisles will not be allowed and will be strictly enforced!
- H. Teams must lower sound levels of the music by 1:00 a.m. on both Friday and Saturday nights so it is not considered a nuisance to neighboring Teams. No one will be asked to leave the Team booth or cook-off area on Friday and Saturday nights unless it is determined to be necessary by both Security Officers and Danny Dietz Memorial Classic BBQ Cook-Off Committee Members' due to an individual's conduct. Once a person leaves the cook-off area for the parking area, you will be asked to proceed to your car and leave. No loitering will be allowed in the parking areas.

10. Guidelines for Fort Bend County Fire Marshal's Office Rules & Regulations

All Teams MUST comply with the current Fort Bend County Fire Marshal's Office rules and regulations listed below. The Fort Bend County Fire Marshal's Office will start on-site Inspection on Friday, May 27, 2016 at 2:00PM. Noncompliance may cause the Fort Bend County Fire Marshal's Office to shut your Team space down until corrections are made, NO EXCEPTIONS.

**City of Rosenberg Fire Marshal
1012 5th St * Rosenberg, TX 77471 * (832) 595-3600 * FAX (832) 595-3601**

COOK-OFF / OUTDOOR COOKING RESTRICTIONS

1. **Smoking** shall not be permitted in enclosed tents, canopies or membranes structures. Approved "No Smoking" signs shall be conspicuously posted.
2. **Open flame** or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking that releases grease laden vapors **shall not** be permitted inside or located within 10 ft. of the tent, canopy or membrane structures while open to the public.
EXCEPTION An approved flame retardant canopy or tent will be approved with proper identification submitted with permit application. Membrane structures, tents or canopies shall have a permanently affixed label bearing the identification of size and fabric or material type approved by the Fire Marshal.**
3. **Heating devices** which include microwaves, crock pots, roasters are approved devices that may be located inside the tent, canopy or membrane structure.

4. **Portable Fire Extinguishers** shall be provided. A minimum 2-A;10-BC multi-purpose fire extinguisher shall be currently inspected and tagged by a Licensed Technician.
 - Two 2-A;10-BC fire extinguisher are required per 40' x 40' booth.
 - If frying any items, one fire extinguisher must meet the requirements as in 7 below for Type K extinguishers.
5. **Generators and other internal combustion power sources** shall be separated from tents, canopies or membrane structures by a minimum of 20 feet and shall be isolated from contact with the public by fencing, enclosure or other approved means
6. **Extension Cords** may be used with the following restrictions:
 - Extension Cords shall be maintained in good condition without splices, deterioration or damage.
 - Extension Cords shall be placed where they are not subject to environmental damage or physical impact.
 - The amperage of the extension cords shall not be less than the rated capacity of the portable appliance supplied by the cord.
7. **Mobile Vending (Trailer/Truck)** shall have a Type 1 hood installed at or above all commercial cooking appliances and domestic cooking appliances which include flat grills, fryers, char grills, pits used for commercial purposes that produce grease vapors. Type 1 hood systems shall be installed with an approved and inspected Fire Suppression System. A Type K Fire Extinguisher is also a requirement in the installation of a Fire Suppression System. See Mobile Food Vendor Fire Prevention Checklist
8. **Tents / Canopies** The number, location, and width of all exits must meet the requirements of IFC-2006.
 - All booths must have an unobstructed path of egress to the exit.
 - Tents, canopies, or membrane structures shall be adequately roped, braced, and anchored to withstand the elements of weather and prevent against collapsing.
9. When required by the Fire Marshal in the interest of public safety, one or more Fire Inspectors or other approved personnel may be required to be on duty at an event.

11. Services provided by Fort Bend County Fairgrounds

- A. **Public Restroom Facilities** – Public restroom facilities are available in the Fort Bend County Fairgrounds and other designated areas of the cook-off site.
- B. **Trash Pickup** – Trash pick-up will be provided starting on Friday and continue during the course of the Cook-off. Please do not pack trash bags excessively full. Any bags that break will be left for the Team to promptly re-bag for pick-up. All bagged trash shall be placed outside the Team space for pick up.
- C. **Water** – Water will be available on the site but not convenient. Please provide your own hose. Hose lay will be approved by DDM BBQ Committee for safety purposes.
- D. **Grease** – No Grease of any kind shall be allowed on the parking lot asphalt surface. All grease must be placed in a spill proof container that will not leak for final placement in the on-site dumpsters.
- E. **Gray Water** – Gray Water from dishwashing, cooking and cooking pots shall not be allowed to be poured out to run freely onto the ground. This practice in the past has been the cause of hard feeling between neighboring Teams and is also considered a health hazard that will no longer be acceptable. Teams must provide a barrel labeled GRAY WATER and all such liquid must be captured and stored in the barrel.

Teams are responsible for the removal of such gray water barrels during teardown on Sunday. CLEAR WATER from coolers shall be dumped directly into parking lot storm drains

12. IBCA Cook-Off

A. IBCA Cook-off rules shall apply. Please refer to the following IBCA cook-off rules, or access their website @ <http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf> Please read all rules.

