

SMOKIN' Clover III



BBQ Cook-OFF

Santa Rosa 4H Club Fundraiser

513 FM 506, Santa Rosa County Park, Santa Rosa, Tx

August 11-12, 2017

Registration Deadline: July 28, 2017 (\$25 Late Fee)

Contact: Jaime Quiroga (956) 454-7477 / firemanq3052@juno.com Facebook: **Clover Fest**

MAIN EVENT ENTRY FEE: \$150

INCLUDES 4 PERSON TEAM

1/2 CHICKEN, PORK SPARE RIBS, BRISKET

PLUS 4 FREE SHIRTS

(EARLY REGISTRATION ONLY)



International Bar-B-Que
Cookers Association



JACK POT ENTRY FEE: \$25

BEEF FAJITAS, PAN DE CAMPO,

PINTO BEANS / PER ENTRY



* \$2,500 PAYOUT *

MONETARY PRIZES AND PLAQUES FOR 1ST - 5th

JACK POT AWARDS:

MONETARY 50% OF JACK POT PER ENTRY

PLAQUES FOR 1ST - 3RD

GRAND CHAMPION:

MONETARY PRIZE AND TROPHY

RESERVE GRAND CHAMPION :

MONETARY PRIZE AND TROPHY

JUDGING (SUBJECT TO CHANGE)

- ♦ PAN DE CAMPO 9:00 A.M.
- ♦ BEEF FAJITAS 10:00 A.M.
- ♦ PINTO BEANS 11:00 A.M.
- ♦ HALF CHICKEN 12:00 P.M.
- ♦ PORK SPARE RIBS 1:30 P.M.
- ♦ BRISKET 3:00 P.M.

Smokin' Clover III BBQ Cook-off

AUGUST 11-12, 2017

Categories

Chicken: two (2) - ½ fully jointed chicken (to include a breast, wing, thigh, and drumstick, with skin on). **NO CORNISH GAME HENS**

Pork Spare Ribs: nine (9) individual cut ribs

Brisket: nine (9) full slices recommended 1/4" to 3/8" thick

Pinto Beans: One (1) 16oz. cup. **(No ingredient can be larger than a pinto bean)**

Pan De Campo: One (1) whole traditional cowboy bread

Fajitas: One (1) POUND approximate, sliced. **NO SIRLOIN FAJITAS**

Rules & Regulations

- One entry form is required for each participating team. Each team **MUST** compete utilizing its own BBQ pit.
- Props, trailers, coverings (including stakes), or any other equipment must not exceed the boundaries of the space provided. Due to the limited space we will assign spots upon arrival to prevent any accidents. (Example, if you're team #3 that arrives you will receive spot #3.) **PLEASE PROVIDE YOUR OWN CANOPY OR SHADE. NONE WILL BE PROVIDED. YOUR TEAM WILL BE RESPONSIBLE FOR ANY DAMAGES AND REPAIRS OF GROUNDS PROVIDED.**
- A team will consist of a Head Cook and up to three (3) assistants.
- All meats must be cooked on-site. Food that has been cooked before inspection will **NOT BE ALLOWED** and is grounds for team disqualification. Meat inspection will begin during set up time on **August 11th**. All meats will be inspected upon arrival of team and registration has been completed. **MEATS CANNOT BE MARINATED, SEASONED, OR INJECTED BEFORE INSPECTION.**
- Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by judging committee and/or health inspector. Infractions identified shall be immediately corrected or the team will be subject to disqualification.
- 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.** BBQ chicken cannot include bacon wrapping, stuffing or condiments in the sample container. **NO SIRLOIN FAJITAS.**
- Entries will be judged using the Secret Double Number System. Two tickets bearing the same number will 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 Chef's name. Winning numbers will not be revealed until all plates have been judged.
- The Cook-off committee may inspect any cook-off area at any time, with or without cause, to determine rule compliance.

- During the event we ask that all teams place their trash within the teams camping area. **PLEASE KEEP YOUR AREA CLEAN AND PICK UP AFTER YOURSELVES.**
- A Fire Extinguisher will be required and shall be readily available.
- No electric or gas fires will be allowed for the BBQ chicken, Pork Spare Rib, Brisket, Fajita or Pan De Campo divisions. These fires must be of wood or wood substance. All pits may be inspected by the Cook-Off Committee at anytime. The use of gas or electric may **ONLY** be used for the Pinto beans division.
- Only **ONE R.V.** if it fits in allotted space will be allowed at camp site after the start of the cook-off. Once all teams have secured their spot and prepared their site, all other vehicles will need to be parked on the outside parking areas. Once competition has begun, no vehicles will be allowed to drive through the cooking areas unless it is an emergency. This is for the safety of everyone involved in the competition and spectators.
- The Head Cook will be responsible for the conduct of the team and its members and guests.
- All personal alcoholic beverages must remain in the cook-off area. Absolutely no personal alcoholic beverages will be allowed into the live entertainment area unless purchased at Cloverfest Festival. Failure to comply with this regulation may result in disqualification. **NO GLASS CONTAINERS ARE ALLOWED!** ANYONE GIVING ALCOHOL TO MINORS (UNDER 21) WILL BE PROSECUTED TO THE FULLEST EXTENT OF THE LAW! Remember, drink responsibly.
- The City of Santa Rosa, Texas and the Santa Rosa 4 H Club are not responsible for theft, damage, or accidents before, during or after the Bar-B-Q Cook-Off.
- All Decisions made by the Cook-Off Committee and the Judges are **FINAL**.

****(Turn-in Times: A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Trays received after that time will not be accepted for judging.)*

SMOKIN' CLOVER III BBQ COOK-OFF
August 11-12, 2017 Santa Rosa County Park
Registration Form

Registration deadline: July 28, 2017 (\$25 late fee)

Head Cook: _____

Team Name: _____

Address: _____ City: _____ Zip Code: _____

Email address: _____ Phone: () _____

Team Members: (HC- Signifies Team's Head Cook)

	T-Shirt Size
1. (HC)	_____
2.	_____
3.	_____
4.	_____

IBCA Categories entering: (\$150)

Beef Brisket _____ Pork Spare Ribs _____ ½ Chicken _____

Jackpots \$25 each:

Pinto Beans _____ Pan De Campo _____ Beef Fajitas _____

Send entries and make payable to:

Santa Rosa 4H
Attn: 4H Fundraiser Event
P.O. Box 997
Santa Rosa, TX. 78593

Contact:

Jaime Quiroga (956) 454 - 7477 or email: firemanq3052@juno.com

Thank you!