

VFW Post 4816 Porter, Texas

17TH ANNUAL

Piney Woods Classic BBQ Cook-Off

October 2 & 3, 2015

\$2,500.00

In Cash Prizes

BASED ON 30 TEAMS

1st . 2nd. 3rd Place
Cash & Trophies

4th thru 10th place
Certificates

BRISKET, PORK SPARE RIBS & CHICKEN--\$110.00

PINTO BEANS--\$10.00

OPEN MEAT--\$10.00

OPEN SWEET-\$10.00

Kids Cook Off
5th Annual

2 age categories

First 10 entries for:

Age Limit 4-10

First 10 entries for:

Age Limit 11-16

VFW Post 4816 Piney Woods
24411 Cunningham Dr
Porter, Texas 77365
281-354-3188

IBCA Sanctioned

CALENTTA

Contact:

Laurie Wiley @ 713-247-9591

Mike Stoutenger @713-870-1053

Dale Anderson @ 936-689-6747

RAFFLE
Entertainment

50/50

Lotto Board

Auction

**17th ANNUAL COOKOFF ENTRY FORM
PORTER VFW POST 4816
PO BOX 189
PORTER, TEXAS 77365**

Team Name: _____
Address: _____
City, State, Zip _____
Email Address _____
Head Cook _____

Category I	\$110.00	Brisket, Pork Spare Ribs & Chicken	<input type="checkbox"/>
Category II	\$10.00	Beans (Start w/Dry Pinto)	<input type="checkbox"/>
Category III	\$10.00	Open (50% Meat)	<input type="checkbox"/>
Category IV	\$10.00	Open Sweets	<input type="checkbox"/>

Calcutta \$50.00 Buy your own team

MAKE CHECKS PAYABLE TO: VFW POST 4816
ENTRIES WILL BE ACCEPTED UNTIL 7:00am OCTOBER 3, 2015

Amount Received _____ Initials _____

Check # / Cash _____ Date _____

Contact:
Laurie Wiley 713-247-9591
Dale Anderson 936-689-6747
Mike Stoutenger 713-870-1053

VFW POST 4816 COOK OFF
October 2 & 4, 2015
RULES & REGULATIONS

All IBCA Rules Apply

1. VFW Post 4816 will not be liable for theft, damage or accident.
2. Absolutely "no firearms will be allowed".
3. Each chief cook is responsible for having his/her entry at the judging area at the proper time.
4. Contestants must supply all needed equipment and supplies. "no gas or electric" cookers for bbq, wood or wood product only. all fires must be contained.
5. Amplification should be used in moderation. quiet time is 12:00 midnight
6. Contestants will not sell any bar-b-que to public.
7. Each team will be responsible for clean up of their area, and place trash in dumpster before you leave.
8. The chief cook is responsible for the conduct of his/her team and guests.
9. Contest committeepersons reserve the right to make additional regulations as a situation warrants. decision of the committee and or judges will be final.
10. Excessive use of alcoholic beverages could be grounds for disqualification.
11. No more than one (1) team to a pit.
12. COOKED ON SITE — All meats and beans 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.
13. ENTRIES PER PIT — Only one entry (one chief cook) will cook on a given pit. Contestants must be 18 years of age to participate for cash prizes.
14. OPEN FIRES — No open fire, or ground pits.
15. CATEGORIES—

Beans: Start with dry pinto beans, nothing bigger than a bean in the turn in cup .

Chicken: 1/2 fully jointed chicken (to include a breast, wing with tip, thigh, and drumstick, with skin on. (NO Cornish Game Hens)

Pork Spare Ribs: seven (7) individual cut ribs (bone-in)

Brisolat: seven (7) full slices approximately 1 1/4" to 3/8" thick
16. DOUBLE NUMBER SYSTEM — This system assures a fair competition The system 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. 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.
17. JUDGING TRAYS — 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.
18. JUDGING TRAY CONTENTS — 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.
19. 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 product must fit in container and lid must be able to close.
20. Each cook off team space will be approximately 20' X 40'. One car allowed per site, all others will go to overflow parking. Any sites with electricity will be 220 please bring an adaptor.

HEAD COOK MEETING WILL BE Saturday, October 3rd. 2015 @ 8:00AM.

TURN IN TIMES:

OPEN (50% MEATS)	@ 8:00pm, FRIDAY, OCTOBER 2nd 2015
OPEN SWEETS	@ 9:00pm,
ENTERTAINMENT	@ 8:00pm
BEANS	@ 10:30am, Saturday, OCTOBER 3rd 2015
CHICKEN	@ 11:30am
PORK SPARE RIBS	@ 1:00PM
BRISKET	@ 2:30PM
AUCTION	@ 3:30PM
AWARDS	@ 5:15PM
DJ after the Awards in the Bar	@ 7:00PM

CONTACT:

LAURIE HAYES-WILEY 713-247-9591

MIKE STOUTENGER 713-870-1053

DALE ANDERSON 936-689-6747