1. **COOKED ON SITE** – All meats will 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. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or his representative.
2. **PRE-TRIMMING** – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
3. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
4. **ENTRIES PER PIT** – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.

5. **BBQ PITS** – Any commercial or homemade, trailered or untrailered, 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. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

6. **OPEN FIRES** – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
7. **CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

Pork Spare Ribs

Chicken – 2 fully jointed domestic chicken halves with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Pork – Butt and/or Shoulder

Open – Meats other than those listed above.

Dessert – This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home, to be entered.

Beans – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup.

8. **DOUBLE NUMBER SYSTEM** – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top 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 in front of an IBCA representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

9. **JUDGING TRAYS** – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). 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.

10. **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. 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.**

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

Brisket nine (9) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

Chicken two (2) 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. **SKIN ON** (No Cornish Game Hens)

11. **TURN-IN TIMES** – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

12. **TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.
13. **JUDGES** – Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.
14. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. 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.
15. **ANNOUNCING WINNERS** – The format for announcing winners will be as follows: Chicken, Pork Spare Ribs, Brisket then any other categories such as beans, opens, jackpots etc.

IBCA recommends that announcements of winners be based on the number competitors in each category. Example: Cook-off with fifteen (15) or more entries, announce the top ten (10) plus final table numbers only. The top 10 overall winners will be announced at all IBCA events.

It is recommended that more than one person verify the ticket numbers. The actual ticket will have to be physically present for verification. Photos or copies of tickets will not be accepted for verification.

IBCA will only recognize the top 10 places in each of the approved meat categories for Grand Champion. Points will be as follows 1 point for 10 place up to 10 points for 1st place regardless of how many places are called. It is also recommended that if the event is over 100 teams that 15 places be announced.

If the number of entries is less than fifteen (15), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

16. **PRIZES** – IBCA states that a Grand Champion and Reserve Grand Champion 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, chicken, and then pork
17. **PROMOTERS** – For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest.

A. Meat Submittals

- A. Team Entries of Brisket, Pork Spare Ribs and Chicken may be submitted. In order for the Grand Champion to be qualified for Jack Daniels's Invitational, Lynchburg, TN, you must be in the three basic categories (Brisket, Pork Spare Ribs and Chicken).
- B. **Brisket, Pork Spare Ribs and Chicken Submittals** – IBCA rules apply.

B. Judging Process

- A. Meat turn-in times will be announced at the Cook Team meeting on Friday, May 26, 2017.

- B. The judging will be conducted on Saturday, May 27, 2017.
- C. The number of rounds of judging will be determined by the number of teams participating in each category. Quantities will be announced at the cook's meeting. No Head Cooks will be allowed to judge.
- D. Competition entry trays will be available at the Cook-off Judging Area under the judging tent. Competition trays must be picked up and signed for only by the Chief Cook. Identifying tickets and matching numbers will be attached to the trays.
- E. Each Team is responsible for turning in their entries to IBCA cook-off officials at the Cook-off Judging Area. Teams may have multiple spaces and each additional space will be allowed one set of turn-ins, but will require a separate entry form, Chief Cook and pit per each space.

C. Awards

Danny Dietz Memorial Classic BBQ Cook-Off Grand Champion Award

(one trophy and/or awards) (Brisket is the first Tie-Breaker, followed by Ribs then Chicken)

Danny Dietz Memorial Classic BBQ Cook-Off Reserve Grand Champion Award

(one trophy and/or awards) (Brisket is the first Tie-Breaker, followed by Ribs then Chicken)

Champion Brisket, Pork Spare Ribs, and Chicken

(1st through 3rd place trophy; 4th through 10th place ribbon; 11th through 20th place certificate)

Showmanship Award

(1st place trophy and/or awards, 2nd & 3rd place honorable mention)

13. General Information

- A. Danny Dietz Memorial Classic BBQ Cook-Off committee and their representatives shall not be responsible or liable for any theft or damage to any participant's equipment or supplies.
- B. Danny Dietz Memorial Classic BBQ Cook-Off committee and their representatives, reserve the right to delete, amend, modify, add rules and/or regulations as situations warrant. All decisions regarding individual Team space placement and/or Team space reassignment of the Danny Dietz Memorial Classic BBQ Cook-Off committee and deemed in their estimation to be what is best, and shall be final.
- C. The Chief Cook will be held responsible for the conduct of his team and guests. Misuse of alcoholic beverages and / or unacceptable conduct will be grounds of disqualification and forfeiture of awards. Glass bottles are not permitted in the contest area.
- D. Consumption of alcohol by minors is illegal and will not be permitted on Fort Bend County Fairgrounds. Individuals of teams caught making alcohol available to minors will be excluded from this and all future competitions. The DDM Cook-off has a ***Zero Tolerance Policy***.
- E. Danny Dietz Memorial Classic BBQ Cook-Off committee will provide Entertainment on Saturday after the Awards Ceremony. All Teams will be required to turn off their music at a designated time as not to conflict with the Entertainment and Awards Ceremony.