



3rd Annual Fox Fest – June 16-17, 2017

Presented by the Dr. Lanse T. Fox Memorial Organization

Wade Indoor Arena • 8930 CR 304 • Terrell, Texas 75160

www.drlansetfox.com • drlansetfoxmemorial@gmail.com

Fox Fest BBQ Cook-Off Entry Form

Team Name: _____

Head Cook: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Number of Spaces: _____ Amount Enclosed: \$ _____

An entry fee of **\$100 per space** (40'x40') must be paid in advance in order to be granted entry in the Fox Fest BBQ Cook-Off. PLEASE NOTE: ALL INFORMATION REQUESTED IN THIS FORM MUST BE FILLED OUT COMPLETELY. IF THERE IS ANYTHING LEFT BLANK, IT MAY CAUSE DELAY IN YOUR SPACE BEING ASSIGNED OR YOUR ENTRY DENIED AND FEE RETURNED. **IF YOU HAVE ANY QUESTIONS, EMAIL KEITH AT drlansetfoxmemorial@gmail.com, OR CALL AT (830) 879-5073. YOU MAY ALSO FIND HELPFUL INFORMATION TO ANSWER ANY QUESTIONS ON OUR WEBSITE AT <http://www.drlansetfox.com>.**

Rules and other information concerning the Fox Fest BBQ Cook-Off are included following this form. Any item not covered by the rules provided herein shall be governed by the IBCA rules, which can be found on the IBCA website at <http://ibcabbq.org>.

Please read the following paragraph carefully. Your entry in the Fox Fest BBQ Cook-Off is conditioned upon your signature below, indicating your agreement to all of the terms set forth herein.

As head cook of the above-named team, I, both individually and on behalf of my team members, as well as on behalf of any guests we may host at our booth, hereby acknowledge that I have read and understand the rules and terms provided herein, including the IBCA rules found on the IBCA website. By my signature below, I hereby agree that I, my team members, and our guests are bound by said rules and terms, and I accept full responsibility for any injury to person or property that may occur as a result of the intentional or negligent conduct of myself, other members of my team, or any guest we may host at our booth during or associated with Fox Fest. By my signature below, I, both individually and on behalf of my team members, as well as on behalf of any guests we may host at our booth, hereby release and waive any and all claims of liability against The Dr. Lanse T. Fox Memorial Organization, its directors, officers, and members, the Wade Indoor Arena, and the members of the Wade family who own the premises upon which Fox Fest is being held, including all claims for damages, costs, attorneys' fees, and any other fees, that result from any intentional or negligent conduct that caused injury to person or property, during or associated with Fox Fest, including intentional or negligent conduct caused by or related to the consumption of alcohol.

After reviewing the rules and other information provided on the following page, please return this signed application and release of liability, as well as the required fee to Keith W. Franklin, President of The Dr. Lanse T. Fox Memorial Organization.

Please make checks or money orders payable to **Dr. Lanse T. Fox Memorial**.

Or, you can register online using the electronic form on our website at <http://www.drlansetfox.com>. We accept credit card payments on our website.

Signature of Head Cook

Date

This event is hosted by The Dr. Lanse T. Fox Memorial Organization, a 501(c)(3) exempt Texas non-profit corporation. Proceeds from the event benefit academic scholarships for students from Kaufman High School and Ross University School of Veterinary Medicine.



3rd Annual Fox Fest – June 16-17, 2017

Presented by the Dr. Lanse T. Fox Memorial Organization

Wade Indoor Arena • 8930 CR 304 • Terrell, Texas 75160

www.drlansetfox.com • drlansetfoxmemorial@gmail.com

The Dr. Lanse T. Fox Memorial BBQ Cook-Off Rules and Other Information

1. Only one (1) team per BBQ pit. Teams will consist of a Head Cook and up to five (5) team members.
2. Check-in and set-up for teams will begin Friday, June 16, 2017, at 8:00 AM. Check-in will close at midnight and reopen at 6:00 AM on Saturday, June 17, 2017. Security will be provided on the grounds from midnight to 6:00 AM on Saturday.
3. Each team will be given two (2) vehicle passes at check-in. A vehicle pass allows a vehicle in the cook-off area for a limited time to unload or load materials at your booth. If you are neither loading nor unloading at your booth, you are required to park in the general parking area. Each team will also be given six (6) wristbands at check-in for free admission to the event tent, which will open at 2:00 PM on Saturday, June 17, 2017, and is where the cook-off winners will be announced.
4. The cook-off grounds close at midnight on Saturday and will reopen from 10:00 AM to 3:00 PM on Sunday, June 18, 2017, for you to retrieve any materials. Security protection will not be provided for anything left overnight Saturday on the cook-off grounds.
5. Any and all meat and/or beans that may be entered into the judging must be cooked from scratch during the event. Pre-cooking, marinating, seasoning, etc., is not allowed prior to the start of the cook-off, which officially begins Friday, June 16, 2017, at 8:00 AM.
6. Fires must be wood or charcoal. Your pit may include gas or electricity to start the natural substance. Holes or open pits in the ground are not permitted. Fires may not be built on the ground. **EACH TEAM MUST BRING A FIRE EXTINGUISHER.**
7. Props, trailers, tents, canopies, and any other equipment may not exceed the boundary of the contestant's assigned space.
8. The Head Cook's Meeting will be held at 9:00 AM on Saturday, June 17, 2017, in the judging area. **HEAD COOKS MUST ATTEND.**
9. Turn-in times:
 - a. 11:00 AM – Beans..... Can be cooked any style but nothing bigger than a bean may be turned in for judging
 - b. 12:00 PM – 2 Chicken Halves..... Fully jointed split chicken (with breast, wing, thigh, and drumstick)
 - c. 1:00 PM – Pork Spare Ribs..... 9 individual ribs (bone-in St. Louis cut acceptable)
 - d. 2:00 PM – Brisket..... 9 full slices (approx. 1/4 – 3/8" thick)

10. NO GARNISH or SAUCE is allowed in the tray at turn-in. Meats may be cooked with sauce and/or other liquids, but once the cooking is complete, sauces and/or liquids cannot be added after meat is placed in the judging tray. NO PUDDLING IN BOTTOM OF TRAY.
11. IBCA judging rules will govern the judging of all entries.
12. It is the responsibility of the contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete blocks, and other building materials or props hauled away and all equipment removed from the site. Each head cook is responsible for the cleanliness of assigned areas and conduct of team members and guests. If your area is not cleaned to its original state and your fire completely extinguished, you will be charged a \$50 cleanup fee. Anything left on the grounds on Sunday at 3:00 PM following the event will be considered a donation to and become the property of The Dr. Lanse T. Fox Memorial Organization.
13. Excessive use of alcoholic beverages is grounds for disqualification. Consumption of alcoholic beverages by a minor at your booth is also grounds for disqualification. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. No food sales to the general public are allowed.
14. No animals are allowed in the cook-off area, with the exception of service dogs.
15. Neither The Dr. Lanse T. Fox Memorial Organization, the premises owners, nor the cook-off officials shall be held responsible for any thefts or accidents.
16. No skateboards, skates, in-line skates, bicycles, golf carts, ATVs, or utility vehicles are allowed.
17. There is no electricity available for the cook-off spaces. Generators are allowed but must be kept in your assigned space(s). NO LOUD MUSIC. Water will be available at a single source against the outer wall of the roping arena.
18. For any further questions, email Keith at drlansetfoxmemorial@gmail.com or call at (830) 879-5073. You may also find the answer to your question on our website at www.drlansetfox.com.